



WINE

BUBBLES

perrier-jouët, blanc de blanc,
champagne, fr

schramsberg, blanc de blanc,
sparkling wine, ca

veuve clicquot, yellow label,
champagne, fr

moët and chandon,
impérial rosé, fr

WHITE & ROSÉ

banshee, sauvignon blanc, ca

lagar da condessa,
albariño, rías baixas

flowers, chardonnay,
sonoma coast, ca

three sticks, chardonnay,
gap's crown, sonoma, ca

scribe, rosé, sonoma valley, ca

RED

frank family, pinot noir,
carneros, ca

arnot-roberts, pinot noir, ca

turley, zinfandel,
paso robles, ca

faust, cabernet sauvignon,
napa, ca

zd, cabernet sauvignon,
napa, ca

BUBBLES BY THE BOTTLE

20 taittinger, brut, fr 180

ruinart, champagne-rosé, fr 195

22 billecourt salmon,
champagne-rosé, fr 185

28 dom Pérignon, champagne, fr 425

WHITE & ROSÉ BY THE BOTTLE

pascal jolivet, sancerre, fr 110

arnot-roberts, sauvignon blanc,
sonoma, ca 140

18 chateau montelena,
20 chardonnay, napa, ca 180

22 kistler, les noisetiers,
chardonnay, sonoma, ca 195

RED BY THE BOTTLE

32 donum, pinot noir, carneros, ca 140

22 kosta browne, pinot noir,
sonoma coast, ca 155

28 orin swift, papillon red blend,
napa, ca 165

26 orin swift, mercury head,
cabernet sauvignon, napa, ca 285

26 silverado, mt. george,
cabernet franc, napa, ca 165

32

38

COCKTAILS

STRAWBERRY WHITE NEGRONI 22

bombay sapphire gin, strawberry-infused luxardo bitter bianco, bianco vermouth

CINNAMON ROLL O.F. 24

basil hayden's bourbon, spiced pear cinnamon reduction, orange essences, aromatic bitters

PINK PALOMA 20

don fulano tequila blanco, grapefruit cordial, tangerine, guava, lime, sparkling grapefruit

PINEAPPLE CILANTRO MARGARITA 21

flecha azul tequila blanco, pineapple & cilantro infusion, lime

IBIS ESPRESSO 21

ketel one vodka, vanilla, cacao, fresh brewed espresso, roasted oaxacan coffee blend

PEACHCO SOUR 21

mistral pisco, peach, hibiscus & rosemary reduction, lime, egg whites

ROCKSTAR 18

chopin vodka, vanilla cordial, passion fruit purée, kumquat, mint, sparkling wine

THAI SMASH 20

hendrick's midsummer solstice gin, green chartreuse, cucumber, thai basil, citrus, elderflower

TIKI & TROPICAL 18

clément rhum agricole, pineapple-infused rum, banana, ginger, lime, bitters

MODERN SANGRIA 18

lemongrass-infused sauvignon blanc, bergamot, granny smith apples, citrus, prosecco

TANGERINE SPRITZ 19

aperol, chinola, tangerine, prosecco

MEDITERRANEAN BAMBOO 18

tío pepe, lillet blanc, fennel tincture

BEVERAGES

ZERO PROOF COCKTAILS

AMARETTI SOUR 15

lyre's amaretti, lemon juice, fee foam

EL BURRO 15

ginger, agave, pineapple, lime, sparkling water

BEERS, SELTZERS, NA

BEER

DRAFT | 12

stella artois | barrel of monks single in havana
funky buddha tropical floridian | prosperity brewing kölsch,

BOTTLE | 12

miller lite | michelob ultra | yuengling lager | blue moon | corona
tarpon river good as gold | cigar city florida man

NON-ALCOHOLIC | 8

athletic brewing run wild ipa | heineken 0.0

HANDCRAFTED SELTZERS 12

CUCUMBER & MINT

ketel one botanical vodka, s.pellegrino

GRAPEFRUIT & ROSE

ketel one botanical vodka, s.pellegrino



BITES

MIXED OLIVES *df vg* 14

charred florida citrus, thyme, fennel pollen, pink peppercorn

OYSTERS EN ESCABECHE* *gf df* 22

yuzu kosho, mignonette, pickled shallots, crispy jamón

TUNA TARTARE MONTADITO* *df n* 24

ajo blanco, capers, marcona almonds, pickled cucumber

DATES & HAM *gf* 23

ibérico ham, goat cheese, brandy glaze

WAGYU BEEF CARPACCIO* 28

prime tenderloin, arbequina olive oil, shallots,
manchego cheese, micro herbs, butter bread bits

SPINY LOBSTER COCKTAIL* 40 *gf*

siberian sturgeon caviar, spiced pink cocktail sauce,
charred onions, pickled peppers, citrus

MORE BITES

CAVIAR BY THE GRAM*

all caviar sold by twenty-eight gram jar

blinis, crème fraîche, shallots, egg, chives

siberian sturgeon 6/gram

kaluga hybrid 7/gram

osetra royal amber 8/gram

beluga 00 14/gram

CHICKEN TOSTONES 24

sofrito, pico de gallo, cilantro cream, pork rind crumble

SHORT RIB EMPANADA 24

guava-braised beef short rib, plantain mojo, cilantro lime crema

add siberian sturgeon caviar 6/gram*



SWEETS

CHOCOLATE & ORANGE MOUSSE CRUNCH *n* 13
orange whipped ganache, golden hazelnuts

TEMPRANILLO BLANCO POACHED PEAR *n* 14
cabrales cheese, walnuts, honey, rosemary

PISTACHIO TART *n* 15
almond frangipane, cherry jelly, vanilla whipped ganache

Gluten-friendly bread available upon request.

gf gluten-friendly **vg** vegan **n** contains nuts/peanuts **df** dairy-free

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.

An 18% service charge will be added to parties of 6 or more.

