GOOD EATS
& DRINKIN’ INSIDE

STAY THIRSTY!
ST Rac TERS
*Patatas Bravas / Yellowfin Tuna Tartare, Chipotle Aioli, Caviar — $16
Roasted Piquillo Peppers / Spanish olive Oil, Garlic Confit — $10
*Corvina Ceviche / Leche de Tigre, Sweet Potato, Cancha — $22
*Tuna Tartar / Thai Cilantro Sauce, Watermelon, Sesame Seeds,
   Avocado, Hearts of Palm — $22
Crispy Fish Taquitos / Tomatillo Sauce, Mango, Jalapeño-Cilantro Salsa — $21
Manchego Croquetas & Lamb Leg Croquetas choice of — $16
Homemade Short Rib Empanadas / Chimichurri Aioli — $14
Chef Turi’s Malfatti / Ricotta, Brown Butter, Sage — $18
Glazed Baby Back Ribs / Sweet and Spicy BBQ, Sesame, Pineapple Cilantro Salad — $16
Bacon Wrapped Dates / Cantimpalo Chorizo, Goat Cheese, Truffle Aioli — $16
Morcilla Spring Rolls / Onion Marmalade, Madeira Wine — $16
Grilled Artichokes / Spicy Tzatziki, Citrus Panko — $18
Cheese and Charcuterie / Chef’s Selection with Accompaniments — $24

S A L A D S
Black Lentil & Red Quinoa / Spinach, Sundried Tomato Pesto,
   Chickpeas, Feta, Lemon Vinaigrette — $18
Heirloom Tomato / Arugula, Feta, Avocado, Hearts Of Palm,
   Red Onion, Lemon Dressing — $18
Smoked Burrata & Rainbow Beet Salad / Beet Carpaccio,
   Pistachio, Balsamic Glaze — $20
Caesar Salad / Pork Belly Croutons — $18

+Add Shrimp — $12 / Chicken — $10 / Steak — $15 / Salmon — $14

A F T E R  D I N N E R
Coffee Town Martini — $16
Brugal 1888 / Amarula / Kahlua / Espresso
Late Harvest Tokaji — $15
Carmes de Rieussec Sauternes — $18
Somm’s Choice 20YR Tawny Port — $19
Sibona Piedmontese Amaro — $13

F I N E  &  R A R E  S P I R I T S
Casa Dragones Añejo Tequila — $35
Clase Azul Añejo Tequila — $150
Russell’s Reserve 13YR Bourbon — $50
Glenmorangie 18YR Rare — $38
Deau Cognac XO — $25
Macallan 25YR — $275

T R A D I T I O N A L  M E Z C A L  S E R V I C E
FOR TWO $25
Tiburón Mezcal, served neat in jicaras
Fresh oranges with Sal de Gusano
Cocktails

Havana Club Daiquiri — $13
Havana Club Añejo Blanco / Lime / Simple

Vesper — $15
Gin / Vodka / Lillet / Dolin Blanc

Rum Old Fashioned — $16
Brugal 1888 / Simple / Angostura & Orange Bitters

Blackened Manhattan — $16
Rye / Sweet Vermouth / Averna

Lost in the DR — $17
Tequila / Chinola Passion Fruit / Ancho Verde / Lime

Key Colony Sunrise — $15
Tequila / Blood Orange Aperitivo / Campari / Grenadine / Lemon

The Commodore Cold Brew — $16
Vodka / Passion Fruit Cordial / Panther Cold Brew / Lemon

Limonata Key — $14
Peychaud’s / Limoncello / Orange / Champagne

Sea Salt Caipirinha — $14
Cachaca / Green Guava / Olive Brine / Lemon

The Towers — $16
Santa Teresa Solera Rum / Peach Cordial / Amaretto / Lime

Whitecap Negroni — $16
Cuentacuentos Mezcal / Luxardo Bianco / Dolin Blanc

...Found in Oceana — $20
Plymouth Gin / Patxaran / Maraschino / Orange Bitters

Mains

Scallop Galliano / Au Gratin, Creamy Garlic Mustard Sauce — $26
Four Cheese Asiago Gnocchi / Crispy Prosciutto, Arugula, Poppy Seeds — $24
Parppardelle Bolognese / Wagyu Beef, Veal, Bacon, Pomodoro Sauce — $28
Blackened Salmon / Sweet Corn Risotto, Broccolini — $26
Butterflied Whole Branzino / Bilbaina Style: Garlic, Capers, Butter, Vinegar,
Crushed Red Pepper, Grilled Asparagus — $38
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

Skirt Steak / Parmesan, Roasted Fingerling Potatoes,
Homemade Chimichurri — $36
Lamb Lollipops / BBQ Bacon Jam — $44
Chicken Meunière / Lemon, Herbs, Mushrooms, Sautéed Potatoes — $28

Caviar

Caviar and Champagne Experience - $150
Russian Osetra Karat Black (50g) served with blini, crème fraîche,
& 2 glasses of house Champagne

Sweet

Tres Leches Carrot Cake — $12
Hazelnut Tiramisu — $12
Dulce De Leche Pavlova — $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% service charge will be applied to parties of less than 6
20% service charge will be applied to parties of 6 or more
THERE’S ALWAYS TIME
FOR BUBBLES (OR ROSÉ)

**Dry Cava Rosé** by Mercat | ESP — $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!

**Cru Classé Provence Rosé** by Château Saint-Maur | FRA — $19
classified in 1955, supremely delicate, loves tartar

WHITES, LIGHT TO FULL

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

**Somm’s Choice Petit Chablis** | FRA — $16
mineral forward, no oak, bone dry

**1er Cru Chablis, Fourchaume** by Yvon et Laurent Vocoret | FRA — $22
lemon cream, sea salt, loves scallops

**No Oak Sauvignon Blanc** by Map Maker | NZ — $15
tart citrus, cool greens, loves ceviche

**Albariño** by Val de Meigas | ESP — $14
orange blossom, flowers, bone dry

**Organic Chenin Blanc** by Reynneke | ZA — $14
nutty apple, quince, medium body

**Pecorino, Aries** by Chiara Ciavolich | ITL — $15
sweet citrus, exotic greens, loves fish tacos

**With Oak Sauvignon Blanc, Jayson** by Pahlmeyer | CA — $20
lemon blossom, cedar spice, peach fuzz

RED, LIGHT TO FULL

**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

**Killer Chianti Classico** by Vicchiomaggio | ITL — $16
wild cherry, chestnut, balsamic, loves gnocchi

**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

**Somm’s Choice Mendoza Cabernet Franc** | ARG — $18
dark fruits, fruitcake spice, loves lamb

**California Cabernet Sauvignon** by Hold Your Fire | USA — $18
dark fruits, oak spice, evergreen

**Napa Valley Red Blend, Jayson** by Pahlmeyer | USA — $38
powerful, yet super silky, loves a burger

BEER, LIGHT TO FULL

**Guayabera** by Cigar City | FL — $8

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

**Lager** by Peroni | ITL — $8

**IPA** by Tripping Animals | FL — $10

COCKTAILS

HAPPY DRINKING!