



# SNACKS

MARINATED OLIVES	\$6	MANCHEGO IN OLIVE OIL	\$6
CRISPY ALMONDS	\$6	PROSCIUTTO LA QUERCIA	\$6
ZTB BREAD W/ BUTTER & OLIVE OIL	\$6	ALL FIVE	\$25

# GARDEN

<b>WATERMELON SALAD</b> crema, cotija cheese, toasted corn, cilantro	\$10
<b>BITTER LETTUCES</b> yogurt vinaigrette, mint, cucumber	\$12
<b>FLORIDA STRACCIATELLA</b> charred cabbage, black truffle, egg, potato	\$12
<b>GRILLED "WEDGE" SALAD</b> buckwheat, bacon, buttermilk dressing	\$13
<b>CHARRED CAULIFLOWER</b> chickpea, black sesame, dehydrated olives	\$10
<b>SWEET POTATOES</b> fish sauce caramel, cashew, thai basil	\$10
<b>WHOLE ROASTED BROCCOLI</b> red miso, togarashi, soy, bonito	\$11

# SEA

<b>LOCAL FISH TARTARE</b> frozen leche de tigre, jalapeño, radish	\$17
<b>RAW SCALLOP "WALDORF"</b> green apple, frozen grapes, walnut	\$18
<b>CONCH FRITTERS</b> citrus yogurt, celery, jalapeno	\$14
<b>ROCK SHRIMP ROLL</b> brown butter, lemon, potato roll	\$15
<b>FLORIDA CLAMS</b> frijoles negros, lime, herbs	\$19
<b>HOUSEMADE BUCATINI</b> sea urchin butter, citrus, rock shrimp	\$24
<b>WHOLE ROASTED FISH</b> raw & cooked vegetables, lemon & olive oil	\$34

# LAND

<b>BEEF CARPACCIO</b> lemon, olive oil, grana padano, breadcrumbs	\$12
<b>GRILLED SWEETBREADS</b> celery root, celery chimichurri	\$21
<b>LAMB RIBS</b> "305" spice, peanut, mint	\$15
<b>PORK SECRETO</b> black garlic, scallion, charred greens	\$23
<b>GRILLED DUCK BREAST</b> carrots, carrot puree, smoked carrot juice	\$25
<b>WOOD OVEN CHICKEN</b> grilled bitter lettuce, mojo canario	\$30
<b>28 OZ. BONE-IN RIBEYE</b> marrow/truffle butter, smoked sea salt	\$55

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



# DESSERTS

**OLIVE OIL 'MAGIC SHELL'** \$11  
locally made ice cream, candied almond, tierra nueva chocolate, california olive ranch olive oil

**BUTTERMILK PANNA COTTA** \$11  
vanilla bean, pistachio, lemon, sweet herbs

**THE ELVIS** \$11  
Peanut butter mousse, banana ice cream, brown butter cake, brown sugar yogurt

**"ETON MESS"** \$11  
whipped cream with condensed milk, sorbet, meringue, passion fruit

**FROZEN BLUE CHEESE** \$11  
hazelnut, local honey, black pepper



# FLORIDA BEERS

**NATIVE LAGER** \$7  
Native Brewing Co. - Ft. Lauderdale

**LA RUBIA** \$7  
Wynwood Brewing Co. - Miami

**FLORIDIAN HEFEWEIZEN** \$7  
Funky Buddha Brewery - Oakland Park

**MONK IN THE TRUNK** \$7  
Inlet Brewing Co. - Jupiter

**SEA COW MILK STOUT** \$7  
Saltwater Brewing Co. - Delray

**JAI ALAI IPA** \$7  
Cigar City Brewing Co. - Tampa

**NUANCE SAISON(750ML)** \$23  
Barrel of Monks Brewery - Boca Raton

# COCKTAILS

**CATCHER & THE RYE** \$12  
Jim Beam Rye, Lillet, Chamomile, Cinnamon Smoke, Bitters

**PARKSIDE SOUR\*** \$12  
Beefeater Gin, Celery, Cucumber, Thai Basil, House Sour

**EL CONEJO\*** \$12  
Cruzan Aged Light Rum, Carrot Juice, Florida Grapefruit, Sea Salt

**YELLOW SUBMARINE** \$12  
Olmecca Altos Tequila, Apple, Local Citrus, Cayenne

**THE MIAMI INCIDENT\*** \$12  
Effen Vodka, Kaffir Lime, Strawberry, Eucalyptus Tincture

**PEACOCK PUNCH\*** \$12  
Leblon Cachaca, Passion Fruit, Condensed Milk, Mint, Lime

**OUR DARK & STORMY** \$12  
Cruzan Blackstrap Rum, Vanilla Bitters, Nutmeg, Ginger Soda

**BAY VIEW SPRITZ** \$12  
Orange Flower Aperol, Cocchi Americano, Montelliana Prosecco

# WHITE WINE

	BTG	QTR	BOT
<b>MONTELLIANA PROSECCO,</b> Italy	\$10	-	\$35
<b>LE MESNIL GRAND CRU BRUT CHAMPAGNE,</b> France	-	-	\$86
<b>LOUIS DE GRENELLE SAUMUR ROSÉ,</b> Provence, France	-	-	\$54
<b>TRIENNES ROSÉ,</b> Provence, France	\$12	\$22	\$43
<b>BROADBENT VINHO VERDE,</b> Minho, Portugal	\$8	\$15	\$29
<b>CHÂTEAU DE VALMER VOUVRAY LOIRE,</b> France	\$10	\$18	\$35
<b>CONDE VILLAR ALVARINHO,</b> Minho, Portugal	\$11	\$20	\$39
<b>BUITENVERWACHTING SAUVIGNON BLANC,</b> Constancia, South Africa	\$12	\$22	\$43
<b>RAATS CHENIN BLANC,</b> Stellenvosch, South Africa	\$12	\$22	\$43
<b>ANABELLA CHARDONNAY,</b> Napa Valley, California	\$14	\$26	\$51
<b>DOMAINE COLLET CHABLIS,</b> Burgundy, France	-	-	\$75
<b>FAILLA CHARDONNAY,</b> Sonoma Coast, California	-	-	\$95

# RED WINE

	BTG	QTR	BOT
<b>VINUM CELLARS PINOT NOIR,</b> Monterey, California	\$11	\$21	\$41
<b>PARAISO PINOT NOIR,</b> Santa Lucia Highlands, California	-	-	\$48
<b>SIDURI PINOT NOIR,</b> Santa Rita Hills, California	-	-	\$72
<b>MUZARD SANTANEY BURGUNDY,</b> Cote De Beaune, France	-	-	\$86
<b>CHATEAU PUECH HAUT GRENACHE SYRAH BLEND,</b> Languedoc, France	\$13	\$24	\$47
<b>O FOURNIER URBAN UCO MALBEC,</b> Mendoza, Argentina	\$10	\$18	\$35
<b>ANCIENT PEAKS "RENEGADE" RED BLEND,</b> Paso Robles, California	-	-	\$55
<b>RAMIREZ DE LA PISCINA "RESERVA",</b> Rioja, Spain	\$12	\$22	\$43
<b>VAJRA NEBBIOLO,</b> Piedmont, Italy	-	-	\$65
<b>AIA VECCHIA "LAGONE" SUPER TUSCAN,</b> Tuscany, Italy	\$10	\$18	\$35
<b>SLINGSHOT CABERNET SAUVIGNON,</b> Napa Valley, California	\$13	\$24	\$47
<b>CLOS CANON BORDEAUX,</b> St. Emillion, France	-	-	\$135

\*Nix the booze and order your drink virgin for \$8.