



## bar snacks

spiced marcona almonds	7
marinated olives	6
hummus with pita	7

## appetizers

### chargrilled pepper crostino 14    fried calamari 18

grilled and marinated bell peppers, garlic, parsley, grated manchego cheese, grilled bread

crispy calamari, tomato-aleppo pepper sugo, toasted sumac crema

### salumi 15

chefs selection of hand-crafted cured meats of spain and italy, pickled organic vegetables, cured olive and caper tapenade, sun cured tomato, crusty breads

## flatbreads

### the amare

leek, potato, lardon, roasted black pepper, gruyere 19

### la margherita

tomato basil, tuscan olive oil, ricotta and provolone cheeses 17

### la soppressata

soppressata, red onion, torn mozzarella cheese, san marzano tomato 18

## entrees

### grilled angus burger 19

chargrilled angus beef burger, tomato jam, imported greek feta cheese, lettuce, tomato onion, toasted brioche bun

### grilled mahi mahi 39

olive oil, lemon, parsley, tuscan kale, cauliflower, toasted fregola sarda, spanish caper emulsion

### grilled souvlaki 32

grilled tender chicken or angus beef skewers, lemon, oregano, parsley with crispy potatoes, marinated cucumber, charred greens, harissa spiced hummus, warm pita bread

We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary needs or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## cocktails

### bitter pineapple

20

knob creek single barrel select, apothecary bitter pineapple syrup, amargo chuncho bitters, west indian orange bitters

### modern grapes

15

ketel one, st germain elderflower liqueur, grape puree, lime juice, club soda

### banana hands

18

brother's bond bourbon, tempus fugit crème de cacao, tempus fugit banane, st elizabeth allspice dream

### golden alps

16

gray whale gin, honey-lemon chamomile elixir, yellow chartreuse

### fistful fronds

18

del maguey mezcal, chinola passionfruit, pineapple-lemon-rose elixir, sandeman porto, pineapple juice, archipelago cocktail cognac

### garden party

15

rhum barbauncourt infused with hibiscus leaves, torani orgeat syrup, disco power, orange flower water, lime juice.

### casa effect

19

butterfly tea infused casamigos blanco, lime-maraschino elixir served with a chilled, rosemary infused vapor

### pace horse

14

lime-ginger caramom palm sugar tumeric elixir, club soda

### florida beehive

21

tanqueray flor de sevilla, st germain elderflower liqueur, orange blossom honey syrup, lemon juice, orange juice, choice of cocktail essence





## wines by the glass

### sparkling

Mionetto Prosecco Brut Veneto, Italy	12
Mumm Grand Cordon Reims, France	20
Val d'Oca Rose Prosecco D.O.C. Millesimato, Italy	13

### white

Pighin, Pinot Grigio Friuli, Italy	11
Wairau River, Sauvignon Blanc Marlborough, New Zealand	13
Sonoma- Cutrer, Russian River Ranches, Chardonnay Sonoma, CA,	18
Snoqualmie, Chardonnay Columbia Valley, WA	12

### rose

Fleurs de Prarie Cotes de Provence, France	12
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### red

Meiomi Pinot Noir Acampo, CA	16
Troublemaker Red Blend Central Coast, CA	14
Alexander Valley Vineyard, Cabernet Sauvignon Alexander Valley, CA	17
Sledgehammer, Cabernet Sauvignon North Coast, CA	13
Terrazas de los Andes Malbec	13





## beers

### domestic

Bud Light	6.5
Budweiser	6.5
Miller Lite	6.5
Samuel Adams Boston Lager	7
Blue Moon Belgian White	7
Michelob Ultra	6.5

### import

Corona Extra	7
Heineken	7
Stella Artois	7
Modelo Especial	7

### craft

Truly Hard Seltzer Seasonal	7
Phins & Feathers Pale Ale, Lakeland, FL, Swan & Dolphin Exclusive	7.5
Motorworks "Pulp Friction" IPA, Bradenton, FL, ABV: 6.3% IBUs: 85	8
Three Daughters "Key Lime" Cider, St. Petersburg, FL, ABV: 5.5%	7
Alcatraz Brewing "Double Cold Brew Coffee" Stout, Palm Coast, FL	8
Sailfish "Tag & Release" Amber Ale, Ft. Pierce, FL, ABV: 5.9%	7.5

### draft

Phins & Feathers Pale Ale, Lakeland, FL, Swan & Dolphin Exclusive	7.5
Bud Light, Anheuser-Busch, St. Louis, Missouri, ABV: 4.2%	6.5
Walking Tree Brewery "Sandyfeet" Wheat Ale, Vero Beach, FL, ABV: 5%	7.5
Ivanhoe Park Brewing Co. "Park Hopper" Pilsner, Orlando, FL, ABV: 5%	7.5
Modelo Especial, Mexico City, Mexico, ABV: 4.4%	7

