



Cocktails

PASION NOCTURNA - \$12

Vodka, passion fruit puree, mint leaves, topped with ginger beer

EL CAPITAN - \$12

Gin, Elderflower liqueur, mint leaves, cucumber, simple syrup, lime juice and a dash of club soda

LUCY IN THE SKY - \$12

Citrus vodka, lime juice, simple syrup, blue Curacao

WHISKY SOUR - \$12

Bourbon, lemon juice, simple syrup, egg whites, bitters

IRISH MAID - \$12

Irish whisky, Elderflower liqueur, fresh lime juice, simple syrup, cucumber

MOSCOW MULE - \$12

Vodka, lime juice, ginger beer. Also available with Gin, Tequila or Bourbon, instead of Vodka.

LUNA ROJA - \$12

Vodka, mint leaves, lime juice, honey syrup, freshly squeezed grapefruit juice, pomegranate juice

PURPLE HAZE - \$12

White Rum, passion fruit puree, lemon juice, simple syrup, blueberry juice, dash of club soda

MIAMI VICE - \$12

White rum, blue Curacao, pineapple juice, coconut cream

WONDERFUL TONIGHT - \$12

Gin, triple-sec, lemon juice, simple syrup, egg whites

SANTE - \$12

Prosecco, St. Germaine, lemon, topped with a splash of club soda

PERFECT MARGARITA - \$12

Premium tequila, Cointreau, dash of orange juice, agave nectar, fresh lime juice

MOJITO - \$12

White rum, mint leaves, fresh lime wedges, simple syrup, and a splash of club soda

Spirits

Scotch Whisky

Buchanan's 12yr - \$12 | \$180
 Buchanan's 15yr - \$15
 Buchanan's 18yr - \$18 | \$250
 Chivas Regal 12yr - \$12 | \$180
 Chivas 18yr - \$25 | \$340
 Chivas 25yr - \$60 | \$700
 Johnnie Walker Black - \$12 | \$180
 Johnnie Walker Double Black - \$13
 Johnnie Walker Gold - \$20
 Johnnie Walker Blue - \$45 | \$620
 Monkey Shoulder - \$10
 Old Parr 12yr - \$12 | \$180

Single Malt Whisky

Glenfiddich 12yr - \$12 | \$180
 Glenfiddich 18yr - \$22 | \$300
 Glenmorangie - \$14
 Macallan - \$20 | \$280
 The Glenlivet - \$14 | \$200
 The Glenlivet 18yr - \$25 | \$350

Bourbon and Tennessee Whiskey

Jack Daniels - \$10 | \$150
 Jack Daniels Single Barrel - \$14 | \$190
 Maker's Mark - \$12 | \$180
 Bulleit - \$12

Irish Whiskey

Jameson - \$12
 Jameson Black Barrel - \$14

American Rye Whiskey

Jack Daniels Straight Rye - \$10 | \$150
 Sazerac - \$10

Vodka

Absolut - \$10 | \$150
 Absolut Elyx - \$12
 Ciroc - \$12 | \$160
 Grey Goose - \$12 | \$160
 Ketel One - \$12 | \$160
 Tito's - \$10 | \$150

Rum

Bacardi 8 - \$10
 Bacardi Superior White - \$9 | \$140
 Captain Morgan - \$10 | \$150
 Diplomatico Reserva Excl. - \$12 | \$180
 Zacapa 23 - \$12 | \$180
 Papa's Pilar - \$11 | \$170

Gin

Bombay Sapphire - \$10 | \$160
 Hendricks - \$12 | \$180
 Tanqueray - \$10 | \$160

Tequila

1800 Silver - \$10
 Casamigos Reposado - \$15
 Jose Cuervo - \$8
 Don Julio - \$12
 Patron Añejo - \$14

Others – ask your server/bartender

Ask about half bottles, available for some items

Happy Hour

Tuesday - Friday from 5 to 8 p.m.

Domestic beers - \$4	Imported beers - \$5
Wines by the glass* - \$6	Wines by the bottle* - \$25
All house cocktails - \$10	All other spirits – 20% off regular price

*selected wines only; see wine list

Appetizers

Tequeños - \$10

Zulian cheese rolled in soft dough, served melting hot with our chef's secret dipping sauce (5 per order)

Santé Sliders** - \$10

Gourmet beef burgers served with caramelized onions, mixed greens, tomato and our homemade truffle mayonnaise (3 per order)

Los Tostones** - \$10

Large fried green plantain slices, topped with shredded meat, sour cream and guacamole (3 per order)

Meatballs** - \$9

Cooked with tomato sauce, mozzarella cheese and pesto sauce, served with tortilla chips

Salmon Carpaccio - \$11 (GF)

Mouthwatering, 100% natural smoked wild salmon with freshly squeezed lemon juice, a drizzle of olive oil, served with arugula, parmesan cheese and capers

The Big Cheese Board - \$22 (GF) - if served with GF crackers

Freshly prepared platter, including Munster, Cheddar, Camembert and smooth blueberry Goat cheeses, accompanied with Salami and Prosciutto, served with fromage fruit spread, olives, grapes and crackers

Artichoke Dip** - \$8

Delicious hot dip served with water crackers

Hummus - \$7

Homemade tahini hummus served with seasoned grilled pita

Bruschetta - \$12

Salmon and Capers; Hummus, topped with Paprika and Olive Oil; Tomato, Mozzarella and Basil; Prosciutto and Black Olives. Served on toasted garlic bread. Pick 5 in any combination.

Nachos** - \$8

Special ground beef recipe topped with melted cheese, guacamole and sour cream, served with chips

Caprese Salad - \$9 (GF)

Sliced mozzarella cheese, fresh tomatoes and basil drizzled with fig balsamic glaze

Chicken Wings** - \$10

Perfectly cooked, SPICY or ROASTED, served with celery sticks and your choice of ranch or blue cheese dressing (6 per order)

Flatbreads

Topped with homemade tomato sauce, prosciutto, parmesan cheese, arugula, and oregano, drizzled with olive oil - \$10

Topped with homemade tomato sauce, mozzarella cheese, tomato and basil - \$8

(GF) - Gluten Free

** mostly gluten free but may contain some gluten

Desserts

Flan - \$5 (GF)

A South Florida classic: Delicate vanilla custard with caramelized sugar

Tiramisu - \$6

The classic Italian dessert: A layer of creamy custard set atop espresso-soaked ladyfingers.

Beer and Wine

Domestic Beer - \$6

Bud Light
La Rubia
Michelob Ultra
Miller
Purple Haze
Yuengling

Gluten Free - \$9

Omission Lager (GF)

Imported Beer - \$7

Becks
Corona
Guinness Draught
Heineken
Modelo Especial
Polar
Presidente
Stella Artois

IPA - \$8

Lagunitas
Lounging Iguanas (6.5%)
Stratosbeer (7%)

Big Beer (750 ml) - \$25

Viola Biona Lager
Served with small glasses to share

Wines

Chacabuco Cabernet* - \$8 | \$30
Chacabuco Malbec* - \$8 | \$30
Chacabuco Chardonnay* - \$8 | \$30

Las Perdices - Malbec - \$10 | \$40
Las Perdices - Cabernet - \$10 | \$40
Humberto Canale - Merlot - \$10 | \$40
Valle Hermoso - Chardonnay - \$8 | \$30
Tavo - Pinot Grigio - \$8 | \$35

Las Perdices - Sauvignon Blanc - \$40
Rutini Cabernet/Malbec - \$55 (\$30 half)

Argentina
Argentina
Argentina

Argentina
Argentina
Argentina
Chile
Italy

Argentina
Argentina

Las Perdices Reserva - \$55
Malbec, Cabernet or Pinot Noir (Argentina)
Chateau Fontenil - \$85
"The Rolland Collection" (France)
Chianti Fattoria Campigiana - \$35 (Italy)
Bordeaux Maison Givais - \$45 (France)

Other

Quadri Prosecco Spumanti - \$9 | \$35
Foss Marai Dolce Reale Moscato - \$12 | \$45
Foss Marai Grand Roos Sparkling Wine - \$12 | \$45

*Happy hour wines (see happy hour section for pricing)