



Step away from the clamor of the modern world and
let the heavy velvet curtains fall behind you.

Welcome to The Library Speakeasy, a clandestine sanctuary
where time slows down, conversations grow deeper, and the
art of the cocktail is elevated to a literary craft.

Here, we honor the traditions of the master tea merchant
and the underground bootlegger alike by marrying the
robust tannins, floral bouquets, and earthy depths of
hand-selected loose-leaf teas directly with fine, artisanal spirits.

Settle into a comfortable booth, lose track of the hours,
and allow us to guide you through a chapter of
flavors unlike any other.

The volumes are open, and your table is waiting.

To support our staff, a 20% automatic gratuity is automatically
added to all checks. All gratuities go directly to the staff.

specialTEA Cocktails

THE DAILY BUZZ \$16

Ford's Gin infused with Chamomile, Lemon Juice, Honey Syrup
& An Edible Sugar Glass Bee (Contains Bee Pollen)

THE COLLECTOR'S VAULT \$17

Bulleit 95 Rye Whiskey, Chocolate Liqueur, Dry Curacao, Orange Bitters
& Chocolate Bitters

THE CRIMSON ARCHIVE \$16

Old Forester 100 Bourbon infused Raspberry Rhubarb Rooibos, Lemon Juice,
Angostura Bitters & Agave Syrup

THE JEKYLL & HYDE \$17

Palomo Mezcal, Tres Agaves Blanco Tequila infused with Asian Pear Green Tea,
Lime Juice, Agave Syrup, Muddled Jalapeños & An Edible Candied Pear

PURPLE PROSE \$17

Don Q 7 Rum infused with Lavender & Butterfly Pea Flower, Cointreau,
Agave Syrup & Lime Juice

THE SCARLET LETTER \$16

Tito's Vodka infused with Hibiscus, Goji Berry Green Tea, Lime Juice,
Agave Syrup & Fever Tree Ginger Beer

OO LONG & JULIET \$16

Don Q Blanco Rum infused with Berry Rosey Oolong, Fresh Muddled Mint Leaves,
Lime Juice, Agave Syrup & Sparkling Water

THROUGH A LONDON FOG \$16

Beefeater Gin infused with Earl Grey Black Tea, Vanilla Syrup & Oat Milk

THE ALMOND ALMANAC \$17

Tres Agaves Reposado Tequila infused with Almond Cake Black Tea,
Lemon/Lime Cordial, Almond Orgeat Syrup, Dry Curacao,
Toasted Almond Bitters & An Edible Marzipan Flower

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Prohibition Era Cocktails

CLASSIC NEGRONI \$16

Askur Gin, Campari and Sweet Vermouth

GIMLET \$16

Hendricks Orbium Gin, Lime Juice and Agave Syrup

WHITE NEGRONI \$16

Askur Gin, Lillet Blanc and Suze Gentian Liqueur

SIDECAR \$18

Ferrand Cognac, Cointreau and Lemon Juice

MANHATTAN \$16

Bulleit Rye Whiskey, Sweet Vermouth and Angostura Bitters

DAIQUIRI \$12

Rhum Barbancourt Blanc, Super Lime and Agave Syrup

OLD FASHIONED \$18

Jack Daniel's Bonded Rye, Angostura Bitters and Agave Syrup

MINT JULEP \$19

Maker's Mark Cask Strength, Agave Syrup and freshly Muddled Mint Leaves

DIRTY MARTINI \$16

Haku Vodka, Dry Vermouth and a hearty splash of Olive Brine

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Coffee Curations

SPICED ESPRESSO MARTINI \$17

Tito's Vodka infused Spiced Chai Black Tea, Mr.Black Espresso Liqueur,
Freshly Pulled Organic Espresso & Agave

CLASSIC ESPRESSO MARTINI \$16

Tito's Vodka, Mr. Black Espresso Liqueur,
Freshly Pulled Organic Espresso & Agave

CLASSIC CARAJILLO \$15

Licor 43, Freshly Pulled Organic Espresso & Agave

specialTEA Shots

SPICED CHAI SHOT \$8

Tito's Vodka infused Spiced Chai Black Tea, Oat Milk,
Hazelnut Liqueur & Agave

JASMINE GREEN TEA SHOT \$8

Jameson Irish Whiskey infused with Jasmine Green Tea,
Peach Liqueur & Lemon/Lime Cordial

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Wines

HOUSE RED \$7

7Cellars 2021 The Farm Collection Pinot Noir

Tasting Notes: Our medium-bodied Pinot Noir is elegant and refined. On the palate there are notes of bright cherry, ripe plum, raspberry jam, cola, and dried herbs, with a touch of vanilla and toasted oak on the finish.

HOUSE WHITE \$7

7Cellars 2021 The Farm Collection Chardonnay

Tasting Notes: Our medium-bodied Chardonnay is a bright, fruit-forward wine with tropical fruit, lime, and pear; complete with balanced acidity. A well-structured wine with flavors of green apple, and a touch of toasted oak on the finish.

SPARKLING \$6

Silver Gate Vineyards Brut

This sparkling wine is bursting with crisp flavors of apple, pear, and citrus along with vibrant floral aromas

specialTEA Mocktails

BERRY ROSEY MOJITO \$8

Berry Rosey Oolong, Rose Syrup, Lime Juice,
Freshly Muddled Mint & Sparkling Water

GOLDEN SPICE MULE \$8

Golden Spice Herbal Tisane, Fever Tree Ginger Beer, Agave Syrup & Lime Juice

STRAWBERRY GUAVA SOUR \$8

Strawberry Guava Fruit Tisane, Lemon Juice & Agave

YUZU FIZZ \$5

Yuzu Syrup & Sparkling Water

LEMON FIZZ \$5

Lemon Juice, Simple Syrup & Sparkling Water

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Craft Beer Draft

NO MAMES | Pint | \$6

Bright gold and effortlessly crisp, No Mames blends flaked corn and traditional malts for a smooth, dry lager with subtle floral hops and a hint sweetness.

Lager | 6% ABV | Tripping Animals Brewing

EVER HAZE IPA | Snifter | \$6

Brewed with Amarillo, Citra, and Cashmere hops, it's soft on the palate, low on bitterness and bursting with tropical flavor from start to finish.

Hazy IPA | 7% ABV | Tripping Animals Brewing

INTERCOASTAL AMBER | Pint | \$7

Laced with British hops this deep copper amber has a nice toasty aroma, coffee notes and fresh malt character.

Amber Ale | 5.2% ABV | 28 IBU | Big Top Brewing

DOUBLE COLD BREW | Snifter | \$7

Dark with a pronounced head and a long, lingering finish. The beer is not sweet, nor is it dry – it strikes a complex balance in between. The coffee flavor takes the lead in this beer, instead of a supporting role like other Imperial Coffee Stouts.

Imperial Coffee Stout | 8.8% ABV | 30 IBU | Alcatraz Brewing

HEFE MY SUN | Pint | \$6

A naturally cloudy American hefeweizen wheat beer with subtle banana and clove notes throughout.

Hefeweizen | 5.4% ABV | 30 IBU | Suncreek Brewery

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Craft Beer Draft

RAGING BLONDE | Pint | \$7

Classic American hops give Raging Blonde a lively citrus aroma while keeping the bitterness low. Smooth, crisp, and full of character, it's a blonde ale that appeals to both craft fans and everyday beer drinkers.

Blonde Ale | 5.2% ABV | 23 IBU | Veterans United Craft Brewery

BINNY'S BREW | Pint | \$7

This brew is as easygoing as a lazy afternoon under the Florida sun. With its light body and smooth finish, it's perfect for sipping on a sunny day.

Ale | 5% ABV | 20 IBU | D3 Brewing

SUNBLAZER | Pint | \$7

FIU's official beer. Enough said.

Golden Ale | 5.2% ABV | Rocketeer Beer & Liquid Provisions

GREAT WHITE NOVA | Snifter | \$9

This beer is so new we don't even have a description for it.

Juicy DIPA | 8% ABV | Rocketeer Beer & Liquid Provisions

GUINNESS | Pint | \$8

The iconic Irish dry stout with a deep ruby-red and near-black color, topped by a thick, creamy white head.

Stout | 4.2% ABV | Guinness

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Craft Beer Bottles

VANILLA VILLAIN | 12oz | \$6

This vanilla cream ale boasts an abundant vanilla flavor, a lean, silky texture, and a crisp finish. The balanced beer has CTZ, Centennial, and Saaz hops which round out the flavor.

Cream Ale | 5.6% ABV | 12 IBU | Prosperity Brewing

SHELL YEAH | 16oz | \$9

This brew is a tropical escape in a glass, bursting with vibrant flavors that transport you straight to the shore. This hazy IPA delivers a juicy, full-bodied experience with waves of ripe pineapple, zesty lime, and stone fruit sweetness.

Hazy IPA | 6.7% ABV | Hidden Springs Ale Works

SKYWAY | 12oz | \$8

This Double IPA is as smooth as they come. Built to be uniquely drinkable, Skyway can be enjoyed year round in our beautifully tropical climate.

Hazy Double IPA | 8.2% ABV | 70 IBU | Green Bench Brewing Co.

CAPTAIN RON | 16oz | \$8

This American wheat Ale is designed to refresh. A blend of wheat and Pilsner malts play perfectly with a light touch of hops.

Wheat Ale | 5.6% ABV | 15 IBU | 26° Brewing Company

LA LA LAND | 12oz | \$6

East meets West in this homage to the classic West Coast Style. La La Land features bright aromas of citrus and an abundance of fresh pine and tropical fruit notes; followed by a crisp, resinous bitterness on the finish.

American IPA | 7% ABV | 85 IBU | Proof Brewing Company

LA ORIGINAL | 12oz | \$7

A refreshing Vienna Style Ámbar Lager with underlying notes of honey perfectly balanced with noble hops for a very clean finish.

Amber Lager | 4.5% ABV | 20 IBU | Cerveceria La Tropical

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Craft Beer Bottles

THREE WISE GUYS | 12oz | \$6

A delicious collaboration between Persimmon Hollow Brewing Company and Trilogy Coffee Roasters, produced locally in Deland, Florida.

Coffee Porter | 6.7% ABV | 25 IBU | Persimmon Hollow Brewing

DOPPO OMACHI SAKE RICE LAGER | 330ml | \$12

Brewed with locally-grown heirloom Omachi Sake Rice native to Okayama Prefecture.

This perfectly crafted Sake rice lager is dry and crisp, with notes of subtle "Ginjo-like" sweetness arising from the Omachi Sake Rice.

Japanese Rice Lager | 5% ABV | Miyashita Sake Brewery

DOPPO YUZU ALE | 330ml | \$12

Brewed using Yuzu juice and rinds (peels) from Japan, this very refreshing fruit ale is session-able with juicy aromas of fresh cut citrus and bright flavors of Yuzu. Pairs well with a wide range of dishes, from refined sashimi, all the way to spicy buffalo wings.

Fruit Ale | 5% ABV | Miyashita Sake Brewery

DRAGON'S MILK | 12oz | \$10

Roasted malt delivers notes of coffee and chocolate, married with sweet undertones of vanilla and oak from a three-month stay in bourbon barrels, to create a truly legendary blend of flavor

Bourbon Barrel-Aged Stout | 11% ABV | 25 IBU | New Holland Brewing

DRAGON'S MILK EMERALD IPA | 12oz | \$10

Dry-hopped with the rare and mystical Lotus hop, Emerald IPA casts a spell of creamy vanilla and bright citrus. Its flavor tempered by the ancient touch of oak barrel fermentation

Barrel Fermented IPA | 11% ABV | New Holland Brewing

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Prohibition Era Bites

THE FLAPPER'S TRIO \$12

A Trio of Finger Sandwiches:

Cucumber Dill; Smoked Lox with Capers; Sharp Pimento

BOOTLEGGER'S CHEESEBALL \$8

Spiced Pimento and Sharp Cheddar Cheese Rolled in Crispy Onions

Served with Crackers

SPEAKEASY DEVEILED EGGS \$6

Creamy Whipped Yolks Dusted with Smoked Paprika

GATSBY'S CAPRESE CUPS \$6

Fresh Mozzarella, Tomato and Basil in Flaky Pastry with Balsamic Drizzle

BOOKIE'S SHRIMP COCKTAIL \$13

Chilled Jumbo Shrimp with Spicy Horseradish Cocktail Sauce and Lemon

MIDNIGHT MARINATED OLIVES \$5

Marinated Italian Olives with Rosemary, Garlic and Herbs

SECRET SOCIETY HUMMUS & PITA \$8

Whipped Garlic Hummus Topped with Olive Oil, Served with Zataar Toasted Pita

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Prohibition Era Soups and Greens

THE SWANKY SPUD \$6

Velvety Potato Soup Finished with Sour Cream, Cheddar and Bacon

ROARING 20's SUN-DRIED TOMATO SOUP \$6

Tender Chicken, Pasta and Spinach in a Sun-Dried Tomato Broth:
Softened with a Swirl of Sour Cream

THE ORIGINAL WALDORF SALAD \$6

Granny Smith Apples, Grapes, Cranberries, Walnuts and Celery
in a Light Mayo Dressing

Prohibition Era Desserts

BOARDWALK CANNOLI DUO \$10

A Pair of Crispy Pastry Shells Pastry Shells Filled with Sweet Ricotta Cream
One Pistachio Chocolate and One Espresso

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