

Shareables

Charcuterie board	29
Three seasonal meats and three cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread	
*Steak Tartare	20
Marinated beef tenderloin, shallots, capers, evoo, dijon mustard, egg yolk, cornichons, arugula, sea salt, sea black pepper, toasted artisan bread	
Tropical Ceviche	19
Citrus marinated mahi mahi, pineapple, mango, onion, cucumber, red bell peppers, cilantro, tomatoes, tortilla chips	
Filet Mignon Sliders	23
Beef tenderloin, caramelized onions, gruyere cheese, black pepper truffle aioli	
Oven Roasted Meatballs	24
Veal, beef, lamb, marinara, manchego, basil, toasted artisan bread	
Veggie Tostadas <i>v</i>	16
Soy chorizo, mushrooms, peppers, onions, pico de gallo, tomatillo salsa, cotija cheese, shredded lettuce, poblano chili aioli, fried wheat tortillas	
House Cut Fries <i>v</i>	15
Served with sriracha ketchup, horseradish mustard aioli	
*Tuna Tataki	19
Seared tuna, yuzu ponzu, ginger, fresno peppers, fried taro root, micro cilantro	
*Spicy Hand Rolls	20
Choice of spicy tuna or spicy salmon mix, nori, avocado, daikon sprouts, red onion, sushi rice	
Crab Stack	27
Marinated lump crab cake, mango cucumber salsa, smashed avocado, fried rice paper, gorgonzola aioli	
Fire Shrimp	22
Cajun butter, tomato, micro cilantro, toasted artisan bread	
Citrus Seared Scallops	24
Jumbo seared scallops, blood orange glaze, fiery corn relish, fried taro root, micro cilantro	

Salads

Garden Salad <i>v</i>	19
Mixed greens, beets, seasonal citrus, goat cheese, avocado, white balsamic vinaigrette, candied pecans <i>add chicken 7, shrimp 9, flat iron steak 10</i>	
Green Goddess Cobb Salad	22
Chicken, hard boiled eggs, tomatoes, bacon, avocado, blue cheese, green goddess dressing	
Iceberg Wedge	17
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli <i>add chicken 7, shrimp 9, flat iron steak 10</i>	
Blackened Mahi Salad	24
Blackened mahi, shaved brussels sprouts, red cabbage, carrots, red bell peppers, orange oregano vinaigrette, cajun sour crema, cilantro	
*Poke Bowl	24
Choice of salmon or ahi tuna, sushi rice, wakame, edamame, cucumber, red onion, avocado, carrots, ginger soy glaze, green onion, sesame seeds	

Signature Dishes

Double Smash Burger	24
Housemade burger blend, house sauce, lettuce, pickle, american cheese, house cut fries, sriracha ketchup	
Steak Frites	35
Pepper seared flat iron steak, cognac cream sauce, served with house cut fries	
*Seared Ahi	30
Marinated seared ahi, ginger rice, wasabi cream, roasted broccolini, soy butter	
Creamy Cajun Alfredo	24
Choice of chicken or shrimp, linguine, alfredo sauce, parmesan, parsley, toasted artisan bread	

Tacos (3 per order)

Salsa Macha Chicken Tacos	19
Oven roasted chicken, salsa macha, smashed avocado, diced onion, cilantro, lime, housemade corn tortillas	
Carne Asada Tacos	20
Carne asada, salsa rojo, smashed avocado, diced onion, cilantro, lime, housemade corn tortillas	
Impossible™ Beef Tacos <i>VEGAN</i>	20
Impossible beef, nacho 'cheese', iceberg lettuce, pico de gallo, housemade corn tortillas	

Taca-nadas (2 per order)

Is it a taco? Is it an empanada? No it's both!

Impossible™ Taca-nadas <i>VEGAN</i>	18
Fried empanada taco shell, impossible beef, pico de gallo, nacho 'cheese' sauce, shredded lettuce, lime wedge	
Carne Asada Taca-nadas	18
Fried empanada taco shell, carne asada, pico de gallo, shredded lettuce, poblano aioli, cotija cheese, lime wedge	
Ancho Chicken Taca-nadas	18
Fried empanada taco shell, ancho roasted chicken, pico de gallo, shredded lettuce, poblano aioli, cotija cheese, lime wedge	

Desserts

Mini Jars <i>v</i>	(one) for 7, (three) for 19
Double chocolate brownie • Strawberry shortcake Key lime cake • Berries and cream	
Bread Pudding <i>v</i>	12
Decadent bread pudding topped with vanilla bean ice cream, candied pecan crumbles, bourbon glaze	
Banana Fosters Taca-nadas <i>v</i>	15
Fried empanada taco shell, cinnamon sugar, bananas, brown sugar, whipped cream, caramel sauce, candied pecans	

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Vegetarian *v* / Vegan *VEGAN*

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions.
*These items may be served raw or undercooked.

Signature Cocktails \$19

Puttery Old Fashioned

Sazerac Rye whiskey, simple syrup, bitters, lemon oils

All Designer

Absolut Vodka, Aperol, St. Germain, lemon

Figgy Smalls

Uncle Nearest bourbon, figs, bitters, demerara sugar

The Last Diner

House rum blend, Fernet Branca, coconut, pineapple, lime

Banana Bread

Reposado tequila, banana, cacao, lemon

Margarita Standoff

Ancho-infused silver tequila, pineapple, lime, tajín

Good Sound & Beach Bound

Silver rum, angostura bitters, coconut, lime

Not an Espresso Martini

Cincoro Reposado, coffee liqueur, cold-brew, demerara sugar, cacao

Return of the Serpent

Blanco Tequila, pineapple, poblano, cilantro, lime

London Calling

London Dry Gin, bergamot, earl grey, absinthe, lemon

Zero-Proof Cocktails \$13

Eastside Sparkle

Zero proof gin, cane sugar, lime, mint, cucumber

Margarita Compromise

Zero proof ancho infused tequila, pineapple, orange, lime

Draft Beer \$8

Bells Hazy Hearted IPA

Blue Moon Belgian White

Brooklyn Brewery East IPA

Coney Island Beach Beer

Heineken

Miller Lite

Modelo

Shiner Bock

Yuengling Porter

Rotating Tap

Please ask your server for details

Wine Glass \$15/Bottle \$60

Red Wine

Cabernet Sauvignon

Savel & Stitch, California

Pinot Noir

Angel's Ink, California

Malbec

Salentin Reserve, Argentina

White Wine

Chardonnay

Cave de Lugny - Mâcon-Lugny Les Charmes
Burgundy, France

Pinot Grigio

Vila Puccini, Italy

Sauvignon Blanc

Oyster Bay, New Zealand

Rose

Fleurs de Prairie, France

Sparkling Wine

Sparkling White Wine

