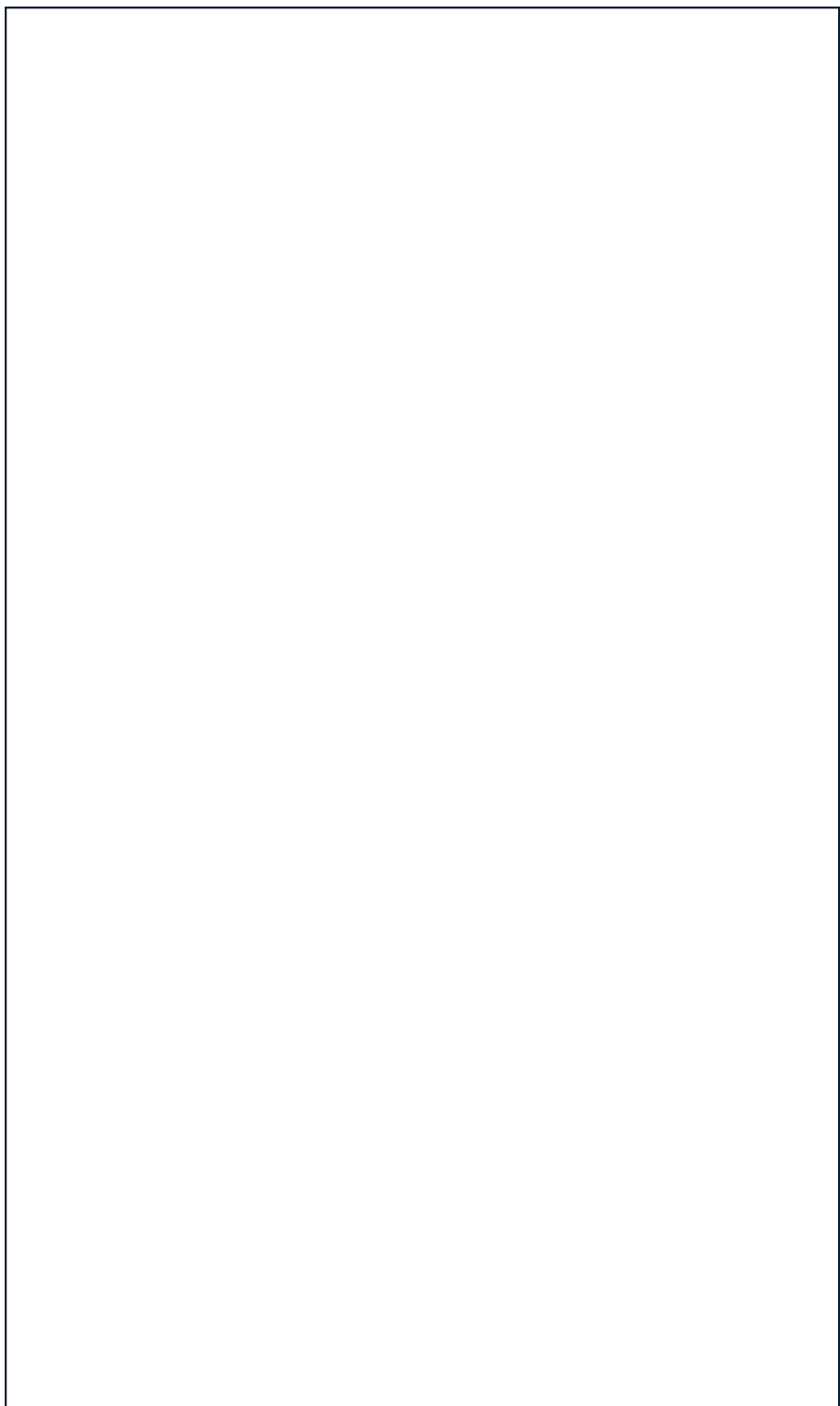


Experience the vibrant soul and spirit of the tropics

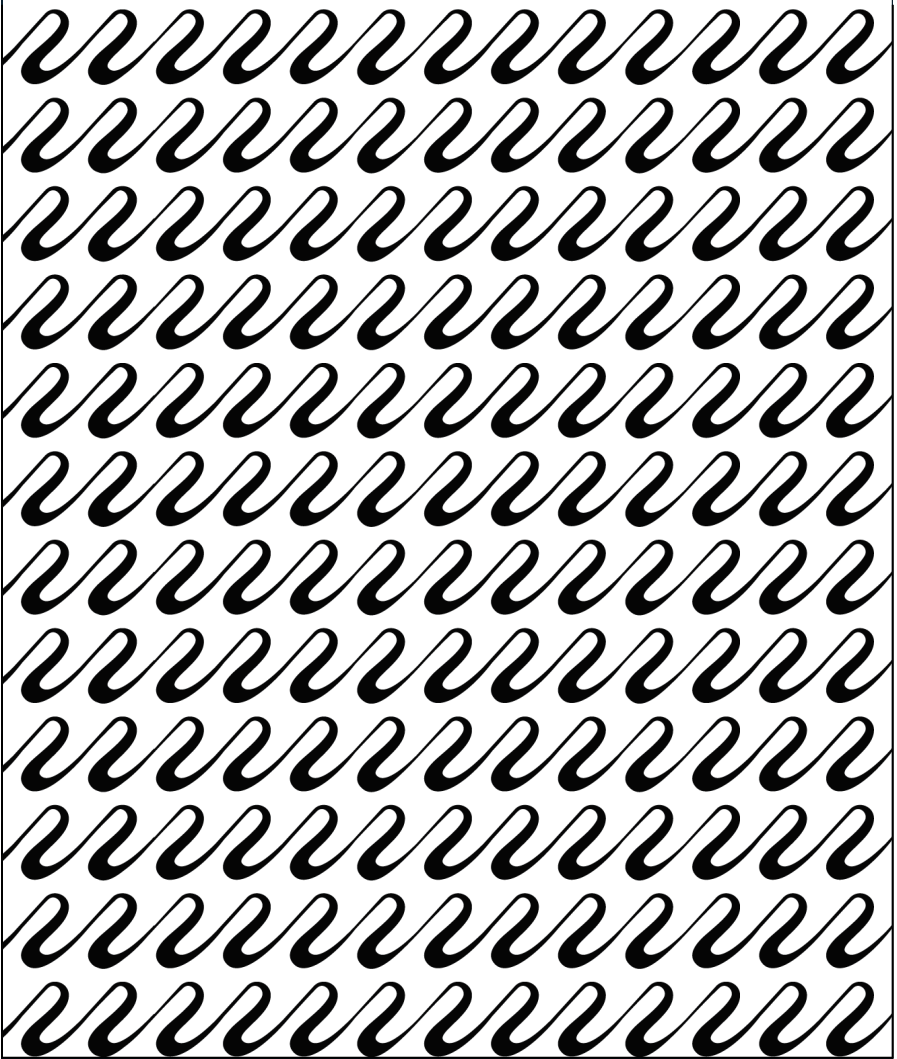
From fresh, coastal-inspired flavors to artfully mixed cocktails, our menu invites you to savor the moment, unwind, and indulge.

04	Cocktails
11	No Proof Cocktails
12	Beer & Seltzer
12	Low & No Proof Beer
13	Champagne
13	Wine
14	Low & No Proof Wine
15	Spirits
20	Bar Menus

All prices are subject to a 20% gratuity charge.



Beverage Selection



Cocktails



Caliente

Jalapeño Infused Espolón Blanco Tequila,
Passion Fruit, Lime, Agave, Tajín Rim

19



Melon Fresco

Tito's Vodka, Watermelon,
Lemon, Sugar, Mint

17

Cocktails



You Odyssey This

Ketel One Botanical Cucumber and Mint Vodka,
Lemon, Housemade Rosemary and Honeydew
Syrup, Mediterranean Tonic, Ouzo Mist

21



Perfect Ten

Tanqueray 10, Italicus, Hibiscus,
Lemon, Chandon Brut, Basil

21

Cocktails



Local Hive

Bulleit Rye, Florida Hot Honey, Lime,
Fever-Tree Ginger Beer, Mint Bitters

19



The Shrub

Remy Martin V.S.O.P. Cognac, Appleton Signature Rum,
Black Cherry Shrub, Cinnamon, Soda

20

Cocktails



Cactus Makes Perfect

Montelobos Mezcal, Patrón Reposado
Tequila, Prickly Pear, Lime

21



Wake Up Call

Absolut Vanilla, Frangelico, Mr. Black, Espresso

24

Cocktails



A1A Spritz

Wheatley Vodka, Aperol, St-Germain
Elderflower Liqueur, Lemon, Sparkling Wine

18



Berry Vibrant

Ron Zacapa Centenario 23 Year Old Rum,
Raspberry, Lemon, Rhubarb Bitters

22

Cocktails



Coral Reef Cooler*

Gray Whale Gin, Local Tangerine,
Fever-Tree Blood Orange Ginger Beer

19

Join us in Making a Difference
in Ocean Conservation.*

*For every cocktail sold, \$1 will be donated to Ocean Rescue Alliance International; a marine conservation and restoration non-profit organization that works to restore our ocean and coral reefs.

Learn more at
oceanrescuealliance.org



Cocktails



Swan Dive

SERVES FOUR

Absolut, Crisp Apple, Peach, Still Rosé,
Lemon, Strawberries, Ginger Ale

80



Full Proof

The Diplomat Select Weller Barrel Bourbon,
Toasted Plantain, Angostura Bitters,
Smoked

55

No Proof Cocktails



Lady Marmalade

(NO PROOF)

Seedlip Garden 42, Orange Marmalade

Lemon, Soda

16



Rum Walker

(NO PROOF)

Lyre's Dark Cane, Pineapple, Orange,

Banana, Grenadine

16

Beer & Seltzer

DRAFT BEER (16 OUNCE)

Stella Artois	12
Heineken	12
Bud Light	11
Kona Big Wave	13
Biscayne Bay Tropical IPA	13
Blue Moon	12

12 OUNCE

Modelo Especial	10
Corona Extra	11
Sierra Nevada Hazy Little Thing IPA	12
Funky Buddha IPA	10
La Rubia Blonde Ale	12
Cigar City Jai Alai	10

16 OUNCE

Miller Lite	12
Michelob Ultra	12
Coors Light	12
Bud Light	12

SELTZER

Truly Wild Berry	10
High Noon Pineapple	12

Low & No Proof Beer

LOW & NO PROOF BEER

Heineken 0.0	10
Athletic Run Wild IPA 0.5%	12

Champagne & Sparkling

BUBBLES

6oz | 9oz | BTL

PROSECCO

Riondo Spumante, DOC, Veneto, Italy

17 68

SPARKLING

Chandon Brut, Napa Valley, California

23 90

CHAMPAGNE

Moët & Chandon Impérial Brut, Reims, France

35 145

Perrier- Jouet, Grand Brut, Epernay, France 375ml

65

Veuve Clicquot Yellow Label, Reims, France

175

Wine

WHITE

6oz | 9oz | BTL

SAUVIGNON BLANC

Wairau River, Marlborough, New Zealand

17 25 68

Langtry Lillie, California

19 28 76

CHARDONNAY

Decoy by Duckhorn, Sonoma,

16 24 64

Stag's Leap Wine Cellars

"Karia," Napa Valley, California

25 37 100

PINOT GRIGIO

Terlato, Colli orientali Del Friuli, Doc, Italy

15 22 60

RIESLING

Chateau Ste. Michelle, Columbia Valley, Washington

14 21 56

CHABLIS

Domaine Jolly et fils, Burgundy, France

21 31 84

Wine

ROSÉ

6oz | 9oz | BTL

STILL

Fleur de Mer, Provence, France

15 22 60

Whispering Angel, Provence, France

18 27 72

SPARKLING

Chandon Brut, Napa Valley, California

23 90

RED

MERLOT

Wente Sandstone, Livermore Valley, California

16 24 64

PINOT NOIR

Ponzi Tavola, Willamette Valley, Oregon

17 25 68

Davis Bynum, Russian River Valley, California

20 30 80

CABERNET SAUVIGNON

Columbia Crest H3, Horse Heaven Hills, Wa

16 24 64

Iconoclast, Napa Valley, California

23 32 92

Kith & Kin, Round Pound Estate, Napa Valley, California

30 45 120

MALBEC

Bodega Norton Barrel Select, Mendoza, Argentina

15 22 60

TEMPRANILLO

Vina Bujanda Reserva DOC, Rioja, Spain

18 27 72

Low & No Proof Wine

CABERNET SAUVIGNON

Sunny with a Chance of Flowers 9%

14 21 56

SAUVIGNON BLANC

Chateau Ste. Michelle LIGHT, Columbia Valley, Washington

13 20 52

80 calories

Spirits

SCOTCH

Ardbeg 10 Year Old	32
Balvenie 12 Year Old	19
Glenfiddich 12 Year Old	21
Glenlivet 12 Year Old	22
Glenlivet 15 Year Old	26
Glenlivet 18 Year Old	40
Johnnie Walker Black Label	21
Johnnie Walker Blue Label	85
Lagavulin 16 Year Old	26
Macallan 12 Year Old	24
Macallan 18 Year Old	75
Oban 14 Year Old	24

BOURBON

Angel's Envy Bourbon	20
Basil Hayden Bourbon	22
Blanton's Bourbon	45
Booker's Bourbon	30
Buffalo Trace Bourbon	17
Bulleit Bourbon	20
Crown Royal	18
Diplomat Signature Weller Barrel Full Proof Bourbon	50
Eagle Rare	29
Colonel E.H. Taylor Small Batch Bourbon	36
Elijah Craig Bourbon	25
High West Bourbon	18
Jack Daniel's	16
Jameson Irish	17
Jameson Irish Black Barrel	22
Knob Creek	20
Maker's Mark Bourbon	18
Maker's Mark 46 Bourbon	24
Suntory Toki	17
Whistle Pig Snout & Tail 10 Year Old	31
Wild Turkey Bourbon	18
Woodford Reserve Bourbon	22
Woodford Reserve Double Oak Bourbon	30
Yamazaki 12 Year Old	38

Spirits

RYE

Angel's Envy Rye	33
Bulleit 95 Rye	22
Whistle Pig Piggyback	31
High West Double Rye	26
Michter's Rye	20
Sazerac Rye	17
Colonel E.H. Taylor Rye	35
Knob Creek Rye	22

VODKA

Absolut	17
Absolut Elyx	21
Belvedere	20
Chopin	18
Grey Goose	19
Haku	17
Ketel One	18
Tito's Handmade	18
Wheatley's	16

PORT

Taylor Fladgate 10 Year, Tawny Port	17
Taylor Fladgate 20 Year, Tawny Port	27
Taylor Fladgate 40 Year, Tawny Port	80

Spirits

AGAVE

Casamigos Blanco	21
Casamigos Reposado	23
Casamigos Añejo	25
Clase Azul Reposado	62
Don Julio Blanco	21
Don Julio Reposado	24
Don Julio Añejo	28
Don Julio 1942	65
Espolòn Blanco	18
Herradura Reposado	20
Illegal Mezcal	19
Komos Reposado Rosa	45
Komos Cristalino	55
Komos Extra Añejo	120
Maestro Dobel	18
Mijenta Blanco	20
Montelobos Mezcal	17
Patrón Silver	21
Patrón Reposado	24
Patrón Añejo	27
Patrón Cristalino	40
Patrón El Cielo	45
Patrón El Alto	55
Tres Generacions Reposado	22

RUM

Appleton Estate	17
Bacardi 4 Year Old	17
Bacardi 8 Year Old	19
Captain Morgan Spiced	16
Diplomático Reserve	24
Flor de Cana 7 Year Old Gran Reserva	18
Malibu	15
Mount Gay Black Barrel	18
Leblon, Cachaça, Special	15
Ron Zacapa 23 Year Old	22

Spirits

COGNAC

Courvoisier VSOP	23
Hennessy VS	19
Hennessy VSOP	25
Hennessy XO	51
Remy VSOP	22
Remy Martin XO	60

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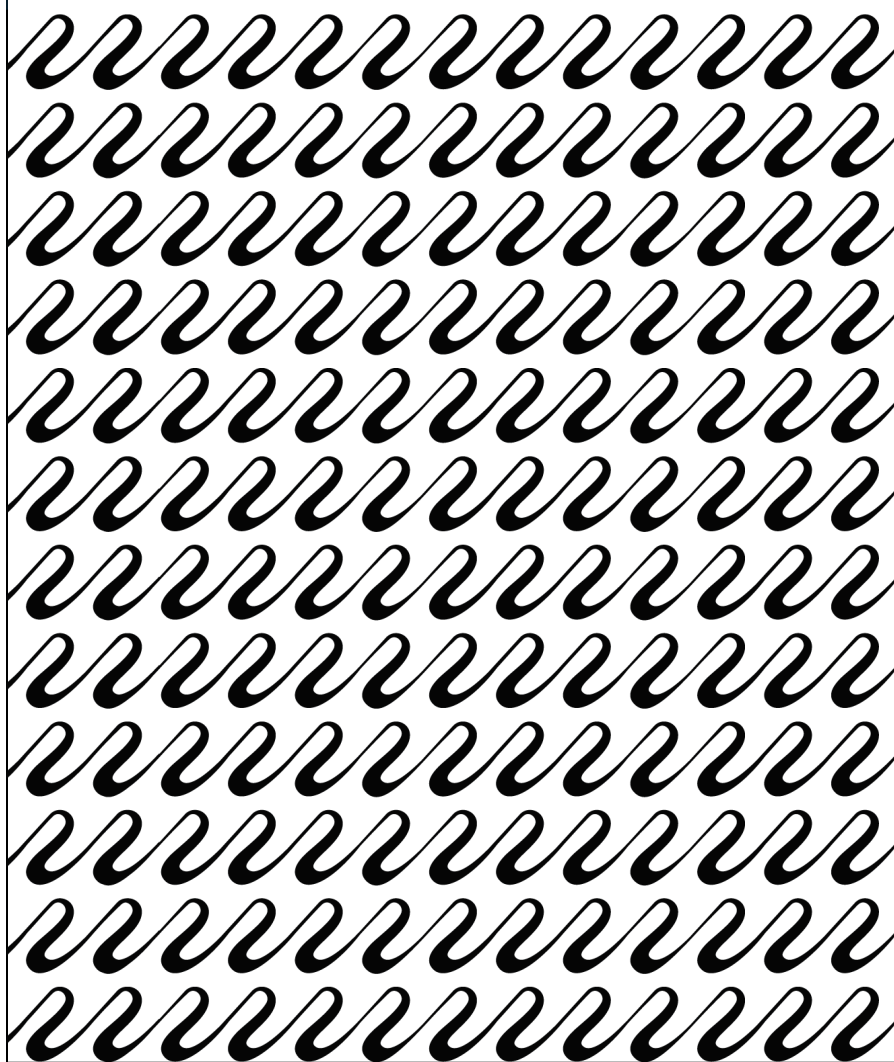
Atian Rose	22
Bombay Sapphire	18
Gray Whale	17
Hendrick's	18
Monkey 47	31
Tanqueray	17
Tanqueray 10	21
The Botanist	19

LIQUEURS

Amaretto Disaronno	16
Bailey's Chocolate	16
Caravella Limoncello	14
Frangelico	15
Grand Marnier	18
Licor 43	14
Barsol Pisco Puro	15
Romana Sambuca	17
Seedlip Grove 42 (N/A)	15

Lunch

SERVED FROM 11AM-3.30PM



Starters

Hummus • 16

Za'atar Spiced Pepitas
Shiitake Mushrooms, Warm Pita

Falafel • 17

Toasted Bulgar Wheat,
Cherry Tomatoes, Spicy Tahini

Shrimp Al Ajillo • 24

Calabrian Paprika Butter,
Grilled Ciabatta

Pistachio Mortadella Pizza • 21

Mozzarella, Parmesan,
Pesto Drizzle, Arugula

Salads

Jewel Kale • 17

Beets, Citrus Segments, Strawberry,
Marcona Almonds, Citrus Vinaigrette

Power Bowl • 18

Quinoa, Kale, Carrots, Heirloom Tomato,
Pumpkin Seeds, Lemon Herb Vinaigrette

ADD: Grilled Lemon Chicken 12 | Salmon* 14
Skirt Steak* 16 | Shrimp 14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Toasted Bun

Harissa Turkey • 20

Bacon, Lettuce, Tomato,
Toasted Brioche, Roasted Garlic Aioli

Chicken Pita • 23

Shredded Kale, Tomato,
Zhoug, Tzatziki

Sumac Burger* • 24

Lettuce, Tomato, Onion,
American Cheese, House Sauce

CHOICE OF

Fries | Market Greens | Fruit

Desserts

Limoncello Blueberry Tart • 12

Lemon Curd, Blueberry Marmalade,
Dacquoise Cake

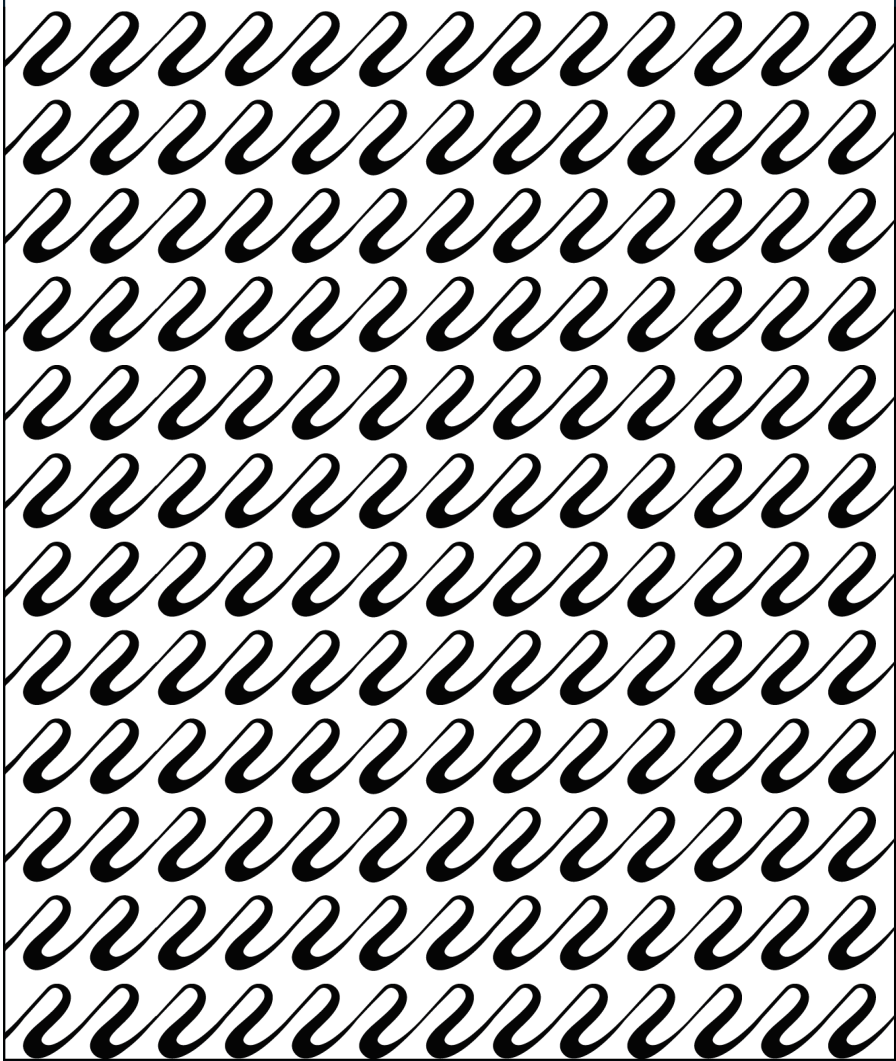
Tiramisu Truffle Tort • 12

Mascarpone Coffee Cremeux, Vanilla Cake,
Kahlua Rum, Coffee Syrup

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Bar Menu

SERVED FROM 4PM-11:00PM



Bar Menu

Shrimp Louie • 28

Florida Pink Shrimp, Avocado, Marinated Tomato, Hard-Boiled Egg, Petite Greens, Citrus, Louie Sauce

Calabrese Roasted Chicken Wings • 27

Shishito Peppers, Charred Onions, House Datil Pepper Sauce

Rocoto Ahi Tuna Crisp* • 28

Corn Tortilla, Jalapeno, Huancaína Sauce, Avocado Crema, Nori, Dried Olive

Yucca Fritters • 20

Crab Meat, Ginger, Lemongrass, Caramelized Onions, Cilantro Mojo

Smoked Burrata • 22

Heirloom Tomato, Whipped Pesto, Balsamic, Toasted Pine Nuts, Grilled Focaccia

ADD: Grilled Chicken 12 | Salmon* 14

Skirt Steak* 16 | Shrimp 14

Margherita Pizza • 21

Pomodoro Sauce, Mozzarella, Basil

Solara Pizza • 26

Truffle Cheese Sauce, Stracciatella, Cured Tomato, Arugula

Truffle Fries • 17

Parmesan Cheese, Fine Herbs, Truffle Remoulade

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Bar Menu

Foraged Greens • 20

Rocket Lettuce, Frisee, Red Leaf Sorrel, Strawberry, Roasted Beets, Fennel,
Hazelnut, Basil Strawberry Vinaigrette

ADD: Grilled Chicken 12 | Salmon* 14
Skirt Steak* 16 | Shrimp 14

The OG Sliders* • 28

Cheddar Cheese, Caramelized Onion, Bacon, B&B Pickle, House Aioli, Brioche Bun

Lobster Roll • 30

Poached Maine Lobster, Horseradish and Mustard Aioli, Celery, Fine Herbs,
Toasted Brioche Roll

The Board • 38

Soppressata Salami, Serrano Ham, Nduja Sausage, Finocchiona Salami, Beemster
Cheese, Taleggio, Accoutrements

Cacio e Pepe • 27

Three Cheese Sacchetti, Pancetta Crisp, Parmigiano Reggiano, Roasted Tomato,
Cracked Peppercorn Cheese Sauce, Basil

Sweets

Cocoa-Vanilla Indulgence • 13

Chocolate Cake, Vanilla Ice Cream, Chocolate Sauce

Sweet Flauta • 13

Phyllo, Almond Vanilla Cream, Caramelized Walnut, Sweet Corn Ice Cream, Tequila
Sabayon Sauce

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