

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

## RAW BAR

**MAMA MIA** 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** 16  
*Pizza Bianca | Tomato | Black Garlic Aioli*

- Stracciatella Cheese 7
- Jamon Serrano 10
- Boquerones 7

**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** 20  
*Chorizo Spice | Whipped Eggplant | Sofrito Fumet*

### R A N C H

**CROQUETA DE JAMON** 15  
*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*

**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

#### Y O U R W I F E S I N M Y P I N A C O L A D A 16

Coconut Milk + Pineapple Juice | Coconut Rum | *Slane Irish Whiskey*

#### W H O A L L S E E N T H E L E P R E C H A U N S A Y Y E A H H H H 16

Peach Schnapps | Sour Mix | *Slane Irish Whiskey*

### 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