

# FALL COCKTAILS

<b>Pumpkin Spice Espresso Martini</b> Titos Vodka, Bailey's, Giffard Vanille de Madagascar, Espresso, Pumpkin Spice Syrup	\$16.00
<b>Autumn Peach Tea</b> Monkey Shoulder Blended Scotch, Giffard Peche De Vigne, Earl Grey Tea, Lemon Juice, Honey Peach Syrup	\$16.00
<b>Eliote Old Fashioned</b> Herradura Reposado, Vida Mezcal, Nixta Licor De Eliote, Agave, Orange and Chocolate Bitters	\$16.00
<b>Caramel Apple Martini</b> Crown Apple, Caramel, Lemon Juice, Apple Cinnamon Syrup, Fee Foam	\$16.00
<b>Coco Loco</b> Herradura Reposado, Clementino Della Piana Clementine Liqueur, Coco Lopez, Toasted Cinnamon Syrup	\$16.00
<b>I Like It A Latte</b> Aboslut Vanilla, Licor 43, Giffard Banane du Bresil, Espresso, Simple Syrup	\$16.00
<b>Poison Apple</b> Captain Morgan Spiced Rum, Apple Cider, Cranberry Juice, Orgeat, Fee Foam	\$16.00
<b>Not So Dirty Martini</b> Fords Gin, Giffard Piment D'Espelette, Doppelt Kummel Extra, Olive Brine, Dry Vermouth Spray	\$16.00

# ACHOUSE COCKTAILS

<b>The Signature Gin Tonic</b> Hendrick's Gin, Fever Tree Mediterranean Tonic Lemon Swath, Star Anise	\$15.00
<b>Smoked Manhattan</b> Markers Mark Bourbon, or Bacardi Gran Reserva 8 Lustau Vermut, Angostura Bitters, Bordeaux Cherry	\$15.00
<b>Sunset Margarita</b> Herradura Silver Tequila, Lime Juice, Cointreau Grand Marnier, Infused Lava Salt	\$14.00
<b>The ACGT</b> Small Batch Tonic, Bombay Sapphire Gin	\$14.00
<b>Sky High (The Cloud 2.0)</b> Casamigos Blanco, Pineapple Juice, Lemon Blue Curacao, Elderberry Bubble	\$17.00
<b>Autumn Spiced Mule (draft)</b> Fords Gin, Giffard Ginger of the Indies, Lime Juice, Spiced Cranberry Syrup, Club Soda	\$15.00
<b>Apple Harvest Sangria (draft)</b> Sawignon Blanc, Giffard Vanille de Madagascar, Apple Cider, Apple Cinnamon Syrup, Prosecco	\$15.00

# BEER

<b>BOTTLE/CAN</b>	<b>ON TAP</b>
Michelob Ultra	Jai Lai IPA
Bud Light	Crooked Can Florida Sunshine Lager
Miller Lite	Samuel Adams Boston Lager
Modelo Especial	Seasonal On Tap
Stella Artois	
Blue Moon	<b>NON-ALCOHOLIC BEVERAGES</b>
Heinekens	Pepsi, Diet Pepsi, Slarry
High Noon Seltzers (Assorted Flavors)	Ginger Ale
Truly Seltzers (Assorted Flavors)	Boxed Water
Heinekens 0.0 (N/A)	San Pellegrino Sparkling
	Red Bull, Sugar-Free Red Bull
	Bull, Red Edition
	Mocktail

# WINE

	6 oz	9 oz	btl
<b>WHITE</b>			
Blindfold Sauvignon Blanc	12	18	48
Chateau Ste. Michelle Riesling	11	16	44
Maso Canali Pinot Grigio	11	16	44
Chateau Ste. Michelle Chardonnay	11	16	44
Kendall Jackson Vintners Reserve Chardonnay	13	19	49
Finca Nueva Rioja Blanco	11	16	44
<b>RED</b>			
Clayhouse Adobe Red Blend	10	15	39
Murphy Goode Red Blend	12	18	48
Campo Viejo Reserva Tempranillo	12	18	48
Murphy Goode Merlot	12	18	48
La Crema Pinot Noir	13	19	49
Piatelli Vineyards Reserve Malbec	12	18	48
Hess Select Cabernet Sauvignon	13	19	49
Grant Burge Ink Cabernet Sauvignon	19	25	60
Kendall Jackson Vintners Reserve Cabernet	23	29	60
<b>ROSE/MOSCATO</b>			
Bulletin Place Moscato	9	13	34
Famille Perrin Rosé	12	18	48
<b>SPARKLING</b>			
Campo Viejo Brut Cava		14	38
Campo Viejo Rose Cava		14	38
La Marca Prosecco		14	38
Veuve Clicquot Brut Champagne			150
<b>SHERRY / PORT / ZINFANDEL</b>			
Michael Lavelle Zinfandel	11	16	44
Fonsecca Bin 27 Port	11	16	44
Osbourne Fino Sherry	11	16	44

## SNACKS

- Warm Citrus Olives**  
*Zest, red pepper, herbs* \$7.00
- Spiced Marcona Almonds** \$7.00

## TOASTS &

## FLATBREADS

- Prosciutto & Tomato Toast** \$9.00  
*Olive oil, chives*
- BLT Toast** \$12.00  
*Crispy bacon, heirloom tomatoes, spring mix, garlic aioli, balsamic glaze*
- Margherita Flatbread** \$15.00  
*Roasted tomatoes, fresh mozzarella, manchego, basil*
- Blackened Chicken Flatbread** \$17.00  
*Pesto, mozzarella, goat cheese, arugula, balsamic glaze*

## SALADS

- Caesar** \$12.00  
*Whole Romaine, parmesan, crisp Caesar dressing, herb croutons*
- Add Chicken \$5 - Add Shrimp \$6*
- Autumn Harvest Salad** \$16.00  
*Autumn greens, berries, marcona almonds, manchego cheese, Pumpkin seeds, berry vinaigrette*
- Caprese** \$15.00  
*Local tomatoes, fresh mozzarella, red onion, basil*
- Balsamic gastrique, olive oil*

## SWEETS

- Flan** \$7.00  
*Caramel sauce*
- Cinnamon & Sugar Churros** \$8.00  
*Chocolate dipping sauce*
- Vanilla Bean Creme Brulé** \$8.00  
*Fresh berries, biscotti*

## SMALL PLATES

- Crispy Potatoes** \$7.00  
*Smoked paprika, roasted garlic aioli, chives*
- Calamari Fritto Misto** \$15.00  
*Pickled onions, roasted tomatoes, kalamata olives, garlic aioli*
- AC Charcuterie** \$18.00  
*Manchego cheese, salami, prosciutto, dates, marcona almonds, Brie cheese, preserves, crostini*
- Elevated Wings (6)** \$16.00  
*Crispy wings in our house sauce served with ranch or blue cheese*
- Chicken Empanadas** \$15.00  
*Cilantro pico de gallo*
- AC Meatballs Cazuela** \$16.00  
*Romesco, grilled bread*
- Pimento Cheese Crostinis** \$14.00  
*Goat cheese, arugula, balsamic glaze*
- Tortilla Espanola** \$13.00  
*Paprika aioli, goat cheese*
- Roasted Red Pepper Hummus & Crudités** \$14.00  
*Crispy chickpeas, seasonal vegetables, naan bread*

## LARGE PLATES

- Grilled Chicken Panini** \$15.00  
*Tomato, basil pesto, mozzarella, crispy potatoes*
- Steak Sandwich** \$19.00  
*NY steak, arugula, onion, garlic aioli, tomato chimichurri, on Italian bread with crispy potatoes*
- AC Burger** \$17.00  
*Brioche, mozzarella, prosciutto crisp, paprika aioli, roasted potatoes*
- Chicken Milanese** \$26.00  
*Crispy chicken breast, papas bravas, asparagus, herb butter*
- Grilled New York Strip Steak (10oz)** \$34.00  
*AC Potatoes, crispy onions, arugula salad, tomato chimichurri*
- Roasted Local Salmon (8oz)** \$29.00  
*Papas bravas, roasted broccolini, lemon vinaigrette, fresh herbs*
- AC Mixed Grill** \$39.00  
*Romesco chicken, grilled shrimp, papas bravas, broccolini, tomato chimichurri*

\*Consumer Advisory: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

# AC ORLANDO ELEVATED BRUNCH MENU

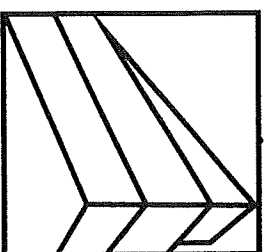
*(Served Saturday ONLY from 11am-3pm)*

<b>Croissant French Toast</b> <i>AC Signature Croissant, Battered Maple Syrup, Smoked Bacon</i>	\$19
<b>Elevated Benedict*</b> <i>Poached Eggs, Prosciutto Bacon Toasted Croissant, Hollandaise, Crispy Potatoes</i>	\$19
<b>BLT Egg Toast*</b> <i>Bacon, Tomato, Micro Greens, poached egg, Béarnaise aioli</i>	\$19
<b>Brunch Flatbread</b> <i>Scrambled Eggs, Bacon, Roasted Tomatoes, Manchego Cheese, Aioli, Chives</i>	\$18
<b>Pepper Smoked Salmon &amp; Bagel*</b> <i>Capers, Red Onions, Hard Cooked Egg, Tomatoes, Cream Cheese</i>	\$18
<b>Elevated Steak &amp; Eggs</b> <i>Grilled NY Steak and Eggs any Style, Crispy Potatoes</i>	\$23
<b>Any Style Eggs</b> <i>Served with Smoked Bacon, Crispy Potatoes</i>	\$18
<b>Tortilla Espanola</b> <i>Baked Spanish Omelette, Paprika Aioli, Goat Cheese, Mista Salad</i>	\$17
<b>AC Breakfast Sandwich</b> <i>Egg, Bacon, Cheddar Cheese, Croissant with Crispy Potatoes</i>	\$16
<b>Crispy Chicken &amp; Waffles</b> <i>Smoked Bacon, Maple Syrup, Sage &amp; Maple Aioli</i>	\$18
<b>Belgian Pearl Waffles</b> <i>Maple Syrup, Fresh Seasonal Fruit, Candied Walnuts, Smoked Bacon</i>	\$17
<b>Chicken Caesar Salad</b> <i>Grilled Chicken, Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons</i>	\$16
<b>AC Burger</b> <i>Mozzarella, Prosciutto Crisp, Paprika Aioli, Roasted Potatoes</i>	\$17
<b>Pesto Chicken Panini</b> <i>Mozzarella, Tomato, Basil Pesto, Roasted Potatoes</i>	\$15

## ELEVATED BRUNCH BEVERAGES

<i>AC Classic Mimosa</i>	\$12	<i>Agave Spritz</i>	\$14	<i>Coffee</i>	\$3
<i>Pineapple Mimosa</i>	\$12	<i>Passionfruit Bellini</i>	\$13	<i>Espresso</i>	\$4
<i>Bottomless Mimosa</i>	\$20	<i>Aperol Spritz</i>	\$15	<i>Cappuccino</i>	\$5
<i>Elevated Bloody Mary</i>	\$14	<i>French 75</i>	\$13	<i>Café Latte</i>	\$5

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**SKY BAR**  
AC ORLANDO

**The AC Sky Bar is available for private events and celebrations**

*For information and pricing for your event or celebration and to reserve space please visit our events page and someone from our events team will contact you!*

*For more information please go to:  
[ACskybar.com/events](http://ACskybar.com/events)*