

TESORO

COCKTAILS

Casa del Tesoro | 16

Casa Noble Blanco, Lime, Pineapple,
Angostura Bitters

Golden Margarita | 16

Don Julio Blanco, Grand Marnier, Lime

Watermelon Spritz | 17

Grey Goose Watermelon
St. Germain, Prosecco

Exotic Sangria | 16

Rosé, St. Germain, Fresh Fruit

Cranberry Fizz | 16

Bombay Sapphire, St. Germain, Cranberry

MARTINIS

Sparkling Strawberry | 16

Grey Goose Essences Strawberry, Lime
Sparkling Rosé

Cuke | 16

Ketel One Botanical Cucumber Mint, Lime

Night Cap | 17

Stoli Vanilla, Bailey's Irish Cream
Espresso, Godiva Chocolate Liqueur

BEERS

Craft & Import Draft | 8.50

High Five IPA, Ft. Myers
Hazify, Cape Coral
JW Wheat White Ale, Ft. Myers
Stella Artois Belgian Pilsner
Peroni Italian Lager

Domestic Draft | 7.50

Blue Moon Belgian White Ale
Yuengling Amber Lager
Michelob Ultra Light Lager
Miller Lite Pilsner
Coors Light Pilsner

Bottled Import | 8

Corona Premier Mexican Lager
Modelo Especial Mexican Pilsner

Bottled Domestic | 7

Bud Light Lager
Angry Orchard Cider

WINES

BUBBLES | SPUMAN TI

GL | BTL

Gemma Di Luna , Moscato, Italy	12 43
La Marca , Prosecco, Italy	13 43
Ruinart , Blanc De Blanc, FR	175
Ruinart , Rosé, Champagne, FR	175
Chandon Rosé , Sparkling Rosé, CA	15 53
Chandon Brut , Sparkling Wine, CA	14 51
Moët & Chandon , Champagne, FR	20 98
Veuve Clicquot , YL, Champagne, FR	132

BLUSH | ROSÉ

GL | BTL

Pink Flamingo , Rosé, FR	12 43
Fleur de Prairie , Rosé, FR	12 43
Whispering Angel , Rosé, FR	12 43
Notorious , Rosé, FR	12 43
Leone De Castritis , Rosé, Italy	132

WHITE | BIANCO

GL | BTL

Notorious , Cabernet Blanc, FR	13 45
Santa Margherita , Pinot Grigio, Italy	14 51
Ca' Montini , Pinot Grigio, Italy	13 51
Sonoma-Cutrer RR , Chardonnay, CA	14 51
Chalk Hill RR , Chardonnay, CA	13 45
Cake Bread Cellars , Chardonnay, CA	115
Jermann "Dreams" , Chardonnay, Italy	152
Kim Crawford , Sauvignon Blanc, NZ	12 43
Vavasour , Sauvignon Blanc, NZ	12 43
Anima Negra Quibia , White Blend, Spain	56
Domaine de la Rossignole , Sancerre, FR	67
Pascal Jolivet , Sancerre Blanc, FR	68
William Fevre , Chablis, FR	70
Alain Chavy , Puligny Montrachet, FR	300

RED | ROSSO

GL | BTL

Justin , Cabernet, CA	17 60
Meiomi , Pinot Noir, CA	14 51
Terrazas , Malbec, Argentina	15 55
Prisoner , Red Blend, CA	26 98
Prisoner , Pinot Noir, CA	25 85
Robert Mondavi , Cabernet, CA	24 85
Chateau Musar Jeune , Blend, Lebanon	64
Ruffino Modus , Red Blend, Italy	68
Torres Mas La Plana , Cabernet, Spain	95
Amarone Della , Valpolicella, Italy	98
Faust , Cabernet, CA	115
Chateau Musar Gaston , Blend, Lebanon	150
Jordan , Cabernet, CA	150
Gevrey Chambertin , Les Seuvrees, FR	190

RAW & CHILLED

Cured & Cultured Board | 36

Lamb Chopper, Roquefort, Bresaola, Hot Capicola Prosciutto, Pickled Turnips, Mostarda, House Lavash

Wahoo Crudo | 22

Basil Gelée, Pickled Chilies, Blood Orange

Greek Salad | 18

Romaine, Tomato Crisps, Pickled Red Onions Olives, Oregano Feta, Lemon Vinaigrette Naan Chips, Dill Yogurt

Grilled Asparagus | 20

Smoked Tomato Rosemary Focaccia Crisps, Pickled, Chillies, Belgium Endive, Tahini Vinaigrette Crushed Macadamia

*Enhance Salads with

Chicken | 8 Grouper | 14

Blackened, Grilled, or Seared

SMALL PLATES

Mezze Board | 20

Hummus, Muhammara, Tzatziki Roasted Garlic Naan

Hummus | 10

Garbanzo, Sumac, EVOO | Za'atar Oil Roasted Garlic Naan

Tzatziki | 10

Salted Cucumbers, Dill, Roasted Garlic Naan

Kalamata Tapenade | 14

Grilled Twisted Ciabatta, Muhammara Roasted Walnuts, Pickled Shallots

Grilled Sweet Potato | 18

Pomegranate Glaze, Coconut Gelee, Baby Frisee Chili Snow, Whipped Ricotta, Mushroom Crisp

Falafel | 22

Beluga Lentil Salad, Tahini Vinaigrette, Lemon Jelly Beet Coulis, Watermelon Radish

Skull Island Prawn Saganaki | 24

Twisted Ciabatta, Feta, Roasted Tomato Black Olive Stew, Dill

Asparagus Puff | 18

Apple Wood Bacon, Comté Fondue Lemon Zest, Shallots, Roquefort

FLATBREADS

Caprese | 18

Fire Grilled Tomatoes, Fresh Mozzarella Balsamic, Basil

Forest Fungi | 22

Porcini Fromage Blanc, Thyme Roasted Shiitake Pickled Beech Mushrooms, Truffle Oil

Roasted Apples & Sweet Figs | 18

Pickled Fresno Chilies, Crumbled Feta Prosciutto Crisps, Baby Arugula

*Enhance Flat Bread with

Grilled Chicken | 6

MEDIUM PLATES

Moroccan Apple Chicken | 34

Green Olives, Couscous, Brussel Leaves

Branzino | 40

Sweet Pea Risotto, Sauce Vierge

Whole Fried Snapper | 48

Preserved Lemon, Sweet Potato Brussels Sprouts, Chermoula

Spiced Poached Lobster Pappardelle | 48

Charred Tomato, Littleneck Clams Lemon Tarragon Sauce

Fettuccine | 28

White Wine Butter, Cardamom Glazed Walnuts Saba, Whipped Goat Cheese, Preserved Lemon

Lebanese Strip Steak | 62

Australian Wagyu, Batata Harra, Scallion Gel Pickled Onions

Mint Crusted Lamb | 44

Roasted Chickpeas, Smoked Eggplant Puree Apricot Gastrique, Pickled Micro Peppers

SWEET PLATES

Flourless Chocolate Cake | 15

Crème Brûlée | 12

Sorbet of the Moment | 8

St. Tropez Tart | 15



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% discretionary gratuity will be added to parties of six or more