



**GOOD EATS
& DRINKIN'
INSIDE**

STAY THIRSTY!



STARTERS

***Snapper Crudo** / Salmon Roe, Radish, Ponzu, Yuzu — \$22

***Patatas Bravas** / Yellowfin Tuna Tartare, Chipotle Aioli, Caviar — \$17

***Octopus Carpaccio** / Hummus, Served With Pita — \$28

***Tuna Tartar** / Thai Cilantro Sauce, Avocado, Hearts of Palm — \$24

Ginger Lobster Bao / Poached Lobster, Dill Mayo, Crispy Ginger — \$21

Braised Lamb Baklava / Spiced Pistachio, Honey-Orange Glaze — \$18

Manchego Croquetas / Caviar, Prosciutto, Paprika Aioli — \$16

Short Rib Empanadas / Chimichurri Mayo — \$15

Steamed Mussels / Pernod Sauce, Served With Brioche Bread — \$24

Sweet Chili Ribs / Sweet & Spicy BBQ, Sesame, Pineapple Cilantro Salad — \$16

Bacon-Wrapped Dates / Cantimpalo Chorizo, Goat Cheese, Truffle Aioli — \$16

Morcilla Spring Rolls / Onion Marmalade, Madeira Wine — \$15

Grilled Artichokes / Spicy Tzatziki, Citrus Panko — \$18

Fried Calamari / Black Ink Aioli — \$20

Cheese & Charcuterie / Chef's Selection — \$24

SALADS

Black Lentil & Red Quinoa / Spinach, Sun-Dried Tomato Pesto,

Chickpeas, Feta, Lemon Vinaigrette — \$19

Haloumi / Sugar Bomb Tomatoes, Basil, Saba Vinaigrette — \$21

Smoked Burrata & Prosciutto / Grilled Zucchini, Tomatoes, Basil,

Balsamic Reduction — \$20

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

SANDWICHES

Jamón Ibérico / Ibérico, Tomato Confit, Manchego, Served On

Sullivan Street Baguette — \$24

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

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 / Avera

Lost in the DR... — \$17

Tequila / Chinola Passion Fruit / Ancho Verde / Lime

...Found in Oceana — \$20

Plymouth Gin / Patxaran / Maraschino / Orange Bitters

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

Cachaça / Green Guava / Olive Brine / Lemon

The Towers — \$16

Santa Teresa Solera Rum / Peach Cordial / Amaretto / Lime

White Cap Negroni — \$16

Cuentacuentos Mezcal / Luxardo Bianco / Dolin Blanc

CLASSICS

MAINS

Rigatoni All'Amatriciana / Fresh Tomatoes, Bacon, Crushed Red Pepper, Basil,

Aged Parmesan — \$24

Gnocchi Morel / Morel Mushroom Ragú, Garlic, Thyme — \$28

Tortellini En Brodo / Ropa Vieja, Garlic, Red Pepper — \$26

Scallop Galliano / Au Gratin, Creamy Garlic Mustard Sauce — \$28

Blackened Salmon / Curry Cauliflower Mash, Broccolini — \$27

Branzino Piccata / Lemon-Butter Caper Sauce, Artichoke — \$40

Smoked Half-Chicken / Honey-Mustard Glaze, Arugula Piquillo Pepper — \$25

Skirt Steak 10oz / Parmesan, Roasted Fingerling Potatoes,

Homemade Chimichurri — \$38

Rib Eye 12oz / Grilled Onion, Sauteed Broccolini, Sweet Potato Fries

Choice Of: Thai Red Curry, Garlic or Red Wine Butter — \$48

Braised Short Rib / Truffle Mash, Cremini Mushroom & Rosemary Jus — \$44

SIDES

Truffle Mash — \$14

Roasted Piquillo Peppers — \$8

Carbonara Fries — \$16

Broccolini — \$12

Sweet Potato Fries \$12

SWEET

Chevre's Cheese Cake — \$14

Nutella Crème Brûlée — \$14

Mango Pavlova — \$14

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

