



**GOOD EATS
& DRINKIN'
INSIDE**

STAY THIRSTY!



STARTERS

***Catch of the Day Crudo** / — MP

***Patatas Bravas** / Jamón Ibérico Tartare— 18

Grilled Octopus / Chickpea Salad, Hummus, Onion, Cilantro— 28

***Tuna Tartare** / Thai Cilantro Sauce, Avocado, Hearts of Palm— 24

***Seared Foie Gras** / Apples, Port Wine, White Balsamic — 26

Braised Lamb Baklava / Spiced Pistachio, Honey-Orange Glaze — 18

Manchego Croquetas / Paprika Aioli, Crispy Prosciutto, Black Pearl Caviar — 16

Short Rib Empanadas / Chimichurri Mayo — 16

Steamed Mussels / P.E.I Mussels, Chef's Sauce— 25

Bacon-Wrapped Dates / Goat Cheese, Truffle Aioli — 17

Morcilla Spring Rolls / Onion Marmalade, Madeira Wine — 16

Grilled Artichokes / Spicy Tzatziki, Citrus Panko — 18

Fried Calamari / Squid Ink & Caper Dill Aioli — 20

Cheese & Charcuterie / Chef's Selection — 25

SALADS

Black Lentil & Red Quinoa / Spinach, Sun-Dried Tomato Pesto,

Chickpeas, Feta, Lemon Vinaigrette — 19

Harvest Salad / Cara Cara, Arugula, Walnuts, Gouda Croutons — 17

Seasonal Burrata / Homemade Burrata, Seasonal Produce — 21

+Add Shrimp — 9 / Chicken — 8 / Steak — 12 / Salmon — 9

SANDWICHES

Jamón Ibérico / Ibérico, Tomato Confit, Manchego, Served On

Sullivan Street Baguette — 24

Vinya Burger / Mishima Reserve Wagyu by Meat n' Bone, Aged Gouda, Bacon, Fried Egg,

Caramelized Onion, Truffle Aioli, Brioche Bun, Served with Salad or Fries — 24

AFTER DINNER



Coffee Town Martini — 16

Brugal 1888 / Amarula / Kahlua / Espresso

Late Harvest Tokaji — 15

House Sauternes — 18

Somm's Choice 20YR Tawny Port — 19

Sibona Piedmontese Amaro — 13

FINE & RARE SPIRITS

Casa Dragones Añejo Tequila — 35

Clase Azul Reposado Tequila — 45

Russell's Reserve 13YR Bourbon — 50

Glenmorangie 18YR Rare — 38

Deau Cognac XO — 25

Macallan 18YR — 75

Macallan 25YR — 275

CAVIAR EXPERIENCE — MP

Russian Osetra Karat Black (50g) served with blini, crème fraîche,

& half bottle of Champagne



COCKTAILS

Havana Club Daiquiri — 13

Havana Club Añejo Blanco / Lime / Simple

Vesper — 15

Gin / Vodka / Lillet / Dolin Blanc

Rum Old Fashioned — 16

Brugal 1888 / Simple / Angostura & Orange Bitters

Rosa Spritz — 14

Rosé / Sirene Americano / Peach / OJ / Soda

Lost in the DR... — 17

Tequila / Chinola Passion Fruit / Ancho Verde / Lime

Sicilian Margarita — 18

Tequila / Italicus / Olive / Lemon

Key Colony Sunrise — 15

Tequila / Blood Orange Aperitivo / Campari / Grenadine / Lemon

The Commodore Cold Brew — 16

Vodka / Averna Amaro / Cold Brew / Passion Fruit / Lemon

White Cap Negroni — 17

Mezcal / Luxardo Bianco / Dolin Blanc

Co Co Joy — 18

Cognac / Rye / Bénédictine / Vermouth / Coconut / Bitters

CLASSICS

MAINS

Four Cheese Gnocchi / Four Cheese Sauce, Crispy Prosciutto, Poppy Seeds — 28

Rigatoni Duck Ragu / Roasted Duck, Grana Padano — 32

Mafaldine Cacio e Pepe / Butternut Squash, Shitake Bacon, Pecorino Romano— 26

Scallop Galliano / Au Gratin, Creamy Garlic Mustard Sauce — 30

Blackened Salmon / Turmeric Cauliflower & Potato Mash, Broccolini — 32

Chilean Sea Bass / Valencia Almond Crust, Florida Orange, Fennel — 40

Niman Ranch Pork Chop / Caramelized Pears, Riesling, Gorgonzola Risotto— 46

Skirt Steak 10oz / Parmesan, Fingerling Potatoes, Chimichurri — 38

Bone-In Rib Eye 18oz / Garlic Butter, Choice of Side — 68

Braised Short Rib / Truffle Mash, Cremini Mushroom & Rosemary Jus — 44

SIDES

Truffle Mash — 12

Mushroom Risotto — 12

Carbonara Fries — 16

Broccolini — 12

Truffle or Sweet Potato Fries — 12

SWEET

Chocolate Cake Sabayon— 16

Homemade Strawberry Cheesecake — 14

Passionfruit Flan— 14

DRINK
BETTER
HERE!

SIGNATURES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% service charge will be applied to parties of less than 6

20% service charge will be applied to parties of 6 or more

THERE'S ALWAYS TIME FOR BUBBLES (OR ROSÉ)

Sparkling Malbec Rosé by Tapiz | ARG — 16

juicy red berries / dry finish / yum



Small House Champagne by Voirin-Jumel | FRA — 23

biscuit, white nectarine, drink me with crispy starters!

House Provence Rosé | FRA — 13

always classic and dry... and way better than Whispering Angel!

Cru Classé Provence Rosé by Château Saint-Maur | FRA — 19

classified in 1955, supremely delicate, loves tartar

WHITES, LIGHT TO FULL

Patio Pounder White — 12

no fuss, tasty white, inquire!

Somm's Choice Petit Chablis | FRA — 16

mineral forward, no oak, bone dry

1er Cru Chablis, Fourchaume by Yvon et Laurent Vocoret | FRA — 22

lemon cream, sea salt, loves scallops

HAPPY
DRINKING!

No Oak Sauvignon Blanc by Map Maker | NZ — 15

tart citrus, cool greens, loves ceviche

Albariño by Val de Meigas | ESP — 15

orange blossom, flowers, bone dry

Organic Chenin Blanc by Reyneke | ZA — 13

nutty apple, quince, medium body

Friulano by Petrusa | ITL — 16

wintergreen, poached fruits, decadent

RED, LIGHT TO FULL

Patio Pounder Red — 12

no fuss, tasty red, inquire!

Morgonn Cru Beaujolais by Leyre-Loup | FRA — 15

tart red fruits, black tea spice, very light

Easy Drinking Rioja by Garu | ESP — 14

oodles of red fruits, charcuterie, sweet tomato tang

Killer Chianti Classico by Borgo La Stella | ITL — 16

wild cherry, chestnut, balsamic, loves gnocchi

Russian River Valley Pinot Noir by Maritana | USA — 20

candied apple, bing cherry, saffron

Southern Rhône Grenache Blend by Bois de Boursan | FRA — 15

raspberry, smoked earth, umami spice

Somm's Choice Mendoza Cabernet Franc | ARG — 18

dark fruits, fruitcake spice, loves lamb

Napa Valley Cabernet by Routestock | USA — 20

dark raspberry, cocoa velvet, va va va vroom

BEER, LOCAL TO GLOBAL

No Mames Lager (16oz) by Tripping Animals | FL — 9

Big Ride IPA (16oz) by Tripping Animals | FL — 10

Ever Haze IPA (16oz) by Tripping Animals | FL — 10

Seasonal Selection by Tripping Animals | — 9

La Playita Pilsner by Tank Brewing | FL — 8

Modelo & Heinken 0.0 | Global — 8



COCKTAILS

