

ROOFTOP



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

BOOMAMOTO (MA) 24

Sweet | Medium Size | High Salinity

ROASTED OYSTERS 22

Espelette Pepper | Garlic | Butter | Parmesan Cheese

SHELLFISH

FL STONE CRAB 38

Ponzu Dijonaise | Lemon

SHRIMP AGUACHILE 18

Cilantro + Avocado | Cucumber | Pineapple | Serrano

CRUDO

SMOKED PRIME RIB CARPACCIO 18

Horseradish Crema | Papitas | Salsa Verde

SNAPPER TIRADITO 18

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

CORVINA CEVICHE 18

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

TUNA CRUDO 18

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

CAVIAR BUMPS

MARKY'S (USA) 10

PAN CON TOMATE 13

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 12

Toasted Fennel Honey | Crushed Hazelnuts

PARA PICAR

MARINATED OLIVES 10

Smoked Almonds | Guindilla Peppers

WHIPPED EGGPLANT 12

Olive Tapenade | Naan Bread | Olive Oil | Smoked Paprika

HUEVOS ROTO 16

Kettle Chips | Jamon Serrano | Manchego Cheese | Black Truffle | Onion Crema

LITTLE GEM LETTUCE 15

Avocado | Corn | Candied Walnuts | Pickled Red Onions

WOOD ROASTED SHISHITO PEPPERS 14

Creamy Ponzu | Peanut Dukkah | Valdón Cheese

CORN RIBS 13

Tajin | Cilantro | Queso Fresco | Crema De Mojo

MUSSELS 18

Chorizo | Sidra | Creamed Leeks

CHARRED OCTOPUS 22

Yuca Bravas | Platano Skordelia | Salsa Verde | Chorizo Relish

CORVINA 22

Boniato | Braised Greens | Soap De Cabeza | Sofrito Crema

GAMBAS AL AJILO 20

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

TRUFFLE CASERITO 26

Oyster Mushroom | Mushroom Jus | Onion Sabayon | Buttered Crab | Seafood Crema | Completa Crunch

PASTAS

SQUID INK LINGUINI 32

PUMPKIN & RICOTTA GNOCCHI 35

Smoked Brisket | Hazelnuts | Stracciatella

BARBACOA

WOOD SMOKED | WOOD GRILLED

SMOKED CORNISH HEN 30

Ancho Chili Plum Sauce | Fennel Escabeche

WOOD GRILLED AUSTRALIAN VACIO 24

Corn Tlayluda | Queso Chihuahua | Pickled Cabage | Crema | Avocado

SMOKED PORK TENDERLOIN 35

18 oz | Pickled Red Cabbage | Charred Onion Crema | Nduja Brodo

SMOKED BONELESS SHORT RIB BIRRIA 45

18oz | Birria Jus | Crema | Shallot Relish | Radish

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

ROOFTOP
C E B A D A
TRANQUILO Y TROPICAL

DRAFT COCKTAILS

(BATCHED IN HOUSE DAILY) \$15

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 7**

HOUSE COCKTAILS

(MADE TO ORDER) \$16

BACK ROOM AT VERSAILLES

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 | **Titos 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

YOUR WIFES IN MY PINA COLADA

Coconut Milk | Pineapple | Lime | Slane Irish Whiskey

SPANISH CLASSICS

\$14

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