



**DINNER**  
From 6pm ~ 10pm

## Starters

**\* AHI TUNA CRUDO 21** <sup>GF</sup>

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

**CRISPY CAULIFLOWER 16** <sup>V</sup>

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

**ESME SALAD 16** <sup>V</sup>

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 \*

## PIZZA

**MARGHERITA 19** <sup>V</sup>

Salsa Pomodoro, Fresh Mozzarella, Basil

**WHITE PIE (V) 19** <sup>V</sup>

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

**\* LAMB CHOPS 42**

Israeli Couscous, Sundried Tomato, Artichoke, Fennel, Black Olive, Graffiti Eggplant, Turmeric Tzatziki

**SLOW-ROASTED CHICKEN 28**

Crispy Pee Wee Potatoes & Salsa Pueblita

**\* PAN-SEARED MAHI-MAHI 31** <sup>GF</sup>

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

**\* STEAK FRITES 39** <sup>GF</sup>

10 oz. NY Strip, Chimichurri, Frites

## Dulce

**KEY LIME PIE 13**

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

**COOKIE PLATE 8 (2)**

Oatmeal chocolate chip cookies

<sup>V</sup> Vegan   <sup>V</sup> Vegetarian   <sup>GF</sup> 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 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

