

SUSHI

KING CRUNCH 22

SPICY SURIMI SALAD, SHRIMP TEMPURA, AVOCADO, TOPPED W/ MISO AIOLI, SOY GLAZE, FURIKAKE

NOCHE IN MIAMI 19 ^{GF}

SPICY SALMON, SWEET PLANTAIN, AVOCADO, TOPPED W/ SRIRACHA AIOLI, GINGER SCALLION JAM, SOY GLAZE

GODZILLA 25 ^{GF}

SPICY TUNA, CUCUMBER, TOPPED W/ SALMON, SURIMI SALAD, SRIRACHA AIOLI, SOY GLAZE, TOBIKO

INTENSO 24 ^{GF}

SPICY TUNA, AVOCADO, CUCUMBER, TOPPED W/ MARINATED TUNA, CILANTRO-SHISHITO AIOLI, TOBIKO, CARAMELIZED COCONUT

MAR Y TIERRA 26 ^{GF}

PICANHA, SHRIMP TEMPURA, SURIMI SALAD, TOPPED W/ SWEET PLANTAIN, CHIMICHURRI, SOY GLAZE

LOBSTER LANGOSTINO 29 ^{GF}

LOBSTER & MANGO KIMCHI SALAD, CUCUMBER, TOPPED W/ MANGO SLAW, FRIED LOBSTER, AVOCADO MOUSSE, TOBIKO, SOY GLAZE

EL FRITO 22

TEMPURA FRIED AND FILLED W/ SPICY TUNA, AVOCADO, CREAM CHEESE, TOPPED W/ SOY GLAZE, CILANTRO-SHISHITO AND SRIRACHA AIOLI

SPICY SALMON 18 ^{GF}

SPICY SALMON, AVOCADO, CUCUMBER, SRIRACHA AIOLI, SOY GLAZE, SESAME

ACEVICHADO 25

SHRIMP TEMPURA, AVOCADO, TOPPED W/ FRESH TUNA, ACEVICHADO SAUCE, CRISPY SWEET POTATO

LIMA 18 ^{GF}

TEMPURA ASPARAGUS, AVOCADO, CUCUMBER TOPPED W/ BRULEE SWEET PLANTAIN, PEANUT DUST, SOY

CHEF'S SIGNATURE DISHES

BEEF RIB 48

HOUSE MADE GNOCCHI, CREAMY HUANCAINA SAUCE, BONE OFF SLOW BRAISED SHORT RIB, RED WINE VEAL DEMI

DOBLE RAGU 26

HOUSE-MADE PAPPARDELLE, CREAMY BEEF & CHORIZO RAGU, PARMESAN, CHIVES

CHICKEN A LA BRASA 32 ^{GF}

ALE ROASTED HALF CHICKEN, POTATO PAVE, FRISEE, RADISH, CHICKEN DEMI, GREEN VELVET SAUCE

TUNA STEAK 38 ^{GF}

HERB MARINATED GRILLED RARE TUNA STEAK, WARM DASHI BROTH, CHARRED BOK CHOY, FORAGED MUSHROOMS, KATAIFI

SALMON 44 ^{GF}

SEARED ATLANTIC SALMON, FRESH CRAB MEAT, BECHAMEL CREAM SAUCE, BLISTERED POTATOES, GRILLED VEGETABLE MEDLEY

LOBSTER RISOTTO 46 ^{GF}

7 OZ MAINE LOBSTER TAIL, CREAMY LEMON HERB RISOTTO, PARMESAN, CHIVES

BRANZINO 55 ^{GF}

CRISPY SKIN BUTTERFLIED BRANZINO, AJI AMARILLO BEURRE BLANC, BLISTERED BABY POTATOES, TEMPURA FRIED ASPARAGUS

HOGFISH 58 ^{GF}

SEARED HOGFISH, BUTTERED HERB RICE, MANGO KIMCHI RELISH, FORAGED MUSHROOMS, CRISPY RICE CHIPS, MISO BUTTER



RAW

OYSTERS ^{MP} ^{GF}

HALF-SHELL, SERVED WITH HOUSE MIGNONETTE, COCKTAIL & HORSERADISH SAUCE

TUNA TARTARE STACK 22 ^{GF}

RAW DICED TUNA, SESAME SOY DRIZZLE, AVOCADO CREAM, SEAWEED SALAD, CUCUMBER, CHEF'S CHIPS

CEVICHE 25 ^{GF}

PERUVIAN STYLE LECHE DE TIGRE, FRESH CORVINA, CRISPY CANCHA, SWEET POTATO, CHOCLO, CILANTRO, RED ONION

SASHIMI 21 ^{GF}

YOUR CHOICE OF OUR FRESHEST RAW FISH, THINLY SLICED & SERVED WITH WASABI, PICKLED GINGER, GINGER-SCALLION SOY

TUNA - SALMON - HOKKAIDO SCALLOPS

BLACK NIGIRI 38 ^{GF}

3 PIECES OF BLACK TINTED NIGIRI TOPPED WITH:

- JAPANESE A5 WAGYU BEEF, CHIMICHURRI, STURGEON CAVIAR -
- CURED ATLANTIC SALMON, IKURA CAVIAR, ACEVICHADO ESPUMA -
- HOKKAIDO SCALLOP, TORCHED FOIE GRAS, MISO-PONZU GLAZE -

FOR THE TABLE

CAVIAR SERVICE

SERVED WITH CREMA BLANCA, MISO AIOLI, CAPERS, CHIVES, BLINIS

ROYAL SIBERIAN OSSETRA 120

ITALIAN WHITE STURGEON 78

CHEF'S SUSHI PARTY 128 ^{GF}

CHEF'S SELECTION OF 3 SPECIALTY SUSHI ROLLS, 6 PIECES OF CHEF'S SELECTED NIGIRI & 6 PIECES OF SASHIMI

MATADOR EXPERIENCE 195 ^{GF}

14 oz CHURRASCO,
12 oz PRIME COULOTTE,
12 oz CERTIFIED ANGUS BEEF FILET & MURCIANA CHORIZO, SERVED W/ A SELECTION OF HOUSE SAUCES, CHARRED TOMATOES ON THE VINE, AND CHOICE OF TWO SIDES

SIDES

BUTTERY POTATO MASH 12 ^{GF}

CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14 ^{GF}

MALDON, YUZU VINAIGRETTE, HERBS

TRUFFLE MAC & CHEESE 18

PARMIGIANOREGGIANO, BLACK TRUFFLE, PANE FRICCO

KIMCHI CREAMED SPINACH 14 ^{GF}

NAPA CABBAGE, SPINACH, BECHAMEL, PARM AU GRATIN

TRUFFLE YUCA FRITES 16

TRUFFLE OIL, TRUFFLE CREAM, CHIVES

WASABI CAESAR SALAD 14 ^{GF}

CHOPPED ROMAINE, WASABI CAESAR DRESSING, PARMESAN, CANDIED PECANS, PANE FRICCO

BOK CHOY 14 ^{GF}

CHARRED BOY CHOY, WARM DASHI, SPICED SESAME OIL

POTATO PAVE 13 ^{GF}

CRISPY THIN LAYERED CREAMY POTATOES, HUANCAINA CREAM, AVOCADO PUREE, CHIVES

DESSERT

APPETIZERS

EDAMAME 12 ^{GF}

EDAMAME, TRUFFLE OIL, TOGARASHI, MALDON

CALAMARI 20

FRIED CALAMARI, TEMPURA FRIED MIXED VEGETABLES, CILANTRO-SHISHITO & KIMCHI TARTAR SAUCE

VELA WINGS 17

CRISPY TEMPURA BATTERED WINGS, GOCHUJANG BUTTER, SESAME SEED

EMPANADAS 18

EMPANADILLAS FILLED W/ BRAISED BEEF LOIN, PICKLED RAISINS, OAXACA CHEESE SERVED WITH CHIMICHURRI

GRILLED OCTOPUS 28 ^{GF}

SPANISH OCTOPUS, ANTICUCHO SAZON, POTATO PAVE, AJI CITRUS CREMA, AVOCADO MOUSSE, CHOCLO, CHIMICHURRI

SCALLOPS FOGATA 29 ^{GF}

SEARED HOKKAIDO SCALLOPS, PARSNIP PUREE, CORN & EDAMAME SUCCOTASH, YUZU EMULSION

BLISTERED SHISHITOS 16 ^{GF}

ROASTED SHISHITOS, CILANTRO-SHISHITO CREAM, PEANUT-SESAME CRUMBLE

SALADS

AHI TUNA FORTUNA 32 ^{GF}

SPICE CRUSTED AHI TUNA, SEARED RARE, PASSION FRUIT ARUGULA SALAD, WASABI AIOLI, SOY REDUCTION, SESAME, CRISPY KATAIFI

CRISPY SALMON CAESAR 34 ^{GF}

SEARED ATLANTIC SALMON, CHOPPED ROMAINE, WASABI-CAESAR DRESSING, PARMESAN, CANDIED PECANS, PANE FRICCO

BLACK & BLUE SALAD 37 ^{GF}

GRILLED SKIRT STEAK, MIXED GREENS, BLUE CHEESE, ROASTED PEPPERS, EDAMAME, CUCUMBER, SMOKED TOMATO VINAIGRETTE

STEAKS

SERVED WITH CHARRED TOMATOES ON THE VINE, HOUSE CHIMICHURRI, WASABI BUTTER, ROASTED GARLIC & PORT CILANTRO BEEF REDUCTION ^{GF}

COULOTTE 40

12 OZ PRIME PICANHA

CHURRASCO 48

14 OZ SKIRT STEAK

FILET

PETITE CUT - 6 OZ CERTIFIED ANGUS BEEF 50
KING CUT - 12 OZ CERTIFIED ANGUS BEEF 76

RIBEYE 78

14 OZ DRY AGED

TOMAHAWK 185

40 OZ FRENCHED PRIME BEEF

PRIZED A5 JAPANESE WAGYU 85

SEARED 3 OZ STRIP LOIN SERVED WITH FORAGED MUSHROOMS & SAUCE ACCOMPANIMENTS

ADDITIONAL ENHANCEMENTS

SCALLOP PARMIGIANA ^{GF}	15
7 OZ MAINE LOBSTER TAIL ^{GF}	34
SEARED FOIE GRAS ^{GF}	14
BÉARNAISE SAUCE	9
CRAB OSCAR ^{GF}	15
MISO BUTTER ^{GF}	6
AU POIVRE SAUCE ^{GF}	9

FROZEN TRIO 18 ^{GF}

BANANA-DULCE DE LECHE GELATO, MANGO SORBET, DARK CHOCOLATE GELATO

INCA GOLD BROWNIE 18

CHOCOLATE SPONGE CAKE, LUCUMA MOUSSE, MISO-CARAMEL PRALINE

VELA DUBAI CHOCOLATE 18 ^{GF}

CHOCOLATE MOUSSE, PISTACHIO PRALINE, CARAMELIZED KATAIFI

CHERIMOYA MOUSSE CAKE 18

SPONGE CAKE, CHERIMOYA MOUSSE & CARAMEL, CARAMEL PRALINE

PASSIONFRUIT CHEESECAKE 18

THE FLUFFIEST CREAMY CHEESECAKE, TANGY PASSIONFRUIT COULIS

AMAZONIAN CACAO LAYERED CAKE 18

RICH CHOCOLATE LAYERS, DARK CHOCOLATE GANACHE FUDGE, TOASTED ALMONDS



DAILY OFFERINGS

EVERYDAY HAPPY HOUR 4-6 PM - BARTOP, LOUNGE AREA, & HIGH TOPS ONLY

MARTINI MONDAYS \$4 OFF ANY MARTINI 6 PM - CLOSE

TEQUILA TUESDAYS 50% OFF TEQUILAS AND MARGARITAS 6 PM - CLOSE

WINE WEDNESDAYS 50% OFF ALL WINE BY THE BOTTLE - LIMIT \$120 6 PM - CLOSE

THIRSTY THURSDAYS 2 FOR 1 SPECIALTY COCKTAILS 6 PM - CLOSE

PEZ VELA LOYALTY PROGRAM

DINE, EARN POINTS, RECEIVE REWARDS JOIN NOW AND EARN 1 POINT FOR EVERY \$2 SPENT
ENJOY \$10 OFF EVERY \$100 SPENT, BIRTHDAY REWARDS, & EXCLUSIVE GIVEAWAYS

HAPPY HOUR

SPECIALTY COCKTAILS

ESPUMA MARGARITA
SUR OLD FASHIONED
ETHEREAL GODDESS
DA GINJA

\$8

SPIRITS

NEAT OR MIXER INCLUDED
COCKTAIL PREPARATION +\$3

TITO'S VODKA
BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN RUM
JACK DANIEL'S WHISKEY
JAMESON IRISH WHISKEY
DEWAR'S BLENDED SCOTCH
CORAZON TEQUILA BLANCO

\$5

HOUSE WINE

CHARDONNAY
PINOT GRIGIO
PINOT NOIR
CABERNET SAUVIGNON

\$6

DRAFT BEER

SAILFISH SUNRISE CITY IPA
STELLA ARTOISE
MICHELOB ULTRA

\$4

BOTTLED BEER

ALL DOMESTIC BEER

BITES

VELA WINGS 14

CRISPY TEMPURA BATTERED
WINGS, GOCHUJANG BUTTER,
SESAME SEED

EMPANADAS 14

EMSPANADILLAS FILLED W/
BRAISED BEEF LOIN, PICKLED
RAISINS, OAXACA CHEESE
SERVED WITH CHIMICHURRI

BLISTERED SHISHITOS 13

ROASTED SHISHITOS, CILANTRO-
SHISHITO CREAM, PEANUT-
SESAME CRUMBLE

SPICY SALMON ROLL 14

SPICY SALMON, AVOCADO,
CUCUMBER, SRIRACHA AIOLI, SOY
GLAZE, SESAME

KING CRUNCH ROLL 16

SPICY SURIMI SALAD, SHRIMP
TEMPURA, AVOCADO, TOPPED W/
MISO AIOLI, SOY GLAZE, FURIKAKE

INTENSO ROLL 19

SPICY TUNA, AVOCADO, CUCUMBER,
TOPPED W/ MARINATED TUNA,
CILANTRO-SHISHITO AIOLI, TOBIKO,
Caramelized COCONUT

COCKTAILS

DON OF TIME 25

DON JULIO 1942 ANEJO TEQUILA,
CHILLED, STRAIGHT UP, GOLD CRUSTED
CHOCOLATE MANDARIN

LIGHT OF THE SOUTH 24

CLASE AZUL REPOSADO, MARASCHINO
LIQUEUR, MOLE & CHOCOLATE BITTERS,
LEMON, ROSE ROCK

ESPUMA MARGARITA 15

CORAZON BLANCO TEQUILA, LIME, GRAND
MARNIER, SEA SALT FOAM

SUR OLD FASHIONED 15

MEZCAL REPOSADO, ORANGE & AROMATIC
BITTERS, SMOKED FINISH

DA GINJA 15

PLYMOUTH GIN, CUCUMBER, GINGER, LEMON
JUICE, LIME JUICE, SODA

VELA PISCO SOUR 18

CARAVEDO QUEBRANTA PISCO, LIME, EGG
WHITE, ANGOSTURA BITTERS

MAI TAI 15

THE DIPLOMATICO RUM, ALMOND ORGEAT,
GIFFARD BANANA BRESIL, PIERRE FERRAND
DRY CURACAO

THE DIRTY BLEU 17

TITO'S VODKA, OLIVE JUICE, STRAIGHT UP,
BLUE CHEESE STUFFED OLIVES

DOUBLE OH SEVEN 18

BELVEDERE VODKA, LILLET BLANC,
GRAPEFRUIT BITTERS, LEMON TWIST

CONFUSION CORNER 15

PLATINUM VODKA, ST-GERMAIN, LYCHEE,
PASSOA PASSION FRUIT, 7 SPICE, EDIBLE
FLOWER

ETHEREAL GODDESS 15

AVIATION GIN, RASPBERRIES, ST-GERMAIN,
LEMON

K-STRINGS 15

BOURBON WHISKEY, AMARO LUCANO, GINGER
& CHERRY BITTERS

MOCKTAILS

COCO-CUCUMBER

REFRESHER 10

COCONUT WATER, CUCUMBER, LIME, MINT

PINEAPPLE CRUSH 10

PINEAPPLE, GINGER, COCONUT WATER, SODA

DRAFT BEER

CIVIL SOCIETY FRESH HAZY IPA 8

STELLA ARTOISE 7

SAILFISH SUNRISE CITY IPA 8

MICHELOB ULTRA 6

BOTTLED BEER

CORONA EXTRA 6

CORONA LIGHT 6

MODELO ESPECIAL 6

MODELO NEGRA 6

MILLER LIGHT 5

COORS LIGHT 5

BUDWEISER 5

BUD LIGHT 5

YUENGLING 5

HEINEKEN 6

ESTRELLA 6

FOUNDERS BREAKFAST STOUT 7

GUINNESS 8

STELLA ARTOISE 6

STELLA ZERO OR N/A 5

NUTR L 8

SAPPORO 22 oz 12

WINE

INTERESTING POURS

REDS

ALTA VISTA - ESTATE MALBEC - MENDOZA - NV	15/56
J. LOHR - PURE PASO PROPRIETARY RED WINE - PASO ROBLES - 2023	17/64
TENUTA DI ARCENO - CHIANTI CLASSICO RISERVA - TUSCANY - 2020	70
ARCANUM - TOSCANA ROSSO - IL FAUNO DI ARCANUM - TUSCANY - 2022	135
CHÂTEAU LASSEGUE - ST-ÉMILION GRAND CRU BORDEAUX - FRANCE - 2020	135
ARCANUM - TOSCANA ROSSO - BLEND BORDEAUX - TUSCANY - 2012	165

WHITES

SAN SALVATORE - TRENTENARE FIANO - CAMPANIA - NV	17/64
PENNER ASH - VIOGNIER - OREGON - 2024	75
LIVIO FELLUGA - ROSAZZO "ABBZIA DI ROSAZZO" - FRIULI - 2018	100

CABERNET SAUVIGNON

HESS - SPECIAL SELECT - CALIFORNIA - NV	12/44
LOUIS MARTINI - PRATI - SONOMA COAST - NV	14/52
BERINGER - KNIGHTS VALLEY - SONOMA VALLEY - NV	18/68
THE PRISONER - NAPA VALLEY - 2021	90
STAGS' LEAP - NAPA VALLEY - NV	95
CAYMUS VINEYARDS - CALIFORNIA - 2022	105
SILVER OAK - ALEXANDER VALLEY - 2020	110
AUSTIN HOPE - PASO ROBLES - NV	120
ABADIA RETUERTA - PAGO VALDEBELLÓN - CASTILLA Y LEÓN - 2019	155
STAG'S LEAP - FAY VINEYARD - NAPA VALLEY - 2021	160
CAYMUS - 50TH ANNIVERSARY - NAPA VALLEY - 2022	160
HICKINBOTHAM - TRUEMAN - CLARENDON VINEYARD MCLAREN VALE - 2016	180
CADE ESTATE - NAPA VALLEY - 2021	200
CARDINALE - NAPA VALLEY - 2014	575

MERLOT

ALEXANDER VALLEY VINEYARDS - ALEXANDER VALLEY - 2022	13/48
J. LOHR - LOS OSOS - PASO ROBLES - NV	15/56
ST. FRANCIS - SONOMA - NV	16/60
DUCKHORN - NAPA VALLEY - 2022	90
PLUMPOCK - NAPA VALLEY - 2022	140
LA JOTA VINEYARD CO. - HOWELL MOUNTAIN - NAPA VALLEY - 2013	165

PINOT NOIR

PORTLANDIA - WILLAMETTE VALLEY - OREGON - NV	12/44
DECOY BY DUCKHORN - SONOMA - 2022	13/48
KING ESTATE - INSCRIPTION - OREGON - NV	15/56
BELLE GLOS - DAIRYMAN - RUSSIAN RIVER VALLEY - 2023	20/76
ETUDE - GRACE BENOIST RANCH - CARNEROS - NV	70
DAVIS BYNUM - RUSSIAN RIVER VALLEY - 2023	75
SANFORD - SANTA RITA HILLS - 2022	80
GRAN MORAIN - YAMHILL CARLTON DISTRICT - OREGON - 2021	120

PINOT GRIGIO

FERRARI-CARANO - CALIFORNIA - NV	13/48
BOLLINI (KOBAND) - VIGNETI DELLE DOLOMITI - ITALY - NV	15/56
SANTA MARGHERITA - ALTO ADIGE - 2023	18/68

CHARDONNAY

J. LOHR - RIVERSTONE - MONTEREY - NV	12/44
CAMBRIA - KATHERINE'S VINEYARD - SANTA MARIA VALLEY - 2022	14/52
LANGE - WILLAMETTE VALLEY - NV	15/56
SONOMA-CUTRER - RUSSIAN RIVER RANCHES - SONOMA COAST - NV	16/60
DECOY - SONOMA COAST - NV	67
CAPENSIS - "SILENE" STELLENBOSCH - SOUTH AFRICA - 2022	68
STAG'S LEAP - "KARIA" - NAPA VALLEY - 2022	75
ROMBAUER - CARNEROS - NV	85
GIANT STEPS - CIRCLE OF FIFTHS YARRA VALLEY - AUSTRALIA - 2024	105
FAR NIENTE - NAPA VALLEY - 2023	115

SAUVIGNON BLANC

THE RETREAT (TRIVIN IMPORTS) - SOUTH AFRICA - NV	11/40
J. LOHR - FLUME CROSSING - ARROYO SECO - NV	12/44
KIM CRAWFORD - MARLBOROUGH - NV	13/48
WHITEHAVEN - MARLBOROUGH - 2023	14/52
DUCKHORN - NAPA VALLEY - 2023	60
CRAGGY RANGE - TE MUNA - MARTINBOROUGH - 2024	60
COMTE DE LA CHEVALIERE - SANCERRE - LOIRE - NV	68

ROSÉ & SPARKLING

DAOU - ROSÉ - PASO ROBLES - 2023	11/40
LA MARCA - PROSECCO - VENETO - NV	187 ML / 12 750 ML / 40
AUGUST KESSELER - RIESLING - RHEINGAU - NV	11/42
LA MARCA - PROSECCO ROSÉ - VENETO - NV	46
BY OTT - CÔTES DE PROVENCE ROSÉ - PROVENCE - 2023	60
CHAPEL DOWN - BRUT - ENGLAND - NV	95
VEUVE CLICQUOT - YELLOW LABEL BRUT - CHAMPAGNE - NV	135
VEUVE CLICQUOT - ROSÉ CHAMPAGNE - NV	170
RUINART - BLANC DE BLANCS - CHAMPAGNE BRUT - FRANCE - NV	190
ARMAND DE BRIGNAC - CHAMPAGNE BRUT - FRANCE - NV	620
ARMAND DE BRIGNAC - CHAMPAGNE BRUT ROSE - FRANCE - NV	825

SAKE

RIHAKU "DREAMY CLOUDS" - SMOOTH, LIGHTLY CLOUDY	35
KIKUSUI "PERFECT SNOW" - RICH, CREAMY NIGORI	36
TENTAKA KUNI "HAWK IN THE HEAVENS" - DRY, CRISP	34
FUKUCHO "MOON ON THE WATER" - BRIGHT, FLORAL	35
JUNMAI GINJO - CLEAN, LIGHTLY FRUITY	36
KUBOTA JUNMAI DAIGINJO - ELEGANT, REFINED	35