

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

RAW BAR

MAMA MIA OYSTERS 22
(Cape Cod)
Cucumber Mignonette

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

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

SHRIMP AGUACHILE 16
Cilantro + Avocado | Cucumber | Pineapple | Serrano

HACKLEBACK CAVIAR 65
(America)

Onion Sabayon | Cured Egg Yolk | Pizza Bianca

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

PARA PICAR

MARINATED OLIVES 10

Smoked Almonds | Guindilla Peppers

PAN CON TOMATE 14

Pizza Bianca | Tomato | Black Garlic Aioli

- Stracciatella Cheese 4
- Jamon Serrano 6
- Boquerones 4

WHIPPED EGGPLANT 12

Naan Bread | Olive Oil | Smoked Paprika

JAMON SERRANO 18

Toasted Fennel Honey | Crushed Hazelnuts | Dried Figs

BACON WRAPPED DATES 12

Gorgonzola Cheese | Pimiento Aioli

TRUFFLE STRACCIATELLA 14

Black Truffle | Local Stracciatella | Truffle Honey

TAPAS

FARM

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

MUSHROOM CROQUETA 12
Gorgonzola Cheese | Onion Sabayon

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

SEA

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 20
Enchilada Butter | Caper & Shallot Relish | Chives

LOBSTER ROLL 22
Creamed Corn + Celery + Serrano Peppers + Cilantro + Papitas

FISH OF THE DAY 20
Chorizo Spice | Whipped Eggplant | Sofrito Fumet

RANCH

CROQUETA DE JAMON 13
Jamon Serrano | Manchego Cheese | Guava

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

BM FRITA 15
Cheddar Cheese | Pickles | Onion | Special Sauce

TOCINO 16
Applewood Smoked Pork Belly | Tamal En Cazuela
Pina Colada Jus

PASTA

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

ASADOR

WOODFIRED GRILL | MEANT TO BE SHARED

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

COCHINILLO

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

AUTHENTICALLY / INAUTHENTIC

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

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* + *Colada*

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*

T H E B I T T E R G I N G E R

Ginger Beer | *Peychauds* | *Sweet Vermouth* | *Aperol*

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

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

Passion fruit Juice + *Squirt Soda* + Lime + *Corazon Tequila*

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*

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)

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