



## TO START

### **Smoky Sriracha Beef & Cheese**

#### **Empanadas \$12**

Cilantro-Yuzu Aioli, Lime

### **Burrata "Tostada" \$15**

Warm Focaccia, Local Burrata, Olive Tapenade, Confit Tomato, Grilled Artichoke, Herbs

### **Charred Octopus \$18**

Salsa Verde, Pickled Jicama-Chile Slaw, Coriander

### **Mushroom Flatbread \$17**

Truffled Cheese, Roasted Wild Mushroom, Fine Herbs, Soft Poached Egg

## SUBSTANCE

### **Chimichuri Half Chicken \$24**

Rosti Potato, Grille Rub Heirloom Carrot, Au Jus

### **Ora King Salmon \$27**

Baby Tomato, Basil, Asparagus

### **Atlas Burger \$19**

Brioche Bun, Smoked Cheddar, LTO, Burger Sauce, B&B Pickles, Grille Rub Chips

## TO END

### **Chocolate Caramel Crunch \$10**

Chocolate Flourless Cake, Chocolate Crunch, Salted Caramel Creamy, Valrhona Milk Chocolate Mousse

### **Vanilla Bean Cheesecake \$10**

New York style Vanilla Bean Cheesecake, Graham Crumble, Guava Gel, Fresh Raspberries

## SIGNATURE COCKTAILS

### **Floradora \$16**

Tanqueray Gin, Lime, Raspberry,  
Q Ginger Beer

### **Mamjuana "Sip" \$16**

Cruzan Single Barrel Rum infused with  
Wood, Spices and Dried Fruits, Plum  
Bitters, Organic Honey

### **Old & Smokey \$17**

Bulleit Rye, Aromatic House-Made Bitters,  
Brown Sugar Cubes, Cherries, Blood  
Orange Wheel

### **Margarita Caribena \$16**

Volcan, Fresh Lime Juice, Triple Sec,  
Agave Syrup, Jalapeno, Cilantro, Sea Salt  
Foam

### **Green Fizz Mule \$16**

Absolut Juice "Apple", Lime, Cucumber,  
Basil, St. Germain, Chandon Brut

### **Mango Habanero (NA) \$11**

Mango-Habanero Puree, Lime Juice,  
Simple Syrup, Q Ginger Beer

## BOTTLED BEER

### **Import 6**

Budweiser, Bud Light, Michelob Ultra,  
Miller Lite, Sam Adams Boston Lager,  
Blue Moon Belgian White, Becks (NA)

### **Domestic 7**

Corona, Heineken, Stella Artois

### **Local 8**

Funky Buddha Floridian & IPA

## SOFT DRINKS

Coke, Diet Coke, Sprite \$4.50  
Red Bull \$6

## WATER

San Benedetto Still/Sparkling 750ml \$8

## JUICE

Orange Juice \$6  
Cranberry, Pineapple, Apple Juice \$5

**SPARKLING (Glass/Bottle)**

Prosecco La Marca \$12/\$56  
 Chandon Brut \$15/\$65  
 Jean Baptiste Adam Rose \$16/\$68  
 Chandon Etoile Rose \$125

**ROSE WINE (Glass/1.5/Bottle)**

Chateau Font Freye, FR \$12/\$18/\$38  
 Cambria Rose of Julia, CA \$14/\$20/\$56

**CHAMPAGNE (Glass/Bottle)**

Veuve Clicquot Yellow Label \$23/\$115  
 Moet & Chandon Imperial Brut \$125  
 Veuve Clicquot Rose \$135  
 Perrier-Jouet Grande Brut \$140  
 Ruinart Rose \$330  
 King Brut Grande Cuvee \$225  
 Dom Perignon \$350  
 Louis Roederer "Cristal" Brut \$385

**WHITE WINE**

Pinot Grigio, Terlato  
 Chardonnay, Newton SKyside CA  
 Sauvignon Blanc, Wairau River  
 Blend, Blindfold by The Prisoner, CA  
 Chardonnay, Stag's Leap Wine Cellar CA  
 Riesling, Eroica, CA  
 Sauvignon Blanc, Cloudy Bay, NZ

**Glass Glass 1.5 Bottle**

\$12 \$17 \$49  
 \$13 \$18 \$52  
 \$13 \$18 \$52  
 \$14 \$20 \$56  
 \$15 \$22 \$65  
 \$15 \$22 \$65  
 \$79

**RED WINE**

Cabernet Sauvignon, Columbia Crest H3, WA  
 Merlot, SKyfall, WA  
 Merlot, Ferrari-Carano, CA  
 Pinot Noir, Erath Resplendent, OR  
 Pinot Noir, La Crema, CA  
 Numanthia Termes, Toro, Spain  
 Blend, Saldo by The Prisoner, CA  
 Cabernet Sauvignon, Franciscan, CA  
 Merlot, Duckhorn, CA  
 Blend, The Prisoner, CA  
 Cabernet Sauvignon, Caymus, CA

\$13 \$18 \$52  
 \$14 \$20 \$56  
 \$14 \$20 \$56  
 \$15 \$22 \$65  
 \$15 \$22 \$65  
 \$16 \$23 \$72  
 \$18 \$26 \$76  
 \$18 \$26 \$76  
 \$79  
 \$87  
 \$129