

BUBBLES

TORRESELLA PROSECCO BY SANTA MARGHERITA <i>Veneto, Italy</i>	\$14/49
CHIC BARCELONA BRUT CAVA <i>Penedes, Spain</i>	\$16/59
NICOLAS FEUILLATTE BRUT <i>Champagne, France</i>	\$24/129
TAITTINGER BRUT RÉSERVE <i>Champagne, France</i>	\$149
BILLECART-SALMON BRUT ROSÉ <i>Champagne, France</i>	\$229
DOM PÉRIGNON VINTAGE <i>Champagne, France</i>	\$499
CRISTAL BY LOUIS ROEDERER <i>Champagne, France</i>	\$699

WINE

BONATERRA ORGANIC SAUVIGNON BLANC <i>California, USA</i>	\$14/49
SANTA MARGHERITA PINOT GRIGIO <i>Alto Adige, Italy</i>	\$16/59
PHANTOM CHARDONNAY <i>California, USA</i>	\$17/69
JACQUES DUMONT DOMAINE SANCERRE <i>Loire Valley, France</i>	\$89
BEZEL SAN LUIS OBISPO CHARDONNAY <i>California, USA</i>	\$79
LOUIS JADOT 1ER CRU CHABLIS <i>Burgundy, France</i>	\$149
BONATERRA ORGANIC ROSÉ <i>California, USA</i>	\$49
SOCIAL BIRD ROSÉ CÔTES DE PROVENCE <i>Provence, France</i>	\$59
BONATERRA ORGANIC CABERNET SAUVIGNON <i>California, USA</i>	\$14/49
JUGGERNAUT RUSSIAN RIVER PINOT NOIR <i>California, USA</i>	\$16/59
BERTANI VALPOLICELLA RIPASSO <i>Veneto, Italy</i>	\$59
TWOMEY RUSSIAN RIVER VALLEY PINOT NOIR <i>California, USA</i>	\$139
SILVER OAK ALEXANDER VALLEY CABERNET SAUVIGNON <i>California, USA</i>	\$160

MOCKTAILS

XOXO <i>Non-alcoholic Prosecco, Rum, Strawberries, Lime, Sugar</i>	\$14
VIRGIN OLD CUBAN <i>Non-alcoholic Prosecco, Rum, Mint, Lime, Sugar</i>	\$14
TROPIC THUNDER <i>Non-alcoholic Prosecco, Pineapple, Orange Juice, Mint, Lime, Soda Water</i>	\$14
VIRGIN PIÑA COLADA <i>Non-alcoholic Prosecco, Coconut Cream, Pineapple Juice, Lime</i>	\$14

MINETTO PROSECCO 0.0%	\$12/29
HEINEKEN 0.0	\$7
FRESH SQUEEZED ORANGE JUICE	\$7
LEMONADE <i>Freshly squeezed lemon, raw sugar and filtered water</i>	\$5
SPARKLING WATER	\$3
COKE & DIET COKE	\$6

BEER

CRAZY LADY <i>Key West</i>	\$9
KRONENBOURG 1664 BLANC <i>France</i>	\$9
BIRRA MORETTI <i>Italy</i>	\$8
BANKS CARIBBEAN LAGER <i>Caribbean</i>	\$8

SHARABLE PLATES

MARGHERITA FLATBREAD <i>Tomato, Mozzarella, Basil</i>	\$17
DI PARMA FLATBREAD <i>Prosciutto, Fresh Arugula, Balsamico, Mozzarella, Parmesan, Olive Oil, Lemon</i>	\$22
GOAT CHEESE & FIG FLATBREAD <i>Goat Cheese, Fig, Rosemary</i>	\$19
ARTISAN CHEESE BOARD <i>Brie, Manchego, Aged Gouda Cheese, Olives Served with Fig Jam, Salty Almonds, Dried Apricots, Crackers</i>	\$32
MEAT & CHEESE BOARD <i>Parma, Salami, Brie, Manchego, Aged Gouda Cheese Served with Fig Jam, Salty Almonds, Dried Apricots, Crackers</i>	\$36
CAPRESE SALAD <i>Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze, Extra Virgin Olive Oil</i>	\$16
GUACAMOLE & PLANTAIN <i>Avocado, Tomatoes, Lime, Salt, Plantain Chips</i>	\$12

DESSERT

KEY LIME PIE SUNDAE <i>Vanilla Ice Cream, Key Lime Cream, Graham Crumble & Toasted Meringue</i>	\$10
VANILLA ICE CREAM, FRESH STRAWBERRIES & LIME	\$10
AFFOGATO - VANILLA ICE CREAM & HOT ESPRESSO	\$10
KEY LIME FUDGE	\$5
CHOCOLATE TRUFFLE	\$4

SALTY TREATS

SALTED ROASTED ALMONDS	\$5
PLANTAIN CHIPS OR POTATO CHIPS	\$5
OLIVES	\$5



SIGNATURE COCKTAILS

 PIÑA COLADA SPRITZ <i>Cava, Pineapple & Lime Juice, Cava, Wine-Based Rum, Orange Liqueur</i>	\$16
 OLD CUBAN <i>Cava, Wine-Based Rum, Mint, Lime, Sugar</i>	\$16
 A.C.C. <i>Cava, Apricot Syrup, Bitters, Cotton Candy</i>	\$16
 PINEAPPLE MARGARITA <i>Wine-Based Tequila, Fresh OJ, Pineapple Juice, Lime, Sugar</i>	\$16
 PALOMA <i>Wine-Based Tequila, Grapefruit Juice, Lime, Agave, Sparkling Water</i>	\$16
 FROZEN COCONUT ESPRESSO MARTINI <i>Wine-Based Rum, Espresso, Cream of Coconut, Vanilla Syrup, Coconut Rim</i>	\$16
 KEY LIME PIE <i>Wine-Based Vodka, Rum, Pineapple, Coconut, Key Lime, Vanilla, Whipped Cream</i>	\$16
 XOXO CHAMPAGNE PUNCH <i>Cava, Wine-Based Rum, Strawberries, Lime, Sugar</i>	\$18 PP

