

BEVERAGE MENU

COCKTAILS

Verde Spicy Margarita <i>tequila ancho reyes verde, lime</i>	15
White Sangria <i>white wine, peach liqueur, berries, mixed fruit, club soda</i>	17
Bloody Mary <i>filthy bloody mary mix, celery, vodka</i>	15
Verde Tonic <i>freshly pressed cucumber juice, sweet lime, gin, tonic water</i>	16
Piña Mojito <i>pineapple, mint, bacardi rum</i>	16
Mangonada <i>mangoes, lime, casamigos silver tequila</i>	17
Strawberry Aperol Spritz <i>aperol, prosecco, club soda, strawberry syrup</i>	17
Espresso Martini <i>grey goose vodka, kahlua, espresso</i>	17
Mimosa <i>orange juice, prosecco</i>	14

MOCKTAILS

Watermelon Fizz <i>watermelon, mint, club soda</i>	12
Coconut Cooler <i>coconut water, lemon & lime juice, cucumber, mint, simple syrup</i>	13
Strawberry Lemonade <i>lemonade, strawberry syrup</i>	12

BEER

Prison Pals “The Goat 10” Lager	8
South Beach Brewing Company IPA	8
Stella Artois	8
Michelob Ultra	8

CONSTELLATION

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WINE



WHITE

Faisao Vinho Verde <i>Portugal</i>	12 38
Yealands Sauvignon Blanc <i>Marlborough</i>	12 42
Tilia Chardonnay <i>Mendoza</i>	14 49
Collemassari Vermentino <i>Montecucco</i>	14 49

RED

Planet Pinot Noir <i>Oregon</i>	14 49
Imagery Cabernet Sauvignon <i>California</i>	14 49

ROSÉ

Whispering Angel <i>Côtes De Provence</i>	13 46
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BUBBLES

Campo Viejo Cava <i>Espana</i>	11 42
La Marca Prosecco <i>Italy</i>	14 48
Veuve Clicquot Yellow Label <i>France</i>	125

COFFEE

Drip Coffee	3
Espresso	4
Cappuccino	5
Lavender Cappuccino	8
Pistachio Cappuccino	8
Latte	5
Cortadito	4.5
Macchiato	4
Americano	5
Hot Chocolate	4

TEAS

Matcha	5.5
Chai	5.5
Darjeeling	4.5
Earl Grey	4.5
Chamomile	4.5
Jasmine	4.5
Mint	4.5

20% gratuity is applied to all checks

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Valeri Fuentes, Executive Chef | Sylvia Heilmaier, Restaurant Manager