

COCKTAILS \$10

Negroni gin, campari, sweet vermouth

Mare Margarta tequila, triple sec, lime

Aperol Spritz aperol, cava, sparkling water

MARE 50/50 Martini gin, vermouth blend, pear eau-de-vie, balsamic blanc

Garden Sour rosemary and fig-infused whiskey, aquafaba, lemon

Strawberry Kush vodka, strawberries, shiso, sichuan, sparkling water

Naked and Shameless mezcal, yellow chartreuse, aperol, faux lime, absinthe

BEER \$8

La Tropical Vienna-style lager, Key West, Florida

WINE

Glass/Bottle

Sparkling

Cava Brut, Castellar, Penedès, Spain, NV \$9 / \$40

Prosecco Extra Dry, Torresella, Friuli-Venezia Giulia, Italy, NV \$10 / \$45

White

Pinot Grigio, Masi "Masianco," Friuli Venezia Giulia, Italy, 2022 \$10 / \$45

Jacquère, Domaine Labbé, Savoie, France, 2022 \$11 / \$48

Albariño, Terras Gauda "O Rosal," Rías Baixas, Spain, 2021 \$13 / \$55

Red

Super Tuscan Blend, Poggio al Tesoro "Mediterra," Tuscany, Italy, 2021 \$12 / \$52

SNACKS & BITES

Spiced Almonds	\$4	Mixed Olives	\$4
Mezze Plate	\$8	Toasted Truffle Cheese Sandwich	\$9
olives, hummus, eggplant spread, grissini, aged cheese		Truffle Fries, garlic aioli	\$8
Crispy Calamari, lemon aioli	\$10	Grilled King Prawns, smoked paprika oil	\$10

Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness,
especially if you have certain medical conditions

Please alert your server to any food allergies before you order | 20% service charge will be added for your convenience