



BITES 15

Ceviche Sliders*

Sea Bass, Shrimp, Aji Peppers, Avocado, Pico de Gallo, Cilantro & Leche de Tigre on Top of Crispy Tostadas

Quesabirria Flautas

Slow Cooked Beef Braised in Guajillo Salsa, Cheesy Corn Tortillas & Beef Consomme for Dipping

Beet Tiradito

Roasted Red Beets, Citrus, Pepitas, Crispy Shallots, Microgreens & Avocado Green Goddess

Greasy Spoon Empanadas

Pollo Verde Pot Pie, Black Bean Queso Fundido. Served with Aji Sauce & Chimichurri Crema

SALADS & BOWLS

Sunshine Wedge 15

Thick Cut Iceberg Lettuce, Roasted Corn, Pico de Gallo, Bacon, Cotija Cheese, Cilantro, Radish, Pickled Red Onions & Jalapeño Crema

Adobo Tofu Bowl 16 (GF)

Cilantro Rice, Adobo Tofu, Roasted Poblanos & Onions, Black Beans, Shaved Cabbage Slaw, Bluecorn Tostada, Microgreens

Mojo Chicken Avocado Salad 17

Kale, Romaine, Pulled Chicken, Oranges, Watermelon Radish, Salsa Criolla, Cucumber, Avocado, Pepitas, Queso Fresco & Mojo Vinaigrette

Chicken Brasa Bowl 17

Cilantro Rice, Black Beans, Pollo a la Brasa, Criolla Slaw, Radish, Microgreens, Avocado, Jalapeño Ranch & Blue Corn Tostada

Garlicky Gambas Bowl 18

Cilantro Rice, Garlicky Grilled Shrimp, Shaved Cabbage Slaw, Roasted Tomatoes & Corn, Pepitas, Garlic Aioli, Fresh Herbs

MAIN DISHES

Baja Chicken Tacos 18

3 Grilled Chicken Tacos with Bacon, Black Beans, Melted Cheese, Spicy Mayo, Avocado & Flour Tortilla. Served with a Side of Mexican Street Corn

Taco Birria 19

3 Slow Braised Beef Tacos with Melted Mexican Cheese, Birria Broth, Onions, Cilantro & Soft Corn Tortilla. Served with a Side of Mexican Street Corn

Creamy Pesto (GF)

Cavatelli Pasta 22

Pesto Cream, Semi-Dried Tomatoes & Ricotta Salata

Rigatoni alla Vodka 22 (GF)

Rigatoni Pasta, Vodka Pink Sauce, Heirloom Cherry Tomatoes & Fresh Mozzarella

Cacio e Pepe 21

Bucatini Pasta, Pecorino Romano & Black Pepper

Molten Cauliflower

Parmesan 24 (GF)

Crispy Breaded Cauliflower Drenched in Marinara & Molten Mozzarella at your Table. Served with Linguine Marinara

Molten Chicken Parmigiana 25

Crispy Breaded Chicken Breast Drenched in Marinara & Molten Mozzarella at your Table. Served with Linguine Marinara

½ Coal Roasted

Rotisserie Chicken 26

Rotisserie Chicken, Roasted Potatoes with Mushrooms & Roasting Jus

Pan Seared Salmon* 29

Garlic Spinach, Cipollini Onions, Carrot Puree & Salsa Verde

Branzino 41

Spicy Calabrian Tomato Sauce, Arugula, Fennel & Charred Lemon

Skirt Steak* 39

Grilled Skirt Steak & Crispy Yuca Fries. Served with Chimichurri Sauce

Bone-in Ribeye* 49

Bone-in Cowboy Ribeye with Red Wine Mushroom Demi-Glace. Served with Crispy Rosemary Baby Potatoes & Arugula Fennel Salad

A 18% service charge will be added to your bill.

*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. May be served rare.

CAB05/23 DINN

(GF) Gluten Free

(VG) Vegetarian

SIGNATURE COCKTAILS 16

CA

El Silencio Mezcal, Fresh Espresso, JF Hadens Espresso Liquor & Cointreau Noir

Second Sip

Sailor Jerry, Santa Teresa 1796, Rockey's Liqueur, Fresh Lemon Juice, Watermelon Chili Reduction & Fee Foam

Gold Standard

Four Roses Bourbon, Sour AF Lemon, Angostura Bitters & Hibiscus Ginger Beer

All Star Americano

Alb Vodka, Lemon Juice, Chinola Liquor, Madagascar Vanilla Reduction, Fee Foam & Prosecco Shot

Leyenda Maya

Copalli Cacao Rum, Coconut Cartel Rum, Pineapple Demerara, Tropic Bitters & Angostura Bitters

Fresco Paradise

Herradura Blanco Tequila, Cucumber, Lime Juice, Thai Basil & Citrus Reduction

But Make It Tiki

Remy Martin 1738, Orgeat, Catrina Spicy Bitters, Pineapple Juice & Sour AF Lemon

With a Cherry on Top

Tromba Blanco Tequila, Black Cherry Reduction, Lime Juice & Q Ginger Beer

Pinky Swear

Hendricks Gin, Raspberry Vanilla Reduction, Lemon Juice & Fee Foam

WINE

White

Pinot Grigio, Italy, Terlato Chardonnay, France, Cave De Lugny Sauvignon Blanc, New Zealand, Whitehaven Sancerre, France, Les Charmes

glass / bottle

14 / 55
15 / 65
15 / 55
19 / 85

Red

Red Blend, California, Locations CA Pinot Noir, California, Lyric By Etude Cabernet Sauvignon, California, Bonanza by Caymus Malbec, Argentina, Achaval-Ferrer

glass / bottle

14 / 55
15 / 65
14 / 58
14 / 65

Rose

Rose, Provence-France, Fleurs de Prairie

14 / 55

Champagne & Sparkling

Prosecco, Italy, La Gioiosa Champagne, France, Voirin-Jumel Moscato, Italy, Sarracco d'Asti

14 / 55
26 / 110
14 / 60

AMERICAN CLASSICS 16

Old Fashioned

Old Forester 86, Demerara, Angostura Bitters & Orange Bitters

Mint Julep

Woodford Reserve, Demerara & Mint

Manhattan

Jack Daniels Rye, Sweet Vermouth & Angostura Bitters

Boulevardier

Redemption High Rye Bourbon, Campari & Sweet Vermouth

BOTTLED BEER

Heineken (5.2%abv) 8

Peroni (4.7%abv) 8

Peroni 0.0 7

DRAFT BEER

No Mames (6%abv) 11

Funky Buddha Floridian (5.2%abv) 11

Funky Buddha Hop Gun IPA (7%abv) 12

Limonada Rosada (6%abv) 14

MOCKTAILS 10

Cucumber Mint Agua Fresca

Cucumber, Mint, Lime Juice & Agave

You Are Peachy

Peach Reduction, Sour AF Lime, Lychee Reduction & Grapefruit Juice

Brickell Fresh

Coconut Redbull, Sour AF Lime, Fresh Cucumber & Mint

Flamingo Reef

Rose's Strawberry, Lemon Juice, Grapefruit Soda & Fee Foam

BRUNCH COCKTAILS

CA Bloody Mary 13

Organika Vodka, Q Bloody Mary Mix, Lime Juice, Worcestershire & Cilantro Sprig

Berry Pink 13

No.3 Gin, Rose Reduction & Prosecco Award Winning

VE Mojito 13

Bacardi Superior, Lime Juice, Cane Sugar, Mint Sprig & Q Club Soda

Morning Coffee 13

Brugal 1888, Cold Brew, Chocolate Liquor & Whipped Cream

Rock with Blondie 13

Dahlia Cristalino Tequila, Rockey's Liquor, Sour AF Lemon & Tropic Bitters

Brunch Bubbles 15

Gray Whale Gin, Lo-Fi Amaro & Q Grapefruit Sparkling Water

JUICE BAY

8

Sunset

Carrot, Orange, Apple, Ginger, Lemon & Tumeric

Unbeetable

Pineapple, Carrot, Beet, Cucumber, Ginger & Lemon

Green Lover

Celery, Cucumber, Apple, Spinach, Kale & Lemon

Orange Juice

Bodyguard Shot 5

Ginger, Lemon, Honey, Cayenne Pepper

COFFEE

Espresso 3

One Espresso Shot

Double 5

Two Espresso Shots

Cortadito 5

Espresso Shot & Foam.

Cafe Latte 5

Espresso & Steamed Milk

Flat White 4.5

Espresso & Steamed Milk

Americano 4

Espresso & Hot Water

Cappuccino 5

Espresso, Steamed Milk & Foam

Mocha 5

Espresso, Chocolate & Steamed Milk

Iced Coffee 4.5

Espresso & Ice

Iced Latte 5

Espresso, Milk & Ice

Iced Mocha 5

Espresso, Chocolate, Milk & Ice

Iced Matcha 5

Matcha, Milk & Ice

Affogato 7.5

Soft Serve Ice Cream, Espresso Coffee & Chocolate

Hot Tea 5

Assorted Flavors

*Milk Options:

Almond | Oat | Soy +.50

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