

New Years 3 Course Menu

First Course Choice of

Grilled Octopus Taco

southern caviar | pickled cauliflower | sweet chili

Beet Tartare

avocado | kewpie mayo | hazelnut | arugula

Tuna Crudo

citrus | candied kumquats | shallot | arbequina | white ponzu

Second Course Choice of

Seared Pichana

creamy purple sweet potato | charred scallions | smoked carrots
mint-parsley chimichurri

Duck Confit Piñon

Tamarind demi-glace sauce | chive-cilantro & chicharron

Snapper & Shrimp Chermoula

black bean & Israeli cous cous congri

Third Course Choice of

Opera Torte

Raspberries, coffee liquor sauce, hazelnut nugatine

Guava & Cheese Dumplings

Madagascar vanilla ice cream | pickled papaya

Spanglish Cocktails

¡Cuero Na' Ma'!

Haig Club Single Grain Whisky / Courvoisier Cognac / Sherry Wine Blend / Italian Vermouth / Lavender Bitters / (This cocktail it's being aged in a leather bag for a total of 12 days)

Dolce & Banana

Lemon Verbena Infused Roku Gin / Campari / Italian Vermouth / Creme de Banane

Bamboo Shadow

Tio Pepe Fino Sherry / Lillet Blanc / Cilantro Tincture / Cucumber Soda / Grapefruit Bitters

Sunshine State Garibaldi

Strawberry Infused Cappelletti Aperitivo / Basil Infused Green Chartreuse / Florida's Fresh Orange Juice

The Rye Punch

Redemption Rye Whiskey / St. George Pear Spice Liqueur / Fresh Lemon / Earl Grey with Bergamot

Como Una Flor

Tamarind Infused Citadelle Jardin D'été Gin / Grapefruit & Rosemary Tonic / Lemongrass / Coriander / Ginger

La Marketa

Rosemary Infused Don Q Cristal Rum / Pineapple / House Falernum / Lime / Vanilla Bitters / Demerara

Vice Sour

Capel Pisco / Sweet Fino / Citrus / Passion Fruit & Dark Coconut Espuma / Golden Coffee

Caipirinha Frizá

Leblon Cachaca / Muddled Fresh Lime / Sugar Cane / Green Apple & Fresh Herbs Granita

Parrandero

Cardenal Mendoza Brandy / Rhum JM / Orange Liqueur / Lemon / Sangria Air

Pornstar Mejican@

El Recuerdo Mezcal / Passionfruit / Vanilla Bitters / Lemon / D.O.C. Prosecco

Spanglish Harlem

Redemption Rye / Grapefruit Infused Cocchi Di Torino / Gonzalez Byass Pedro Ximenez Sherry / Chocolate Bitters

Seasonal Cocktails

La Cura Cocktail

Pineapple infused 1888 Brugal Rum / Coconut Ice Sphere

Caribbean Highball

1888 Brugal Aged Rum / Amontillado Sherry / Coconut Water / Grapefruit Soda

Coquito Shot or Bottle / Holiday Season

1888 Brugal Aged Rum / Coconut Milk & Cream / Cinnamon / Vanilla / Condensed Milk

Rum Diary

Havana Club Añejo / Plantation 3 Stars / Palo Cortado Sherry / Strawberry Balsamic Reduction / Lemon / Angostura Bitters / Vanilla Soda

All Time Favorites

Cafetera Old Fashioned

1888 Aged Rum / Cigar Bitters / Cold Brew Coffee Reduction

Vuela Paloma

Dobel Diamante Tequila / Yellow Bell Pepper / Lime / Grapefruit / Ginger / Cilantro Tincture / Savory Salt Rim

Thai Coco

Coconut Fat Washed Haku Vodka / Lemongrass / Kaffir Lime / Ginger / Topo-Chico Sparkling Water

Paparazzi

Dill Infused Dobel Diamante Tequila / Campari / Cappelletti / Passion Fruit Reduction / Fresh Lime Juice

Non-Alcoholic Beverages

Piña Fresca

Pineapple / Cucumber / Citrus / Demerara

Lavender Lime-ade

Lavender Tincture / Fresh Lime / Sparkling Water / Sugar Cane

Oat-chata

Oat / Cinnamon / Allspice / Agave / Smoked Salt / Nutmeg

C.R.E.A.M.

Espresso Martini

Haig Club Single Grain Scotch / Fresh Brewed Espresso / Vanilla / Cacao / Chocolate Bitters / Lemon Oils

Affrogato

Espresso Shot . Banana & Sherry Wine Ice Cream . 1888 Brugal Aged Rum . Freshly Grated Nutmeg & Candied Orange Zest

Cojelo Con Take It Easy

Lungo Coffee . Condensed Oat Milk . Aromatic Cream {Add a shot of Irish Whiskey or Aged Rum for +7}