JAGUAR SUN

APERITIFS • 15

Easy Tiger
vodka, coconut, grapefruit cordial, lime, basil eau de vie, champagne

Sunday Driver
tequila, green apple, lime, manzanilla, cinnamon, kummel

Jewel Game
barolo chinato, campari, chai, grapefruit cordial, lambrusco

La Reforma
mezcal, honeydew, falernum, cocchi americano, bitters

COCKTAILS • 16

Green Ghoul
tequila, mezcal, poblano, cucumber, lime

Jailbreak
bourbon, japanese whisky, coffee rhum, bitters

Madam Butterfly
gin, chamomile, gentian, lemon, egg white

Fino Martini
gin, fino sherry, clarified passionfruit

WFPD
jamaican and puerto rican rums, pineapple, lime, nutmeg

Wolf Whistle
a tequila espresso martini with vanilla bean and cinnamon

Very Strong Baby
mexican rum, strawberry campari, vermouth, pear eau de vie, salt

EXOTICS • 17

Young Astronaut
rum, rum, rhum, mango, dry vermouth, lime, aji amarillo

Top Hat
single malt, jamaican rum, palo cortado, pineapple, banana, bitters

Hoatzin (HOTE-zin)
bajan & jamaican rums, lime, guava, campari, pineapple

Living Dead
clairin, absinthe, passionfruit, hard spices, lime, tabasco

FREAK OF THE WEEK

Maiden's Prayer #3
mezcal, calvados, cocchi americano, apricot brandy, orange bitters

WHITE

Albarino **$14/44**
Bodegas Albamar, 2020, Rias Baixas

Gruner Vetliner **$16/54**
Rudi Pichler, 2021, Wachau

RED

Grenache, Cinsault **$14/44**
Chateau Landra, "Le p'tit Landra, 2020, Ventoux

Tempranillo **$16/54**
Aster, Crianza, 2016, Ribera del Duro

ORANGE

Semillon **$16/54**
VeraSolis, 2021, Itata Valley, Chile

SPARKLING

Lambrusco **$12/40**
Lini 910, NV, Emilia-Romagna

HAPPY HOUR (5-7:00)

OYSTER • 1

TINY TINI • 8
gin or vodka, vermouth, olive, twist

COCKTAILS • 10

Tom Collins
gin, lemon, sugar, soda

Manhattan
rye whiskey, sweet vermouth, bitters

Margarita
tequila, triple sec, lime

Mamie Taylor
scotch, lime, ginger, soda

Moscow Mule
vodka, ginger, lime, soda

BEER

Lager (normal size) **$5**
Champagne Velvet

IPA (16 oz) **$8**
Ravenous Pig, "Five Points", Orlando

IPA (16.9 oz) **$16**
Maine Beer Co, "Lunch", Portland, ME

Saison (11.2 oz) **$12**
Saison Dupont, Farmhouse Ale, Belgium

SHERRY

Manzanilla **$7/26**
Orleans

Fino **$8**
Valdespino "Inocente"

Fino en Rama **$18**
PM Spirits

Palo Cortado **$20**
PM Spirits

Palo Cortado **$25**
Osborne "Capuchino", VORS

JAGUAR SUN

RAW BAR

Beausoleil Oyster* 3.5
Kusshi Oyster* 4
yuzu kosho, pina/habanero, or green ghoul mignonette
Snapper Crudo* 16
burnt serrano relish
Tuna Crudo* 19
pequillo, shallot, lemon
Hokkaido Scallop* 21
aguachile negro, pickled chayote

SMALLER

Parker House Rolls 5
Bar Snack 14
salami, marcona almonds, parmesan, griddled bread
Heirloom Tomato 14
salsa verde, onion
Little Gems 15
red wine vinaigrette, avocado, walnut
Caesar* 16
Stracciatella 19
endive, torn bread
Wagyu Beef Tartare* 18
tarragon, fingerling potato chips, grilled bread

PASTA

Bucatini 19
cacio e pepe
Spicy Rigatoni 21
pork sugo, parmesan
Cavatelli 22
tomato, guanciale, breadcrumb
Pappardelle 23
chicken sugo verde, shishito
Tagliatelle 24
mushroom, sherry, egg yolk
Strozzapreti 25
mussels, ‘nduja, brioche breadcrumb
Agnolotti 29
corn, blue crab, saffron, marcona almond

DESSERT

Ice Cream Sandwich 10
kouign amann, vanilla ice cream
Foie Gras 13
passionfruit mousse, strawberry

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

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

JAGUAR
SUN