



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 35 (3pcs)

Ponzu Dejonaise | Lemon

SMOKED PEEL & EAT SHRIMP 18

U6 Tiger Shrimp | Smoked Tamarind & Ancho Chili Cocktail Sauce | Dejonaise

SHRIMP AGUACHILE 18

Cilantro + Avocado | Cucumber | Pineapple | Serrano

CRUDO

SNAPPER TIRADITO 18

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

CORVINA CEVICHE 18

Passion Fruit Leche De Tigre | Avocado | Tomato | Crispy Quinoa

TUNA CRUDO 18

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

SEAFOOD CONSERVA

BY JOSE GOURMET | TRADITIONAL SIDES

TUNA IN OLIVE OIL 20

TUNA | Olive Oil | Salt

MUSSELS IN MARINADE 20

Tomato | Vinegar | Salt

SPICED MACKAREL PATE 20

Mackerel | Red Peppers | Piri-Piri | Vinegar | Tomatoes

SEAFOOD PLATTER

THE ONE 105

12 Oysters | 1/2 # Smoked Peel & Eat Shrimp | 3 Stone Crab Claws | Corvina Ceviche | Tuna Crudo

PAN CON TOMATE 12

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** 10

Toasted Fennel Honey | Crushed Hazelnuts

PARA PICAR

MARINATED OLIVES 10

Smoked Almonds | Guindilla Peppers

WHIPPED EGGPLANT 12

Naan Bread | Olive Oil | Smoked Paprika

HUEVOS ROTO 15

Kettle Chips | 1hr Egg | Jamon Serrano | Manchego Cheese | Black Truffle | Charred Onion Crema

BACON WRAPPED DATES 12

Brie Cheese | Pimiento Aioli

SMOKED PRIME RIB CARPACCIO 18

Horseradish Crema | Salsa Verde | Shallot Relish | Papitas

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

WOOD ROASTED SHISHITO PEPPERS 14

Creamy Ponzu | Peanut Dukkah | Valdón Cheese |

PATATAS BRAVAS 13

Smashed Fingerling Potatoes | Spicy Sofrito | Black Garlic Aioli

BRUSSELS SPROUTS 15

Goat Cheese | Beets | Yogurt Vin | Pickled Onions

SMOKED CAULIFLOWER 15

Salsa Blanca | Raisins | Caper | Herbed Yogurt | Bread Crumbs

SEA

MUSSELS 18

Chorizo | Sidra | Creamed Leeks

CHARRED OCTOPUS 20

Yuca Bravas | Platano Skordelia | Salsa Verde | Celery

GAMBAS AL AJILO 18

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

SMOKED COBIA FILET 20

Sofrito Fumet | Boniato | Braised Greens

RANCH

CROQUETA DE JAMON 13

Jamon Serrano | Manchego Cheese | Guava

"BIKINI" GRILLED CHEESE 15

Truffle Aioli | 500 Day Jamon Serrano | Havarti Cheese | Fig Marmalade

SMOKED CHORIZO EN CIDRA 15

Apple & Fennel compote | Cidra Gastrique | Blue Cheese | Crushed Peanuts | Herbs

SMOKED CHICKEN WINGS 14

Pimiento Marmalade | Nuts | Cherry Peppers + Cotija

RABO ENCENDIDO 20

Oxtail Marmalade | Bone Marrow | Duck Fat Tortillas

PASTAS

SQUID INK LINGUINI 28

Buttered King Crab | Seafood Crema | Everything Bagel Crunch

PUMPKIN & RICOTTA GNOCCHI 30

Smoked Brisket | Cherry Tomato | Kale | Hazelnuts | Strac-

BARBACOA

WOOD SMOKED | WOOD GRILLED

CAFECITO RUBBED PORK CUSHION 30

16oz | Pork Fat Colada Caramel | Pickled Red Cabbage | Charred Onion Crema

WAGYU BEEF CHEEK BIRRIA 45

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

DUCK BREAST BRISKET 55

18oz | Ancho Chili Plum Sauce | Fennel Escabeche

BONELESS SHORT RIB 38

Marrow Jus | Chared Green Onions | Horesradish Crema

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



DRAFT COCKTAILS

(BATCHED IN HOUSE DAILY) \$15

SITE 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*

TWO WHITE GUYS GO TO A DONKEY SHOW AND....

Mango + Lime + Agave + Chipotle + *Los Vecinos Mezcal*

BRUCE LYCHEE

Lychee Nectar + Yuzu + Zucca + *Voli Vodka*

HOUSE COCKTAILS

(MADE TO ORDER) \$16

ESPRESS N SO CLEAN CLEAN

Voli Vodka + Liquor 43 + Colada

P**CH PLEASE

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

DALE HUEVO

Egg White+ Raw Sugar + Black Lemon Bitters + Yellow Chartreuse + *Voli 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 Bourbon* + Angostura Bitters

PLACE IS GREAT BUT THE OWNER SUCKS

Mamey + Mint + *Old Forestor Bourbon* + Prosecco

REVVVVVEEEENNNNGGGGAAAA!!!!

Harmless Coconut Water + Cocoa Bitters + *Rum Haven Coconut Rum* + *Flor De Cana 7 Rum*

FROZEN COCKTAILS

14

TWO WHITE GUYS GO TO A DONKEY SHOW AND....

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

LA PAPAYA!!!!!!!!!

Papaya |+ Coconut + Lime + *Whistle Pig Rye 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

CANNED BEERS

JOHNNY CUBA 7

German Lager / 5%

LA RUBIA 7

Wynwood Brewery FL / Blonde Ale / 5%;

LA ORIGINAL 7

La Tropical FL / Amber Lager / 4.5%

FREEDOM TOWER 7

Tank Brewing Co FL / Amber Ale/ 5.3%

JALALAI 8

Cigar City Brewing FL / IPA / 7.5%

WEST FLORIDIAN 10

Infinite Ale Works FL / Belgian Quad / 10.5%

ESTRELLA GALICIA 7

Hijos De Rivera / Pale Lager / 5.5%

1906 RESERVA ESPECIAL 8

Hijos De Rivera / Maibock / 6.5%

JUST THE HAZE 5

Sam Adams / Low Alcohol Beer / 0.5%

WINES BY THE GLASS

LA LUCA 14

Prosecco (Italy)

DOMAINE BOUSQUET 14

Brut (Argentina)

SIMON 15

Rose (France)

IL NIDO 14

Pinot Grigio (Italy)

BOUZA DO REI 14

Albarino (Spain)

JOEL GOTT 14

Sauvignon Blanc (California)

HARKEN 14

Chardonnay (California)

ROW 11 14

Pinot Noir (California)

BROADSIDE 14

Cabernet Sauvignon (California)

DOMAINE BOUSQUET 15

Malbec (Argentina)

HAPPY HOUR

TUESDAY—SATURDAY 5:00-7:00

\$1 OYSTERS

ALL NIGHT TUESDAY

30% OFF WINE BOTTLES

ALL NIGHT WEDNESDAYS (BOTTLES \$65 AND UNDER)

AUTHENTICALLY / INAUTHENTIC



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

S P A R K L I N G

DOMAINE BOUSQUET 50
Natural Wine (Argentina)

LA LUCA 50
Prosecco (Italy)

LA LUCA 50
Rose Prosecco (Italy)

MUMM NAPA 90
Brut (California)

MUMM NAPA 75
Rose (California)

MOET CHANDON IMPERIAL 100
Brut (France)

PIPER HEIDSIECK 90
Brut (France)

PERRIER JOUET 125
Grand Brut (France)

BILLCART SALMON 165
Brut Rose (France)

SIMON 46
Rose (France)

FLEUR DE PRARIE 44
Rose (France)

BOUZA DO REI 48
Albarino (Spain)

VILLA SANDI 44
Pinot Grigio (Italy)

CROCE DEI MONTI 49
Pinot Grigio (Italy)

KENWOOD SIX RIDGES 47
Sauvignon Blanc (California)

MOSSBACK 45
Chardonnay (California)

EDICT 52
Chardonnay (California)

W H I T E

R E D

ANGELINE RESERVE 46
Pinot Noir (California)

BROLIO RICASOLI 49
Chianti Classico (Italy)

CONDE DE SIRUELA 52
Ribera del Duero (Spain)

BOHORQUEZ 95
Ribera del Duero (Spain)

DOMAINE BOUSQUET 46
Malbec (Argentina)

ROUTESTOCK 55
Cabernet Sauvignon (California)

AUSTIN HOPE 75
Cabernet Sauvignon (Paso Robles)

PORTAL DEL ALTO 55
Carmenere Gran Reserva Chile

HACHE 85
Blend (Argentina)

PRISONER 95
Blend (California)

CHAT HAUTE PEZSAT 75
St. Emilion (France)

LUIS M MARTIN 80
Cabernet Sauvignon (California)

S P I R I T S

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
DEL MAGUEY
DEL MAGUEY PECHUGA
BOZAL CENZIO
BOZAL IBERICO

R U M

BACARDI 8
BACARDI 10
BRUGAL 1888
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

14 CORAZON
16 FORTALEZA BLANCO
18 FORTALEZA REPOSADO
15 DON JULIO BLANCO
15 DON JULIO REPO
DON JULIO 1942
15 HERRADURA REPOSADO
16 HERRADURA ULTRA AÑEJO
16 CASA AMIGOS SILVER
18 CASA AMIGOS REPOSADO
20 CINCO RO BLANCO
CINCO RO REPO
CLASE AZUL
15 TEQUILA OCHO PLATA
16 KOMOS ROSADO
18 KOMOS EXTRA AÑEJO
25 KOMOS CRISTALINO
18

B O U R B O N

25 OLD FORESTER
15 OLD FORESTER 1920
17 OLD FORESTER STATESMAN
18 OLD FORESTER 1897
18 OLD FORESTER 1910
14 MAKERS 46
14 BASIL HAYDEN
14 ANGEL'S ENVY BOURBON
18 BIB & TUCKER SMALL BATCH
20 BLANTON'S
30 BOOKERS
25 BUFFALO TRACE
18 COLONEL EH TAYLOR SMALL BATCH
18 EAGLE RARE
30 JEFFERSONS
JEFFERSONS OCEAN
LARCENY SMALL BATCH
RUSSEL'S 10
RUSSEL'S 13
RUSSEL'S SINGLE BARREL
WOODFORD RESERVE BOURBON

S C O T C H

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

R Y E

25 ANGEL'S ENVY 25
20 ELIJAH KRAIG 18
20 JEFFERSONS OCEAN 30
18 REDEMPTION 16
18 SAZERAC 16
20 JACK DANIELS SINGLE BARREL RYE 16
20 WHISTLE PIG PIGGY BACK 16
35 WHISTLE PIG SUMMER SMOKE 18
30 WOODFORD RESERVE 20

J A P A N E S E W H I S K E Y

18 HIBIKI 18
30 SANTORY TOKI 18
18 YAMAZAKI 30
35 YAMATO 18

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

18 JAMESON 16
25 BUSHMILLS 12 16
20 SLANE (IRISH) 15
18 KILBEGGAN (IRISH) 15
MICHTERS SOURMASH 30