



**GOOD EATS
& DRINKIN'
INSIDE**

STAY THIRSTY!



BAR BITES

Giant Bean Hummus / Seasonal Vegetables, Pita — \$15

Manchego Croquetas / Crispy Prosciutto, Truffle Caviar, Smoked Paprika — \$16

Corn "Ribs" / Chipotle, Cotija — \$15

Cauliflower Bites / Panko Breaded, Goat Cheese Pesto — \$14

Homemade Short Rib Empanadas / Raisin Brandy Sauce — \$14

Bacon Wrapped Dates / Goat Cheese, Smoked Paprika Aioli — \$16

***Corvina Ceviche** / Leche de Tigre, Sweet Potato, Cancha — \$20

***Tuna Tartar** / Mango, White Soy Sauce, Avocado, Hearts of Palm, Cassava Chips— \$20

SALADS

Smoked Burrata & Rainbow Beet Salad / Beet Carpaccio,

Pistachio, Balsamic Glaze — \$20

Caesar Salad / Pork Belly Croutons — \$18

Black Lentil & Red Quinoa / Spinach, Sundried Tomatoes,

Chickpeas, Feta, Lemon Vinaigrette — \$18

+Add Tuna — \$14 / **Shrimp** — \$10 / **Chicken** — \$8 / **Steak** — \$15

CAVIAR

Caviar and Champagne Experience - \$150

Russian Osetra Karat Black (50g) served with blini, crème fraîche,

& 2 glasses of house Champagne



AFTER DINNER



Late Harvest Tokaji — \$15

Tuscan Vin Santo — \$18

Library Château d'Yquem 1994 — \$85

Somm's Choice 20YR Tawny Port — \$19

Sibona Piedmontese Amaro — \$13

Coffee Town Martini — \$16

Brugal 1888 / Amarula / Kahlua / Espresso

FINE & RARE SPIRITS

Casa Dragones Añejo Tequila — \$35

Clase Azul Añejo Tequila — \$125

Harlem Standard 111-proof Bourbon — \$25

Glenmorangie 18YR Rare — \$38

Deau Cognac XO — \$25

Macalla 25YR — \$275

BEER, LIGHT TO FULL

La Rubia Blonde Ale by Wynwood Brewing | FL — \$8

Guayabera by Cigar City | FL — \$8

La Playita Pils by Tank Brewing | FL — \$8

Lager by Peroni | ITL — \$8

Laces IPA by Wynwood Brewing | FL — \$8

COCKTAILS

Pacharán Gin Spritz — \$14
Pacharán / Gin / Lemon / Soda

You Again — \$16
Gin / Cappelletti / Lemon / Orange

Pinky-Up Martini — \$16
Vodka / Aperol / Pink Citrus

First Class — \$15
Bourbon / Amaro / Cappelletti / Lemon

Lost in the D.R. (again) — \$17
Tequila / Chinola Passion Fruit / Ancho Verde / Lime

Rosa Negroni — \$18
Codigo x Vinya Rosa Tequila / Dolin Blanc / Luxardo Bianco

The James Taylor Song — \$16
Mezcal / Amaro / Cassis



MEDIUM PLATES

Cheese and Charcuterie / Chef's Selection with Accompaniments — \$24

Crispy Fish Taquitos / Tomatillo Sauce, Mango, Jalapeño-Cilantro Salsa — \$21

Morcilla Spring Rolls / Onion Marmalade, Maderia Wine — \$16

Pernod Mussels / White Wine, Creme Fraiche — \$24

Grilled Artichokes / Greek Yogurt, Panko — \$18

***Beef Carpaccio** / Pickled Cauliflower, Grana Padano, Capers — \$24

Scallop Galliano / Au Gratin — \$26

Lamb Lollipops / BBQ Bacon Jam — \$32

BIGGER PLATES

Vinya Burger / American Wagyu by Meat n' Bone, Aged Gouda, Bacon, Fried Egg,
Caramelized Onion, Truffle Aioli, Brioche Bun, Served with Salad or Fries — \$24

Four Cheese Asiago Gnocchi / Crispy Prosciutto, Poppy Seeds — \$22

Short Rib Ravioli / Wild Mushrooms Marsala Sauce, Green Peas — \$28

Butterflied Whole Branzino / Bilbaina Style: Garlic, Butter, Vinegar,
Crushed Red Pepper, Grilled Asparagus — \$36

Skirt Steak / Roasted Fingerling Potatoes,
Homemade Chimichurri — \$34

8oz Tenderloin / Grilled Asparagus, Mushroom Marsala — \$44

SWEET

Tres Leches Carrot Cake — \$12

Hazelnut Tiramisu — \$12

Passion Fruit Panna Cotta — \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity will be applied to parties of 6 or more.

THERE'S ALWAYS TIME FOR BUBBLES (OR ROSÉ)



Dry Cava Rosé by Clos Montblanc | AUS — \$16
raspberry fizz, dry, perfect by itself

Small House Champagne by Voirin-Jumel | FRA — \$22
biscuit, white nectarine, drink me with crispy starters!

House Provence Rosé | FRA — \$13
always classic and dry... and way better than Whispering Angel!

Bandol Rosé by Bastide Blanche | FRA — \$18
the king of all rosé, rich red fruits, full body, bone dry

WHITES, LIGHT TO FULL

Somm's Obsession... White Burgundy!
Bourgogne Blanc by Arnaud Baillet | FRA — \$22
classic style, mindblowingly tasty

Patio Pounder White — \$12
no fuss, tasty white, inquire!

Albariño by La Val | ESP — \$14
orange, lemon cream, bone dry

Friuli Sauvignon Blanc by Castello di Spessa | ITL — \$15
fuzzy sweet citrus, mountain herbs, cold stone dry

Killer Petit Chablis | FRA — \$16
tasty mineral bomb, inquire!

Organic Chenin Blanc by Reyneke | ZA — \$14
nutty apple, quince, medium body

Pecorino, Aries by Chiara Ciavolich | ITL — \$15
citrus forward, textural oomph, rosemary-basil goodness

RED, LIGHT TO FULL

Somm's Obsession... Classy Bordeaux
Pauillac (3rd label) by Lynch-Bages | FRA — \$28
plums, blackberries, cigar, sweet stone

Patio Pounder Red — \$12
no fuss, tasty red, inquire!

Bourgogne Gamay by Liger-Belair | FRA — \$15
tart red fruits, black tea spice, very light

Rioja Reserva by Anciano | ESP — \$15
oodles of red fruits, charcuterie, sweet tomato tang

Langhe Nebbiolo by Michele Reverdito | ITL — \$18
wild strawberry, rosy-red licorice, white stone

Russian River Valley Pinot Noir by Maritana | USA — \$20
candied apple, bing cherry, sassafras

Old Vine Grenache by Seppeltsfeld | AUS — \$15
brambly fruits, savory, powerful, craves a burger or steak

Mendoza Cabernet Franc by Achaval-Ferrer | ARG — \$18
violets, dark cherries, cocoa, pink spice

California Cabernet Blend by Hope Dies Last | USA — \$18
dark fruits, oak spice, evergreen



DRINK
BETTER
HERE!

HAPPY
DRINKING!

BEERS +
COCKTAILS

