COCKTAILS $12

Negroni Ford's Gin, Campari, Sweet Vermouth

Americano Campari, Dolin Rouge, Sparkling Water

Aperol Spritz Aperol, Cava, Sparkling Water

MARE 50/50 Martini Ford's Gin, Vermouth Blend, Pear au di Vie, Balsamic Blanc

White Sangria White Wine, Vermouth, Rooibos Raspberry Tea, Cava

Strawberry Kush Tito's 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

Casteller Cava Brut Penedés, Spain, NV	$12 / $60
Torresella Prosecco DOC Extra Dry, Veneto, Italy, NV	$14 / $70

White

Masi "Masianco" Pinot Grigio/Verduzzo, Fruili Venezia Giulia, Italy, 2022	$12 / $60
Domaine Les Rocailles "Apremont", Jacquére, Savoie, France, 2021	$14 / $70

Rose

La Caprice de Clementine Côtes de Provence, France, 2022	$12 / $60

Red

Donnafugata "Sedára"Nero d'Avola, Terre Siciliane, Sicily, Italy, 2020	$12 / $60

SNACKS & BITES

Spiced Almonds	$4
Mezze Plate Olives, hummus, fava spread, grissini, aged cheese	$8
Mortadella & Rosemary Focaccia	$8
Toasted Truffle Cheese Sandwich	$8
Grilled King Prawns, Espelette Pepper 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