**Primo**

**crispy calamari 13-**
lightly dusted tender calamari, calabria pepper aioli, crispy zucchini and sweet tomato chips, house pomodoro sauce

**gamberetti 13-**
prosciutto di parma wrapped jumbo sweet shrimp, arugula, bruschetta tomatoes, tangy balsamic, lemon burro sauce

**baked artichoke fonduta 11-**
tender baked artichokes with creamy fontina and ricotta cheese, topped with melted tomatoes, fresh herbs and hearth flatbread

**carpaccio 16-**
tellicherry pepper crusted beef tenderloin, white truffle essence, parmigiano-reggiano, capers, cold pressed olive oil, meyer lemon aioli, spicy greens

**crispy brussels sprouts 10-**
flash fried, served with shaved parmesan, whole grain mustard and truffle aioli

**bruschetta 10-**
flash fried, served with shaved parmesan, whole grain mustard and truffle aioli

**antipasto board 19-**
crafted old country charcuterie & artisan cheeses, country olives, truffle mustard, housemade chutneys, jam, sun-dried fruits, country-hearth bread

**Hearth Oven Pizza**

**margherita pizza 14-**
a classic with oven roasted tomatoes, fresh mozzarella cheese, housemade pomodoro sauce, torn basil

**tuscan pizza 15-**
sweet fennel sausage, house sliced meatballs, fontina, mozzarella, spicy tomato sauce, torn basil

**parma pizza 15-**
red wine poached pears, shaved prosciutto, crumbled gorgonzola, rosemary, creamy parmesan base

**rustica pizza 14-**
roasted foraged mushrooms, asiago, mozzarella and ricotta cheeses, white truffle essence, topped with balsamic dressed baby arugula

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**
**Handcrafted Cocktails**

**smokey old fashioned**
jack daniel's whiskey and maple syrup, with a hickory smoke flavor from our smoke gun

**raspberry thyme**
tito’s handmade vodka, lime sour, fresh raspberries, thyme

**opal orange**
stoli vodka, aperol, fresh lemon, mango syrup

**sicilian margarita**
patrón silver tequila, aperol, blood orange juice, lime sour, fresh lime juice

**strawberry jalapeño margarita**
muddled strawberry and jalapeño, patrón silver tequila, cointreau, simple syrup, fresh lime

**down under**
milagro silver tequila, elderflower, kiwi syrup, fresh lime, lava salt

**berry mule**
stoli ohranj vodka, fresh lime sour, seasonal berries, ginger beer

**florida mule**
muddled orange, patrón reposado, grand marnier, fresh lime juice, simple syrup, ginger beer

**watermelon mojito**
a classic mojito with bacardi superior rum, watermelon ice cubes

**coconut mojito**
bacardi coconut rum, toasted coconut rim
MARTINIS

hand shaken coconut daiquiri
malibu rum, fresh lime sour, toasted coconut rim

os cucumber cosmo
ffen cucumber vodka, fresh lemon, simple syrup,
pomegranate, cucumber garnish

spa day
hendrick’s gin, fresh lemon, passion fruit syrup, cucumber ribbon

sage advice
stoli vodka, fresh lemon, simple syrup, fig preserves,
egg whites, sage garnish

classic dirty martini
grey goose vodka, olive juice, blue cheese stuffed olives

strawberry shortcake
stoli vanil vodka, muddled strawberries,
simple syrup, graham cracker rim

blueberry martini
stoli blueberi vodka, fresh lime sour,
fresh blueberries

sweet heat
muddled jalapeño, grey goose vodka, elderflower,
vanilla passion fruit syrup, fresh honey

espresso martini
stoli vanil vodka, kahlua, espresso, simple syrup
RESERVE WINES
BY THE GLASS

faust, cabernet sauvignon, napa valley, ca 25-

stag’s leap wine cellars, ‘artemis’, cabernet sauvignon, napa valley, ca 26-

col solare, red blend, columbia valley, wa 28-

caymus, cabernet sauvignon, napa valley, ca 37-
<table>
<thead>
<tr>
<th>White by the Glass</th>
<th>Red by the Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>la marca, prosecco, italy (split)</td>
<td>erath, ‘resplendent’, pinot noir, willamette valley, or</td>
</tr>
<tr>
<td>korbel, brut, ca, nv (split)</td>
<td>la crema, pinot noir, sonoma coast, ca</td>
</tr>
<tr>
<td>nicolas feuillatte, brut, france, nv (split)</td>
<td>patz &amp; hall, pinot noir, sonoma coast, ca</td>
</tr>
<tr>
<td>simply naked, moscato, ca</td>
<td>ghost pines, merlot, sonoma/napa, ca</td>
</tr>
<tr>
<td>eroica, riesling, columbia valley, wa</td>
<td>alamos, malbec, argentina</td>
</tr>
<tr>
<td>maso canali, pinot grigio, trentino, italy</td>
<td>carnivor, cabernet sauvignon, ca</td>
</tr>
<tr>
<td>ruffino “il ducale”, pinot grigio, friuli doc, italy</td>
<td>silver palm, cabernet sauvignon, ca</td>
</tr>
<tr>
<td>kim crawford, sauvignon blanc, marlborough, new zealand</td>
<td>bellacosa, cabernet sauvignon, ca</td>
</tr>
<tr>
<td>villa maria, cellar selection, sauvignon blanc</td>
<td>chateau ste. michelle, cold creek vineyard, cabernet sauvignon, columbia valley, wa</td>
</tr>
<tr>
<td>meomi, chardonnay, central coast, ca</td>
<td>conn creek, cabernet franc, napa valley, ca</td>
</tr>
<tr>
<td>frei bros, reserve, chardonnay, russian river, ca</td>
<td>la braccesca, sabazio, sangiovese, rosso di montepulciano, italy</td>
</tr>
<tr>
<td>orin swift “mannequin”, chardonnay, north coast, ca</td>
<td></td>
</tr>
<tr>
<td>patz &amp; hall, chardonnay, sonoma coast, ca</td>
<td></td>
</tr>
<tr>
<td>conundrum, rosé, ca</td>
<td></td>
</tr>
</tbody>
</table>

118
**Craft Draft Beers**

**opal tangerine wheat**  
(deep blue brewing) 4.8% abv  
locally brewed, this wheat malt delivers a delicious thirst quencher  
with gentle touches of tangerine

**stella artois**  
(leuven, belgium) 5.2% abv  
this golden belgian brew is a signature blend  
of premium malt and saaz hops

**3 daughters beach blonde ale**  
(st. pete, florida) 5% abv  
refreshing and light with a bright golden hue,  
finished with hints of citrus

**opal IPA**  
(deep blue brewing) 5.8% abv  
perfectly blended with hints of citrus

**reef donkey APA**  
(tampa bay, florida) 5.5% abv  
dry-hopped american pale ale, lemon and lime  
aroma, hints of tropical fruit flavor

**American Premium**

bud light  budweiser  miller lite  
coors light  michelob ultra  yuengling  
o’doul’s (non-alcoholic)
<table>
<thead>
<tr>
<th>Imports/Crafts</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>peroni</strong></td>
<td>(Italy) 5.1% ABV</td>
<td>The original Italian beer, a refreshing, smooth lager</td>
</tr>
<tr>
<td><strong>cigar city jai alai</strong></td>
<td>(Ybor City, Florida) 7.5% ABV</td>
<td>An IPA that starts off with a citrus bitterness, hint of caramel and finishes with citrus and tropical fruit hop notes</td>
</tr>
<tr>
<td><strong>corona extra</strong></td>
<td>(Mexico) 4.6% ABV</td>
<td>The classic Mexican beer, the number one import in the USA</td>
</tr>
<tr>
<td><strong>corona light</strong></td>
<td>(Mexico) 4.2% ABV</td>
<td>A slightly lighter version of the Mexican classic</td>
</tr>
<tr>
<td><strong>anchor porter</strong></td>
<td>(San Francisco, California) 5.6% ABV</td>
<td>100% malted barley, generous amounts of fresh, whole hops, entirely natural carbonation and a simple, natural brewing process which is like no other in the world</td>
</tr>
<tr>
<td><strong>coppertail free dive ipa</strong></td>
<td>(Tampa Bay, Florida) 5.9% ABV</td>
<td>Heavy citrus and pine aromas layered over a bright malt backbone</td>
</tr>
<tr>
<td><strong>heineken</strong></td>
<td>(Netherlands) 5% ABV</td>
<td>European pale lager, first brewed in 1873</td>
</tr>
<tr>
<td><strong>guinness</strong></td>
<td>(Ireland) 4.2% ABV</td>
<td>An Irish dry stout first brewed in 1725</td>
</tr>
<tr>
<td><strong>funky buddha floridian</strong></td>
<td>(Oakland Park, Florida) 5.6% ABV</td>
<td>Authentic hefeweizen yeast creates the compelling aromas of bananas, citrus and cloves, while the all wheat and malt body perfectly captures the brilliance of an orange and yellow flecked Florida sunset</td>
</tr>
<tr>
<td><strong>amstel light</strong></td>
<td>(Netherlands) 3.5% ABV</td>
<td>Rich, hoppy flavor with a medium finish</td>
</tr>
<tr>
<td><strong>chimay red</strong></td>
<td>(Chimay, Belgium) 7% ABV</td>
<td>Has a coppery color and sweet, fruity taste that make it a particularly tasty dark ale</td>
</tr>
<tr>
<td><strong>hoegaarden belgian wit</strong></td>
<td>(Belgium) 4.9% ABV</td>
<td>The original Belgian wheat beer, brewed with coriander and orange peel</td>
</tr>
</tbody>
</table>
## Single Malt Scotch

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Age</th>
<th>Price</th>
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<tbody>
<tr>
<td>Oban</td>
<td>14</td>
<td>17</td>
</tr>
<tr>
<td>Laphroaig</td>
<td>10</td>
<td>12</td>
</tr>
<tr>
<td>The Dalmore</td>
<td>12</td>
<td>14</td>
</tr>
<tr>
<td>Glenfiddich</td>
<td>12</td>
<td>12</td>
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<tr>
<td>Glenfiddich</td>
<td>14</td>
<td>14</td>
</tr>
<tr>
<td>Glenfiddich</td>
<td>15</td>
<td>15</td>
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<tr>
<td>Glenmorangie</td>
<td>10</td>
<td>14</td>
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<tr>
<td>The Balvenie</td>
<td>12</td>
<td>15</td>
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<tr>
<td>The Balvenie</td>
<td>14 yr CC</td>
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<td>The Balvenie</td>
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<td>The Macallan</td>
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<td>The Macallan</td>
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<td>The Glenlivet</td>
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<td>The Glenlivet</td>
<td>25</td>
<td>57</td>
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## Blended Scotch

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Age</th>
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<tbody>
<tr>
<td>Chivas</td>
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<td>11</td>
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<tr>
<td>Chivas</td>
<td>18</td>
<td>16</td>
</tr>
<tr>
<td>Johnnie Walker</td>
<td>Red</td>
<td>10</td>
</tr>
<tr>
<td>Johnnie Walker</td>
<td>Black</td>
<td>12</td>
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<tr>
<td>Johnnie Walker</td>
<td>Blue</td>
<td>47</td>
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</tbody>
</table>

## Bourbon & Whiskey

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gentleman Jack</td>
<td>10</td>
</tr>
<tr>
<td>Basil Hayden's</td>
<td>10</td>
</tr>
<tr>
<td>Knob Creek</td>
<td>12</td>
</tr>
<tr>
<td>Knob Creek Rye</td>
<td>12</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>12</td>
</tr>
<tr>
<td>Bulleit</td>
<td>9</td>
</tr>
<tr>
<td>Bulleit Rye</td>
<td>9</td>
</tr>
<tr>
<td>Booker's</td>
<td>16</td>
</tr>
<tr>
<td>Baker's</td>
<td>14</td>
</tr>
<tr>
<td>Whistlepig Rye</td>
<td>14</td>
</tr>
</tbody>
</table>
**Cognacs**

- courvoisier vs 9-
- courvoisier vsop 15-
- hennessy vsop 15-
- hennessy xo 49-
- remy martin vsop 14-
- hennessy paradis 175-
- l'essence de courvoisier 245-
- remy martin louis xiii 255-

**Ports**

- taylor fladgate 10 16-
- taylor fladgate 20 24-
- taylor fladgate 30 37-
- taylor fladgate 40 46-
- fonseca bin 27 10-
- sandeman ruby 15-

**Classic Italian Endings**

- grappa, banfi brunello di montalcino 9-
- limoncello, housemade 10-
- galliano 10-
- sambuca 9-
- amaretto disaronno 10-
- muffato della sala, by antinori 16-
FROM OUR BARISTA

**mocha latte 6-**
a perfect combination of caramel, cocoa and milk

**espresso macchiato 6-**
intensely smooth

**orange blossom cappuccino 7-**
zeaty floral milk frothed with orange blossom

**cappuccino or latte 6-**
(single shot)

**espresso 5-**
(single shot)

**hazelnut cappuccino 7-**
a classic cappuccino blended with a hint of hazelnut

**cafe latte 6-**
a classic! blend of espresso and milk

**macchiato 6-**
blended with velvety milk foam

**french press**
house blend
small 6- large 8-

**tea forte 4-**
artisan-crafted varietals

DESSERTS

**tiramisu 10-**
espresso soaked savoiardi lady fingers, mascarpone cheese, coffee liqueur, cocoa powder, shaved chocolate

**bananas foster cheesecake 10-**
vanilla bean sugar cookie, burnt banana

**budino 10-**
dark chocolate and hazelnut mousse, chocolate sponge, sea salt, caramel crisp

**gelato 9-**
caramel sea salt, dark chocolate, vanilla

**crème brûlée 10-**
honey lavender, burnt sugar

**lemon bites 10-**
lemon sorbet, white chocolate, lemon shortbread, limoncello petit four, zested macaroon

**zeppole 9-**
cinnamon and sugar, dark chocolate filling, kahlua anglaise