



STARTERS

- PARKER HOUSE ROLLS** BROWN BUTTER & FLAKEY SEA SALT **9**
- LOCALLY MADE BURRATA** "PAN CON TOMATE", SULLIVAN ST. FILONE & SHERRY VINEGAR **19**
- PERUVIAN CORN 'CEVICHE'** CILANTRO, AJI AMARILLO, LIME & CRISPY CANCHA CORN **16**
- BRUSSELS SPROUTS 'CAESAR'** COOKED & RAW, PARMIGIANO REGGIANO & GARLIC CRUMBS **17**
- 'CHOPPED' SALAD** HOUSE VINAIGRETTE, APPLEWOOD SMOKED BACON & FARMER'S CHEESE **17**
- GRILLED BROCCOLINI** GREEK GODDESS, CRISPY CHICKPEAS, PICKLED ONION & LEMON **18**
- TWICE COOKED CAULIFLOWER** LIME 'BEURRE BLANC', SLOW COOKED GARLIC & CHIVE **21**
- GRILLED HEIRLOOM CARROTS** SWEET & SOUR PEANUTS, TOGARASHI, RED MISO & LIME **17**
- CRISPY FLORIDA ROCK SHRIMP** ORANGE 'SRIRACHA', HOUSE HOISIN & BLACK SESAME **17**
- AMERICAN CAVIAR** SALT AND VINEGAR TATER TOTS & 'EVERYTHING' CRÈME FRAICHE **24**
- YELLOWFIN TUNA TARTARE** SHALLOT, JALAPENO, CUCUMBER, YUZU DRESSING & CRISPS **26**
- ROASTED BONE MARROW** CITRUS CHIMICHURRI, FRENCH ONIONS, LOCAL BREAD & LEMON **28**

MAINS

- BUCATINI 'CARBONARA'** EGG YOLK, BREADCRUMBS, HERITAGE BACON & BLACK TRUFFLE **37**
- BUTTERNUT SQUASH RAVIOLI** TOASTED HAZELNUT, BROWN BUTTER, NUTMEG & FIG BALSAMIC **32**
- FAROE ISLAND SALMON** MISO GLAZED BROCCOLINI, MANDARIN PONZU, SHALLOT & SESAME **38**
- AMISH RAISED HALF CHICKEN** HEIRLOOM CARROTS, MARSALA & ROASTED CHICKEN JUS **36**
- BUTTERMILK FRIED CHICKEN THIGHS** GREEN LETTUCE SALAD, CARROT 'HOT SAUCE' & LEMON **33**
- DRY-AGED BEEF BURGER** CHEDDAR, CARAMELIZED ONION, BRIOCHE, BEEF 'AU JUS' & FRIES **29**
- GRASS FED SHORT RIBS 'AU POIVRE'** BRANDY BORDELAISE & TRUFFLE-CAULIFLOWER PUREE **45**

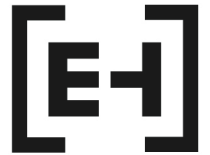
A LA CARTE

- 9oz. LOCAL YELLOWTAIL SNAPPER** MUNIERE BUTTER **34**
- GRILLED AUSSIE LAMB CHOPS** CITRUS CHIMICHURRI **49**
- 14oz. GRILLED PRIME NY STRIP** SMOKED OLIVE OIL **59**
- 10oz. PRIME BEEF FILET MIGNON** ONION BORDELAISE **64**

SIDES \$9

TRUFFLED CAULIFLOWER PUREE | LOCAL LETTUCES & VINAIGRETTE
FRENCH FRIES & KETCHUP | GRILLED BROCCOLINI & LEMON
CRISPY BRUSSELS SPROUTS & MISO | GRILLED HEIRLOOM CARROTS

SPECIALTY COCKTAILS \$18



YA FILTHY ANIMAL

GREY GOOSE VODKA, GORDAL OLIVES & COCCHI AMERICANO VERMOUTH

THE BLACK PARADE

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY, ACTIVATED CHARCOAL & PEPPER

MR. PINK

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT LIQUEUR & COCONUT CORDIAL

THE 1965

BRUGAL 1888 RUM, GIFFARD BANANA LIQUEUR, BANANA BITTERS & LIME

DOLORES STREET

PATRON TEQUILA BLANCO, ANCHO REYES, LYCHEE & SWEET AND SOUR SALT

THE BIRDS & THE BEES

DEL MAGUEY VIDA MEZCAL , ORANGE BLOSSOM HONEY & FLORIDA GRAPEFRUIT

LOST IN TRANSLATION

TOKI JAPANESE WHISKEY, CITRUS, GINGER BEER, GINGER SYRUP & BURNT ORANGE

E.H. OLD FASHIONED #2

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT & VANILLA BITTERS

BEER

LAGER OFF SITE NANO BREWERY 16 OZ. / DRAFT **8**

AMBER ALE UNSEEN CREATURES BREWING CO. 16 OZ. / DRAFT **8**

IPA LINCOLN'S BEARD BREWING CO. 16 OZ. / DRAFT **8**

BLONDE ALE MAGIC 13 BREWING CO. 12 OZ. / CAN **7**

SOUR ALE TRIPPING ANIMALS CO. 16 OZ. / CAN **10**

ZERO-PROOF \$11

MAUI WOWIE

SEEDLIP SPICE 94, GRENADINE, LEMON, PINEAPPLE & TONIC

ICEBERG THEORY

SEEDLIP GARDEN 108, CUCUMBER, MINT, LIME & SODA WATER

PARROTHEAD

SEEDLIP GROVE 94, CITRUS, AGAVE NECTAR & SPICED SALT