

LUNCH
From 11am ~ 5pm



Snacks

TZATZIKI 14 

Served with Vegetable Crudite' and Drexel Pita Bread

GIGANTE BEAN DIP 14 

Served with Vegetable Crudite' and Drexel Pita Bread

GREEN SALAD 18 

Pan Gratta, Orange and Sage Vinaigrette

HEIRLOOM TOMATO 20  

Avocado, Hearts of Palm, Kalamata Olives

CHILLED MARINATED SHRIMP 21

Paprika Vinaigrette, Endive, Herbs

PIZZA

MARGHERITA 19 

Fior di latte, Basil

PROSCIUTTO 22

Parmigiano, Arugula

MUSHROOM 22 

Salsa bianca, Trumpet, Champignon,
Gorgonzola

ENTREES

All entrees served with a choice of French Fries or Mixed Greens

FLAT IRON ORGANIC CHICKEN 26

Espelette Butter, charred lemon

MEDITERRANEAN BRANZINO 28

Salmoriglio, charred lemon

SKIRT STEAK 34

Peperonata

WAGYU SMASHBURGER 24

Potato Roll, American Cheese, Copycat Sauce

Dulce

**SELECTION OF HOUSE MADE
SORBETS AND GELATO 6**

Vegan  Vegetarian  Gluten Free 

Taxes and 20% gratuity will be added to your bill
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

CUCUMBER MINT GIN FIZZ 16

Gin, Simple syrup, Lemon juice, Club soda

GRAPEFRUIT CAIPIROSKA 16

E11even Vodka, Grapefruit juice, Simple syrup
lime wedges.

TOKI SOUR 16

Toki Santory Whisky, Lemon juice, Simple syrup, Egg
white

MOJITO ROYALE 16

Brugal 1888, Fresh lime juice, Agave syrup
Topped with ginger beer & Mint leaves

BEERS

HEINEKEN 8

Dutch Pale Lager 5.0% ABV

MODELO 9

Pilsner-Style Lager (Mexico) 4.4% ABV

ESTRELLA DAMM 11

Lager (Barcelona) 4.8% ABV

LAGUNITAS 9

Indian Pale (California) 5.5% ABV

FUNKY BUDDHA 8

German-Style (Florida) 5.2% ABV

BLUE MOON 9

Belgian-style Wheat Ale (Denver) 5.4% ABV

GIN SPRITZ 18

Gin, Agave, Lime juice and topped with Prosecco

SANDIA BASIL 16

Hornitos silver tequila, Basil leaves, Fresh watermelon
juice & Lime juice.

IT TAKES DOS TO TANGO 18

Dos Hombres Mezcal, Mango, Triple sec, Lime juice
& honey syrup.

Alcohol Free

FIJI 1L 9

SAN PELLEGRINO 1L 9

COKE / DIET COKE 5

SPRITE 5

GINGER-ALE 5

LEMONADE 5

ICE TEA 5

RED BULL 8

FRESH COCONUT 14

Add a shot of liquor 9

FRESH PRESSED JUICES 14

Wines

WHITE

SAUVIGNON BLANC ZORZETTIG 12/48

Coli Orientali del Friuli, Italy, 2021

CHARDONNAY LIVIUS BLANCO RESERVA F 16/64

Rioja Alta, Spain

PINOT GRIGIO ERSTE + NEUE 14/56

Alto Adige, Italy 2020

GAVI DEL COMUNE DI GAVI DOCG 15/60

Scrimaglio, Barolo, Piemonte, 2021

CASTEL DE FORNOS, ALBARINO D.O. 14/56

Rias Baixas, Val do Salnes

CHARDONNAY FAR NIENTE 115

Napa Valley, California 2018

PINOT GRIGIO LIVIO FELLUGA 72

Friuli, Italy, 2020

SANCERRE SAUVIGNON DOMAINE PHILIPPE RAIMBAULT "LES GODONS" 65

Sancerre, France, 2022

RED

PINOT NOIR SCREAMING EAGLE "THE PAIRING" 20/80

Santa Barbara, California, 2021

CABERNET SAUVIGNON LA PUERTA RESERVA 14/56

La Roja, Argentina

CABERNET SAUVIGNON CAYMUS 225

Napa Valley, California

MERLOT STAGS' LEAP 94

Napa Valley, California

PINOT NOIR LIQUID FARM 120

Santa Barbara, USA, 2019

ROSÉ

RUMOR 16/64

Cote du Provence, France

WHISPERING ANGEL 75

Cote du Provence, France

SPARKLING

SPARKLING WINE BRUT / ROSE 12/45

Ducado de Hoja, Spain

PROSECCO TREVISO, D.O.C. 13/52

Treviso, Italy

CHAMPAGNE PERRIER JOUET GRAND BRUT 135

France

CHAMPAGNE VEUVE CLICQUOT BRUT 180

France

