

COCKTAIL DRINK

Menu

CHAMPAGNE

PROSECCO, ROSE PRESECCO

\$9

WINE

SAUVIGNON BLANC, COLOSI ITALIAN BLEND
½ OFF BOTTLES \$60 OR LESS

\$9

BEER

SELECT DOMESTIC \$2.50, IMPORT \$3.50

\$9

LAVENDAR LEMON DROP

KETEL CITRON, LEMON JUICE, LAVENDER SIMPLE

\$10

AMALFI COAST SPRITZ

MALFY ROSA GIN, RAMAZZOTTI ROSATO
APERITIVO, GRAPEFRUIT, PROSECCO, THYME

\$10

PEACH SPRITZ

HENDRICKS GIN, PEACH RE'AL,
LEMON, PROSECCO, BASIL

\$10

LA ROSARITA

EL CHARRO BLANCO TEQUILA, SURO
ELDERFLOWER LIQUEUR, ROSE WATER, TRES
AGAVE, ORGANIC AGAVE NECTAR,
LIME JUICE AND ROSE SALT

\$10

WATERMELON SPICY MARGARITA

HERRADURA SILVER, LIME JUICE,
WATERMELON FINEST CALL, SERRANOS

\$10

WATERMELON AQUA FRESCA

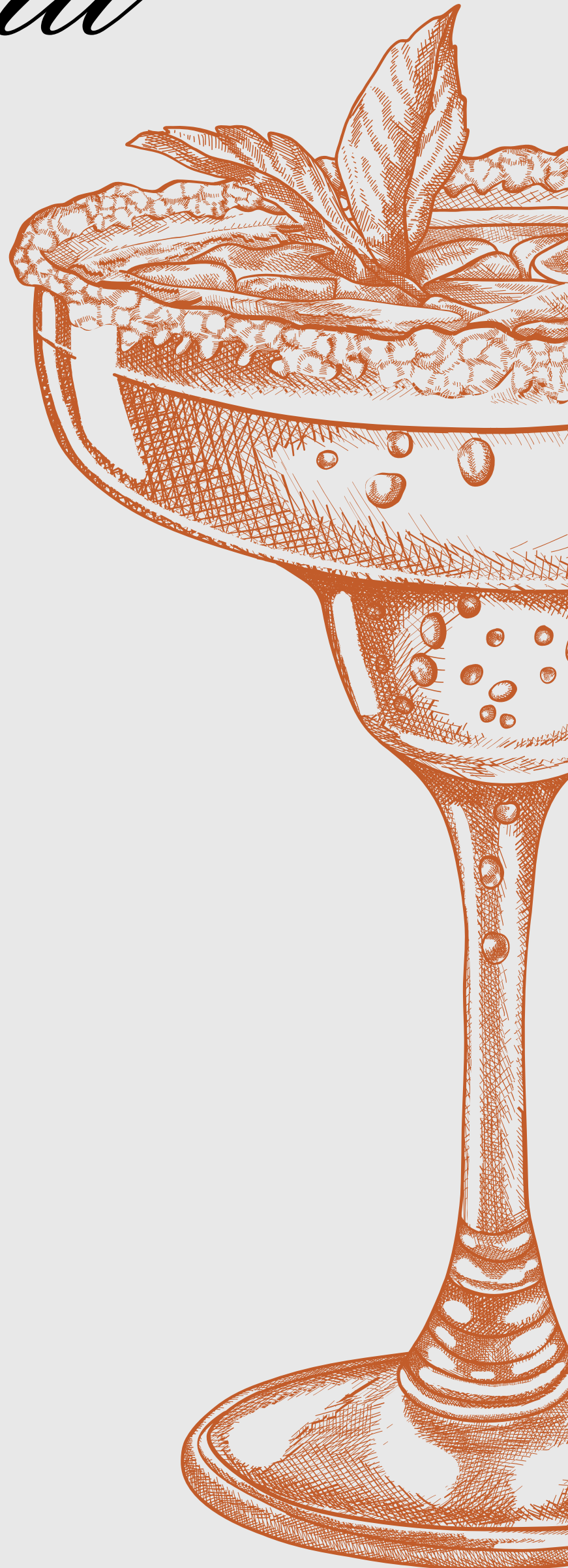
REYKA VODKA, WATERMELON, GRAPEFRUIT
SODA, LIME, AGAVE

\$10

OLD FASHION

FOUR ROSES BOURBON, BITTERS, SIMPLE SYRUP

\$10



FOOD MENU

Oysters \$2

Oysters on the Half Shell - \$2 Each

-Hawaiian Tuna Poke \$16

Tuna Poke, Mango Puree, Cucumber, Sriracha Aioli,
White Corn Tortilla Chips

Smoked Fish Dip \$14

-Florida Keys style Smoked Fish Dip, Smoked Wahoo, Cream Cheese,
Celery, Club Crackers

Spring Roll Salad \$12

Rice Noodle, Julienned Cucumber, Pickled Carrot and Daikon, Basil, Mint,
Rock Shrimp, Peanuts, Vietnamese Vinaigrette

Margarita Flatbread \$12

Roma Tomato, Fresh Mozzarella, Basil, Evoo

Diavolo Flatbread \$13

Tomato Sauce, Spicy Salami Red Pepper Flake, Shredded Mozzarella

Funghi Flatbread \$14

Seasonal Mushrooms, Shallots, Garlic, Whipped Ricotta, Truffle Oil

Dry Aged Ribeye Sandwich \$14

Shaved Ribeye, Smoked Mozzarella, Peppers, Onions, Horseradish Crème
Fraiche, Toasted Baguette

Fried Oyster po'Boy Slider - 2 for \$10

Fried Oysters, Sweet Hawaiian Rolls, Kimchi, Sesame Aioli, Pickled Fresno
Peppers, Cilantro, Chopped Peanuts

Frito Misto \$12

Calamari, Rock Shrimp, Zucchini, Summer Squash. Lemon

Truffle Fries \$8

Golden Crispy Fries, Parmesan Cheese, Truffle Oil, Sea Salt