

tangerine

appetizers

CHAR-GRILLED PEPPER CROSTINO 14
Marinated Char-Grilled Bell Peppers, Garlic, Parsley, Grated Manchego Cheese, Grilled Bread

HEARTH FIRED TIGER PRAWNS 19
Garlic, Flat Leaf Parsley, Olive Oil, Preserved Lemon

CHIPS WITH SALSA AND GUACAMOLE 13
Freshly Fried Tortilla Chips, House-Made Salsa, Guacamole

sandwiches & wraps

GRILLED ANGUS BURGER 19
Char-Grilled Angus Beef Burger, Tomato Jam, Imported Greek Feta Cheese, Lettuce, Tomato, Onion, Toasted Brioche Bun

CHICKEN CLUB 18
Marinated Whole Breast Chicken, Crisp Bacon, Lettuce, Tomato, Onion, Mayonnaise

GRILLED MAHI-MAHI SANDWICH 20
Line Caught Mahi-Mahi, Arugula, Hothouse Tomato, Shaved Onion, Toasted Roll, Capers Emulsion

salads

NICOISE SALAD 21
Seared Ahi Tuna, Potato, Green Beans, Hard Boiled Egg, Marinated Tomato, Olives

GREEK SALAD 13
Chopped Romaine Lettuce, Green Bell Pepper, Potato Salad, Pickled Beet, Cucumber, Red Wine Vinaigrette

AMARE SALAD 14
Shredded Iceberg and Romaine Lettuces, Fresh Dill, Scallion, Marinated Feta Cheese, Red Onion, Kalamata Olives, Cucumber, Marinated Artichoke Hearts, Red Wine, Marjoram Dressing
ADD CHICKEN FOR \$12 OR MAHI-MAHI FOR \$14

flatbreads

LA AMARE 19
Leek, Potato, Lardon, Roasted Black Pepper, Gruyere Cheese

LA MARGHERITA 17
Tomato, Basil, Tuscan Olive Oil, Ricotta and Provolone Cheeses

LA SOPPRESSATA 18
Soppresata, Red Onion, Torn Mozzarella Cheese, San Marzano Tomato



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

TANGERINE WHIP 15

Tangerine Elixir, Oat Milk, New Amsterdam
Vodka, Blended & Frozen, garnished with an
orange slice

ORANGE CRUSH 16

Absolut Mandrin Vodka, Grand Marnier,
Orange Juice, Fresh Sour, Garnished with
Orange Slices & Mint

APPLETON MAI TAI 15

Appleton Estate Signature Blend Jamaican Rum,
Fresh Lime, Orgeat, Orange Curacao, Garnished
with Lime & Mint

SIREN'S SCALES 15

Flor de Cana 4 Year Rum, Mint, Simple
Syrup, Fresh Lime, House Prosecco,
Dragonfruit, Garnished with a Disco Lime

OAXACAN WAVES 16

Codigo Blanco Tequila, Fresh Lime, Blitzed
Blueberry Agave, Lavender Bitters, Garnished
with Blueberry & Lime Flag, Tajin Rim

AMALFI POLLINATOR 15

Malfy con Limone Gin, Fresh Lemon, Honey,
Lavender Bitters, Topped with Soda, Garnished
with a Dehydrated Lemon

WHERE'S THE HELICOPTER PAD? 18

Woodford Reserve Bourbon Whiskey, Fresh Lemon, Simple
Syrup, Cherry, Fee Brothers Whiskey Barrel-Aged Bitters,
Garnished with a Lemon Wheel & Gold Flake

Frozen Libations

15

Pina Colada, Strawberry Daiquiri, Mango
Daiquiri, Raspberry Daiquiri, Rum Runner,
Margarita

All Frozen Libations Available as Non-Alcoholic for \$8



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wine and beer

SPARKLING

Mionetto Prosecco Brut Veneto, Italy	12
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
Snoqualmie, Chardonnay Columbia Valley, WA	12

ROSE

Fleurs de Prarie Cotes de Provence, France	12
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RED

Cherry Pie Pinot Noir Acampo, CA	12
Troublemaker Red Blend Central Coast, CA	14
Sledgehammer, Cabernet Sauvignon North Coast, CA	13

DOMESTIC

Bud Light	6.5
Budweiser	6.5
Miller Lite	6.5

IMPORT

Corona Extra	6.5
Corona Light	6.5
Heineken	6.5
Stella Artois	6.5
Modelo Especial	7

CRAFT

Seasonal - Truly Hard Seltzer	6.5
Phins & Feathers Pale Ale, Lakeland, FL, Swan & Dolphin Exclusive, IBUs: 67	6.5
Florida Ave. Brewing "Luminescence" Hazy IPA, Tampa Bay, Florida, ABV: 7%	6.5
Big Storm "Bromosa" Tangerine IPA, Odessa, Florida, ABV: 7.1%	7
Ciderboys "Grand Mimosa" Cider, Stevens Point, Wisconsin, ABV :5%	7
Cigar City Margarita Gose, Tampa, Florida, ABV: 4.2%	7

DRAFT

Phins & Feathers Pale Ale, Lakeland, FL, Swan & Dolphin Exclusive, IBUs: 67	6.5
Bud Light, Anheuser-Busch, St. Louis, Missouri, ABV: 4.2%	6.5
Walking Tree Brewery "Sandyfeet" Wheat Ale, Vero Beach, Florida, ABV: 5%	6.5
Ivanhoe Park Brewing Co. "Park Hopper" Pilsner, Orlando, Florida, ABV: 5%	7

