### BRUNCH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit Plate</td>
<td>14</td>
</tr>
<tr>
<td>Greek Yogurt Parfait, Seasonal Compote, Granola</td>
<td>12</td>
</tr>
<tr>
<td>Coconut Chia Pudding, Fresh Berries, Hemp, Brazil Nuts</td>
<td>14</td>
</tr>
<tr>
<td>Huevos Rancheros, Farm Egg, Fresh Corn Tortilla</td>
<td>22</td>
</tr>
<tr>
<td>Fire Roasted Salsa*</td>
<td></td>
</tr>
<tr>
<td>Omelet with Spinach, Goat Cheese and Pickled Chili</td>
<td>19</td>
</tr>
<tr>
<td>Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*</td>
<td></td>
</tr>
<tr>
<td>Eggs Benedict, Country Ham, White Corn Arepa</td>
<td>23</td>
</tr>
<tr>
<td>Citrus-Chili Hollandaise*</td>
<td></td>
</tr>
<tr>
<td>Coconut Pancakes with Grapefruit and Lavender Maple Syrup</td>
<td>16</td>
</tr>
<tr>
<td>Waffle with Warm Blueberries and Whipped Cream</td>
<td>15</td>
</tr>
<tr>
<td>Pork, Chicken Sausage, Country Ham</td>
<td>7</td>
</tr>
<tr>
<td>Applewood Smoked Bacon</td>
<td></td>
</tr>
</tbody>
</table>

### GOLDEN & CRISPY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crunchy Potato Nuggets, Spicy-Tangy Sauce</td>
<td>8</td>
</tr>
<tr>
<td>Rosemary Aioli</td>
<td></td>
</tr>
<tr>
<td>Flying Pig Ham and Manchego Cheese Fritters</td>
<td>15</td>
</tr>
<tr>
<td>Crunchy Calamari, Aji-Amarillo Dip, Cilantro and Basil Salt</td>
<td>17</td>
</tr>
<tr>
<td>Charred Octopus, Smoked Paprika</td>
<td>21</td>
</tr>
<tr>
<td>Guajillo Vinaigrette, Crispy Potatoes</td>
<td></td>
</tr>
</tbody>
</table>

### PIZZAS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato and Arugula, Calabrian Chili</td>
<td>17</td>
</tr>
<tr>
<td>Avocado, Jalapeño, Cilantro, Lime and Onion</td>
<td>14</td>
</tr>
<tr>
<td>Mushroom, Three Cheese, Garlic-Parsley Oil, Farm Egg*</td>
<td>17</td>
</tr>
<tr>
<td>Black Truffle and Fontina Cheese</td>
<td></td>
</tr>
</tbody>
</table>

### TORTILLAS & SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed Organic Mushroom Tacos, Mole, Kale and Lime</td>
<td>14</td>
</tr>
<tr>
<td>Crispy Florida Black Grouper Tacos</td>
<td>16</td>
</tr>
<tr>
<td>Aioli, Cabbage-Chili Pickle</td>
<td></td>
</tr>
<tr>
<td>Griddled Florida Black Grouper Tacos</td>
<td>19</td>
</tr>
<tr>
<td>Aioli, Cabbage-Chili Pickle</td>
<td></td>
</tr>
<tr>
<td>Chipotle Chicken Tacos, Grilled Jalapeño Salsa</td>
<td>15</td>
</tr>
<tr>
<td>Achiote Pork Tacos, Pickled Red Onion, Cilantro</td>
<td>16</td>
</tr>
<tr>
<td>Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions</td>
<td>20</td>
</tr>
<tr>
<td>Crispy Florida Mahi Mahi Sandwich</td>
<td>21</td>
</tr>
<tr>
<td>Chipotle Mayonnaise and Arugula</td>
<td></td>
</tr>
<tr>
<td>Roasted Free Range Turkey Cuban Sandwich, Ham</td>
<td>19</td>
</tr>
<tr>
<td>Aged Cheddar and Gruyere Cheese, House Made Pickles</td>
<td></td>
</tr>
<tr>
<td>Pepper Jack Cheeseburger, Smashed Avocado</td>
<td>22</td>
</tr>
<tr>
<td>Crunchy Onions and House Dressing*</td>
<td></td>
</tr>
</tbody>
</table>

### LIGHT & BRIGHT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Pea Guacamole with Toasted Sunflower Seeds</td>
<td>14</td>
</tr>
<tr>
<td>Warm Crunchy Tortillas</td>
<td></td>
</tr>
<tr>
<td>Heart of Palm, Heirloom Tomato</td>
<td>16</td>
</tr>
<tr>
<td>Young Coconut and Avocado Salad</td>
<td></td>
</tr>
<tr>
<td>Mezcal Chipotle Cured Salmon</td>
<td>16</td>
</tr>
<tr>
<td>Cucumber Yogurt Relish, Potato Flakes</td>
<td></td>
</tr>
<tr>
<td>Spicy Tuna Tartare, Lettuce Cups</td>
<td>20</td>
</tr>
<tr>
<td>Avocado, Radish, Puffed Rice*</td>
<td></td>
</tr>
<tr>
<td>Raw Shaved Florida Red Snapper with Green Chili Dressing</td>
<td>19</td>
</tr>
<tr>
<td>Crunchy Rice and Herbs*</td>
<td></td>
</tr>
<tr>
<td>Maitake Mushroom with Goat Cheese</td>
<td>16</td>
</tr>
<tr>
<td>Fresno Pepper Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tender Lettuce and Sprouts</td>
<td>12</td>
</tr>
<tr>
<td>Sherry Shallot Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

Add: Grilled Chicken 9   Grilled Salmon 12   Grilled Shrimp 15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness
## Cocktails

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (16 oz)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloody Mary</td>
<td>16</td>
</tr>
<tr>
<td>Bellini</td>
<td>16</td>
</tr>
<tr>
<td>Mimosa</td>
<td>16</td>
</tr>
<tr>
<td>Bottomless Beverage</td>
<td>35/EA</td>
</tr>
</tbody>
</table>

## Champagne/Sparkling

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price (GL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, La Gioiosa</td>
<td>14</td>
</tr>
<tr>
<td>Brut, Moët &amp; Chandon</td>
<td>29</td>
</tr>
<tr>
<td>Brut Rose, Mumm</td>
<td>30</td>
</tr>
<tr>
<td>Brut, Dom Perignon</td>
<td>60</td>
</tr>
<tr>
<td>Brut, Krug Grand Cuvée</td>
<td>180</td>
</tr>
</tbody>
</table>

## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price (GL)</th>
<th>Price (BTL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>19</td>
<td>95</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>16</td>
<td>70</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>17</td>
<td>60</td>
</tr>
</tbody>
</table>

## Rose

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price (GL)</th>
<th>Price (BTL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau Minuty “M”</td>
<td>17</td>
<td>70</td>
</tr>
<tr>
<td>Syrah Blend</td>
<td>19</td>
<td>77</td>
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</tbody>
</table>

## Red

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price (GL)</th>
<th>Price (BTL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malbec, Terrazas “Las Compuertas”</td>
<td>24</td>
<td>98</td>
</tr>
<tr>
<td>Pinot Noir, Zorzal Gran Terroir</td>
<td>15</td>
<td>75</td>
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</tbody>
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## Sangria

<table>
<thead>
<tr>
<th>Pitcher / Glass</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>68 Glass / 18 Glass</td>
<td>68</td>
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</tbody>
</table>

## Passion Fruit

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Passion Fruit</td>
<td>68</td>
</tr>
<tr>
<td>Orange</td>
<td></td>
</tr>
<tr>
<td>White Peach</td>
<td></td>
</tr>
<tr>
<td>Blackberry</td>
<td></td>
</tr>
<tr>
<td>Pineapple</td>
<td></td>
</tr>
<tr>
<td>Ginger</td>
<td></td>
</tr>
</tbody>
</table>

## Red Apple

<table>
<thead>
<tr>
<th>Applejack Brandy</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mars &amp; Venus</td>
<td>68</td>
</tr>
<tr>
<td>Tempranillo</td>
<td></td>
</tr>
<tr>
<td>Laird’s</td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Apple</td>
<td></td>
</tr>
<tr>
<td>Hibiscus</td>
<td></td>
</tr>
</tbody>
</table>

## Rose Sangria

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Borsao</td>
<td>68</td>
</tr>
</tbody>
</table>

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A service charge of 18% will be added to your check

Chef Jean-Georges Vongerichten