



ON THE 1/2 SHELL

EAST COAST 18
Rotates Daily

WEST COAST 20
Rotates Daily

TOPPED WITH PIQUILLO PEPPER ESCABECHE

C R U D O

COLD SMOKED CORVINA 18
Pickled Pineapple | Anchiote Leche De Tigre | Shallot Relish

YELLOWFIN TUNA 18
Smoked Naranja Agria Ponzu | Avocado | Jalapeño | Parsnip Chips

SHRIMP ESCABECHE 18
Passion Fruit | Vinegar | Root Vegetables | Galleticas

G I L D A S

CLASICO 8
Olive | Boquerones | Piparra Pepper

GAMBAS 10
Manchego Stuffed Olives | Smoked Shrimp | Pickled Tomatillos

SALCHICHON 10
Olive | Mozzarella | Cherry Pepper

C A V I A R

BUMPS 8
You Know What It Is...

(2) CANNOLI 15
Everything Bagel Mascarpone Cheese | Chives

P A N C O N T O M A T E 12

PAN DE CRYSTAL | SMOKED TOMATO | GARLIC AIOLI | GRATED MANCHEGO | PIPARRA PEPPERS

+ **STRACCIATELLA** 6
Black Truffle | Local Stracciatella

+ **BOQUERONES** 6
Salsa Verde | Shallot Relish

+ **500 Day JAMON SERRANO** 8
Toasted Fennel Honey | Crushed Hazelnuts

P A R A P I C A R

WHIPPED EGGPLANT 14
Olive Tapenade | Lavash

PATATAS BRAVAS 13
Spicy Sofrito | Black Garlic Aioli

BACON WRAPPED DATES 14
Chorizo | Tomato/Piquillo Gravy | Blue Cheese

CORN RIBS 13
Hot Paprika | Saffron Aioli | Manchego | Herbs

SMOKED DUCK DRUMMETS 16
Whipped Feta | Escabeche Glaze

"BIKINI" GRILLED CHEESE 16
Jamon | Havarti | Fig | Truffle Aioli

G R A N J A

SOPA DE AJO CROQUETAS 14
Black Garlic Aioli | Chow Chow

SMOKED CAULIFLOWER BURNT ENDS 14
Pimiento Marmalade | Hazelnuts | Shallot | Cotija

ROASTED CABBAGE 14
Sofrito | Farro | Hazelnuts

OYSTER MUSHROOM 14
Honey Chili Crisp | Seeds & Nuts
Burrata Cheese

M A R

HARINA CON CANGREJO 15
Crab Hushpuppies | Hot Honey

U 10 GAMBAS AL AJILO 20
Garlic & Guajillo Chili Butter | Mopping Toast

CLAMS 18
Jamon | Peas | Fregula Pasta | Mint Gremolata

CHARRED OCTOPUS 20
Smoked Squash | Safron Aioli | Red Chimi
Parship Chips

R A N C H O

HAM CROQUETAS 15
Serrano | Manchego | Guava Butter

EMPANADA 14
Smoked Rabo Encendido

SMASH BURGER 15
Pork Belly Jam | Piquillo Aioli | Havarti

SMOKED PORK BUTT 16
Sweet Corn Pure | Cafecito/Tallow Caramel
Root Pickles

S M O K E D S O C A R R A T 18

CRISPY PAELLA RICE | SMOKED LEEK STOCK | BLACK GARLIC AIOLI | SHALLOT RELISH | LEMON

S M O K E D P A E L L A O F T H E D A Y

CRISPY CHICKEN OYSTER & FOIE GRAS
Black Garlic Aioli | Shallot Relish

40

B A R B A C O A O F T H E D A Y

JPM WAGYU PICANHA
Smoked Sopa De Hueso | Roasted Bone Marrow | House Pickles

80

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Not all ingredients are listed so please let server know of any food allergies

20% Tip will be added to parties of 5 or greater



HOUSE COCKTAILS 15

PAY THE METER

Watermelon | Basil | Lemon | Ginger Beer | Rhubarb | Gin

GO SEE BROTHER HERB

Lemon | Ginger | Italicus | Old Forester | Egg Whites

MEET ME AT THE TREE

Lime | Mint | Guarapo | Cucumber | Soda | Flor De Cana Seco

I SKIPPED AB5 FOR THIS?

Blackberry | Lemon | Ginger | Romano Amaro | Corazon Tequila

I SAW PITBULL AT MARTINI BAR

Lychee Nectar | Hibiscus Tea | Lemon | Campari | Voli Vodka

ONE LADY AT A TIME

Mango | Vanilla | Lime | Serrano | Los Vecinos Mezcal | Sparkling

ITS THIS OR CASA CUBA {NITRO}

Colada | Sherry Crema | Voli Vodka | Manchego

FROZEN COCKTAILS

IRISH CRIMES

Coconut Milk | Pineapple | Lime | Orgeat | Irish Whiskey

BANNED FROM BOUGIES

Peach Puree | Cranberry | Peach Liquor | Jägermeister

FREZER DOOR BOTTLED COCKTAILS 15

GILDA MARTINI

Smoked Olive Brine | Classic Guilda

PIPARRA NEGRONI

Piparra Infused Breckenridge Gin | Sweet Vermouth | Compari | Cucumber Bitters

SMOKED MANHATTAN

Sazzarac Rye | Sweet Vermouth | Bitters

CLARAFIED MEZCAL GIMLET

Los Vecinos Mezcal | Clarified Lime | Cucumber Bitters

BEERS

JOHNNY CUBA

German Lager / 5%

LA RUBIA

Wynwood Brewery FL / Blonde Ale / 5%;

LA ORIGINAL

La Tropical Fl / Amber Lager / 4.5%

FREEDOM TOWER

Tank Brewing Co FL / Amber Ale / 5.3%

JAI ALAI

Cigar City Brewing FL / IPA / 7.5%

WINE / SPRITZ

\$15

KALIMOTXO

Spanish Red Wine | Zucca | Pepsi

REBUJITO

Crema Sherry | Mint Tea | Lemon Soda | Sparkling Wine

WHO'S HUGO

Elderflower | Gin | Prosecco | Soda

RUSSEL DID IT 1st

Romano Amaro | Los Vecinos Mezcal | Rosemary Simple | Prosecco

WINES

RED

SPARKLING

LA LUCA

Prosecco (Italy)

Henri Ehrhart

Brut, Alsace (France)

ROSE / ORANGE

*LA JOLIE FLEUR

Rose (France)

VEGA VELLA

Grenache, Rioja (Spain)

FANCY ORANGE

Muscat Petit Grain (France)

WHITE

*BOUZA DO REI

Albarino (Spain)

JOEL GOTT

Sauvignon Blanc (California)

WHITEHAVEN

Sauvignon Blanc (New Zealand)

*ST FRANCIS

Chardonnay (California)

DUE TORRI

Pinot Grigio (Italy)

SANCERE

Savignon Blanc (France)

VEGA VELLA

White Rioja (Spain)

ANGELINE RESERVE

14/50 Cabernet Saugvinon (California)

BROADSIDE

75 Cabernet Saugvinon (California)

AUSTIN HOPE (1 Liter)

Cabernet Sauvignon (Paso Robles)

8 YEARS IN THE DESSERT

14 / 48 Blend (California)

ANGELINE RESERVE

15/50 Pinot Noir (California)

CARDELA CRIANZA

54 Tempranillo, Ribera del Duero (Spain)

CONDE DE SIRUELA

Tempranillo, Ribera del Duero (Spain)

ABSTRACT

14/48 Blend (California)

ARIETTA QUARTET

14/ 46 4 Grape blend (Napa Valley)

LA FLEUR CRAVIGNAC

48 St. Emilion Grand Cru (France)

LEVANAT

14/50 Cotes du Rhone (France)

CORNELIO SELECCION AUTOR

14/46 RIOJA (SPAIN)

65

50

14/46

14/50

99

99

14/46

60

14/52

90

175

60

60

58



V O D K A

VOLI
KETTLE ONE
TITOS
STOLI ELITE

G I N

BRECKENRIDGE
GRAY WHALE
HENDRICK'S
MONKEY'S 47
CANAIMA

M E Z C A L

LOS VECINOS
BOZAL MEGUEY
BOZAL PECHUGA
BOZAL IBERICO
BOZAL CENIZO

R U M

BACARDI 8
BRUGAL 1888
DIPLOMATICO RESERVA EXCLUSIVA
FLOR DE CAÑA ORO
FLOR DE CAÑA EXTRA SECO
FLOR DE CAÑA 12YR
FLOR DE CAÑA 18YR
FLOR DE CAÑA 25YR
ZACAPA 23YR
ZACAPA XO

T E Q U I L A

CORAZON
FORTALEZA
DON JULIO BLANCO
DON JULIO REPO
HERRADURA REPOSADO
HERRADURA ULTRA AÑEJO
CASA AMIGOS SILVER
CASA AMIGOS REPOSADO
CASA NOBLE SILVER
CASA NOBLE REPO
DON FULANO
LALO
TEQUILA OCHO
MIJENTA
CODIGO ROSA

B O U R B O N

15 OLD FORESTER 15
16 OLD FORESTER BIRTHDAY BOURBON 45
16 MAKERS 46 18
18 BASIL HAYDEN 18
ANGEL'S ENVY BOURBON 20
14 BLANTON'S 30
16 BUFFALO TRACE 18
16 WIDOW JANE 20
20 COLONEL EH TAYLOR SMALL BATCH 25
16 EAGLE RARE 25
JEFFERSONS 18
15 JEFFERSONS OCEAN 30
25 RUSSEL'S 10 18
25 WOODFORD RESERVE BOURBON 18

R Y E

25 ANGEL'S ENVY RYE 25
ELIJAH KRAIG 18
15 JEFFERSONS OCEAN RYE 30
18 SAZERAC RYE 16
18 WOODFORD RESERVE RYE 20

W H I S K E Y

15 JAMESON (IRISH) 16
18 HIBIKI HARMONY 18
20 YAMAZAKI (JAPANESE) 30

S C O T C H

18 MONKEY SHOULDER (BLENDED) 16
30 JOHNNY WALKER BLACK 16
BALVENIE CARIBBEAN CASK 20
14 BALVENIE DOUBLE WOOD 12 18
30 GLENFIDDICH 12YR 16
18 GLENFIDDICH 14 YR 18
20 GLENLIVET 12 YR 18
18 GLENLIVET FOUNDERS RESERVE 16
20 MACALLAN 12YR 20
20 MACALLAN 15YR 30
25 MACALLAN 18 YR 40



H A P P Y H O U R
T U E S D A Y – S A T U R D A Y
5 : 0 0 – 7 : 0 0

F O O D

JAMES RIVER OYSTERS

Virginia

CAVIAR BUMP

You Know What It Is...

CLASICO

Olive | Boquerones | Piparra Pepper

PAN CON TOMATE

Smoked Tomato | Black Garlic Aioli | Grated Manchego

WHIPPED EGGPLANT

Olive Tapenade | Lavash

PATATAS BRAVAS

Spicy Sofrito | Black Garlic Aioli

SOPA DE AJO CROQUETAS

Black Garlic Aioli | Chow Chow

HAM CROQUETAS

Serrano | Manchego | Guava Butter

B E E R S

JOHNNY CUBA

German Lager / 5%

LA RUBIA

Wynwood Brewery FL / Blonde Ale / 5%;

W I N E S B Y T H E G L A S S

LA LUCA

Prosecco (Italy)

LA JOLIE FLEUR

Rose (France)

BOUZA DO REI

Albarino (Spain)

JOEL GOTT

Sauvignon Blanc (California)

ST FRANCIS

Chardonnay (California)

DUE TORRI

Pinot Grigio (Italy)

ANGELINE RESERVE

Cabernet Saugvinon (California)

BROADSIDE

Cabernet Saugvinon (California)

CONDE DE SIRUELA

Tempranillo, Ribera del Duero (Spain)

D R I N K 6

12 H O U S E C O C K T A I L S 10

PAY THE METER

6 Watermelon | Basil | Lemon | Ginger Beer | Rhubarb | Gin

GO SEE BROTHER HERB

6 Lemon | Ginger | Italicus | Old Forester | Egg Whites

MEET ME AT THE TREE

10 Lime | Mint | Guarapo | Cucumber | Soda | Flor De Cana Seco

I SKIPPED AB₅ FOR THIS?

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ITS THIS OR CASA CUBA {NITRO}

10 Colada | Sherry Crema | Voli Vodka | Manchego

W I N E / S P R I T Z 10

KALIMOTXO

6 Spanish Red Wine | Zucca | Pepsi

REBUJITO

6 Crema Sherry | Mint Tea | Lemon Soda | Sparkling Wine

WHO'S HUGO

Elderflower | Gin | Prosecco | Soda

9 **RUSSEL DID IT 1st**

Romano Amaro | Los Vecinos Mezcal | Rosemary Simple | Prosecco

9 S P I R I T S 10

9 **VOLI VODKA**

9 **BRECKENRIDGE GIN**

9 **FLOR DE CANA RUM**

9 **CORAZON TEQUILA**

9 **LOS VECINOS MEZCAL**