

## SEASONAL ORIGINALS 18

### SETAI SUMMER

Premium Vodka, St. George Pear Brandy, Thyme Syrup,  
Fresh Citrus, Peach Bitters

### AVIATION 75

London dry gin, Louis Roederer Brut Champagne,  
Creme de Violette, Fresh Citrus and Local Honey

### HIGH SPIRITS

Plantation Stiggins Fancy Pineapple Rum,  
pineapple-raspberry Jam Sour, Oven Dried Pineapple

### CHERRY PISTOLA

Chilean Pisco, Pink Peppercorn and Cherry Fresh Sour, Egg White

### PRICKLY PEAR MARGARITA 22

Premium Blanco Tequila, Cointreau, Prickly Pear, Agave, Citrus

*Carefully crafted cocktails for summer in Miami Beach,  
our fresh, summer cocktail list is sure to quench your thirst.*

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PLEASE NOTE ALL PRICES ARE IN US DOLLARS &  
ARE SUBJECT TO 20% SERVICE CHARGE & 9% TAXES.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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For reservations, please call 855 923 7899 or email [dining@thesetaihotel.com](mailto:dining@thesetaihotel.com)

For more information about our Culinary Program, special offers  
and events, please visit our website.

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