

SHAREABLES

CHICKEN WINGS Choice of Sriracha Honey BBQ, Lemon Pepper, or Guava BBQ Oven Roasted Chicken served with Carrot Sticks and Ranch	17
WING FLIGHT 12 Bone-In Wings dressed in our 3 Signature Sauces, served with Carrot Sticks and Ranch	22
CHICKEN TOSTONES Ancho Chicken, Cajun Crema, Fried Plantain, Guacamole, Pickled Onion, Cheese, Micro Cilantro	12
VEGGIE TOSTADAS Impossible Meat, Mushroom, Peppers, Onion, Lettuce, Pico De Gallo, Tomatillo Salsa, Poblano Chili Aioli, Pecorino, Fried Wheat Tortillas	15
QUESO BLANCO WITH CHORIZO Tortilla Chips served with Queso, Chorizo, and Pico de Gallo	10
CRAB CAKES Fresh Handmade Crab Cakes, Lemon, Micro Cilantro, served with Slaw and Remoulade	20
SPINACH ARTICHOKE DIP Creamy Spinach Dip, Parmesan, Gruyere Cheese, Roasted Garlic, Tortilla Chips	17
CHIPS & DIPS Tortilla Chips served with Salsa Roja & Guacamole	10
HOUSE CUT FRIES Hand Cut Fries blanched for 24 Hours, served with Sriracha Ketchup and Horseradish Mustard Aioli	10

Signature
ENTREES

BOLOGNESE PASTA Meat Sauce, Manchego, Black Pepper	20
MISO SALMON Marinated Miso Salmon, Apple Slaw, Ginger Rice, Balsamic Broccolini	20
MARSALA STATLER CHICKEN Pan-Seared Airline Chicken, Marsala Wine Sauce, Seasonal Vegetable Medley, Garlic Mashed Potatoes	26
CHICKEN PICCATA Seared Chicken, Garlic Mashed Potatoes, Broccolini, Lemon Caper Cream	23
HONEY CHIPOTLE SHRIMP BOWL Pan Seared Shrimp, Mango, Avocado, Black Bean, Corn Relish, Red Bell Pepper, Ginger Rice, Cilantro	20

SALADS

CHICKEN CAESAR SALAD Romaine, Chicken, Pecorino, Croutons, Housemade Caesar Dressing	16
JERK CHICKEN SALAD Romaine, Jerk Chicken, Mango Salsa, Mango Vinaigrette	18
GREEN GODDESS COBB SALAD Chicken, Bacon, Avocado, Hard-Boiled Egg, Tomato, Blue Cheese, Green Goddess Dressing	17

Hometown
HEROES 

VACA FRITA Grilled Shredded Beef & Onions, Fried Plantains, Black Beans and Yellow Rice	24
OXTAIL STEW Oxtail, Yellow Onion, Carrot, Celery, Parsnip, Potato, served with Rice and Red Beans	33
CREAMY JERK ALFREDO Choice of Chicken or Salmon Penne Pasta, Bell Pepper Medley, Jerk Alfredo, Parmesan Cheese	27

Artisan
PIZZAS

CLASSIC MARGHERITA San Marzano Sauce, Fresh Mozzarella, Pecorino, Manchego, Basil	19
SAUSAGE & HOT HONEY Sausage, Hot Honey, Spicy Soppresata, Mozzarella, Ricotta, Pecorino	19
SPICY CHORIZO PIZZA Piquillo Peppers, Mozzarella, Chorizo, Jalapeno, Crushed Red Pepper	19
VEGGIE White Sauce, Spinach, Tomato, Mushroom, Red Onion, Mozzarella, Pecorino, Manchego, Sea Salt, Pepper	19
MEAT LOVERS San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage, Spicy Soppresata, Pecorino, Manchego, Sea Salt, Pepper	19

DESSERTS

DESSERT FLIGHT (Choose 3 Desserts)	23
RUM CAKE Dark Rum Vanilla Cake, Honey Rum Glaze	10
BOURBON BREAD PUDDING Bread Pudding, Vanilla Bean Ice Cream, Pecan Crumble, Bourbon Glaze	8
CHURRO WAFFLE Housemade Churro Waffles, French Vanilla Ice Cream, Cinnamon Sugar, Chocolate, Caramel, Berries	12
TIRAMISU Velvety Layered Coffee-Flavored Dessert, Cocoa Powder, Chocolate Shavings	12
RASPBERRY DONUT CHEESECAKE Creamy Cheesecake, Raspberry Filling, Raspberry Sauce, Donut Topping	12

Signature COCKTAILS \$18



MARGARITA STANDOFF

Espolon Blanco Tequila,
Ancho Chilles, Pineapple, Lime



DROP ME OFF IN WYNWOOD

Wild Turkey Bourbon, Rosemary, Cabernet,
Cane Sugar, Lemon, Fee Foam



MIGRONI

Bacardi White Rum, Campari, Sweet Vermouth,
Blood Orange, Passionfruit



SIREN OF THE TROPICS

Hennessy VS Cognac, Bananas,
Apple Pie Spice, Cream



RETURN OF THE SERPENT

Espolon Blanco Tequila, Poblano, Cilantro,
Pineapple, Cane Sugar, Lime



MILLION DOLLAR MULE

Tito's Vodka, Elderberry,
Cane Sugar, Lime, Ginger Beer



MAGIC CITY SUNSET

Aperol, Guava, Papaya, Cane Sugar,
Prosecco, Orange Soda



OAXACAN TOXIN

Del Maguey Vida Mezcal, Ginger,
Orgeat, Agave, Lemon



MADUROS PAPI

Bumbu Aged Rum, Maduros, Cane Sugar,
Chocolate Bitters, Angostura Bitters



APHRODITE'S SECRET

McQueen & The Violet Frog Handcrafted Gin,
Lavender, Hibiscus, Cane Sugar, Lemon, Soda

Zero-Proof COCKTAILS \$12



MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila,
Pineapple, Cane Sugar, Lime



SERRANO FIZZ

Ritual Zero-Proof Gin, Blueberries,
Serrano Peppers, Cane Sugar, Lime, Soda



THE REVITALIZER

Pineapple, Orange, Coconut,
Raspberry, Cane Sugar, Lime



DEMURE SHIRLEY

Pomegranate Grenadine, Cinnamon,
Cane Sugar, Lime, Soda

THE 23 COLLECTION \$23

PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur,
Demerara, Chocolate Bitters

ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier,
Cane Sugar, Lime

CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila,
Cane Sugar, Bitters, Grapefruit Oils

DRAFT BEER \$9

MILLER LITE

TANK LA PLAYITA

MODELO

BLUE MOON

YUENGLING

STELLA ARTOIS

FUNKY BUDDHA | Floridian

WYNWOOD | La Rubia

VOODOO RANGER IPA

ROTATING TAP Please ask your server

BOTTLES & CANS \$7

CORONA

HEINEKEN

MICHELOB ULTRA

PERONI

JAI ALAI IPA

DRAGON STOUT

RED STRIPE

HEINEKEN 0.0 | NA

HIGH NOON SELTZER 10

Assorted Flavors

WINE \$15

CABERNET SAUVIGNON

MERLOT

PINOT NOIR

MALBEC

CHARDONNAY

SAUVIGNON BLANC

REISLING

STILL ROSE

SPARKLING ROSE

BRUT CHAMPAGNE

PROSECCO

WATER \$6

AQUA PANNA

SAN PELLEGRINO

SAN PELLEGRINO ESSENZA Assorted Flavors

PERRIER

Weekend BRUNCH

EVERY SATURDAY

11AM–3PM

STEAK FRITES & EGGS	28
Pepper Seared Flat Iron Steak, Cognac Cream Sauce, Sunny Side Up Eggs, Breakfast Potatoes, Onions, Peppers	
BREAKFAST PIZZA	20
Scrambled Eggs, Salsa Roja, Monterey & Cheddar Cheese, Bacon, Italian Sausage, Pico de Gallo, Poblano Aioli, Cilantro	
CHICKEN & WAFFLES	20
Fried Chicken Tenders, Belgian Waffle, Pepper Gravy, Syrup	
FRIED CHICKEN BISCUIT SANDWICH	18
Marinated Deep Fried Chicken, Buttermilk Biscuit, White Cheddar, Hot Honey, Over-Easy Egg, Fresh Fruit	
BREAKFAST SMASHBURGER	19
Two Patties, Potato Bun, American Cheese, House Sauce, Tomato, Lettuce, Pickle, Egg, French Fries, Sriracha Ketchup	
BREAKFAST BURRITO	18
Flour Tortilla, Scrambled Eggs, Italian Sausage, Pepperjack Cheese, Monterey Cheese, Potato, Pico de Gallo, Salsa Roja, Fresh Fruit	
 SUNRISE SANDWICH	18
Toasted Wheat Bread, Scrambled Egg Whites, White Cheddar, Spinach, Avocado, House Sauce, Fresh Fruit	
 AVOCADO TOAST	16
Wheat Toast, Poached Egg, Grape Tomato, Hot Honey, Everything-Bagel Seasoning, Chili Flakes	
 THICK CUT FRENCH TOAST	18
Battered Thick-Cut Bread, topped with Fresh Fruit, Syrup	

Kids


BRUNCH

Served with Seasonal Fruit – Ages 12&Under

BACON & EGGS	15
KIDS WAFFLE	15
KIDS PIZZA	15
Choice of Cheese or Pepperoni	

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS & BLOODY MARYS	25
2 hour time limit, does not extend into mini golf courses	
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MIMOSA	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
BLOODY MARY	13
Vodka, House Bloody Mix, Tajín	
ESPRESSO MARTINI	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
WHISKEY-MOSA	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemonit	
APEROL SPRITZ	13
Aperol, Sparkling Wine, Soda Water	

 Vegetarian  Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Notify your server of food allergies or dietary restrictions.