



# **- COCKTAILS -**

*1/2 OFF 4-6 PM, TUES-SAT*

## **CAIPIRINHA** 13

Cachaca | Muddled Lime | Cane Sugar  
**Brazil's National Cocktail**

## **NERO'S FIDDLE** 15

Mezcal | Ancho Chile Verde Liqueur | Passion Fruit |  
Lime | Black Lava Salt  
**Smokey | Tropical | Spicy**

## **TEQUILA OLD FASHIONED** 16

Casamigos Reposado | Cinnamon Agave | Barrel  
Aged Bitters  
**Tequila old fashioned's just hit different**

## **RASPBERRY PISCO SOUR** 13

Pisco | Lemon | Cane Sugar | Muddled Raspberry |  
Egg White  
**Peru's National Cocktail**

## **OUR OLD FASHIONED** 14

Bourbon | Liqueur 43 | Bitters  
**Like it Smoked? Just Ask!**

## **WHITE TIGER** 13

Gin | Lychee Ginger Syrup | Cucumber | Lemon  
**Not a Gin Fan? Tastes Great with Tequila!**

## **PAPER PLANE** 15

Bourbon | Amaro Nonino | Aperol | Lemon  
**We Like to Party Like M.I.A.**

## **INTERLUDE** 13

Tequila | Grapefruit | Elderflower | Lemon  
**Crisp | Refreshing | Easy Drinker**

## **TOMMY'S MARGARITA** 12

Blanco Tequila | Lime | Agave | Salt Rim  
**Ask to Make it Spicy!**

## **PAINKILLER** 14

Pusser's Rum | Pineapple | Orange | Coconut Cream |  
Nutmeg |  
**Creamy | Tropical | Vacay Vibes**

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## **- DRAFT -**

*\$2 OFF 4-6 PM, TUES-SAT*

## **CIVIL SOCIETY 'FRESH' IPA** 8

## **TBC 'CHANCELLOR' KOLSCH** 6

## **KONA 'LONGBOARD' LAGER** 6

## **- FLIGHTS -**

### **TEQUILA** 35

Casa Dragones | Cincoro | Corralejo 1821  
**Blanco | Reposado | Extra Anejo**

### **JAPANESE WHISKEY** 35

Kikori | Shibui | Ichiro's Malt  
**Vanilla Cask | Sherry Cask | Toasted**

### **SCOTCH** 40

Laphroaig 10 | Macallan 12 | Benromach 21  
**Islay | Highland | Speyside**

## **- BOTTLED -**

*\$4 FROM 4-6 PM, TUES-SAT*

## **CORONA** 6

## **MICH ULTRA** 5

## **STELLA ARTOIS** 6

## **CIGAR CITY MADURO 'BROWN ALE'** 6

## **NUTRL VODKA SELTZER** 6

## -SMALL PLATES-

### **EMPANADAS** 13

Ropa Vieja | Mozzarella | Cilantro Lime Crema | Chipotle Aioli

### **CRISPY BRUSSELS FLATBREAD** 16

Pecan Smoked Bacon | Provolone | Black Truffle Honey | Pistachio Pesto

### **FIRE ROASTED OYSTERS** 16

Four Oysters | Garlic Herb Butter | Chorizo Sausage

### **LETTUCE WRAPS** 14

Ginger Fried Chicken | Sesame Citrus Slaw | Sambal Soy Glaze | Cilantro | Peanuts

### **PORK BELLY** 15

Mashed Plantain | Guava Glaze | Peanuts | Herbs

### **SOLTERITO SALAD** 17

Romaine | Roasted Corn | Tomato | Edamame | Queso Fresco | Wontons | Garlic Herb Vinaigrette

### **TEQUILA LIME SHRIMP** 15

Florida Street Corn | Grilled Shrimp | Chile | Cilantro | Crema

## -PLANT BASED-

### **SHISHITO PEPPERS** 11

Blistered | Cilantro Lime Crema | Roasted Peanuts

### **EDAMAME** 9

Garlic Chili Crisp | Fresh Lime

### **CRISPY BRUSSELS** 9

Honey & Garlic Parmesan Glaze

### **PERUVIAN GUACAMOLE** 12

Mashed Avocado | Green Goddess | Aji Amarillo | Cancha Corn

## -RAW-

### **TUNA TIRADITO** 19

Local Yellowfin Tuna | Avocado | Watermelon Radish | Crispy Nori | Hibiscus Aguachile | Sesame

### **OYSTERS BY THE 1/2 SHELL** 16

1/2 Dozen Daily Selection | Pink Peppercorn Mignonette

### **MIAMI ROLL** 19

Yellowtail Snapper | Crispy Shrimp | Cucumber | Mango | Plantains | Avocado | Eel Sauce

### **SPICY TUNA ROLL** 13

Tuna | Sriracha | Sesame | Kimchi Sauce

### **TEQUESTA ROLL** 20

Crispy Shrimp | Yellowtail Snapper | Asparagus | Jalapeno | Crab | Avocado | Cream Cheese | Spicy Mayo

### **SHRIMP TEMPURA ROLL** 17

Crispy Shrimp | Asparagus | Avocado | Topped w Spicy Tuna | Eel Sauce | Spicy Mayo

### **TUNA JALAPENO ROLL** 18

Shrimp | Avocado | Mango | Jalapeno | Cilantro | Tuna

### **SUSHI & SASHIMI DINNER** 34

Chef's Selection: 9 Piece Sashimi | 5 Piece Nigiri | California Roll

## -MAIN-

### **CHURRASCO** 42

8 oz Skirt Steak | Chimichurri | Crispy Shoestring Fries | Crispy Brussels

### **GLAZED LAMB RIBS** 54

Scallop Truffled Yuca | Kai Kai Farms Wild Carrots & Garlicky Swiss Chard | Salsa Matcha

### **PAN SEARED FRESH CATCH** 27

Ginger Scallion Sweet & Sour Sauce | Sweet Peppers | Snow Pea Tips | Creamy Lobster Sauce

### **1/2 LB CHARBURGER** 18

Cheddar | Crispy Onions | Lettuce | Tomato | Parsley, Garlic, & Jalapeno Aioli | Fries

### **BONELESS HALF CHICKEN** 26

Sofrito & Cilantro Citrus Rice | Sweet Plantains | Salsa Criolla | Aji Amarillo | Peruvian Red Sauce

### **SEAFOOD LAKSA PASTA** 39

FL Spiny Lobster | Shrimp | Corvina | Ramen Noodle | Garlic Chive | Thai Basil | Curry

Executive Chef: David Chapman  
General Manager: Steve McMahon