



Brunch

TUNA TARTARE F G R

GUAJILLO CHILI SAUCE, AVOCADO, CHIVES

CHORI-QUESO EMPANADAS D E G

CHORIZO, MOZZARELLA, GREEN PEPPERS, SWEET CORN

CUBAN-STYLE CHICKEN PIZZA D G

SOFRITO, JALAPEÑO, SMOKY CORN, MOZZARELLA

ROPA VIEJA SLIDERS D E G SU

SLOW-BRAISED BEEF, CHIPOTLE SAUCE, CORIANDER, PICKLED ONION

BEEF BIRRIA CROQUETTES D E G MU

MOJO AIOLI, LIME

CHICKEN TINGA CRISPY TACO D G

AVOCADO, CHIPOTLE TOMATO, GUACAMOLE

MANGO-AVOCADO CUCUMBER MAKI SO SU

CHARRED CORN, LIME, CHILI, CORIANDER

BLACK FOREST CAKE D E G

CHOCOLATE SHAVING, CHANTILLY

MIAMI LIME D E G

GRAHAM CRACKER CRUST & TORCHED MERINGUE

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS SHELLFISH & DAIRY.
DISHES INDICATED WITH C CELERY, D DAIRY, E EGG, F FISH, G GLUTEN, L LUPIN, MU MUSTARD,
N NUTS, R RAW, S SHELLFISH, SE SESAME, SO SOYBEAN, SU SULPHITES, V VEGETARIAN



*Wines***

WHITE | RED | ROSÉ

*Spirits***

VODKA | GIN | PINK GIN | RUM | WHISKY

*Beer***

CORONA

*Sparkling****

BRUT | ROSÉ

*Cocktails***

SUNSET ON THE BEACH

VODKA, ARCHERS, PEACH SYRUP, ORANGE, CRANBERRY

FROZEN MARGARITA (SEASONAL FLAVOR)

TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP

Soft Drinks

SPARKLING & STILL WATER | SODA | TONIC | SPRITE
COKE | COKE ZERO | ORANGE JUICE | PINEAPPLE JUICE
CRANBERRY JUICE | APPLE JUICE

**HOUSE PACKAGE

***SPARKLING PACKAGE