



DINNER
From 6pm ~ 10pm

Starters

* AHI TUNA CRUDO 21 ^{GF}

Cold-Pickled Cucumbers, Honeycrisp Apple, Pink Peppercorn, Fresno Chile, Basil Oil

CRISPY CAULIFLOWER 16 ^V

Tri-color Cauliflower, Tahini, Walnut Pesto, Charred Lemon

ESME SALAD 16 ^V

Lolla Rosso, Palmitos, Heirloom Cherry Tomato, Cucumber, Fresh Citrus, Extra Virgin Olive Oil, White Balsamic Vinegar, Hazelnuts

CLASSIC CAESAR 16

Gem Lettuce, Classic Caesar Dressing, Garlic Brioche Croutons, Parmigiano
Add Chicken 10 / *Mahi-Mahi 12 *

CRAB DIP 22

Jumbo Lump Crab, Three Cheese Blend, Fresh Herbs, Garlic Panko Breadcrumbs. Served with Flatbread Crackers.

Dulce

KEY LIME PIE 13

Made from fresh, hand-squeezed key limes and a crushed graham cracker crust

AFFOGATO 9

Freshly brewed espresso over vanilla ice cream

PIZZA

MARGHERITA 19 ^V

Salsa Pomodoro, Fresh Mozzarella, Basil

WHITE PIE 19 ^V

Whipped Garlic Ricotta, Fresh Mozzarella, Roasted Mushrooms, Baby Kale, Calabrian Chile Oil

SPICY PEPPERONI 19

Salsa Pomodoro, Fresh Mozzarella, Pepperoni, Calabrian Chile Oil, Mike's Hot Honey

MAINS

SLOW-ROASTED CHICKEN 28 ^{GF}

Crispy Pee Wee Potatoes & Salsa Pueblita

* PAN-SEARED MAHI-MAHI 31 ^{GF}

Poblano-Avocado Crema, Rainbow Baby Carrots, Mango Pico de Gallo

* BISTRO BURGER 24

Wagyu Patty, Cheddar Cheese, Bacon, Grilled Onions, Pickles, Lettuce, Spicy Aioli. Served with Fries

* STEAK FRITES 39 ^{GF}

10 oz. NY Strip, Chimichurri, Frites

CHARRED GRAFFITI EGGPLANT 26 ^V

Tricolor Quinoa, Zucchini, Fennel, Red Pepper, Heirloom Baby Carrots, Sunflower Romesco

^V Vegan ^V Vegetarian ^{GF} Gluten Free
Taxes and 18% 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

EL PEPINO 16

Hornitos silver tequila, Cucumber, Jalapeno, Agave syrup, Pineapple juice, triple sec, lime

OUR LEMON MARTINI 16

Helix Vodka, lemon juice, Topped with Prosecco

OAXACAN LAST WORD 18

Dos Hombres Mezcal, Green Chartreuse, Luxardo Maraschino & fresh lime juice

TOKI JULEP 16

Toki Whisky, simple syrup, grapefruit & mint leaves

THALIA 16

No.3 Gin, Pineapple juice, Simple syrup, Basil leaves angostura bitters

OLD CUBAN 16

Brugal Rum, Lime juice, Simple syrup, Mint leaves Topped with Prosecco

BEERS

NO MAMES MEXICAN LAGER 13

Tripping Animals (Miami) 6.0% ABV

EVERHAZE I.P.A. 12

Tripping Animals (Miami) 7.0% ABV

ESTRELLA DAMM LAGER 11

(Barcelona) 4.8% ABV

ESTRELLA INEDIT WHEAT 14

(Barcelona) 4.8% ABV

ESTRELLA DAURA GLUTEN FREE LAGER 11

(Barcelona) 5.4% ABV

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

Wines

WHITE

SAUVIGNON BLANC ZORZETTIG 12/48

Coli Orientali del Friuli, Italy, 2021

CHARDONNAY LIVIUS BLANCO RESERVA 16/64

Rioja Alta, Spain

PINOT GRIGIO BENNATI 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

