

ROOFTOP



CORAL GABLES

c a v i a r

(MARKY'S AMERICAN CAVIAR)

\*BUMPS 12

You Know What It Is...

R A W B A R

1/2 DOZEN EAST COAST OYSTERS 20

Green Apple Mignonette

GILDAS SKEWERS 10

Boquerones | Blue Cheese Olives | Guindilla Peppers

YELLOWFIN TUNA 18

Smoked Ponzu | Avocado | Serrano Pepper | Plantain Chips

SNAPER CEVICHE 18

Coconut Leche De Tigre | Charred Corn Relish

T I N N E D S E A F O O D C O N S E R V A S

SERVED WITH TRADITIONAL SIDES

BY FISHWIFE

RAINBOW TROUT WITH RED CHIMICHURRI 22

MUSSELS WITH SWEET PEPPER & GARLIC 20

SMOKED SALMON IN SICHUAN CHILI 26

BY ATI MANEL

SPANISH SQUIDS IN INK 22

SMALL SCALLOPS IN CALDEIRADA SAUCE 22

OCTOPUS IN GARLIC SAUCE 28

P A N C O N T O M A T E 1 4

PAN DE CRYSTALL - SMOKED TOMATO - BLACK GARLIC AIOLI - GRATED MANCHEGO

+ STRACCIATELLA 6

Black Truffle | Local Stracciatella

+ BOQUERONES 6

Salsa Verde | Shallot Relish

+ 500 Day JAMON SERRANO 6

Toasted Fennel Honey

T A P A S

CRISPS 16

Kettle Chips | Jamon Serrano | Manchego Cheese | Olives | Hot Honey

BUTTER LETTUCE 14

Avocado | Corn | Walnuts | Pickled Red Onions | Stracciatella Cheese

CRISPY BRUSSELS SPROUTS 14

Smoked Beets | Cranberry | Pickles Onion | Candied walnuts | Yogurt

CORN RIBS 12

BBQ Rub | Crema | Cotija | Herbs

PATATAS BRAVAS 14

Roasted Potatoes | Spicy Sofrito | Garlic Aioli | Herbs

BACON WRAPPED DATES 12

Brie Cheese | Brava Sofrito | Hot Honey | Crushed Pistachios

CROQUETAS DE QUESO 14

3 Cheese | Hot Honey

CROQUETAS DE JAMON 14

Jamon Serrano | Manchego Cheese | Guava

"BIKINI" GRILLED CHEESE 14

Jamon Iberico | Havarti Cheese | Fig Marmalade | Truffle Aioli

U7 PRAWNS AL AJILLO 20

Garlic & Chilli Beurre Blanc | Aioli

W O O D G R I L L E D P I N C H O S

OYSTER MUSHROOM 14

Miso Honey | Salsa Verde | Tabouleh

WOOD GRILLED OCTOPUS 20

Black Garlic Aioli | Sofrito | Pickled Shallots

YELLOWFIN TUNA 18

Creamy Ponzu | Shallor & Charred Corn Relish

CHICKEN LEG 14

Sticky Chili Glaze | Herb Salad | Cotija | Nuts

PORK RIB END 15

Jalepeno Crema | Pineapple Relish

BEEF SIRLOIN 16

Red Pepper Chimi | Horseradish Crema

C R I S P Y R I C E P A E L L A

SMOKED ONION STOCK | SHALLOT RELISH | BLACK GARLIC AIOLI

20

L A R G E P L A T E S

LOCAL SNAPPER 30

Smoked Fumet | Braised Greens | Fennel Mojo

SMOKED WAGYU BAVETTE STEAK FRITES 38

Beef Bone Jus | Salsa Verde | Mojo Potatoes

D E S S E R T S

PISTACHIO BASQUE CHEESECAKE 12

Pistachio Whipped Cream | Crushed Pistachios

CHURRO BITES 12

Sweet Plantain Pudding | Sea Salt | Nuts

SR'S BREADPUDDING 12

Cookie Dough | Cookie Dough Ice Cream

\*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**

H O U S E C O C K T A I L S 1 6

S I T E C O J O T E M O J I T O

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

B R O , W H Y A R E Y O U R P A N T S S O T I G H T

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

E V E R Y B E L E N G U Y S C H R I S T M A S V A C A T I O N

Cucumber | Ginger | Honey | Lemon | **Breckinridge Gin**

R E L A X , I T O N L Y T I N G L E S A L I T T L E

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

E X P R E S S & S O C L E A N

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

T H I S I S N ' T T O W N

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

P A P I C H U L O

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

P L A C E I S G R E A T B U T T H E O W N E R S U C K S

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

F R O Z E N C O C K T A I L S 1 5

W H A T S A M O R A W I T H Y O U

Blackberry Juice | Lemon | Ginger | **Corazon Tequila**

T W O D O O R S D O W N

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

P I S S E N D I R T Y

Pineapple | Coconut | Cucumber | Rum Heaven | Buddi Coco THC

S P R I T Z 1 5

\$15/ \$60 (TOWER)

H U G O S P R I T Z

Elderflower Liquor | Soda Water | Mint | La Marca Prosecco

A P E R O L S P R I T Z

Aperol | Soda Water | Orange | La Marca Prosecco

P A L O M A S P R I T Z

Orange Liquor | Squirt Soda | Rosemary | La Marca Prosecco

D R A F T B E E R

G U I N N E S S 8

Irish Stout | 4.2% ABV

M A H O U 8

Spanish Pilsner | 5.1%

J A I A L A I 9

Cigar City Brewing FL / IPA / 7.5%

F R E E D O M T O W E R 9

Tank Brewing Co FL / Amber Ale/ 5.3%

C A N / B O T T L E B E E R

J O H N N Y C U B A 8

German Lager / 5%

M I L L E R H I G H L I F E P O N Y 5

American Lager 5.6%

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

L A L U C A 14

Sparkling Brut (Italy)

S I M O N 15

Rose (France)

L A J O L I E F L E U R 14

Rose ( France)

R U F F I N O 14

Pinot Grigio (Italy)

B O U Z A D O R E I 14

Albarino (Spain )

A N G E L I N E 14

Sauvignon Blanc (California)

S T . F R A N C I S 14

Chardonnay (California)

A N G E L I N E R E S E R V E 14

Pinot Noir (California)

B R O A D S I D E 14

Cabernet Sauvignon (California)

F I N C A E L O R I G E N 15

Malbec (Argentina)

Z E R O A L C O H O L / C B D / T H C

J U S T T H E H A Z E 7

Sam Adams Brewery | Non Alcoholic Beer

R E C E S S S P A R K L I N G C B D 12

Multiple Flavors | 10mg CBD

M E L L O W S P A R K L I N G T H C 12

Multiple Flavors | 5mg THC

Z E R O A L C O H O L C O C K T A I L S

12

A P E R O L S P R I T Z

V O D K A S P R I T Z

C U B A L I B R E

P A L O M A

C U C U M B E R G I N T O N I C

W H I S K E Y G I N G E R

Tuesday—Saturday

5:00-7:00

H O U S E C O C K T A I L S 1 0

S I T E C O J O T E M O J I T O

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

B R O , W H Y A R E Y O U R P A N T S S O T I G H T

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

E V E R Y B E L E N G U Y S C H R I S T M A S V A C A T I O N

Cucumber | Ginger | Honey | Lemon | **Breckinridge Gin**

P L A C E I S G R E A T B U T T H E O W N E R S U C K S

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

R E L A X , I T O N L Y T I N G L E S A L I T T L E

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

T H I S I S N ' T T O W N

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

P A P I C H U L O

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

F R O Z E N C O C K T A I L S 1 0

W H A T S A M O R A W I T H Y O U

Blackberry Juice | Lemon | Ginger | **Corazon Tequila**

P I S S E N D I R T Y

Pineapple | Coconut | Cucumber | Rum Heaven | Buddi Coco THC

T W O D O O R S D O W N

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

S P R I T Z 1 0

60 (TOWER)

H U G O S P R I T Z

Elderflower Liquor | Soda Water | Mint | La Marca Prosecco

P A L O M A S P R I T Z

Orange Liquor | Squirt Soda | Rosemary | La Marca Prosecco

A P E R O L S P R I T Z

Aperol | Soda Water | Orange | La Marca Prosecco

W I N E S B Y T H E G L A S S 9

L A L U C A

Sparkling Brut (Italy)

S I M O N

Rose (France)

R U F F I N O

Pinot Grigio (Italy)

A N G E L I N E

Sauvignon Blanc (California)

S T . F R A N C I S

Chardonnay (California)

A N G E L I N E R E S E R V E

Pinot Noir (California)

B R O A D S I D E

Cabernet Sauvignon (California)

B E E R

J O H N N Y C U B A 5

German Lager / 5%

J A I A L A I 6

Cigar City Brewing FL / IPA / 7.5%

T A P A S

\*C A V I A R B U M P S 8

You Know What It Is...

1/2 D O Z E N E A S T C O A S T O Y S T E R S 1 2

Oyster Of The Day | Green Apple Mignonette

C R I S P S 1 2

Kettle Chips | Jamon Serrano | Manchego Cheese | Olives | Hot Honey

C O R N R I B S 1 0

BBQ Rub | Crema | Cotija | Herbs

C R O Q U E T A S 1 0

3 CHEESE OR JAMON SERRANO

T R U F F L E F R I E S 1 0

Truffle Oil | Manchego Cheese | Herbs

W O O D G R I L L E D P I N C H O S

C H I C K E N L E G 1 0

Black Garlic | Pickles | Salsa Cremosa

P O R K R I B E Y E A L P A S T O R 1 0

JCrema | Pineapple Relish

T O P S I R L O I N 1 0

Red Pepper Chimi | Horseradish Crema