

LUNCH

Greek Yogurt Parfait, Seasonal Compote, Granola	12
Seasonal Fruit Plate	14
Coconut Pancakes with Grapefruit and Lavender Syrup	16
Huevos Rancheros, Farm Egg, Fresh Corn Tortillas Fire Roasted Salsa*	22
Guacamole with Pistachio, Sun Gold Tomato Salsa Warm Crunchy Tortillas	14
Tuna Tartare, Chipotle Aioli, Chilies and Chives Warm Crunchy Tortillas*	20
Raw Shaved Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette	16
Radicchio and Market Vegetable Salad, Basil Mustard Dressing	15
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	19
Crispy or Griddled Florida Black Grouper Tacos Aioli, Cabbage-Chili Pickle	16
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	15
Spinach with Manchego Cheese and Espelette Pizza	17
Black Truffle and Fontina Cheese Pizza	24
Avocado, Jalapeño, Cilantro, Lime, Onion Pizza	14
Crispy Florida Mahi Mahi Sandwich Chipotle Mayonnaise and Arugula	21
Seared Skuna Bay Salmon, Delicata Squash Chili-Pumpkin Seed Broth	30
Roasted Free Range Turkey Cuban Sandwich, Ham Aged Cheddar and Gruyere Cheese, House Made Pickles	19
Pepper Jack Cheeseburger, Smashed Avocado Crunchy Onions and House Dressing*	22

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

SIGNATURE COCKTAILS

THE PINEAPPLE	30
Elyx Vodka, Oloroso Sherry, Salted Caramel Syrup Elemakule Bitters, Pineapple, Lemon & Rosemary	
MATADOR MULE	19
Grey Goose Vodka, Lemon, Ginger Hibiscus & Elderflower	
BLACKBERRY SANCHO	17
The Botanist Gin, Blackberry, Elderflower Fennel, Lime, Sancho Bitters	
BASIL JALAPEÑO MARGARITA	19
Volcan Tequila, Cointreau, Jalapeño, Lime, Basil	
SPICY MEZCAL STRAWBERRY SOUR	19
Chili Infused Avion Reposado Tequila, Del Maguey Mezcal Carpano Antica Formula Vermouth, Egg Whites, Lime, Strawberry	
GINGER MARGARITA	19
Casa Noble Anejo Tequila, Cointreau Lime, Ginger, Ginger Salt	
FLORIDA PÉPA	20
Hennessy VSOP Cognac, Belvedere Vodka Dolin Dry Vermouth, Grapefruit and Orange Bitters	
BLOOD AND SAND	19
Glenlivet Founders Scotch, Cocchi Di Torrino Cherry Heering Liqueur, Orange	
WHISKEY FIZZ	18
Makers Mark Whiskey, Passion Fruit	
BEER	
Funky Buddha, Hop Gun IPA, Ft Lauderdale FL	9
Funky Buddha Floridian Wheatale, Ft Lauderdale FL	9
Wynwood, La Rubia Blonde Ale, Miami FL	9
Wynwood Pops Porter, Miami FL	9
Peroni, Italy	9
Rekorderlig Pear Cider, Sweden	9

JUICES

Orange - Grapefruit - Pineapple - Cranberry - Apple	8
Fresh Pressed Juice - Super Green or Carrot	13

SMOOTHIES

Banana, Granola, Honey, Milk	10
Strawberry, Blackberry, Raspberry, Blueberry, Honey, Milk	10

HOUSE MADE SODAS

Ginger	8
Passion Fruit Chili	8
Strawberry Basil	8

HOT BEVERAGES

Americano	6
Cappuccino	8
Café Latte	8
Espresso	8
Whole Leaf Teas	6
English Breakfast, Earl Grey, Moroccan Mint, Jasmine Green Bombay Chai, White Ginger Pear, Chamomile Citron, Blueberry	

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

Chef Jean-Georges Vongerichten

LUNCH

TABLE SNACKS

Cured Meat and Cheese Board	18
Acorn Fed, Cinco Jotas Iberico Jamon	22
Guacamole with Pistachio, Sun Gold Tomato Salsa Warm Crunchy Tortillas	14
Shishito Peppers, Sea Salt and Sesame	9

LIGHT & BRIGHT

Tender Lettuce and Sprout Salad Sherry Shallot Vinaigrette	10
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Endive Salad with Pear, Apple Blue Cheese Dressing and Herbs	15
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Tuna Tartare, Chipotle Aioli, Chilies and Chives Warm Crunchy Tortillas*	20
Florida Keys Wild Shrimp in "Agua Diablo" Marcona Almonds, Banana and Cilantro	15
Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette	16

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	8
Cinco Jotas Jamon and Manchego Cheese Fritter Paprika Emulsion	15
Peekytoe Crab and Corn Fritter Chipotle Aioli and Cilantro	15
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	19
Crunchy Calamari, Aji-Amarillo Dip, Cilantro and Basil Salt	17
Charred Octopus, Yogurt-Seed Dressing Crispy Potatoes and Sprouts	21

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	14
Mushroom, Three Cheese, Garlic-Parsley Oil, Farm Egg*	17
Spinach with Manchego Cheese and Espelette Pepper	17
Black Truffle and Fontina Cheese	24
Brussels Sprouts, Ricotta Cheese, Garlic, Chilies, Lemon	20

MASA & TORTILLAS

Sautéed Organic Mushroom Tacos, Mole, Kale and Lime	14
Crispy or Griddled Florida Black Grouper Tacos Aioli and Cabbage-Chili Pickle	16
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	15
Achiote Pork Tacos, Pineapple and Fresno Chili Relish	16

GRILLED & ROASTED

Roasted Florida Snapper, Green Olive Dressing Crackling Shallots and Niora Pepper	35
Seared Skuna Bay Salmon, Delicata Squash Chili-Pumpkin Seed Broth	30
Roasted Maine Lobster Chili-Lime Butter, Crispy Shoestring Potatoes, Herbs	52
Arroz con Pollo, Crackling Skin and Lemon Zest	28
Beef Tenderloin, Red Chili Butter Spinach with Toasted Sesame Seeds*	49
32 oz. Prime Aged Ribeye For Two*	130

VEGETABLES

Potato Puree with Queso Fresco and Sea Salt	8
Roasted Brussels Sprouts, Smoked Bacon, Pear and Chervil	10
Red Curry Roasted Carrots, Coconut, Lime and Herbs	10
Vegetable Pozole, Pumpkin, Pole Beans, Tomato, Avocado, Chilies	19

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DINNER