

PRIMO

crispy calamari 13-

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

octopus carpaccio 14- (GF)

frisee, citrus vinaigrette, pickled baby peppers & onions, aleppo chili oil

baked artichoke fonduta 11-

tender baked artichokes with creamy fontina and ricotta cheese, topped with melted tomatoes, fresh herbs and hearth flatbread

steak tartare* 18- (GF)

beef tenderloin tossed in capers, shallots & chives, topped with egg yolk & parmesan, truffle mustard aioli, toasted ciabatta

crispy brussels sprouts 10-

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

bruschetta 10-

fresh garlic-rubbed grilled brick oven farmer's bread, fresh tomato and basil, creamy burrata cheese, balsamic drizzle

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- (GF)

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

tuscan pizza 15- (GF)

sweet fennel sausage, house sliced meatballs, fontina, mozzarella, spicy tomato sauce, torn basil

genovese pizza 15- (GF)

slow-roasted chicken confit, roasted red peppers, spinach, ricotta, creamy basil pesto base

rustica pizza 14- (GF)

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

(GF) these items are either gluten-free or can be made gluten-free

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

**Consumption of raw or undercooked food may result in an increased 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

paloma

patrón silver tequila, grapefruit, fresh lime, simple syrup, club soda, chile rim

berry mule

stoli ohranj vodka, fresh lime sour, seasonal berries, 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

bacardi coconut rum, fresh lime sour, toasted coconut rim

os cucumber cosmo

effen cucumber vodka, fresh lemon, simple syrup,
pomegranate, cucumber garnish

sandia

hendrick's gin, lemon juice, basil and fresh watermelon

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

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	28-
col solare, red blend, columbia valley, wa	29-
caymus, cabernet sauvignon, napa valley, ca	37-
prunotto, barolo, piedmont, italy	27-

WHITE BY THE GLASS

la marca, prosecco, italy (split)	12-
korbel, brut, ca, nv (split)	12-
nicolas feuillatte, brut, france, nv (split)	14-
prunotto, moscato d'asti, docg, italy	12-
eroica, riesling, columbia valley, wa	13-
maso canali, pinot grigio, trentino, italy	11-
ruffino "il ducale", pinot grigio, friuli doc, italy	12-
kim crawford, sauvignon blanc, marlborough, new zealand	12-
villa maria, cellar selection, sauvignon blanc	12-
meiomi, chardonnay, central coast, ca	10-
frei bros, reserve, chardonnay, russian river, ca	12-
orin swift "mannequin", chardonnay, north coast, ca	16-
patz & hall, chardonnay, sonoma coast, ca	17-
tormaresca, calafuria, rosé, italy	11-

RED BY THE GLASS

erath, 'resplendent', pinot noir, willamette valley, or	11-
la crema, pinot noir, sonoma coast, ca	16-
patz & hall, pinot noir, sonoma coast, ca	18-
ghost pines, merlot, sonoma/napa, ca	12-
alamos, malbec, argentina	9-
carnivor, cabernet sauvignon, ca	10-
silver palm, cabernet sauvignon, ca	12-
bellacosa, cabernet sauvignon, ca	15-
chateau ste. michelle, cold creek vineyard, cabernet sauvignon, columbia valley, wa	16-
conn creek, cabernet franc, napa valley, ca	18-
la braccessa, sabazio, sangiovese, rosso di montepulciano, italy	10-

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)

IMPORTS/CRAFTS

peroni

(italy) 5.1% abv

the original italian beer, a refreshing, smooth lager

cigar city jai alai

(ybor city, florida) 7.5% abv

an ipa that starts off with a citrus bitterness, hint of caramel and finishes with citrus and tropical fruit hop notes

corona extra

(mexico) 4.6% abv

the classic mexican beer, the number one import in the usa

corona light

(mexico) 4.2% abv

a slightly lighter version of the mexican classic

anchor porter

(san francisco, california) 5.6% abv

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

coppertail free dive ipa

(tampa bay, florida) 5.9% abv

heavy citrus and pine aromas layered over a bright malt backbone

heineken

(netherlands) 5% abv

european pale lager, first brewed in 1873

guinness

(ireland) 4.2% abv

an irish dry stout first brewed in 1725

funky buddha floridian

(oakland park, florida) 5.6% abv

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

amstel light

(netherlands) 3.5% abv

rich, hoppy flavor with a medium finish

chimay red

(chimay, belgium) 7% abv

has a coppery color and sweet, fruity taste that make it a particularly tasty dark ale

hoegaarden belgian wit

(belgium) 4.9% abv

the original belgian wheat beer, brewed with coriander and orange peel

SINGLE MALT SCOTCH

oban 14 yr	17-	the macallan 12 yr	13-
laphroaig 10 yr	14-	the macallan 18 yr	40-
the dalmore 12 yr	14-	the macallan 25 yr	140-
glenfiddich 12 yr	12-	the macallan 30 yr	265-
glenfiddich 14 yr	14-	the glenlivet 12 yr	13-
glenfiddich 15 yr	18-	the glenlivet 15 yr	16-
glenmorangie 10 yr	14-	the glenlivet 18 yr	23-
the balvenie 12 yr	16-	the glenlivet 25 yr	60-
the balvenie 14 yr CC	19-		
the balvenie 21 yr	39-		

BLENDED SCOTCH

chivas 12 yr	11-	johnnie walker red	10-
chivas 18 yr	20-	johnnie walker black	12-
		johnnie walker blue	55-

BOURBON & WHISKEY

gentleman jack	10-	bulleit	10-
basil hayden's	12-	bulleit rye	10-
knob creek	12-	booker's	16-
knob creek rye	12-	baker's 7	14-
woodford reserve	12-	whistlepig rye	14-

COGNACS

courvoisier vs 9-
courvoisier vsop 15-
hennessy vsop 17-
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 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

cappuccino or latte 6-
(single shot)

espresso 5-
(single shot)

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

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

tea forte 4-
artisan-crafted varieties

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-
key lime crème brûlée, mango crunch

profiteroles 10-
praline, strawberry and blueberry,
vanilla gelato, housemade whipped cream

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