

COCKTAIL LIST

SIGNATURE COCKTAILS

Risirva Di Miele | 24

Bourbon, Disaronno, Honey, Lemon

Blossom | 26

Gin, Aperol, Agave, Strawberries, Egg White

Amaro Caribe | 26

Barrilito 3stars, Campari, Rosso Vermouth, Simple Syrup, Lime, Egg White

Inferno | 27

Campari, Banana Licor, Ancho Reyes, Lime, Simple Syrup, Balsamic Caviar

Secret Garden | 30

Hendricks, St. Germain, Cucumber, Lemon, Simple Syrup, Top Brut Champagne

Il Tesoro Martini | 35

Barrilito Dark Rum, Coffee Licor, Licor 43, Coconut Rum, Espresso, Hazelnut

Classics Cocktails

Spritz | 18

Aperol, Prosecco, Soda

El Totem | 22

Gin, Lime, Coconut Cream, Passion Fruit

El Behique | 24

Local Dark Rum, Amaro, Pineapple, Cinnamon Syrup, Lime

0% Proof Cocktails

Spritz | 18

0% Aperitivo, Leitz Sparkling Blanc De Blanc

Old Cuban | 18

0% Dark Rum, Lime, Soda, Bitter

CARTA DEL VINI

WINES BY THE GLASS

CHAMPAGNE E SPUMANTI

ITALIAN SPARKLING

Rufino, Prosecco DOC, Veneto, NV	21	80
Barone Pizzini, Brut Rose, Franciacorta, Lombardy NV	45	180
Ca'Del Bosco, Brut, Franciacorta, Lombardy NV	40	160

CHAMPAGNE

Pierre Trichet “L’Authentique” Brut 1er Cru, France, NV	45	180
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VINO BIANCO

Trouillet Lebeau “Aux Chailloux” 1er Cru Pouilly-Fuissé, Burgundy, France 2019	30	120
Malvira Roero Arneis, Piedmont, Italy 2024	25	100
Fantinel Pinot Grigio, Tenuta Sant’Helena Collio, Friuli-Venezia Giulia, Italy 2023	22	85
Pascal Jolivet ‘Clos du Roy’ Sancerre, France 2023	35	140
Stag’s Leap Wine Cellars “Karia” Chardonnay, Napa Valley, California 2023	35	140

VINO ROSATO

Château d’Esclans, Rosé, Côtes de Provence, “Dorado Beach”, Provence, France 2023	21	80
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VINO ROSSO

Villa Travignoli “Busi”, Chianti Rufina DOCG, Toscana, Italy 2022	25	100
Tenuta Argentiera, Cabernet Sauvignon, “Poggio Ai Ginepri”, Tuscany, 2021	28	110
Ponzi Pinot Noir Reserve, Laurelwood District, Willamette Valley, 2022	35	120
Banfi Brunello di Montalcino, Toscana, Italy 2020	45	180
Oddero Barolo, Piedmont, Italy 2020	50	200

VINI DOLCI

Michele Chiarlo “Nivole” Moscato D’Asti	15	50
Graham’s, Tawny 20 year	40	200

All wines and vintages are subject to availability and change.

CARTA DEL VINI

CHAMPAGNE E SPUMANTI

ITALIAN SPARKLING

Biancavigna, Brut Millesimato, Conegliano Valdobbiadene, Prosecco, Veneto, 2021 100

CHAMPAGNE

Veuve Clicquot, Brut,, “Yellow Label”, Champagne, France,NV 180
Dom Pérignon, France 2015 700
Louis Roederer “Cristal” 2015 1000
Charles Heidsieck Blanc de Blanc NV 220

CHAMPAGNE ROSE

Laurent Perrier Rosé, France NV 225
Billecart-Salmon, Le Rosé Extra Brut, Champagne, France, NV 280

VINO ROSATO

ITALY

La Spinetta, Rosé, “Il Rosé di Casanova”, Toscana, Italy, 2021 80
Tenuta San Leonardo, Lagrein, Rosati, “Gemma”, Trentino, Italy 2022 90

FRANCE

Château d’Esclans, Rosé, “Garrus”, Cotes de Provence, France, 2016 275

VINO BIANCO

ITALY

La Spinetta, Colli Tortonesi, Timorasso, Piemonte DOC 2023 120
La Scolca, Gavi dei Gavi, “Black Label”, Piemonte 2022 130
Azienda Santa Barbara, “Tardivo, Ma Non Tardo”, Castelli di Jesi Verdicchio, Marches 2018 170
La Spinetta, “Lidia”, Chardonnay, Piemonte DOC 2017 250

FRANCE

Domaine Vacheron Le Pave Sancerre 2021 300
Domaine 47N3E Chablis 1er Cru Beauroy 2023 170
Joseph Drouhin Puligny Montrachet, Burgundy, France 2022 350
Domaine d’Ardhuy, Corton-Charlemagne, Grand Cru, Burgundy, France, 2021 420

SPAIN

César Márquez, Godello, “La Salvación”, Bierzo, Castilla y León, Spain, 2022 130
Pedralonga Albariño “Barrica” Rias Baixas 2022 120
Artis Bodega & Viñedos, Albariño, “Mar”, Rías Baixas, Spain, 2021 260

USA

Hillick & Hobbs, Estate Dry Riesling, Seneca Lake, New York, USA, 2021 120
Merry Edward's, Sauvignon Blanc, Russian River Valley, California, USA, 2023 180
Château Montelena, Chardonnay, Napa Valley, California, USA, 2019 190

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CARTA DEL VINI

VINO ROSSO



ITALY

Massolino Barolo, Piedmont, 2020	180
Pio Cesare, ‘Mosconi’ Barolo, Piedmont, 2020	300
La Spinetta, “Vigneto Bordini”, Barbaresco DOCG, Piemonte 2018	200
Tenuta Santa Maria, Amarone della Valpolicella, Clasico Riserva DOCG, Veneto 2017	300
Tenuta San Leonardo, Vignetti Delle Dolomiti “San Leonardo”, Trentino 2019	260
Argiano Rosso di Montalcino 2023	140
Argiano Brunello di Montalcino	190
Antinori Pian del Vigne Brunello di Montalcino 2020	200
Gaja Pieve Santa Restituta Brunello di Montalcino 2019	280
Mocali Brunello di Montalcino 2015	260
Arcanum Cabernet Franc IGT, Toscana, 2018	260
Argiano Solengo 2021	180
Macchiole Bolgheri Rosso 2023	140
Macchiole “Messorio” 2018	700
Ornellaia, “Super Tuscan”, Bolgheri DOC Superiore, Toscana 2021	700
Tenuta San Guido, Sassicaia, Bolgheri DOC, Toscana 2021	700
Cottanera Etna Rosso 2021	90

SPAIN

Abel Mendoza, Tempranillo, “Seleccion Personal”, Rioja, 2018	180
Olivier Riviere “Las Viñas de Eusebio”, Rioja, 2019	180
Buil & Giné “Pleret”, Priorat, 2014	200
Dominio de Es Tinto Fino, Ribera del Duero 2022	330

FRANCE

Olivier Riviere Les Jardins d’Edina Cotes de Bourg 2022	125
Domaine Giraud Les Gallimardes Rouge Chateaufort du Pape 2019	330
Domaine des Perdrix Nuits Saint Georges, Burgundy 2022	225
Thibault Liger Belair ‘La Croix de Champs’ Gevrey Chambertin, Burgundy 2022	300

USA

Morlet Coteaux Noble Pinot Noir, California 2014	300
Adaptation, Cabernet Sauvignon, Napa Valley, California 2019	220
Caymus, Cabernet Sauvignon, “Special Selection”, Napa Valley, California 2019	600
Silver Oak Cabernet Sauvignon, Napa Valley, California 2018	400
Opus One, Napa Valley, California 2021 375ml	550

SOUTH AMERICA

Gran Enemigo, Red Blend, Mendoza, Argentina 2020	140
Montes, Carménère/Petit Verdot, “Purple Angel”, Colchagua Valley, Chile 2020	225
Concha y Toro, Cabernet Sauvignon, “Don Melchor”, Puente Alto, Chile, 2022	320

VINO DOLCI

Castello Banfi, “Rosa Regale”, Sparkling Red Brachetto d’Acqui, Piemonte 2022	90
Malvira, “Renesium” Late Harvest, Arneis, Piemonte NV	120

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BEERS

ITALIAN BEERS

BALADIN “BIRRA BALADIN ISAAC” 12

A hay-yellow blanche, with a slightly hazy and cloudy appearance and moderate, fine head

BALADIN “L’IPPA” 12

Notes of melon and mango complement the distinct citrusy notes of tangerine.

BALADIN “WAYAN” 12

Evoke flower fields and make you gently land on a sea of thyme and rosemary.

IMPORTED BEERS

HEINEKEN 12

STELLA ARTOIS 12

CORONA EXTRA 12

MICHELOB ULTRA 12

PERONI 12

LOCAL

MEDALLA LIGHT 8

TAINA OLD HARBOR 12

MAMBO OCEAN LAB 12

SEASONAL LOCAL BEER 12

0 % PROOF BEER

HEINEKEN 0% 8



BAR MENU

Grilled Baby Gem 🥛🌾🐟🥚 | 28

Roasted Garlic Aioli, Parmigiano Reggiano, Cantabrian Anchovy, Sourdough Crostini, Mustard Seeds, Lemon Oil

Broken Burrata 🥛🥥🐷🌾 | 34

Heirloom Tomatoes, Fine Herb Oil, Roasted Hazelnut, Prosciutto, Basil Powder

Neapolitan Style Meatball 🐷🌾🥛🥚 | 28

Pomodoro, Polenta, Parmigiano Reggiano, Balck Pepper Ricotta

Fritto Misto di Mare 🐟🦞🌾🥚 | 34

Shrimp, Calamari Rings, Garden Vegetables Batons, Calabrian Pepper, Recao Aioli

Ravioli alla Bolognese 🐷🌾🥚🥛 | 32

Ragu alla Bolognese, San Marzano Pomodoro Espuma, Parmigiano Reggiano, Chili Flakes, Extra Virgin Olive Oil

The Burger 🌾🥛🐟🥚 | 65

8 oz Wagyu Patty, Truffle Aioli, Calvisius Caviar, Provolone, Sesame Brioche

Braised Short Rib 🌾 | 58

Carbernet Glaze, Asparagus, Onion Crisp, Chives, Arugula Oil

Parmesan Truffle Fries 🌾🥛 | 22

Truffle Salt, Parmigiano Reggiano, Parsley

Margarita 🌾🥛 | 26

San Marzano sauce, Tomato, Mozzarella, Basil

Diavola alla Calabrese 🌾🥛🐷 | 28

San Marzado Sauce, Salami Calabrese, Calabrian Pepper Oil, Arugula

Prosciutto 🌾🥛🐷🥥 | 30

San Marzano Sauce, Mozzarella, Pistachio, Spicy Honey, Heirloom Baby Tomatoes, Arugula

Ai Quattro Formaggi 🌾🥛🐷 | 30

Mozzarella, Provolone, Parmigiano, Gorgonzola Dolce, Sundried Tomato, Local Smoked Pork

Egg 🥚 Dairy 🥛 Fish 🐟 Shellfish 🦞 Gluten Free 🌾 Pork 🐷 Nuts 🥥 Vegan 🌿 Vegetarian 🍃 Sesame 🌱 Soybean 🥜 Wheat 🌾

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDER COOKED EGGS, MEATS OR SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.