

C E B A D A R O O F T O P

RAW BAR

WELLFLEET OYSTERS 22
(Cape Cod)

Traditional Sides

TUNA 18
*Mango Aji Amarillo | Ponzu | Shallots | Corn
Creamy Ponzu | Crispy Wakame*

LARGE STONE CRABS 55
(Florida)

Ponzu Dejonaise

SNAPPER 20
*Pickle Au Jus | Pickled Red Cabbage | Avocado | Mint
Plantain Chips*

HACKLEBACK CAVIAR 65
(America)

Onion Sabayon | Cured Egg Yolk | Malanga Chips

BEEF TARTARE 20
*Coffee Cured | Charred Onion | Salsa Verde |
Cafecito Crema | BBQ Pringles*

P A R A P I C A R

VICE CITY FOCCACIA 12
Green Olive Oil + Sea Salt + Guava Butter + Hazelnuts

WHIPPED EGGPLANT 14
Naan Bread | Olive Oil | Smoked Paprika

TRUFFLE STRACCIATELLA 15
Black Truffle | Local Stracciatella | Truffle Honey

PAN CON TOMATE 12
Blended Tomato | Black Garlic Aioli

- Stracciatella Cheese 6
- Jamon Serrano 8
- Boquerones 8

JAMON SERRANO 22
Toasted Fennel Honey | Crushed Hazelnuts | Dried Figs

MARINATED OLIVES 8
Fennel Mojo | Toast

T A P A S

F A R M

LITTLE GEM LETTUCE 15
Avocado | Corn | Candied Walnuts | Pickled Red Onions

MUSHROOM CROQUETA 16
Carrot Hummus | Tzatziki | Tabbouleh

CORN RIBS 13
Tajin | Cilantro | Queso Fresco | Crema De Mojo

PATATAS BRAVAS 13
Crispy Baby Potatoes | Spicy Sofrito | Garlic Crema

BRUSSELS SPROUTS 15
Goat Cheese | Beets | Yogurt Vin | Pickled Onions

CAULIFLOWER 15
Agrodolce | Raisins | Caper | Crema | Breadcrumbs

S E A

ROASTED OYSTERS 22
Espelette Pepper | Garlic | Butter | Parmesan Cheese

MUSSELS 18
Chorizo | Sidra | Creamed Leeks

CHARRED OCTOPUS 20
Yuca Bravas | Platano Skordelia | Salsa Verde | Celery

U7 PRAWNS 22
Enchilada Butter | Caper & Shallot Relish | Chives

FISH OF THE DAY 24
Chorizo Spice | Whipped Eggplant | Sofrito Fumet

R A N C H

CROQUETA DE JAMON 15
Jamon Serrano | Manchego Cheese | Guava

BIKINI 16
White Bread | Truffle | Cheddar | Jamon Serrano | Fig

SMOKED DUCK DRUMMETS 18
Fennel Agrodolce | Whipped Feta

BABY BACK RIBS 20
Pimiento Marmalade | Nuts | Cherry Peppers + Cotija

RABO ENCENDIDO 20
Oxtail Marmalade | Bone Marrow | Duck Fat Tortillas

TOCINO 18
*Applewood Smoked Pork Belly | Tamal En Cazuela
Pina Colada Jus*

P A S T A

MADE FRESH

SETA SORRENTINO 28
*Oyster Mushroom + Black Truffle + Cured Egg Yolk +
Porcini Mushroom Jus*

SQUID INK SPAGHETTI 34
Buttered Crab + Seafood Crema | Completa Crunch

PUMPKIN & RICOTTA GNOCHI 34
*Veal Cheek + Cherry Tomato + Kale + Hazelnuts
Stracciatella Cheese*

A S A D O R

WOODFIRED GRILL | MEANT TO BE SHARED

SEMI BONELESS WHOLE CHICKEN 50
Chicken Jus + Shallot & Cilantro Relish

AUSTRALIAN FLAP STEAK 50
18oz | Bone Marrow Butter | Pimiento Chimichurri

CHICHARONES DE PATO 65
*18oz Dry Aged Duck Breast + Foie Gras Brodo + Naranja Agria &
Fennel Mojo*

C O C H I N I L L O

WHOLE SUCKLING PIG \$25 Per Pound
*Cured & Roasted By Chef Jorgie Ramos
Must Be Ordered In Advance*

A U T H E N T I C A L L Y / I N A U T H E N T I C

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

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

C E B A D A R O O F T O P

D R I N K M E N U

D R A F T C O C K T A I L S

(BATCHED IN HOUSE DAILY) \$16

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 Seco*

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 + Raw Sugar + 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 + *Breckenridge Gin*

R E V E N G A ! ! ! ! ! ! ! !

Harmless Coconut Water + Raw Sugar + Cocoa Bitters + *Flor De Cana 7*

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 Aguachile + Lime + Cucumber + Serrano Peppers + Agave + *Corazon Tequila*

T W O W H I T E G U Y S G O T O A D O N K E Y S H O W A N D . . .

Mango + Lime + Agave + Chipotle + *Dos Hombres Mezcal*

C O C K T A I L S

(MADE TO ORDER) \$17

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

Voli Vodka + Liquor 43 + Cuban Espresso

P ** C H P L E A S E

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

D A L E H U E V O

Egg White + Raw Sugar + Black Lemon Bitters + Yellow Chartreuse + *360 Vodka*

T O M D E L A C R U Z

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

C O M O S E D I C E F I G I N S P A N I S H ?

Caramelized Fig Syrup + Orange Bitters + *Old Forester Bourbon* + Angostura Bitters

O L D C U B A N

Mamey + *Flor de Cana* + Mint + Prosecco

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

G E T R I C H O R R Y E T R Y I N G 16

Redemption Rye + Lime + Pineapple Juice + Coconut Milk + Coconut Rum

E I N H O R N I S F I N K L E 16

Watermelon Juice + Watermelon Soda + Lime + *Corazon Tequila*

C A N N E D B E E R S

J O H N N Y C U B A 7

German Lager / 5%

M O N O P O L I O C L A R A 7

La Cerveceria De San Luis / American Lager / 5%

T R O P I F L A C A 7

La Tropical Brewery / Light Lager / 3.9%

L A O R I G I N A L 7

La Tropical Brewery / Amber Lager / 4.5%

F R E E D O M T O W E R 7

The Tank Brewery / American Amber Ale / 5.3%

J A I A L A I 8

Cigar City Brewing / IPA / 7.5%

F L O R I D A M A N I P A 9

Cigar City Brewing / Double IPA / 8.5%

J U S T T H E H A Z E 5

Sam Adams / Low Alcohol Beer / 0.5%

S P A N I S H B E E R

E S T R E L L A G A L I C I A 7

Hijos De Rivera / Pale Lager / 5.5%

E S T R E L L A G A L I C I A O O 5

Hijos De Rivera / Low Alcohol Beer / 0.01%

1906 R E S E R V A E S P E C I A L 8

Hijos De Rivera / Maibock / 6.5%

1906 B L A C K C O U P A G E 9

Hijos De Rivera / Munich Dunkel / 7.2%

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

L A L U C A 14

Prosecco (Italy)

D O M A I N E B O U S Q U E T 14

Brut (Argentina)

S I M O N 15

Rose (France)

I L N I D O 14

Pinot Grigio (Italy)

B O U Z A D O R E I 14

Albarino (Spain)

J O E L G O T T 14

Sauvignon Blanc (California)

H A R K E N 14

Chardonnay (California)

R O W 11 14

Pinot Noir (California)

B R O A D S I D E 14

Cabernet Sauvignon (California)

D O M A I N E B O U S Q U E T 15

Malbec (Argentina)

K I T C H E N C O F F E E

BUY THE KITCHEN OF AFTER SHIFT CANNED BEERS

\$12

A U T H E N T I C A L L Y / I N A U T H E N T I C

C E B A D A R O O F T O P

W I N E S B Y T H E B O T T L E

S P A R K L I N G

DOMAINE BOUSQUET
Natural Wine (Argentina)

LA LUCA
Prosecco (Italy)

LA LUCA
Rose Prosecco (Italy)

MUMM NAPA
Brut (California)

MUMM NAPA
Rose (California)

MOET CHANDON IMPERIAL
Brut (France)

SIMON
Rose (France)

BOUZA DO REI
Albarino (Spain)

VILLA SANDI
Pinot Grigio (Italy)

CROCE DEI MONTI
Pinot Grigio (Italy)

WHITEHAVEN
Sauvignon Blanc (New Zealand)

ANGELINE RESERVE
Pinot Noir (California)

ASHBY PARK
Pinot Noir (California)

LEFT COAST CALI CUVÉE
Pinot Noir (Oregon)

LA MONTESA
Rioja (Spain)

BROLIO RICASOLI
Chianti Classico (Italy)

PAGOS DE ARAIZ
Tempranillo (Spain)

CONDE DE SIRUELA
Ribera del Duero (Spain)

BOHORQUEZ
Ribera del Duero (Spain)

VIVE
Malbec (Argentina)

ZAHA
Malbec (Argentina)

50 **PIPER HEIDSIECK** 90
Brut (France)

50 **CHARLES HEIDSIECK** 110
Brut (France)

50 **CHARLES HEIDSIECK MAGNUM** 200
Brut (France)

90 **PERRIER JOUET** 125
Grand Brut (France)

75 **PERRIER JOUET** 150
Blanc de Blanc (France)

100 **BILLCART SALMON** 165
Brut Rose (France)

R O S E

46 **FLEUR DE PRARIE** 44
Rose (France)

W H I T E

48 **KENWOOD SIX RIDGES** 47
Sauvignon Blanc (California)

44 **MOSSBACK** 45
Chardonnay (California)

49 **EDICT** 52
Chardonnay (California)

46 **CONUNDRUM** 48
Blend (California)

R E D

46 **PORTAL DEL ALTO** 55
Carmenere Gran Reserva Chile

45 **HACHE** 85
Blend (Argentina)

56 **PRISONER** 95
Blend (California)

44 **RESERVA DE LA RONCAI** 45
Cotes-du-Rhone (France)

49 **CHAT HAUTE PEZSAT** 75
St. Emilion (France)

39 **ORINDA HAYES** 50
Merlot (California)

52 **ASHBY PARK** 46
Merlot (California)

52 **ASHBY PARK** 46
Cabernet Sauvignon (California)

95 **ROUTESTOCK** 55
Cabernet Sauvignon (California)

46 **LUIS M MARTIN** 80
Cabernet Sauvignon (California)

65

A U T H E N T I C A L L Y / I N A U T H E N T I C

C E B A D A R O O F T O P

V O D K A

360
KETTLE ONE
STOLI ELITE
TITOS
VOLI

G I N

BRECKENRIDGE
GRAY WHALE
HENDRICK'S
THE BOTANIST
MONKEY'S 47

M E Z C A L

LOS VECINOS
DOS HOMBRES
BOZAL MEGUEY
BOZAL IBERICO

R U M

BACARDI 8
BACARDI 10
BRUGAL 1888
DIPLOMATICO MATUANO
DIPLOMATICO RESERVA EXCLUSIVA
FLOR DE CAÑA ORO
FLOR DE CAÑA EXTRA SECO
FLOR DE CAÑA 12YR
FLOR DE CAÑA 18YR
FLOR DE CAÑA 25YR
PLANTATION XO
SANTA TERESA 1796
ZACAPA 23YR
ZACAPA XO

T E Q U I L A

CORAZON
FORTALEZA
TEREMANA
DON JULIO BLANCO
DON JULIO REPO
DON JULIO 1942
HERRADURA REPOSADO
HERRADURA ULTRA AÑEJO
CASA AMIGOS SILVER
CASA AMIGOS REPOSADO
CINCORO BLANCO
CLASE AZUL
KOMOS ROSE REPOSADO
KOMOS ANEJO CRISTALINO
KOMOS
SIETE LEGUAS

B O U R B O N

14 OLD FORESTER 15
16 OLD FORESTER 1920 25
18 OLD FORESTER STATESMAN 25
15 MAKERS 46 18
15 BASIL HAYDEN 18
ANGEL'S ENVY BOURBON 20
BIB & TUCKER SMALL BATCH 20
15 BLANTON'S 50
16 BOOKERS 40
16 BUFFALO TRACE 18
18 COLONEL EH TAYLOR SMALL BATCH 30
20 EAGLE RARE 30
JEFFERSONS 18
JEFFERSONS OCEAN 35
15 LARCENY SMALL BATCH 20
16 MILAM AND GREENE 20
18 RUSSEL'S 18
25 WOODFORD RESERVE BOURBON 18

R Y E

15 ANGEL'S ENVY RYE 25
17 ELIJAH KRAIG 18
18 JEFFERSONS OCEAN RYE 30
15 MICHTERS 10 30
18 MILAM AND GREENE RYE 20
14 REDEMPTION RYE 16
14 TEMPLETON RYE 18
18 SAZERAC RYE 16
20 WOODFORD RESERVE RYE 20

W H I S K E Y

18 GENTLEMEN JACK 17
18 HIBIKI 18
30 KILBEGGAN (IRISH) 15
MICHTERS SOURMASH 30
14 SANTORY TOKI 18
18 YAMAZAKI 30
18 YAMATO 18

S C O T C H

20 ABERFELDY 12 20
30 ABERFELDY 18 (RED WINE CASK) 45
16 BALVENIE CARIBBEAN CASK 20
20 BALVENIE SINGLE BARREL 12 YR 18
16 BALVENIE DOUBLE WOOD 18
18 BALVENIE PORTWOOD 21 20
22 BENRIACH 10 YR 20
35 DALMORE 12YR 18
30 GLENDRONACH 30
30 GLENFIDDICH 12YR 16
45 GLENFIDDICH 14 YR 18
25 GLENFIDDICH 15YR 20
GLENLIVET 12 YR 16
GLENLIVET FOUNDERS RESERVE 16
MACALLAN 12YR 20
MACALLAN 15YR 30
MACALLAN 18 YR 40
MONKEY SHOULDER (BLENDED) 16