



zero proof

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| lyre's gin & tonic / juniper & citrus | 9 |
| amalfi spritz / bittersweet orange & peach | 9 |
| strawberry basil lemonade / housemade | 6 |
| pellegrino /sparkling blood orange | 4 |

beer & cider

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| wheat beer / erdinger light / germany | 8 |
| wheat beer / erdinger dark / germany | 8 |
| pilsner / warsteiner / germany | 6 |
| lager / stella artois / belgium | 6 |
| lager / yuengling / pennsylvania | 5 |
| light lager / michelob ultra / missouri | 5 |
| light lager / miller light / illinois | 5 |
| ipa / wicked weed / pernicious / ashville | 6 |
| ipa/ cigar city brewing / jai alai / tampa | 6 |
| blonde ale / 3 daughters brewing / beach blonde ale / st. pete | 6 |
| brown ale / cigar city brewing / maduro / tampa | 6 |
| red ale / ancient city brewing / matanzas river / st. augustine | 6 |
| cider / stella artois / cidre / belgium | 6 |
| non-alcoholic / erdinger / germany | 6 |
| non-alcoholic / heineken / 0.0 / holland | 6 |
| high noon pineapple / vodka, pineapple canned beverage | 6 |

cocktails

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| watermelon sangria/ white wine, vodka, basil | 8 |
| blueberry hibiscus margarita/ salt rim | 9 |
| french 75 / gin, lemon juice, simple syrup | 10 |
| porto tonico/ white port, tonic, lemon, mint | 9 |
| aperitivo spritz / el bandarrra craft aperitif, orange, prosecco | 12 |

sparkling by the glass

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|-----------------------------------------------|----|
| blanc de blanc brut / jp chenet / france | 9 |
| prosecco brut / conte emo capodilista / italy | 10 |

white / rosé by the glass

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|------------------------------------------------------|----|
| verdejo / friend & farmer / castile la mancha/ spain | 13 |
| pinot gris / willamette valley / oregon | 12 |
| albariño / abadía do seixo / rías baixas / spain | 10 |
| sauvignon blanc / château mezain / bordeaux / france | 9 |
| sauvignon blanc / southern right / south africa | 12 |
| chardonnay / cielo e terra / organic / italy | 12 |
| chardonnay / folk tree / lodi / california | 14 |
| chenin blanc-viognier / pine ridge / california | 11 |
| rosé / marqués de cáceres / rioja rosado / spain | 9 |

red by the glass

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|------------------------------------------------------------------|----|
| sangiovese-cabernet / origo / tuscan / italy | 10 |
| pinot noir / j vineyards / california | 14 |
| malbec / jelu / argentina | 13 |
| garnacha / gulp hablo / castile la mancha /spain | 12 |
| merlot blend/ vin'ature/ bordeaux / france | 11 |
| cabernet-merlot-malbec / gundlach bundschu / sonoma / california | 13 |
| cabernet sauvignon / storypoint / california | 10 |
| cabernet sauvignon / alhambra reserva/ mendoza / argentina | 13 |

appetizers

- escargots** / garlic, butter, parsley, toasted brioche 12
- potato latke** / sour cream & homemade apple chutney 9
- key west pink shrimp ceviche*** / cilantro, red onion, jalapeño, tortilla chips 15
- cheese plate** / chef's selection, fig spread, marcona almonds & crostini 18
- goat cheese tart** / caramelized onions, walnuts, truffle honey, apple relish 12
- cherry smoked fois gras** / vanilla miso peaches, crostini, berry gastrique 22
- beef carpaccio** / capers, parmesan, red onion, lemon, truffle oil 17
- giant pretzel** / pimento cheese spread 12
- local oysters** / chef's preparation mp
- conch fritters** / black pepper honey 16

salads & soup

- soup of the day** / bowl of chef's creation mp
- arugula caesar salad*** / croutons, parmesan, lemon 12
- house salad** / local greens, kalamata olives, shaved parm, house vinaigrette 9
- spinach salad** / fig vinaigrette, pt. reyes blue, candied pecans, dried cherries 12
- quinoa & arugula** / grapes, cucumbers, candied pecans, herb & lemon EVOO 12
add to any salad / grilled chicken 5 / local shrimp 8 / catch mp

entrees

- blackened key west pink shrimp** / cuban style rice and beans, mango salsa 28
- fresh catch** / white bean cassoulet, fennel salad mp
- chicken française** / capers, lemon butter sauce, capellini 23
- jägerschnitzel** / german potatoes, braised red cabbage, mushroom gravy 23
- cauliflower & chickpea curry** / basmati rice, naan, saffron coconut curry 24
add to entree / grilled chicken 5 / local shrimp 8
- pan seared sea scallops** / cauliflower puree, vanilla corn cream 32
- prince edward island mussels** / bucatini, saffron cream, melted leeks 30
- basil ricotta gnocchi bolognese** / italian sausage, agrodolce peppers 25
- king salmon*** / mashed potatoes, roasted poblano & corn nage 36
- filet mignon*** / trinxat, wild mushroom demi 44

sides

- spicy collards 7 mashed potatoes 6 trinxat 7
- chef's vegetable 7 roasted mushrooms 7

Our menu is the work of Chef de Cuisine Jaime Quintana and Sous Chef Wesley White.

A \$6.00 service charge will be added for the kitchen to prepare shared plates.
20% gratuity will be added to parties of 6 or larger.

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness.