

ROOFTOP CEBADA

TRANQUILO Y TROPICAL

OYSTERS 1/2 DOZEN

JAMES RIVER (VA) 20

Mild & Sweet | Medium Sized | Low Salinity

MOONRISE (MA) 22

Mild & Sweet | Medium Sized | Medium Salinity

ROYAL MIYAGI (BC) 26

Notes Of Melon & Cream | Small Sized | High Salinity

ROASTED OYSTERS 22

Espelette Pepper | Garlic | Butter | Parmesan Cheese

SHELLFISH

(4) LARGE STONE CRAB 48

Ponzu Dijonnaise

SHRIMP AGUACHILETOSTADA 18

Cilantro + Avocado | Cucumber | Pineapple | Serrano

CRUDO

TUNA CRUDO 18

Mango Aji Amarillo | Creamy Ponzu | Shallots | Avocado | Corn|Crispy Wakame

SNAPPER TIRADITO 18

Escabeche | Pickled Red Cabbage | Avocado | Mint | Plantain Chips

CORVINA CEVICHE 18

Passion Fruit Leche De Tigre | Avocado | Tomato | Tajin Tostones

CAVIAR BUMPS

MARKY'S CAVIAR (USA) 8

You Know What It Is...



PAN CON TOMATE 12

PAN DE CRYSTALL - SMOKED TOMATO - BLACK GARLIC AIOLI

+ STRACCIATELLA 8

Black Truffle | Local Stracciatella

+ BOQUERONES 8

Salsa Verde | Shallot Relish | Pickled Peppers

+ 500 Day JAMON SERRANO 10

Toasted Fennel Honey | Crushed Hazelnuts

PARA PICAR

MARINATED OLIVES 10

Smoked Almonds | Guindilla Peppers

WHIPPED EGGPLANT 14

Olive Tapenade | Naan Bread | Olive Oil | Smoked Paprika

MUSHROOM CROQUETA 13

Gorgonzola Cheese | Onion Sabayon

LITTLE GEM LETTUCE 15

Avocado | Corn | Candied Walnuts | Pickled Red Onions

CORN RIBS 13

Tajin | Cilantro | Queso Fresco | Crema De Mojo

(2) LOBSTER TACOS 17

Elote Relish | Crema

GAMBAS AL AJILO 20

Pan Seared Shrimp | Garlic & Guajillo Chili Butter | Mopping Toast

GRANJA

PAPITAS BRAVAS 13

Crinkle Cut Fries | Spicy Sofrito | Black Garlic Aioli

BRUSSELS SPROUTS 15

Goat Cheese | Beets | Yogurt Vin | Pickled Onions

MAR

MUSSELS 18

Chorizo | Sidra | Creamed Leeks

CHARRED OCTOPUS 22

Yuca Bravas | Platano Skordelia | Salsa Verde | Chorizo Relish

RANCHO

SMOKED CHICKEN WINGS 15

Pimiento Marmalade | Crushed Peanuts | Shallot Relish | Cotija Cheese

BIKINI" GRILLED CHEESE 17

Truffle Aioli | 500 Day Jamon Serrano | Havarti Cheese | Fig Marmalade

SMOKED CHICKEN EMPANADA 14

Sofrito | Onion | Crema

BONE MARROW 24

Oxtail Marmalade | Bone Marrow | Duck Fat Tortillas

LATIN BURGER 15

Manchego Cheese | Chorizo Cantimpalo | Sweet Plantain | Sofrito Ranch

SMOKED ST LOUIS RIBS AL PASTOR 22

Pineapple & Jalepeno Marmalade + Smoked Pineapple Relish

FRESH PASTA

LOBSTER SORRENTINO 28

Saffron Crema

SQUID INK LINGUINI 36

Buttered Lump Crab | Sazon Completa

PUMPKIN GNOCCHI 38

Smoked Short Rib | Stracciatella Cheese

LARGE SHARING PLATES

CRISPY WHOLE SNAPPER 55

Sofrito Escabeche

18oz AUSTRALIAN GRASS FED FLANK STEAK 40

Red Chimi

SMOKED LECHON 38

Smoked Jamon Jus | Chimi Butter | Shallot Relish

SMOKED RIB EYE 55

Smoked Beef Au Jus | Horseradish Crema

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

ROOFTOP

CEBADA

TRANQUILO Y TROPICAL

DRAFT COCKTAILS

(BATCHED IN HOUSE DAILY) \$16

SI TE COJO TE MOJITO

Lime | Mint | Raw Sugar | Soda | Passion Fruit | **Flor De Cana Seco**

BRO, WHY ARE YOUR PANTS SO TIGHT

Guava | Ginger | Lime | **Voli Vodka**

EVERY BELEN GUYS CHRISTMAS VACATION

Cucumber | Ginger | Honey | Lemon | **Breckenridge Gin**

RELAX, IT ONLY TINGLES A LITTLE

Pineapple | Lime | Cucumber | Serrano Peppers | Agave | **Corazon Tequila**

THIS ISN'T TOWN

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

PAPI CHULO

Coconut Water | Cacao Bitters | **Rum Haven Coconut Rum** | **Flor De Cana 12**

HOUSE COCKTAILS

(MADE TO ORDER) \$16

EXPRESS & SO CLEAN

Café Colada | Liquor 43 | **Voli Vodka**

P**CH PLEASE

Lime | *Diet Tonic* | *Rosemary Simple* | *Peach Giffard* | **Voli Vodka**

DALE HUEVO

Egg White | *Simple* | *Black Lemon Bitters* | *Yellow Chartreuse* | **Voli Vodka**

TOM DE LA CRUZ

Rosemary Syrup | *Lemon* | *Absinthe Rinse* | **Los Vecinos Mezcal**

COMO SE DICE FIG IN SPANISH?

Caramelized Fig Syrup | *Orange Bitters* | **Buffalo Trace** | *Angostura Bitters*

PLACE IS GREAT BUT THE OWNER SUCKS

Mamey | *Mint* | *Lemon* | **Old Forester Bourbon** | *Prosecco*

FROZEN COCKTAILS

\$15

WHATS A MORA WITH YOU

Blackberry | Lemon | Ginger | **Romano Amaro** | **Los Vecinos Mezcal**

FOUND MYSELF A CHEERLEADER

Watermelon | Basil | Lemon | Ginger Beer | **Italicus** | **Hendricks Gin**

WHY ONLY 1 MONKEY RON?

Coconut Milk | Pineapple | Lime | **Monkey Shoulder Scotch**

SPANISH CLASSICS

\$15

KALIMOTXO

Spanish Red Wine | Pepsi

REBUJITO

Crema Sherry | Mint Tea | Lemon Soda | Sparkling Wine

TINTO DE VERANO

Spanish White Wine | Lemon soda

WINES BY THE GLASS

DOMAINE BOUSQUET 14

Sparkling Brut (Argentina)

SIMON 15

Rose (France)

LA JOLIE FLEUR 14

Rose (France)

CASA FORTE 14

Pinot Grigio (Italy)

BOUZA DO REI 14

Albarino (Spain)

JOEL GOTT 14

Sauvignon Blanc (California)

ST. FRANCIS 14

Chardonnay (California)

ANGELINE RESERVE 14

Pinot Noir (California)

BROADSIDE 14

Cabernet Sauvignon (California)

DOMAINE BOUSQUET 15

Malbec (Argentina)

CANNED BEERS

JOHNNY CUBA 8

German Lager / 5%

LA RUBIA 9

Wynwood Brewery FL / Blonde Ale / 5%;

LA ORIGINAL 9

La Tropical Fl / Amber Lager / 4.5%

FREEDOM TOWER 9

Tank Brewing Co FL / Amber Ale / 5.3%

JAI ALAI 9

Cigar City Brewing FL / IPA / 7.5%

ESTRELLA GALICIA 9

Hijos De Rivera / Pale Lager / 5.5%

1906 RESERVA ESPECIAL 9

Hijos De Rivera / Maibock / 6.5%

ZERO ALCOHOL / CBD / THC

JUST THE HAZE 7

Sam Adams Brewery | Non Alcoholic Beer

RECESS SPARKLING CBD 12

Multiple Flavors | 10mg CBD

MELLOW SPARKLING THC 12

Multiple Flavors | 5mg THC