



All day
MENU

Sangria

- 15 / 65 -

RIOJA BLANCO

verdejo infused with white peach, elderflower, green apple, florida strawberry, ginger, and cherry

RESERVA RIOJA

tempranillo infused with raspberry, fig, roasted pineapple, blood orange, and maple

ROSÉ

rosé infused with pink grapefruit, watermelon, pomegranate, and basil

VERMUT ROJO

pedro jimenez and fino sherry infused with apple, banana, pear, dates, lemon, lime, and thyme

BRUT CAVA

verdejo infused with white grape, raspberry, kiwi, apple, mint, and lemon topped with brut cava

BRUT ROSÉ CAVA PINOT NOIR

tempranillo infused with blackberry, strawberry, gala apple, lime, and rosemary topped with brut rose cava

COCKTAILS FOR SHARING

Spirited JUGS

- 65 -

FRENCH 75

passion fruit infused gin, creme de framboise, shaken with lemon and topped with cava

SPARKLING COSMOPOLITAN

grey goose le citron, combier l'orange liqueur, shaken with cranberry, lime, and topped with cava

APERITIF SPRITZ

aperol, campari, cocchi americano, amaro nonino, shaken with lemon and topped with cava

Cocktails

- 15 -

DAIQUIRI

TOMMY'S MARGARITA

CAIPIRINHA

MOJITO

Sparkling & Rosé

SPARKLING

Macabeo, Torre Oria, Brut 12/48
Cava, Valencia, Spain NV

Xarel-lo-Macabeo, Llopart Rosé 17/64
Cava, Catalonia, Spain '19

Chardonnay, Jeeper 32/175
Grand Reserve Brut, Blanc de Blancs, Champagne, France NV

Perrier Jouet "Belle Epoque" 475
Champagne, France '12

Chardonnay- Pinot Noir, Dom Perignon 625
Champagne, France '10

Perrier Jouet "Belle Epoque" Brut Rosé 750
Champagne, France NV

ROSÉ

Grenache, Terra Remota "Ales Roses" 14/59
Catalonia, Spain '20

Hondarrabi Beltza, Camino Roca Altxerri 12/48
Getariako Txakolina, Basque Country, Spain '20

Grenache-Syrah, Les Vignobles Guissard 60
Côtes de Provence, France '20

Cinsault-Grenache-Syrah-Rolle, Miraval 145
Côtes de Provence, France '20 (1.5L)

White & Red

WHITE

Altxerri, Getariako Txakolina 12/48
Basque Country, Spain '19

Gruner, Laurenz V., Niederösterreich 14/59
Austria '20

Alvarinho, Foral 14/59
Vinho Verde, Portugal '20

Viura and Malvasia, Bodegas Ostatu 59
Rioja, Spain '20

Albariño, Bodegas Fillaboa, Rías Baixas 64
Galicia, Spain '19

RED

Pinot Noir, Hyland Estates 18/72
Willamette Valley, Oregon '19

Malbec, Susana Balbo 18/72
Valle de Uco, Mendoza, Argentina '17

Touriga Nacional, Herdade Do Rocim 64
Alentejo, Portugal '19

Tempranillo, Bodegas Murua "ACLYS" 12/48
Rioja, Spain '18

SMALL PLATES

TUNA TARTARE 15

Tuna, mango, ginger, avocado, tobiko caviar, passion fruit ponzu, wontons

ROASTED BEET HUMMUS 16

Aged manchego, yuca arepas

ROYAL RED SHRIMP COCKTAIL 19

Hass avocado, baby heirloom, cocktail sauce or Tapatio remoulade

TROPICAL CEVICHE 16

Citrus cured mahi & shrimp, coconut milk, jalapeño, red onion, papaya, cilantro

POMEGRANATE CHICKEN 16

Red quinoa salad

SALADS & BOWLS

GRILLED BABY GEM CAESAR 14

White anchovies, shaved parmesan, olive tapenade, pan tostado

COBB 14

Baby green and red endives, charred brussels sprouts, pomegranate, clementine, pickled shallots, roasted walnuts

STRAWBERRY WATERMELON FETA 14

Coriander and mint yogurt, XO balsamic, strawberry shrub, mint, Florida pistachios

RICE BOWL & AVOCADO 15

Tacu tacu style, crispy veggies, fried egg

SANDWICHES

TURKEY BLT WRAP 14

Confit tomatoes, baby gem, maple bacon, chilli paprika, mustard, fried egg

BEEF TORTA 18

Skirt steak, refried beans, guacamole, shredded lettuce, tomato, onion, chipotle, cotija

FRIED CHICKEN PO'BOY 13

Creamy slaw, tomato, serrano, Hawaiian roll, NOLA remoulade, smoke mozzarella, lemon aioli

PORTOBELLO BURGER 15

Garlic butter, Pedro Ximenez onions, lettuce, tomato, kimchi aioli

Flatbreads

MARGARITA 15

SALAMI 16

MUSHROOM 17

DULCE

KEY LIME PIE 11

Semi freddo meringue, pistachio gelato

LITTLE HAVANA FLAN 13

Banana Carajillo Cuban rum cake, colada crocante, crema de 'fanguito' helado

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

