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 / Chimichurri Aioli — $14
Bacon Wrapped Dates / Goat Cheese, Truffle Aioli — $16
*Corvina Ceviche / Leche de Tigre, Sweet Potato, Cancha — $20
*Tuna Tartar / White Soy Sauce, Avocado, Hearts of Palm, Cassava Chips — $20

SALADS

Smoked Burrata & Rainbow Beet Salad / Beet Carpaccio,
Pistachio, Pesto, Arugula, Balsamic Glaze — $20
Caesar Salad / Pork Belly Croutons — $18
Black Lentil & Red Quinoa / Spinach, Sundried Tomato Pesto,
Chickpeas, Feta, Lemon Vinaigrette — $18

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

CAVIER

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

That 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, Madera Wine — $16

Pernod Mussels / White Wine, Gorgonzola — $24

Grilled Artichokes / Greek Yogurt, Panko — $18

*Beef Carpaccio / Pickled Cauliflower, Grana Padano, Capers,
  Cherry Tomato, Arugula, Red Wine Reduction — $24

Scallop Galliano / Au Gratin, Creamy Garlic-Mustard Sauce — $26

Lamb Lollipops / BBQ Bacon Jam, Roasted Vegetable Salad — $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, Arugula, Poppy Seeds — $22

Pappardelle Bolognese / Wagyu Beef, Veal, Bacon, Pomodoro Sauce — $28

Butterflied Whole Branzino / Bilbaina Style: Garlic, Butter, Vinegar,
  Crushed Red Pepper, Grilled Asparagus, Capers — $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 Bailleul | FRA — $22  
classic style, *mind-blowingly 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 Seppeltsfield | 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

**BEERS + COCKTAILS**

**DRINK BETTER HERE!**

**HAPPY DRINKING!**