EATING RAW INGREDIENTS OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS ITEMS ON THE MENU MAY CONTAIN MILK, EGGS, WHEAT, SOY BEANS, NUTS, & SHELLFISH. WE WILL TRY TO ACCOMMODATE FOOD ALLERGIES BUT CANNOT GUARANTEE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
EMPANADAS TÚCUMANA
two housemade empanadas
sofrito, boiled egg, salsa criolla
  beef  19
  chickpea  14

CHURRASCO
grilled blackhawk farm skirt steak,
aliño marinade, cured egg yolk  20

CUBANO
roasted pork, cured ham, swiss cheese,
  mustard, dill pickles  14

CEVICHE DE JIPIJAPA
blanched shrimp, peanut broth, pickled vegetables, cucumber, avocado
*VEGETARIAN OPTION AVAILABLE  16

JUMBO LUMP CRAB DIP
parmesan, caramelized onion, garlic,
  lemon, chalaca, fried plantains  24

TACOS AL PASTOR
two house tortillas, charred pineapple,
  avocado cream, micro cilantro, pickled onions
  alligator  14
  sweet potato  12

JERK CHICKEN LOLLIPOPS
pineapple glaze, green papaya slaw,
  micro cilantro  14

SEARED AHI TUNA
roasted corn, cucumber, tomato,
  pickled onions, ginger vinaigrette,
  garlic aioli, fried garlic  18

SNACKS
YUCA FRIES  9
FRIES
KEY LIME PIE

For additional Gluten Free Vegan & Vegetarian options please inquire with your server.

KITCHEN CLOSES AT 11PM
# COCKTAILS

<table>
<thead>
<tr>
<th></th>
<th>COCKTAIL</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td><strong>A RUN FOR THE ROSE</strong>&lt;br&gt;aromatic thyme, grapefruit, bitter sweet vermouths &amp; soda</td>
<td>15</td>
</tr>
<tr>
<td>2</td>
<td><strong>GREEN MEANS GO</strong>&lt;br&gt;genepy, celery, smokey mezcal, fresh lime &amp; habanero simple</td>
<td>18</td>
</tr>
<tr>
<td>3</td>
<td><strong>ACROSS THE BOARD</strong>&lt;br&gt;high proof rum, plantation rum, apricot, allspice, citrus, mint &amp; bubbles</td>
<td>17</td>
</tr>
<tr>
<td>4</td>
<td><strong>BUY THE RACE</strong>&lt;br&gt;tropical fruit, citrus, cachaca, giffard banana &amp; spicy honey simple</td>
<td>18</td>
</tr>
<tr>
<td>5</td>
<td><strong>BLINKERS ON</strong>&lt;br&gt;herbal blanco tequila, hibiscus, giffard lychee, lively citrus</td>
<td>18</td>
</tr>
<tr>
<td>6</td>
<td><strong>MAI TAI</strong>&lt;br&gt;an old school tiki classic, jamaican rum, dry curacao, lime &amp; orgeat</td>
<td>18</td>
</tr>
</tbody>
</table>

## TEMPERATES

<table>
<thead>
<tr>
<th></th>
<th>COCKTAIL</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>7</td>
<td><strong>DESERT BIRD</strong>&lt;br&gt;ghia aperitif, pineapple, lime juice, allspice &amp; clove simple</td>
<td>14</td>
</tr>
<tr>
<td>8</td>
<td><strong>DODGE BALL</strong>&lt;br&gt;recess coconut lime, orgeat, fresh lime &amp; mint</td>
<td>12</td>
</tr>
</tbody>
</table>

**TRUST YOUR BAR-TENDER & GO OFF MENU**
Wines

Bubbles Selection

**Conco D’Oro Millesimato**  
Glera Prosecco, Italy

**Carboniste “Mackerel”**  
Pinot Grigio, Pet Nat

Rose Selection

**Julien Braud**  
Pinot Noir, Loire Valley

**Ermitage du Pic St Loup**  
Cabernet Franc, Languedoc

White Selection

**Lixa Vinho Verde**  
Minho Portugal

**Seehof Elektrisch**  
Riesling, Rheinhessen Germany

**Presqu’Ile Chardonnay**  
Chardonnay, Santa Barbara

Red Selection

**Abbazia Di Novacella Schiava**  
Trentino-Alto Adige Italy

**Cruse Monkey Jacket**  
North Coast California

**Kewin Descombes**  
Beaujolais Cuvee Keke

Beer & Cider

**Wisebird Rosé Cider**  
9

**Mirror Twin Hazy But Lazy NE IPA**  
8

**Mirror Twin Blond Ale**  
8

**Mirror Twin Fruited Sour**  
8

**Mirror Twin Rotating Pilsner**  
8

**Milewide Roomba Pale Ale**  
9

**Cigar City Jai Alai**  
7

**Falls City Pilsner**  
6

**Modelo Especial**  
6

**Peroni Lager**  
7

**BravaZZi Grapefruit**  
6

**Rhinegeist Rotating**  
7
1

SPARKLING PUNCH
bourbon, pierre ferrand cognac, amaro montenegro, allspice dram, bubbles, lemon & grapefruit with star anise, fresh nutmeg

2

MAI TAI EXPLOSION
clement creole shrub liquor d’orange, rhum jm blanc agricole 100 proof, orgeat, appleton v/x jamaica, el dorado 15yr, lime juice, mint

3

PHILADELPHIA FISH HOUSE
rums, cognac, peach, citrus, black tea combine to create this american classic

4

SANGRIA
rosé, cava, giffard litchi, white rum, lemon, grapefruit, peychaud bitters