



## bar snacks

spiced marcona almonds	7
marinated olives	6
hummus with pita	7

## appetizers

### chargrilled pepper crostino 14    fried calamari 18

grilled and marinated bell peppers, garlic, parsley, grated manchego cheese, grilled bread

crispy calamari, tomato-aleppo pepper sugo, toasted sumac crema

### mediterranean dips 13

grilled pita bread served with red pepper muhammara dip, garlic toum yogurt dip, mint chermoula dip

### salumi 20

chef's selection of hand-crafted cured meats of spain and italy, pickled organic vegetables, cured olive and caper tapenade, sun cured tomato, crusty breads

## flatbreads

### the amare

leek, potato, lardon, roasted black pepper, gruyere 19

### la margherita

tomato basil, tuscan olive oil, ricotta and provolone cheeses 17

### la sopressata

sopressata, red onion, torn mozzarella cheese, san marzano tomato 18

## entrees

### grilled angus burger 19

chargrilled angus beef burger, tomato jam, imported greek feta cheese, lettuce, tomato, onion, toasted brioche bun

### grilled mahi mahi 39

olive oil, lemon, parsley, tuscan kale, cauliflower, toasted fregola sarda, spanish caper emulsion

### grilled souvlaki 32

your choice of two grilled tender chicken or angus beef skewers with crispy potatoes, tabbouleh, pesto, harissa spiced hummus, and warm pita bread

We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary needs or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## specialty cocktails

### banana hands

18

brother's bond bourbon whiskey, masterfully combined with tempus fugit crème de cacao & tempus fugit crème de banane spritzed with st. elizabeth's allspice dram garnished with a chocolate-dipped banana chip

### cara-cara spritz

13

canned & carbonated at the swan reserve grey goose vodka white peach & rosemary vodka, martini fiero vermouth, cara-cara & blood orange tiki bitters

### casa effect

19

casamigos blanco tequila infused with butterfly pea flower tea, lime-maraschino elixir topped with a rosemary infused edible bubble

### florida beehive

21

tanqueray flor de sevilla gin, st. germain elderflower liqueur, orange blossom honey, fresh lemon, orange juice

#### *choose your adventure:*

tropical  
citrus  
floral  
herbal

shaken with our very own neo-victorian era champion shaker

### fitful of fronds

18

del maguey 'vida' san luis del rio mezcal, chinola passionfruit, pineapple-lemon-rose elixir, fresh pineapple topped with a sandeman 'fine ruby' porto float & spritzed with 'archipelago' cocktail cologne

### golden alps

16

gray whale gin, honey & lemon chamomile elixir, yellow chartreuse served up with a blitzed chamomile tea & sugar rim

### pace horse 'no abv'

14

a unique house blend of lime, ginger, cardamom and palm sugar infused with turmeric topped with soda

### 'bitter pineapple' old fashioned

20

swan reserve 1792 barrel select bourbon whiskey, apothecary's bitter pineapple syrup, stir house bitters blend recipe #1 rosemary smoked & served on a large cube

### garden party

15

rhum barbauncourt infused with hibiscus flowers, torani orgeat syrup, fresh lime spritzed with orange flower water garnished with a 'disco' lime

### modern grapes

15

ketel one vodka, st. germain elderflower liqueur, grape purée, fresh lime topped with soda & garnished with frozen grapes





## wine by the glass

### sparkling

Mionetto Prosecco Brut, Veneto	12
G.H. Mumm, 'Grand Cordon' Brut, Reims	20
Val d'Oca, Rosé Prosecco, Millesimato	13

### white

Pighin, Pinot Grigio, Friuli	11
Wairau River, Sauvignon Blanc, Marlborough	13
Sonoma-Cutrer, Russian River Ranches, Chardonnay, Sonoma	18
Snoqualmie, Chardonnay, Columbia Valley	12

### rosé

Fleurs de Prarie, Côtés de Provence	12
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### red

Meiomi, Pinot Noir, California	16
Troublemaker, Red Blend, Central Coast, California	14
Alexander Valley Vineyards, Cabernet Sauvignon, California	17
The Critic, Cabernet Sauvignon, Napa Valley, California	14
Terrazas de los Andes Altos, Malbec, Mendoza, Argentina	13





## beers

### domestic

Bud Light	7.5
Budweiser	7.5
Miller Lite	7.5
Samuel Adams Boston Lager	7.5
Blue Moon Belgian White	7.5
Michelob Ultra	7.5

### import

Corona Extra	8.5
Heineken	8.5
Stella Artois	8.5
Modelo Especial	8.5

### craft

'Phins & Feathers Pale Ale, Lakeland, FL - Swan & Dolphin Exclusive	9.5
Truly Hard Seltzer, Seasonal Flavors	7.5
Three Daughters Key Lime Cider, St. Petersburg, FL	9.5
Motorworks 'Pulp Friction' IPA, Bradenton, FL	9.5
Sailfish 'Tag & Release' Amber Ale, Fort Pierce, FL	9.5
Alcatraz Brewing 'Double Cold Brew Coffee' Stout, Palm Coast, FL	9.5

### draft

Bud Light	8.5
Phins & Feathers Pale Ale, Lakeland, FL - Swan & Dolphin Exclusive	9.5
Ivanhoe Park Brewing Co. 'Park Hopper' Pilsner, Orlando, FL	9.5
Walking Tree Brewery, 'Sandyfeet' Wheat Ale, Vero Beach, FL	9.5
Cigar City 'Maduro' Brown Ale, Tampa Bay, FL	9.5
<i>Ask about our Seasonal Selection</i>	9.5

