



Appetizers

Avocado Toast V	15	Chicken Quesadilla	19
Grilled Sourdough, Goat Cheese, Pea shoot and Radish Salad		Slow Cooked Pulled Chicken, Jack Cheese, Salsa, Guacamole, Sour Cream	
Add Egg	+ 5	Edamame V	8
Add Bacon	+ 6	Maldon Salt	
Add Smoked Salmon	+ 7	Mediterranean Platter V	16
Shrimp Cocktail GF	18	Classic and Edamame Hummus, Tapenade, Pita Bread	
Yuzu-Wasabi Sauce		Chicken Wings	15
Guacamole & Salsa GF V	12	Choice of: BBQ, Honey & Garlic, Spicy Buffalo	
Corn Tortilla Chips			

Sandwiches

Served with French Fries, Salad or Fruit Salad.

Roasted Turkey Club	19
Turkey Breast, Applewood Smoked Bacon, Vine Ripe Tomatoes, Butter Lettuce, Paprika Mayonnaise	
Angus Burger	23
Angus Beef, Sundried Tomato Chutney, Homemade Ranch, Crispy Potato Straws, Brioche Bun	
Hot Dog	15
Salsa Rosada, Cotija, Avocado, Potato Sticks	
Lobster BLT	23
Applewood Smoked Bacon, Crushed Avocado, Lemon Aioli	
Vegetable Wrap V	15
Grilled Zucchini, Squash, Red Peppers, Portobello Mushrooms, Baby Greens, Mozzarella Cheese, Pesto, Sprouts, Wheat Wrap	
Taco Al Pastor	14
Cilantro, Onion, Grilled Pineapple	
Korean Short Rib Taco	14
Kimchee Slaw, Pickled Red Onion	
Albacore Tuna Melt	18
Mild Cheddar, Lettuce, Tomato, Ciabatta	
Cuban Media Noche	19
Ham, Roast Pork, Swiss Cheese, Pickles, Yellow Mustard, Mayonnaise, Sweet Egg Bun	

Desserts

Key Lime Pie	11
Mango Compote, Toasted Marshmallow Sauce	
Mochi Ice Cream	11
Green Tea, Mango, Red Velvet, Guava	
Ultimate Brownie Sundae	12
Vanilla Ice Cream, Dark Chocolate & Caramel Sauces	

Sushi Rolls

California GF *	16
Crab Meat, Masago, Avocado, Cucumber	
Crunchy Spicy Tuna *	16
Tuna, Cucumber, Scallions, Sesame Seeds	
Fresh Salmon GF *	15
Salmon, Avocado, Cream Cheese	
Rainbow GF *	22
California Roll topped with Tuna, Salmon, Hamachi	
Lobster *	28
Lobster Tail, Masago, Asparagus, Topped with Avocado	
Vegetable GF V	12
Cucumber, Asparagus, Avocado, Burdock, Bubu Arare	

Sashimi

Sashimi GF *	16
Hamachi, Tuna or Salmon (4 pieces)	

Salads

Ahi Tuna Niçoise *	22
Mesclun Greens, Green Beans, Tomatoes, Eggs, Olives, Potatoes, Niçoise Dressing	
Tomato and Mozzarella Salad V	16
Pesto, Arugula, Olive Oil Powder, Crisp Basil	
Organic Greens V	16
Hearts of Palm, Sunflower and Pumpkin Seed Crunch, Asian Vinaigrette	
Caesar	16
Traditional Caesar Salad, Croutons	
Enhance your salad by adding:	
Chicken Breast	+ 9
Atlantic Salmon	+ 10
Shrimp Skewer	+ 12
Steak	+ 14

+ Add Side Half Avocado, Crudité, French Fries, Guacamole, Fresh Salsa **6 each**

GF Gluten free V Vegetarian

FOR YOUR CONVENIENCE 18% GRATUITY WILL BE ADDED TO YOUR CHECK

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

Signature Drinks 17

Watermelon Oasis

Russian Standard Platinum, Watermelon Purée, House Cucumber Syrup, Lime

Cucumber Cooler

Beehive, Cucumber, St-Germain, Lime, Mint, Agave

Mojito

Bacardi Superior, Lime, Agave, Mint, Soda Water

Choice of

Classic, Strawberry, Passion Fruit, Mango

Caipirinha

Leblon Cachaça, Lime, House Brown Sugar Syrup

Choice of

Classic, Strawberry, Passion Fruit, Mango

Margarita

Jose Cuervo Tradicional, Triple Sec, Lime, Agave

Upgrade your Margarita

Patrón Silver 20

Patrón Reposado 21

Patrón Añejo 22

Don Julio Silver 20

Don Julio Reposado 21

Don Julio Añejo 22

Fresh Young Coconut 14

As fresh as can be—served in it's shell

Add a shot of Bacardi Black 20

Frozen Cocktails

Julietter Frosé 17

Refreshing Provence Rosé, Blended with Vodka, Cane Sugar, Organic Peaches & Strawberries

Island Mango 17

Bacardi Black, Coconut Infused Rum, Mango Purée

Lychee Colada 17

Bacardi Superior, Bacardi Black, Lychee Purée, Piña Colada, House Ginger Spice Syrup

Frozen Daiquiri & Pina Colada 17

Bacardi Superior & Bacardi Black

Choice of

Strawberry, Passion Fruit, Mango & Piña Colada

Beers

Local Craft 9

Wynwood La Rubia, Cigar City Jai Alai IPA, Cigar City Lager

Imported 9

Corona Extra, Heineken, Beck's (Non-Alcoholic)

Domestic 8

Budweiser, Bud Light, Miller Lite

Draft 10

Seasonally Rotating Selection

Wine Selections

Champagne & Sparkling glass bottle

Maschio dei Cavalieri "Superiore", Prosecco, Valdobbiadene, Italy 14 70

Mumm, Rosé, Napa Valley, California 17 85

Taittinger, Brut "La Francaise", Reims, France 25 125

White Wine

Hahn, Chardonnay "SLH", Santa Lucia Highlands, California 14 56

Pighin, Pinot Grigio, Friuli, Italy 13 52

Trefethen, Dry Riesling, Napa Valley, California 15 60

Wither Hills, Sauvignon Blanc, Marlborough, New Zealand 13 52

Rosé Wine

Bodegas Ostatu, Rioja, Spain 13 52

Copain, Pinot Noir "Tous Ensemble", Sonoma Coast, California 17 70

Vie Vité, Rosé, Côtes de Provence, France 15 60

Red Wine

Arrowood, Cabernet Sauvignon, Sonoma Valley, California 16 64

Siduri, Pinot Noir, Willamette Valley, Oregon 18 72

Juicera Organic Cold Pressed Juice 14

Green Power

Kale, Spinach, Apple, Cucumber, Celery, Romaine, Parsley, Lemon

Rooted Beginnings

Beet, Carrot, Ginger, Apple, Lemon

Pineapple X-Press

Pineapple, Apple, Mint

Other Beverages

Smoothies 12
Strawberry, Mango, Passion Fruit

Frappe Lemonade 9

Assorted Sodas or Iced Tea 4

Small San Pellegrino or Fiji 5

Large San Pellegrino or Fiji 8

Coffee 5

Illy Espresso, Cappuccino or Latte 6

Illy Double Espresso 7.50

Tea Selections by Tealeaves 5

FOR YOUR CONVENIENCE 18% GRATUITY WILL BE ADDED TO YOUR CHECK. PLEASE DRINK RESPONSIBLY.