



**GOOD EATS
& DRINKIN'
INSIDE**

STAY THIRSTY!



STARTERS

***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

SALADS

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



AFTER DINNER



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

FINE & RARE SPIRITS

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

TRADITIONAL MEZCAL SERVICE 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

Psychaud's / Limoncello / Orange / Champagne

Sea Salt Caipirinha — \$14

Cachaça / 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

CLASSICS

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

DRINK
BETTER
HERE!

SIGNATURES

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 Reyneke | 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 Seppeltsfeld | 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



HAPPY
DRINKING!

COCKTAILS
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