



LITE FARE

- Thai Fish Tacos - Sriracha Glazed & Mango Salsa 12
- Tuna Crudo - Ahi Tuna, Avocado, Pineapple, Basil Lemon Vinaigrette 15 GF
- White Bean Dip - House Mix Chips or Crudités 9 VV
- Saffron Lobster Empanadas & Red Pepper Aioli 12
- Adobo Chicken Empanadas & Cilantro-Lime Crème 10
- Spinach Florentine Empanadas & Ripe Tomato Sauce 8 OV
- Spiced Waffle Fries, Parmesan Truffle Aioli 8 OV

BOWLS

- Additions:** Chicken Breast 5, Shrimp 7, Salmon 10, Ahi Tuna 9, Wagyu Skirt Steak 16
- Grilled Caesar Salad - Creamy Buttermilk Dressing, Cheese Crisps 12 OV
- Heirloom Tomato - Straciatella, Mache, Agro-Dolce 12 OV
- Power Quinoa - Avocado, Spinach, Baby Tomatoes, Honey-Herb Vinaigrette 13 OV
- Deep Greens - Kale, Broccoli, Chickpeas, Almonds, Maple Tahini 13 VV
- Spaghetti Pomodoro, Fresh Tomato-Basil Sauce, Sundried Tomatoes, Parmesano 13 OV/VV with no cheese

PIZZA FROM THE STONE HEARTH

- Margherita - Fresh Mozzarella, Tomato & Basil 15 OV
- Wild Mushrooms - Fontina Cheese, Truffle Oil 16 OV
- Braised Short Rib - Caramelized Onions, Blue Cheese and Arugula 17
- Pepperoni - Fresh Tomato Sauce, Mozzarella, Oregano 16
- Sweet Italian Sausage- Shaved Fennel, Smoked Mozzarella Béchamel, Green Apple 16

SLIDERS

- *We can substitute romaine lettuce for the bun upon request***
- Pat LaFrieda's Special Blend Cheeseburger - Neuske's Bacon, Cheddar, House Made Pickles 12 GF*
- Caprese - Buffalo Mozzarella, Heirloom Tomato, Basil Pesto Aioli 9 OV GF*
- Shrimp Avocado - Mache, Grilled Pineapple, Jalapeno 11
- Fried Chicken - Chipotle Buttermilk Ranch, Kale & Apple Slaw 10
- Crab Cake Sliders - Lettuce, Tomato, Spicy Mustard 12

ENTREES

- Seared Salmon, Grilled Sundried Tomato Pesto Arepa,
Green Bean Salad, Pomegranate Gremolata 21 GF
- 8 oz. Wagyu Steak Frites, Chimichurri Compound Butter 22 GF
- Braised Short Rib, Aged Cheddar Macaroni & Cheese, Crispy Onions 22

CHILDREN UNDER 12

- Chicken Fingers & Fries 9
- Macaroni & Cheese 9 OV
- Spaghetti & Tomato Sauce 9 OV & VV *with no cheese*
- Grilled Cheese Sandwich & fries 9 OV

Canvas

COCKTAILS 14

Watermelon Cooler
Boodles Gin, Watermelon, Cane Syrup, Lime

Blood Orange Margarita
Milagro Tequila, Solerno Blood Orange,
Agave, Lime

Moscow Mule
Absolut Vodka, Lime, Ginger Beer

Black Tarragon Daiquiri
Mount Gay Black Barrel, Tarragon syrup, Lime

Sagamore Daisy
Rutte Celery Gin, Mandarine Napoleon,
Agave, Lime

Pineapple Ocean
Eylx Vodka, Blue Curacao, Coconut, Pineapple

Blackberry Bourbon Collins
High West American Prairie Bourbon,
Blackberries, Cane Syrup, Lime, Club Soda

The Oasis
Hendricks Gin, Pineapple, Cucumber,
Honey, Lime

REFRESHMENTS

FIJI Water 4 500 ml 8 1L

VOSS Water 4 500 ml 8 800 ml

San Pellegrino Sparkling Natural
Mineral Water 4 500 ml 8 1L

DESSERTS

Molten Brownie Sundae - Marshmallow,
Chocolate Fudge, Amoretti Cherries 11

Warm Apple Empanada A La Mode -
Dutch Caramel Sauce 9

Home Made Tiramisu Nonna Style 9

House Gelato - Choice Of Vanilla, Chocolate
or Lemon 7

SPARKLING WINES

Prosecco, La Marca, Italy 12/46

Pommery, Pink Pop, France 187ml 25

Champagne, Nicolas Feuillatte Brut Reserve, France 69

Champagne, Ayala Brut Majeur, France 375ml 49

Champagne, Charles Heidsieck Brut Rose Reserve,
France 105

WHITE & BLUSH WINES

Rose, Listel, France 9/34

Riesling, Thomas Schmitt Estate QBA, Germany 11/42

Pinot Grigio, Maso Canali, Italy 10/38

Sauvignon Blanc, Whitehaven, New Zealand 10/38

Albarino, Martin Codax, Rias Baixas 9/34

Sancerre, Patient Cottat, France 15/58

Chardonnay, Drumheller, Columbia Valley, WA 9/34

Chardonnay, Landmark Overlook, Sonoma 13/50

RED WINES

Pinot Noir, Stephen Vincent, Sonoma 9/34

Merlot, Hedges, Columbia Valley, Washington 9/34

Malbec, Don Miguel Gascon, Mendoza, Argentina 9/34

Red Blend, Chateau Ste, Michelle "Artist Series",
Columbia Valley 75

Red Blend, Conn Creek "Herrick Red", Napa Valley 14/54

Cabernet Sauvignon, Motto, California 10/38

BEERS 8

Domestic

Local Crafts

Budweiser

Islamorada IPA

Bud Light

Florida Ave Indian Pale Ale

Imported Beers

Stella Artois

Presidente