



THE
Champagne
BAR

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COCKTAILS

OE Grand Mimosa
Gran Gala, Florida orange juice,
Brut Champagne 18

Mojito Royale
rum, fresh mint, squeeze of lime and topped
with Champagne 18

French 75
Hendricks Gin, lemon juice, simple syrup,
brut Champagne 18

Lux Cosmopolitan
Castle & Key Rosemary Gin, lime juice, cranberry, triple
sec, topped with brut Champagne 18

Doux-Amer
peach liqueur, aromatic bitters, peach purée, topped with
brut sparkling wine 18

Champagne Cocktail
Hennessy, sugar cube, Angostura bitters,
brut Champagne 18

Passion in the Afternoon
raspberry passion sorbet topped with Chandon Rosé 18

Rifle Paper Co. Punch
topped with Chandon Brut Rosé 18

South Tampa Streetcar
Michter's Bourbon, lemon juice, triple sec, topped with
brut sparkling wine 18

OXFORD EXCHANGE

Menu Illustration by Rifle Paper Co.