



SMALL BITES DONE RIGHT!

BREAKFAST

{7AM - 11AM}

JAKE AND BAKE

Cuban egg press, with scrambled eggs, Applewood bacon, American cheese and mayo on Cuban bread **\$5**

CATS PAJAMAS

Non-fat greek yogurt, fruit and house made granola, with Keez Beez Red Mangrove Honey, and dried fruit **\$6**

THE "GOATS" GUARD

Herb omelet with goat cheese and roasted tomato confit **\$5**

HOTSY-TOTSY TACO

Breakfast taco of scrambled eggs, aged cheddar cheese, pico de gallo and avocado slices **\$4**

SKIFFS | \$4

Skillet potatoes
Chicken sausage
Applewood bacon
Seasonal fruit
"Coles Peace" Cuban toast

LUNCH & DINNER

{11AM - 10PM}

NIGHT OWL

A blend of Italian cured meat, with pickled vegetable relish, pressed with provolone cheese **\$7**

FLAPPER IN A WRAPPER

Grilled chicken wrap, on whole wheat tortilla, with wild berry mint vinaigrette, arugula, crushed apples, and herb feta **\$7**

RIGHT IN THE KISSER

Braised beef arepas, pickled red onions, cilantro rice, and salsa verde **\$7**

THE BIG CHEESE

House made "Pimento" Grilled cheese on "Wonder bread" **\$5**

THE BLIND PIG

Smokey pulled pork meat, aged cheddar cheese, on Pretzel bread, cider barbeque glaze, sweet onions **\$7**

SPECIALS OF THE DAY

Hand muddled guac, w/ assorted flatbreads and tortillas **\$6**

Taco **\$5**

Ceviche **\$7**

Salad **\$5**

Slider **\$5**

Flatbread "a la Plancha" **\$5**

I.R.S. (IRRESISTIBLE SNACKS) | \$4

Truffle popcorn
Pigs in a blanket
Salt and vinegar hand sliced chips
Hand cut fries with Parmesan cheese
Devils on horseback
Roasted mixed nuts with sea salt and rosemary
House mixed Olive jardinière

Pool + Bar + Lounge

RUM ROW

UP IN SMOKE | \$13

Del Maguey Vida and Aged Key West Raw & Unfiltered Legal Rum with ginger, simple syrup and fresh lime juice. Shaken & served on the rocks.



There was only one cigar factory in Key West in 1831, but it soon became big business. By 1890 there were 129. Union labor and tax-free land in Tampa moved production and Key West soon lost its place as America's leading producer of hand-rolled Cuban cigars - you could say it went "Up in Smoke."

KEEZ BEEZ KNEES CIRCA 1920 | \$16

Nolet's Silver Dry Gin, Keez Beez Red Mangrove Honey, simple syrup shaken with fresh lemon juice and a dash or two of lavender water. Shaken and served martini style.

THE REAL MCCOY | \$15

Simonton 105, Orgeat and a dash of Peychaud's Bitters muddled with fresh mint leaves. Served over crushed ice.



Bill McCoy was the captain of three ships on Rum Row and the founder of the system under which large ships anchored off the coast in international waters and sold liquor to smaller ship-to-shore boats that transferred it to the shore.

SLOAN'S KEY LIME PIE | \$16

Key West First Legal Rum and fresh key lime juice together with a dash of condensed milk, cardamom liqueur, simple syrup and a fresh egg. Shaken and served with a dollop of whipped cream and a crushed graham cracker & captain crunch rim.

TOMOKA MOJITO | \$14

The Gates | Key West Rum, St-Germain Elderflower Liqueur and lychee juice are mixed and muddled with fresh lime and mint leaves. Served over ice with a float of club soda.



On November 15, 1923, McCoy and Tomoka encountered the U.S. Coast Guard Cutter Seneca. After a fight, Tomoka tried to run, but the Seneca placed a shell just off her hull and Bill McCoy's days as a rum-runner were over.

QUEEN CLEO | \$15

Grey Goose Vodka, grapefruit juice, lime juice and simple syrup muddled with fresh basil leaves. Shaken and served martini style.

MORAZE 75 CLASSIC 1930 DRINK ORIGINALLY NAMED FRENCH 75 | \$14

Bombay London Dry Gin shaken with fresh lemon juice and simple syrup. Served in a flute over Prosecco.



Henri Moraze was a businessman on the French island of St. Pierre and became a millionaire many times over by importing liquor from France and Canada and selling it to rumrunners who brought it to Rum Row.

HILDA'S CHI-CHI | \$15

House infused pineapple vodka, pineapple juice, coconut milk and shot of coconut water. Shaken and served over ice.

KISS THE BOOTLEGGER | \$15

Cabo Wabo Tequila, Canton Ginger Liqueur, mango nectar, a dash of Bittermans Hellfire Shrub shaken with fresh lime juice and basil leaves. Served on the rocks.

BLOOD ORANGE MOON | \$14

Knob Creek Rye Whiskey, Solerno Blood Orange Liqueur, fresh orange juice, simple syrup and 2 dashes Angostura Bitters. Shaken and served with club soda on the rocks.

"SPANISH MARIE" RUM ROW DARK & STORMY | \$14

Dash of lime juice and ginger beer are swirled together and topped with Partida Tequila, served over ice. Topped with a float of Hum Botanical Spirit and fresh lime.