



c a v i a r

(MARKY’S AMERICAN CAVIAR)

*BUMPS 12

You Know What It Is...

B O T A N A S Y R A W

CRISPS 18

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

CORN RIBS 14

BBQ Rub | Crema | Cotija | Herbs

CROQUETAS DE JAMON 14

Jamon Serrano | Manchego Cheese | Guava

CRISPY PIG EARS 14

Garlic Mambo | Herb Salad | Nuts

1/2 DOZEN OYSTERS 22

Green Apple Mignonette

YELLOWFIN TUNA CRUDO 18

Smoked Ponzu | Avocado | Serrano Pepper | Plantain Chips

SNAPER CEVICHE 18

Leche De Tigre | Charred Corn Relish

HAMACHI CRUDO 20

Pineapple Aguachile | Smoked Pineapple | Shallot Relish

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

G R A N J A

LITTLE GEM LETTUCE 14

Avocado | Corn | Candied Walnuts | Pickled Onions | Stracciatella

CRISPY BRUSSELS SPROUTS 14

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

PATATAS BRAVAS

Roasted Potatoes | Spicy Sofrito | Garlic Aioli | Herbs

SMOKED EGGPLANT 12

Sessame Miso Honey | Tzatziki | Feta | Nuts

P I N C H O S Y T A P A S

MUSHROOM PINCHO 16

Tomatillo Salsa Verde | Pickles | Chilli Oil

SMOKED CHICKEN THIGH 18

Sticky Chili Glaze | Jalepeno Ranch

SMOKED ALPASTOR PORK BELLY PINCHO 20

Pineapple Cider Glaze | Pineapple Chow Chow

WAGYU BAVETTE PINCHO 20

Aji Panca Chimi | Crema

“BIKINI” GRILLED CHEESE 14

Jamon Iberico | Havarti Cheese | Fig Marmalade | Truffle Aioli

U7 PRAWNS AL AJILLO 20

Garlic & Chilli Beurre Blanck | Aioli

OCTOPUS 22

Smashed Patatas | Aioli | Salsa Verde | Pickled Shallots

SMOKED BABY BACK RIBS 20

Dry Rubbed | Broccolini & Pickle Salad

S M O K E D S O C A R R A T

CRISPY BOMBA RICE | SMOKED ONION STOCK | SHALLOT RELISH | BLACK GARLIC AIOLI
18

C O N P A P I T A S

WOOD FIRED SNAPPER 34

Chorizo Spiced | Black Garlic Aioli | Fennel Mojo

1/2 CHICKEN A LA BRASA 30

Aji Verde | Maduros & Chorizo Relish

SMOKED WAGYU BEEF CHEEK 45

Smoked Beef Jus | House Pickles

D E S S E R T S

PISTACHIO BASQUE CHEESECAKE 12

Pistachio Whipped Cream | Crushed Pistachios

CHURRO BITES 12

Sweet Plantain Pudding | Shaved Chocolate

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



HAPPY HOUR

(4 : 3 0 - 6 : 3 0

TUES-SAT

HOUSE COCKTAILS 16

SI TE COJO TE MOJITO

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

BRO, WHY ARE YOUR PANTS SO TIGHT

Guava | Ginger | Lime | Voli Vodka

EVERY BELEN GUYS CHRISTMAS VACATION

Cucumber | Ginger | Honey | Lemon | Breckinridge Gin

RELAX, IT ONLY TINGLES A LITTLE

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

EXPRESS & SO CLEAN

Café Colada | Liquor 43 | Voli Vodka

THIS ISN'T TOWN

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

PAPI CHULO

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

PLACE IS GREAT BUT THE OWNER SUCKS

Mamey | Mint | Lemon | Old Forestor Bourbon | La Luca Prosecco

FROZEN COCKTAILS 15

WHATS A MORA WITH YOU

Blackberry Juice | Lemon | Ginger | Corazon Tequila

TWO DOORS DOWN

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

PISSEN DIRTY

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

SPRITZ 15

\$15/ \$60 (TOWER)

HUGO SPRITZ

Elderflower Liquor | Soda Water | Mint | La Marca Prosecco

APEROL SPRITZ

Aperol | Soda Water | Orange | La Marca Prosecco

PALOMA SPRITZ

Orange Liquor | Squirt Soda | Rosemarry | La Marca Prosecco

DRAFT BEER

CAN / BOTTLE BEER

WINES BY THE GLASS

LA LUCA 14

Sparkling Brut (Italy)

SIMON 15

Rose (France)

LA JOLIE FLEUR 14

Rose (France)

RUFFINO 14

Pinot Grigio (Italy)

BOUZA DO REI 14

Albarino (Spain)

ANGELINE 14

Sauvignon Blanc (California)

ST. FRANCIS 14

Chardonnay (California)

ANGELINE RESERVE 14

Pinot Noir (California)

BROADSIDE 14

Cabernet Sauvignon (California)

FINCA EL ORIGEN 15

Malbec (Argentina)

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

ZERO ALCOHOL COCKTAILS

12

APEROL SPRITZ

VODKA SPRITZ

CUBA LIBRE

PALOMA

CUCUMBER GIN TONIC

WHISKEY GINGER

HAPPY HOUR

Tuesday—Saturday
4:30-7:00

HOUSE COCKTAILS 10

SITE COJO TE MOJITO

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

BRO, WHY ARE YOUR PANTS SO TIGHT

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

EVERY BELEN GUYS CHRISTMAS VACATION

Cucumber | Ginger | Honey | Lemon | **Breckinridge 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 | **Titos Vodka**

PAPI CHULO

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

PLACE IS GREAT BUT THE OWNER SUCKS

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

WINES BY THE GLASS 9

LA LUCA

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SIMON

Rose (France)

RUFFINO

Pinot Grigio (Italy)

ANGELINE

Sauvignon Blanc (California)

ST. FRANCIS

Chardonnay (California)

ANGELINE RESERVE

Pinot Noir (California)

BROADSIDE

Cabernet Sauvignon (California)

B E E R 5

JOHNNY CUBA

German Lager / 5%

JAIALAI 9

Cigar City Brewing FL / IPA / 7.5%

B A R S N A C K S

1/2 DOZEN EAST COAST OYSTERS 12

Oyster Of The Day | Green Apple Mignonette

*CAVIAR BUMPS 8

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

CORN RIBS 9

BBQ Rub | Crema | Cotija | Herbs

CROQUETAS DE JAMON 9

Jamon Serrano | Manchego Cheese | Guava

TRUFFLE FRIES 8

Truffle Oil | Manchego Cheese | Herbs

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