

CRAFT COCKTAILS 15

LE TROPIC Grey Goose Le Citron, Cold-Pressed Persian Lime Juice, Valencia Orange Juice, Pineapple Juice, Organic Agave, Angostura Bitters, Fresh Milled Nutmeg

DEWAR'S SMASH Dewar's 12, Simple Syrup, Lemon, Mint Leaves, Soda

BACARDI 8 AÑOS OLD FASHIONED Bacardi 8 Años, Angostura Bitters, Sugar, Orange Peel

SOUR ANGEL Angels Envy Bourbon, Cold-Pressed Lemon Juice, Organic Agave Nectar, Cherry

JALAPEÑO HEAT Cazadores Reposado, Cold-Pressed Persian Lime Juice, Valencia Orange Juice, Organic Agave Nectar, Jalapeño

RUM MULE Havana Club Anejo Classico, Ginger Beer, Lime Wedges, Aromatic Bitters

BACARDI MAESTRO COLLINS Bacardi Gran Reserva Maestro de Ron, Cold-Pressed Lemon Juice, Organic Agave Nectar, Soda

BACARDI MOJITO Bacardi Superior, Cold-Pressed Persian Lime Juice, Mint, Organic Agave Nectar, 100% Natural Mint Oil, Soda

STRAIGHT UP CLASSICS 18

DROPS OF JUNIPER Hendrick's Gin, Martini & Rossi Dry Vermouth, Filthy Olive

CLASSIC DIRTY MARTINI Tito's Vodka, Martini & Rossi Dry Vermouth, Filthy Olive Brine, Filthy Olive

COSMOPOLITAN Grey Goose Le Citron, Cold-Pressed Persian Lime Juice, Valencia Orange Juice, Cold-Pressed Cranberries, Organic Agave Nectar

FACUNDOS

PARAISO NEAT Meant to be savored neat, especially on momentous occasions 65

EXIMO OLD FASHIONED Facundo Eximo, Honey Syrup, Burlesque Bitters, Orange Peel 22

EXQUISITO ON THE ROCKS Best served neat or over a sphere of ice after dinner 35

FEATURED BEERS

DOMESTIC Budweiser, Bud Light, Miller Light, Yuengling 8

IMPORTED Corona, Stella Artois, Amstel Light, Heineken, Kirin Ichiban, Hatuey 9

CRAFT BEERS Funky Buddha Floridian, Cigar City Jai Alai, Due South Cat 3, Wynwood La Rubia 11



WINES

SPARKLING

	GL	BTL
Martini & Rossi Prosecco – 187 ML Italy	10	40
Martini & Rossi Rose – 187 ML Italy	10	40
Martini & Rossi Asti Italy	10	40
Moet Chandon Brut – 187 ML Epernay, France	30	
Moet Chandon Rose – 187ML Epernay, France	40	

WHITES

Chateau D'Esclans Rose, Whispering Angel Provence, France 2016	11	40
Jermann Pinot Grigio Friulu-Venezia, Italy 2015	17	60
Kim Crawford Sauvignon Blanc Marlborough, New Zealand 2016	11	40
Illumination by Quintesa, Sauvignon Blanc Napa Valley, California 2016	19	68
Conundrum 25th Anniversary Provence, France 2015	13	50
Landmark, Overlook Chardonnay Sonoma, California 2015	15	60
Domaie William Fevre Chablis Burgandy, France 2013		95

REDS

Meiomi Pinot Noir Sonoma, California 2016	13	60
Louis Martini, Cabernet Sauvignon Napa Valley, California 2015	11	40
Justin Vineyards, Cabernet Sauvignon Paso Robles, California 2015	17	60
Michael David Freakshow Cabernet Sauvignon Lodi, California 2014	13	48
14 Hands Merlot Washington State 2015	10	36
Don Miguel Gascon Malbec Mendoza, Argentin 2016	11	40
Frescobaldi Nipozzano Chianti Rufina Riserva, Tuscany, Italy 2012		47
Termes Tinto De Toro, Spain 2013		48
Coppola Diamon Collection Black Label Claret California 2014		50

CORDIALS & CAFE BUSTELO

BAILEYS, GRAND MARNIER 12

CAPPUCCINO 5

AMERICAN COFFEE, ESPRESSO 4

COLD

BIBB LETTUCE SALAD* 9

Crisp Bibb Lettuce, Grape Tomatoes, Fresh Herbs, Dijon Vinaigrette

CAESAR SALAD* 12

Crisp Romaine, Classic Caesar Dressing, Shaved Parmesan, Focaccia Crouton

SMOKED FISH DIP 12

Classic Smoked Fish Dip, House Pickled Vegetables, Flatbread Crackers

TUNA TARTARE 17

Yellowfin Tuna, Ginger Soy Vinaigrette, Beet, Avocado, Crisp Wonton

SALT & VINEGAR BOARD 17

Today's Selection of Cured Meats and Artisanal Cheeses.
Served with House Made Pickles and Flatbread Crackers.

YELLOWFIN TUNA NICOISE SANDWICH 17

Seared Yellowfin Tuna, Olive Aioli, Bibb Lettuce, Roasted Tomato, Herb Bun

**Add Grilled Chicken to any Salad +5*

HOT

STREET CORN 10

Grilled Corn, Aioli, Cotija, Cilantro, Lime 10

BAKED GOAT CHEESE 13

Tomato Confit, Grilled Country Bread, Basil

GRILLED TANDOORI CHICKEN WINGS 16

Spiced Yogurt Marinade, Raita

G-EMPANADA 9

Roasted Chicken, Chimichurri Aioli

601 BURGER 17

Ft McCoy Ranch Grass Fed Burger, Potato Roll, American Cheese,
Leaf Lettuce, Tomato, Heat Sauce, Garlic Parmesan Fries

CHICKEN CIAO HAND BREADED TENDERS 15

All White Meat, Hand Breaded Jumbo Chicken Tenders,
served with French Fries and Honey Mustard

6 9 1

PUBBELLY SUSHI

THE HEAT 22

Albacore, Spicy Tuna, Tempura Flakes, Spicy Mayo, Spicy Garlic Ponzu

YELLOWTAIL 22

Green Soy Paper, Truffled Yuzu, Kanikama, Nori Flakes

BUTTER CRAB ROLL 20

Goma Soy Paper, Kanikama, Ponzu Butter

HAMACHI G ROLL* 22

Hamachi, Tartare, Crispy Garlic, Cucumber, Avocado, Chili Oil

TUNA PIZZA 19

Garlic Aioli, Onion, Chives

FRIED PLANTAINS CON CEVICHE 18

Hamachi, Onion, Cilantro, Garlic, Ginger Sesame Soy

AJI SALMON 21

Crab Mix, Cucumber, Salmon Sashimi, Aji Amarillo Sauce

NO SUBSTITUTIONS PLEASE

CHEF'S CHOICE DESSERT 9

Please Ask Your Server for Today's Selections