



TO START

Smoky Sriracha Beef & Cheese

Empanadas \$12

Cilantro-Yuzu Aioli, Lime

Charred Octopus \$18

Salsa Verde, Pickled Jicama-Chile Slaw, Coriander

Mushroom Flatbread \$17

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

Caesar Salad \$14

Torn Romaine, Garlic Dressing, Parmesan, Radish, Torn Sourdough
Add On: Chicken or Salmon +\$6

Burrata "Tostada" \$15

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

SUBSTANCE

Chimichuri Half Chicken \$24

Rosti Potato, Grille Rub Heirloom Carrot, Au Jus

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/\$52
 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
 Krug 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