

CHEESE AND CHARCUTERIE

CANA DE CABRA Soft ripened pasteurized goat's milk, aged 21 days, buttery	8
MARINATED MAHON Pasteurized cow's milk, olive oil, citrus, herbs	8
VAT 17 WORLD CHEDDAR Pasteurized cow's milk, Wisconsin, tangy & nutty	8
IDIAZABAL Raw sheep's milk, aged 6-8 months, hawthorne & cherry wood smoked	9
THE BLUE JAY Pasteurized cow's milk, rich, buttery, infused with juniper berries	9
CHORIZO PICANTE Dry cured, hot pimenton	8
SERRANO HAM Spanish 12 month dry cured ham	8
BRESAOLA Free range grass fed beef from uruguay	9
SOBRASSADA Soft cured chorizo of majorca, the chefs favorite	8
CHEF'S WHIM OF THE DAY Chef's selection of meats, cheeses and surprises... never the same	32

SMALL PLATES

OPEN BLUE COBIA CEVICHE Leche de tigre, peruvian chili popcorn	17
SHRIMP TOAST New pickles, cilantro, hot chili sauce	12
OSHINKO SUMMER ROLL Cucumber, avocado, pea shoots, noodle crunch	9
SHISHITO PEPPERS AKA ROULETTE PEPPERS Tajin seasoning	7
YELLOWFIN TUNA TATAKI Wasabi two ways, eel sauce, shiso	17
CRISPY CALAMARI STRIPS Veracruzana sauce	12
LOADED YUCCA FRIES Mojo-rocoto pepper aioli, radish, beef jerky	10
SMOKED WHOLE CHICKEN WINGS Salsa negra, cumin crema	12
CUBAN SANDWICH VIA CROQUETTAS Dijon-pickle aioli	9
LOMO SALTADO Beef tenderloin, fries, crunchy rice, scallion	15

SALADS

WATERCRESS & ARUGULA SALAD orange, udon crisp, cucumber, wasabi peas, sesame-ginger vinaigrette	12
HEARTS OF PALM CARPACCIO Orange, olive crumble, watercress	11
ROMAINE WEDGE Beets, feta cheese, tomato, olive, oregano-citrus vinaigrette	12
GRILLED NAAN & PEARS Pea tendrils, caramelized onions, chocolate balsamic vinegar	12

SANDWICHES

GRILLED CHICKEN SPINACH WRAP white bean hummus, pickles, watercress, side of fresh fruit	15
TUNA CONSERVA ON TOAST Olive, tomato, aioli, garlic chips, pimenton fries	17
CRISPY PORK CUTLET SANDO Katsu sauce, pear, pickled cabbage, togarashi fries	15
A BURGER Candied bacon, LTO, pickles, swiss cheese, mojo-rocoto pepper aioli, fries	18
WARM TURKEY ALT Colorado mole, avocado, romaine, tomato, multigrain toast, side of fresh fruit	15

DESSERTS

ROY'S BREAD PUDDING Dulce de leche ice cream, banana bacon	9
MANGO & ACAI SORBET Compressed melon, berries, mango, sorghum shortbread	9
CHOCOLATE "KIT KAT" Praline dacquoise, chocolate ganache, dark chocolate pirouline	9

For your convenience, 18% gratuity and 9% sales tax will be added to your check.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Ask your server for gluten-free options.

COCKTAILS

HAVANA VIEJA MOJITO Bacardi Superior pomelo brown sugar angostura mint	13
BITTER-SWEET ROSÉ The Botanist Gin Lillet Rose Aperol Sparkling Rosé	14
PASSIONATE PISCO Pisco Cointreau passion fruit pineapple orange	12
CUBAN “ESPRESSO” Mt Gay Black Barrel Coconut Rum Chocolate Liqueur cold brew coffee	12
RYE’NOT Knob Creek Rye Liquor 43 Averna Amaro	14
PART & PARTICULARS Hendrick’s Gin falernum lemon cucumber honey Pernod	14
SANDIA MARGARITA Casamigos Blanco watermelon lime agave nectar guajillo tincture	15
DRUNKEN CHERRY OLD FASHIONED Woodford Reserve Hennessy VS Drunken Luxardo cherry	15

ROOIBOS ELYXR \$18

Absolut ELYX
Lemon | pineapple
blackberry | Organic Rooibos Tea


*if you would like to take one of our Copper Spritz glasses home, we will charge your bill \$50.00

STRAWBERRY GROVE \$12

*NON ALCOHOLIC

Seedlip Grove 42
Strawberry | lemon | Ginger beer

BUBBLES TO ROSE

PROSECCO D.O.C La Gioiosa Treviso / Brut / Italy	 	9 38
CAVA Raventos i Blanc / Conca del Riu Anoia L’Hereu / Spain		14 58
ROSÉ Vie Vite / Cotes do Provence / France		12 50
CHAMPAGNE Veuve Clicquot Yellow Label / Reims / France		30 135

WHITE WINES

ALBARIÑO Vanidade / Rias Baixas / Spain 2017	 	10 42
SAUVIGNON BLANC Palena / Reserva Special / Valle de Aconcagua / Chile / 2017		9 36
PINOT GRIGIO CA’ Montini / Trentino / Italy / 2016		11 45
CHARDONNAY Embrazen / Revolutionary / California / 2016		10 42
CHARDONNAY Siete Fincas / Mendoza / Argentina / 2017		10 42

RED WINES

PINOT NOIR Souvenir / Monterey/ California / 2015	 	11 42
MERLOT The Expedition / Horse Heaven Hills / Canoe Ridge / Washington / 2015		10 37
MALBEC Viu Manent / Trentino / Chile / 2014		9 35
CABERNET SAUVIGNON Storypoint / Sonoma / California / 2016		15 64
CABERNET SAUVIGNON Rocklin Ranch / Hames Valley / Monterey / California / 2017		11 48
TEMPRANILLO Boada / Ribera del Duero / Spain / 2016		10 43

DRAFT BEER 7

STELLA ARTOIS | LAGUNITAS IPA | SB STRAWBERRY ORANGE MIMOSA

IMPORTED BOTTLES 7

CUSQUENA | NEGRA MODELO | ST. PAULI GIRL | CORONA | ESTRELLA | PERONI | HEINEKEN
STELLA CIDRE

DOMESTIC BOTTLES 6 \ 7

BUDWEISER | BUD LIGHT | SAM ADAMS | BLUE MOON | MICHELOB ULTRA

BISCAYNE BAY LA COLADA | VERA SUR MANGOLANDIA | ELYSIAN SPACE DUST IPA
BON & VIV SPIKED SELTZER

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