

**EAT
YOUR
HEART
OUT**

okeydokey

COCKTAILS

Estoy Mule Bien \$15

Haku Vodka, Guava Puree, Lime Juice, Fever Tree
Ginger Beer

One Large Cucumber Please \$16

Sipsmith Gin, Cucumber Juice, Basil Lemongrass,
Syrup, Lemon Juice & Italius

It's Spritz-O-Clock Somewhere \$15

Aperol, Combier, Prosecco

I've Got 99 Problems, But A Peach Ain't 1 \$16

Angels Envy Bourbon, Lemon Juice, Simple Syrup,
Crème de Peche, Blackberries & Strawberries

Blurred Limes \$15

Ron Zacapa 23, Bacardi, Lime Juice, Simple Syrup &
Mango Puree

Balls of Fire \$15

Mi Campo Blanco, Chinola Passionfruit, Lime juice,
Agave Syrup & Hellfire Bitters

Hottie With A Biscotti \$16

Ketel One Vodka, Cold Brew Concentrate, Faretti
Biscotti Chocolate Liqueur & Simple Syrup

Bye Fe-Lychee \$16

818 Blanco, Bushido Sake, Lemon Juice, Lychee Puree,
Grapefruit Juice, Giffard Piment d'Espelette

Freshly Squeezed \$15

Haku Vodka, St. Germain, Honey Syrup, Lime Juice,
Strawberry Puree, Fever Tree Lemonade, Mint

Toki-Yo Old Fashioned \$17

Suntory Toki, Cinnamon Syrup, Domaine De Canton
Ginger, Orange Bitters

DRAFT & CANNED BEERS

La Rubia - American Blonde Ale \$8

Wynwood Brewing Company

La Playita - German Pilsner \$8

Tank Brewing Company

Freedom Tower - Amber \$10

Tank Brewing Company

Jai Alai - India Pale Ale \$10

Cigar City

El Jefe - Hefeweizen \$12

J. Wakefield Brewing

No Names - Mexican Lager \$12

Tripping Animals Brewing

Ever Haze - Hazy IPA \$12

Tripping Animals Brewing

HARD SELTZERS

Hign Noon - Vodka Seltzers \$10

Watermelon, Peach, Pineapple, Grapefruit

Hey Hei - Gin Seltzers \$10

Grapefruit, Lemon Berry, Cran-Tan

**Kindly note that a 18% service charge will be added to all bill

WINES - by the glass

RED

Cabernet Sauvignon - 14 Hands \$10 (carafe - \$36)
Columbia Valley - Washington

Pinot Noir - Portlandia \$13
Willamette Valley - Oregon

ROSE

Fortant Grenache \$10 (carafe - \$36)
France

WHITE

Sauvignon Blanc - Matua \$10 (carafe - \$36)
Marlborough - New Zealand

Chardonnay - Ferrari Caranol \$13
Sonoma Coast - California

WINES - by the bottle

RED

Chianti - Santa Cristina Chianti \$32
Tuscany - Italy

Merlot - Rodney Strong \$36
Sonoma Coast - California

Pinot Noir - Portlandia \$45
Willamette Valley - Oregon

Red Blend - The Prisoner \$88
Napa Valley, California

Zinfandel - 8 Years in the Desert \$90
Orin Swift Callifornia

ROSE

Moulin de Gassac \$42
Vin de Pays - France

The Pale \$32
Vin de Pays - France

WHITE

Chardonnay - Ferrari Caranol \$45
Sonoma Coast - California

Moscato - Saracco \$45
Piemont - Italy

Pinot Grigio - Villa Puccini \$36
Toscana - Italy

Sauvignon Blanc - The Crossing \$32
Marlborough - New Zealand

CHAMPAGNE AND BUBBLES

Mionetto Prosecco Brut (187ml) \$14
Split - By the glass

Ruggeri Prosecco Brut Rose (200ml) \$16
Split - By the glass

Nicolas Feuillatte Champagne (720ml) \$45

Charles de Fere Champagne (720ml) \$25

SAKE

Way of the Warrior (10oz Carafe) *Bushido* \$20

Daiginjo (720ml) *Joto* \$75

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COFFEE BREAK



COFFEE BREAK - BAKERY & DELI

BREAKFAST ALL DAY

Avocado Toast \$12
*Multi Seeds Homemade Bread, Smashed Avocado
 Boiled Egg \$2 - Poached Egg \$3*

Salmon Avocado Toast \$17
*Multi Seeds Homemade Bread, Smashed Avocado, Smoked
 Salmon, Cherry Tomatoes, Dill Cream Cheese*

Organic Acai Bowl \$15
*Organic Acai, Banana, Blueberries, Strawberries,
 Granola, Coconut & Honey*

Deluxe Smoked salmon bagel \$16
*Smoked Salmon, Dill Cream Cheese, Capers,
 Tomato, Red onion & Chives*

Classic cream cheese bagel \$7

Light power Bowl \$14
Seasonal Fruit, Greek Yogurt, Granola, Honey

Croissant Ham & cheese \$8
French Croissant with Ham & Cheese

Croissant Deluxe \$15
*French croissant with Smoked Salmon, Red Onions,
 Dill Cream Cheese, Tomato & Capers*

Egg Sandwich \$12
*Scrambled Eggs & Cheese. Choice of bagel,
 Croissant or Spinach Tortilla*

Scrambled Egg Platter \$13
*Scrambled Eggs & Cheese, with multigrain toast,
 Butter and Jelly*

Signature Waffle \$15
*Strawberries, Banana, Blueberries,
 Powdered Sugar & Syrup*

French Toast \$14
With Strawberries, Bananas, Whipped Cream,

LUNCH

Quiche Broccoli, Leek & Cheese \$14

Tuna break salad \$16
*Tuna Salad, Mixed Greens, Cherry Tomato,
 Red Onion, Carrot, Black Olives, Cucumber*

Croissant Tuna Salad \$12
*French croissant with Tuna Salad,
 Tomato & Mixed Greens*

Homemade empanadas \$5
*Ham & Cheese, Spinach & Cheese, Beef, Chicken,
 Short Ribs (+\$1)*

Greek signature salad \$15
*Mixed Greens, Cherry Tomato, Red Onions,
 Black Olives, Feta Cheese & Greek Dressing*

Tuna salad wrap \$15
*Tuna Salad, Mixed Greens, Tomato, Cucumber, Mozzarella
 Cheese in Spinach Tortilla*

Deluxe wrap \$16
*Smoked Salmon, Cream Cheese, Tomato, Mixed Greens,
 Avocado, Red Onion, Dill Dressing in Spinach Tortilla*

SWEET BREAKS

Cakes (ask for daily selection) \$9

Almond Caramel Cookie \$5

Banana Bread \$6

Sweet Meringue Caramel Alfajor \$4

Gluten Free Alfajor \$5

Gluten Free Guava Tart \$7

Croissant (French, Chocolate) \$5

Dairy free apple cinnamon cake \$5

COFFEE - TEA

Espresso - Macchiato \$3

Double espresso - Double Macchiato \$4

Americano \$4

Latte \$5

Cappuccino \$5

Cappuccino Coffee Break \$6

American Coffee \$3.75

Hot chocolate \$5.5

Organic Tea \$4.5

Matcha latte \$6

Iced latte \$6

Iced Brew Coffee \$4

Ice tea \$4

JUICES & SMOOTHIES

Energy \$11

Red apple, Pineapple, Carrot Ginger

Vitamix \$11

Orange, Carrot

Digestive \$11

Orange, Carrot, Pineapple

Detox \$11

Green apple, Celery, Cucumber, Ginger, Lemon

Fresh squeezed orange juice \$8

Lemonade \$4

Apple juice \$4

Winter \$10

Smoothie Peach, Mango & Orange Juice

Spring \$10

Smoothie Mango, Banana & Milk

Summer \$10

Smoothie Strawberry, Banana & Milk

Autumn \$10

Smoothie Pineapple, strawberry & Orange Juice

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ATLAS - MEDITERRANEAN CUISINE

COLD MEZZE

Heirloom Tomato Salad <i>Persian Cucumber, Red Onion, Oregano Red Wine Vinegar, Greek Feta</i>	\$16
Hearts of Romaine Salad <i>Lemon Caper Dressing, Manouri Cheese</i>	\$12
Aegean Seafood Salad <i>Sweet Prawns, Calamari, Octopus, Lemon, Herbs</i>	\$18
Gigante Beans <i>Red Pepper, Oregano, Onion</i>	\$11
Grape Leaf Dolmades <i>Seasoned Rice, Sun Dried Tomato, Toasted Pine Nuts</i>	\$15
Mediterranean Olives <i>Herb Marinated</i>	\$8
Tzatziki <i>Labneh, Cucumber, Garlic, Dill</i>	\$10
Htipiti <i>Fresh Roasted Red Peppers, Feta, Herbs</i>	\$16
Humus <i>Chickpeas, Olive Oil, Garlic, Lemon Juice</i>	\$12
Babaganoush <i>Roasted Eggplant, Fresh Herbs, Tahini</i>	\$14
Mezze Platter <i>Htipiti, Humus, Babaganoush, Served with 4 Warm Pita Wedges</i>	\$14/\$28

HOT MEZZE

Atlas Chips <i>Crispy Zucchini and Eggplant with Tzatziki</i>	\$16
Grilled Vegetables <i>Fresh Herbs EVOO, Lemon</i>	\$17
Greek Potato Spears <i>Roasted Potatoes, Lemon, Oregano, Manouri Cheese</i>	\$11
Grilled Marinated Cauliflower <i>Turmeric, Paprika, Tahini</i>	\$18
Graviera Saganaki <i>Pan Fried, with Fresh Lemon</i>	\$17

Fried Calamari <i>With Tomato Sauce and Tzatziki</i>	\$18
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Char Grilled Octopus <i>Spanish Octopus, Red Onion, Capers, Olive Oil</i>	\$24
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Kofte <i>Lamb Meatballs, Mediterranean Spices, Tzatziki</i>	\$23
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SALADS

Greek Salad <i>Romaine, Tomatoes, Olives, Feta</i>	\$17
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KABOBS - GRILLED SKEWER

*Served with Grilled Tomatoes, Tzatziki,
and Basmati Rice*

Leg of Lamb	\$32
Filet Mignon	\$30
Chicken	\$22
Colossal Shrimp	\$28

SIDES AND ADDITIONS

Warm Pita	\$2
Greek Honey	\$2
Greek Feta	\$5
Grilled Haloumi	\$12
Small Tzatziki	\$4
Schug (Green Hot Sauce)	\$3
Basmati Rice	\$5
Ladlemono	\$4
Mild Harissa	\$3

DESSERTS

Walnut Pistachio Baklava	\$12
Orange Walnut Cake	\$12
Greek Chocolate Cake	\$12

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YOSO RAMEN



YOSO RAMEN - POKES & RAMENS

POKE BOWLS

Base option:
Sushi Rice Arugula
Quinoa (\$2) Seaweed Salad (\$5)

Spicy Tuna	\$20
<i>Spicy Tuna Mix, Avocado, Edemame, Seaweed Salad, Cucumber</i>	
Yuzu Truffle Salmon	\$20
<i>Citrus based Soy Sauce, Avocado, Edemame, Seaweed Salad, Cucumber</i>	
Yuzukosho Salmon	\$20
<i>Mayo based Mild Sauce, Avocado, Edemame, Seaweed Salad, Cucumber</i>	
Grilled Salmon Bowl	\$20
<i>Scottish Salmon, Avocado, Edemame, Seaweed Salad, Cucumber</i>	
Shrimp Tempura Bowl	\$20
<i>Avocado, Cucumber, Edemame, Seaweed Salad</i>	
Vegan Bowl	\$20
<i>Seasonal Veggies, Tempura Veggies, Seaweed Salad, Avocado</i>	
Fried Chicken Bowl	\$20
<i>Japanese Barbecue, Avocado, Edemame, Cucumber, Green Onion</i>	
Tuna Poke Nachos	\$15
<i>Crispy Wonton, Tuna, Scallions, Cilantro, Crab Salad, Jalapeno, Spicy Mayo, Eel Sauce, Seaweed Salad</i>	

RAMENS

Yoso Tonkotsu	\$21.5
<i>Pork Broth, Ramen Noodles, Pork Belly, 63 Degree Egg, Mushrooms, Nori, Scallions, Bamboo Shoots</i>	
Spicy Miso Ramen	\$21.5
<i>Spicy Miso with Vegetable Broth, Ramen Noodles, Pork Belly, 63 Degree Egg, Mushrooms, Nori, Scallions, Bamboo Shoots</i>	
Chicken Shoyu Ramen	\$21.5
<i>Light Chicken and Dash Broth, Soy Sauce, Fragrant Oil, Chase, Half Nitamago Egg, Scallions, Mushroom, Bamboo Shoots, Pork Belly</i>	

Pork can be substituted by fried chicken or fried shrimps

BAO BUNS

2 steamed Bao Buns	\$15
<i>With Spicy Mayo, Japanese Barbecue & Pickles</i>	
Shrimp	Chicken
Pork	Tofu

SIDES

Edemames	\$7
Chicken Dumplings	\$8
Sushi Rice	\$5

DESSERTS

Matcha Cheesecake	\$9
<i>With Strawberry Sauce</i>	
Mochi Ice Cream (2 pieces)	\$8

BUBBLE TEA

Iced Shaken Fresh Fruit Tea	\$7
<i>Mango, Lychee, Strawberry</i>	
Brewed Milk Tea	\$7
<i>Brown Sugar Milk, Green Tea, Black Tea</i>	
Matcha	\$7
<i>Mango, Lychee, Latte</i>	
Green Tea Lemonade	\$8
<i>Mango, Lychee, Green Tea Lemonade</i>	
Topping (up to 2)	
Boba	\$0.75
Rainbow Jelly	\$0.75
Mango Pop	\$0.75

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MAC

MAC - MODERN ASIAN CUISINE

STARTERS

Miso Dashi Hot Pot <i>Seaweed, Tofu (Vegetarian)</i>	\$9
Steamed Edamame <i>Soy Beans, Sea Salt</i>	\$10
MAC Chicken Salad <i>Grilled Chicken, Hearty Greens, Umami Dressing</i>	\$16
Wok Charred Filet Mignon Salad <i>Indonesian Flavors, Fresh Herbs, Crushed Peanuts</i>	\$18
Truffle Yuca Fries <i>Black Truffle Shavings, White Truffle Aioli</i>	\$11
Panko Shrimp Dumplings <i>Wasabi Aioli, Lime & Eel Sauce</i>	\$12

TACOS (3 pieces)

Ahi Tuna Tacos <i>Ginger Soy, Aji Amarillo, Avocado</i>	\$23
King Salmon Tacos <i>Tobiko, Cucumber, Chili Thread, Aji Panca</i>	\$22
Filet Mignon Tacos <i>Crunchy Shallots, Cilantro, Tasazu, Chimichurri Aioli</i>	\$23

ROLLS (8 pieces)

Wild Mushroom Truffle Roll <i>Asian Mushrooms, Black Truffle, White Truffle Aioli (Vegetarian)</i>	\$21
Lobster Dynamite Roll <i>Wild Caught Lobster, Crispy Quinoa, Caviar</i>	\$27
Japanese Pepper Tuna Tataki Roll <i>Yellowfin Tuna, Avocado, Wasabi Aioli</i>	\$24
Salmon Aburi Roll <i>Ikura, Eel Sauce & Avocado</i>	\$23
Truffle Miso Hamachi Roll <i>Shaved Black Truffle, Miso & Scallion</i>	\$25
"Real" California Roll <i>Lump Crab, Cucumber & Avocado</i>	\$18

NIGIRI & SASHIMI

6 Piece Chef Choice	\$24
12 Piece Chef Choice	\$48
20 Piece Chef Choice	\$75

CRISPY RICE (4 pieces)

Hamachi Crispy Rice <i>Jalapeno, Yuzu Shoyu Ponzu, Miso Flakes</i>	\$18
Salmon Crispy Rice <i>Passion Fruit Leche de Tigre, Ginger, Volcanic Sea Salt</i>	\$16
Tuna Crispy Rice <i>Spicy Mayo, Furikake, Yuzu Kosho</i>	\$17
Lobster Dynamite Crispy Rice <i>Maine Lobster, Crispy Quinoa, Sriracha</i>	\$21

PLATES

Kung Pao Cauliflower <i>Indonesian Soy, Birds Eye Chili, Peanuts (Vegetarian)</i>	\$19
Grilled King Salmon <i>Plum Wine, Ginger, Miso</i>	\$26
Chicken Satey <i>Grilled Chicken, Thai Coconut Peanut Sauce</i>	\$19
Grilled Filet Mignon <i>Korean Chili, Shallot, Mirin Soy</i>	\$29
Fried Rice <i>Fresh Vegetables, Asian Aromatics</i> Add on: Chicken \$7, Shrimp \$8, Filet Mignon \$9	\$14

Thai Sweet Chili Crispy Colossal Prawns <i>Fresh Asian Herbs, Jasmine Rice</i>	\$27
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SIDES

Jasmine Rice	\$6
Wok Bok Choy	\$12
Snap Peas	\$13

DESSERTS

Fresh Cinnamon Sugar Thai Donuts (4 pieces)	\$10
Bobba Fruit (Mango or Passion Fruit)	\$8

SPECIALITY DRINKS

Yuzu White Peach Soda	\$6
Matcha White Strawberry Soda	\$6

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LITTLE BIRD



LITTLE BIRD - CHICKEN ROTISSERIE

BITES

Cheese Croquetas <i>Gouda, Fontina, Mango Marmalade</i>	\$11.5
Chicken Tacos <i>Cotija, Red Onion, Cilantro</i>	\$15
Truffle Aioli Cheese Fries	\$12
Crispy Spiced Rotisserie Wings <i>Mango Scotch Bonnet Jelly</i>	\$17
Popcorn Chicken "Chicharron" <i>Pickle Onion, Chili Aioli</i>	\$17

BURGERS & SANDWICHES

Rotisserie Chicken Sandwich <i>Lettuce, Chimi, Aji Mayo, Brioche</i>	\$16
Wagyu Butter Burger <i>Pimento Cheese, Brioche, Thick Pickle, Truffle Sauce</i>	\$21
Double Smash Burger <i>American Cheese, Pickle, Special Sauce</i>	\$16

Add fries \$3
Add fried egg \$3

GRILL & ROTISSERIE (served with 2 sides)

Citrus Marinade Half Rotisserie Chicken <i>Aji Amarillo</i>	\$22
Little Bird Fried Chicken <i>Spicy Jelly, Pickles Onions</i>	\$26
Skirt Steak "El Churrasco" <i>8oz</i>	\$31
Pollo A La Plancha <i>Mojo Marinade, Chimi</i>	\$24
Gran Combo <i>Churrasco Steak, Half Chicken, Rotisserie Wings Chimi</i>	\$54

+ INCLUDED
Choose 2 sides: Natural Fries, Jasmin Rice, Salad, Tostones

SIDES

Natural Fries	\$6
Jasmine Rice	\$6
Tostones	\$6
Salad	\$6

BATIDOS AKA "SHAKES"

Guava	\$13
Florida Mango	\$13
Banana & Pretzel Espuma	\$13

CUBAN STYLE LEMONADE

Lemon/lime	\$8
Mango	\$8
Mint	\$8

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DAL PLIN



RESERVED

DAL PLIN - ITALIAN EATERY

PIZZAS

Margherita <i>Homemade Tomato Sauce, Sliced Tomato, Fresh Mozzarella, Basil</i>	\$16
Pepperoni <i>Homemade Tomato Sauce, Mozzarella, Pepperoni, Italian Nduja, Ricotta</i>	\$19
Quattro Formaggi <i>Mozzarella, Grana Padano, Ricotta, Gorgonzola With green Pear, Almonds, Side of Honey</i>	\$19
Burrata <i>Homemade Tomato Sauce, Basil, Grape Tomatoes, Burrata, Glazed Balsamic, Olive Oil</i>	\$19
Prosciutto <i>Homemade Tomato Sauce, Mozzarella, Arugula, Prosciutto, Candied Tomato, Parmesan Cheese</i>	\$22
Truffle <i>White Base, Mozzarella, Black truffle, Porcini</i>	\$19
Kids Cheese Pizza	#16

APPETIZERS

Antipasto Misto <i>Italian Charcuterie and Cheese Board, Olives, Sliced Bread (Prosciutto di Parma + \$9)</i>	\$27
Beef Carpaccio <i>Thinly Sliced Filet Mignon, Garlic Sauce, Arugula, Parmesan cheese, Lime</i>	\$17
Bruschetta Board <i>Tomato, Burrata, Basil. Prosciutto, Ricotta, Honey, Artichokes Pesto, Burrata</i>	\$16
Toasted Bread with olive oil & parmesan	\$7

MAINS

Eggplant Parmigiana <i>Eggplant Lasagna, Mozzarella, Parmesan Cheese, Homemade Tomato Sauce, Side of Bread</i>	\$21
Italian Meatballs <i>Beef, Veal and Pork Meatballs, Homemade Tomato Sauce, Ricotta, Side of Bread</i>	\$20
Chicken Milanese <i>Chicken Milanese, Arugula, Tomatoes, Parmesan</i>	\$18

SALADS

Burrata Prosciutto Salad <i>Arugula and Tomatoes Salad with Burrata, Prosciutto and Artichokes. Balsamic dressing</i>	\$23
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PASTAS (Gluten Free Pasta + \$3)

Bucatini Pomodoro e Burrata <i>Homemade Tomato Sauce, Basil, Fresh Tomatoes, Burrata Cheese</i>	\$22
Bucatini Pomodoro e Basilico <i>Homemade Tomato Sauce, Basil, Fresh Tomatoes</i>	\$17
Bucatini Cacio Pepe <i>Toasted Tellicherry Black Peppercorn, Pecorino, Parmesan</i>	\$21
Bucatini Pesto <i>Homemade Pesto Sauce, Pecorino, Parmesan</i>	\$22
Fettuccine Carbonara <i>White parmesan sauce, Bacon and Fresh Pepper</i>	\$23
Fettuccine Bolognese <i>Pomodoro Sauce, Homemade Bolognese</i>	\$22
Fettuccine Funghi e Tartufo <i>Oven Roasted Italian Porcini mushrooms, Parsley, Parmesan cheese, Fresh Italian Black Truffle</i>	\$36
Rigatoni Salsa Rosa e Gamberoni <i>Homemade Pink Vodka Sauce, Jumbo Shrimp</i>	\$ 27
Orecchiette alla Pugliese <i>Vegetable Base Homemade Sauce, Broccoli, Olives, Red Pepper</i>	\$22
Parma Tortelloni <i>Tortellini filled with Ground Pork and Prosciutto, Cream Sauce, Parmesan, Green Peas</i>	\$24
Kids Fresh Pasta with Butter	\$15
Kids Fresh Pasta Pomodoro	\$15

DESSERTS

Pizza Nutella & Fragola	\$19
Italian Tiramisu	\$12

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DESSERTS

ALL DAY

Fresh Cinnamon Sugar Thai Donuts	\$10
Walnut Pistachio Baklava	\$12
Orange Walnut Cake	\$12
Greek Chocolate Cake	\$12
Italian Tiramisu	\$12
Pizza Nutella e Fragola	\$19
Matcha Cheesecake	\$9
Mochi Ice Cream (2 pieces)	\$8
Boba Fruit	\$8
Batido Guava	\$13
Batido Florida Mango	\$13
Batido Banana & Pretzel Espuma	\$13

UNTIL 7PM

Berries Cheesecake	\$9
Ricotta Cheesecake	\$9
Carrot Cake	\$9
Chocolate Brownie	\$9
Apple Crumble	\$9
Coconut & Caramel Pie	\$9
Lemon Pie	\$9
Almond Caramel Cookie	\$5
Banana Bread	\$6
Gluten Free Alfajor	\$5
Gluten Free Guava Tart	\$7
Sweet Meringue Caramel Alfajor	\$4
Dairy free apple cinnamon cake	\$5

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HAPPY HOUR MENU

Everyday 4-7pm

Classics Cocktails \$8

"Call Me Old Fashioned"

Four Roses Bourbon, Simple Syrup & Angostura Bitters

"Mary Me, Margarita"

Mi Campo Tequila, Lime Juice, Combier & Agave Syrup

"Act a Mule"

Haku Vodka, Lime Juice & Fever Tree Ginger Beer

"Gin There, Done That"

*Bombay Gin, Lemon Juice, Simple Syrup
& Fever Tree Club Soda*

"Rum Forrest, Rum"

Bacardi Mango, Cranberry Juice, Orange Juice & Simple Syrup

"Whiskey Business"

Jim Beam Bourbon, Simple Syrup, Lemon Juice & Mint

Speciality Cocktails \$8

Balls of Fire

Mi Campo Blanco, Chinola Passion Fruit, Lime Juice, Agave Syrup & Hellfire Bitters

Freshly Squeezed

Haku Vodka, St-Germain, Honey Syrup, Lime Juice, Strawberry Puree, Mint & Fever Tree Lemonade

It's Spritz-O-Clock Somewhere

Aperol, Combier & Brut

Well \$7

Bacardi Rum

Bombay Gin

Haku Vodka

Four Roses Bourbon

Mi Campo Tequila

Beer

La Rubia - American Blonde Ale \$5

Freedom Tower - Amber \$7

La Playita - German Pilsner \$5

Wine \$6

Cabernet Sauvignon - 14 Hands

Sauvignon Blanc - Matua

Rose - Fortant Grenache

Bites

Queso Croquetas \$8

Truffle Cheese Fries \$8

Margherita Pizza \$8

Charcuterie Board \$14

Taco (Tuna, Salmon, Filet Mignon) \$5/piece

Panko Shrimp Dumplings \$8

Wild Mushroom Aburi Roll (4 pieces) \$12

Salmon Aburi Roll (4 pieces) \$15

Crispy Rice (2 pieces) \$7

Kung Pao Cauliflower \$10

Dolmades \$9

Mezze Platter \$9

Grilled Marinated Cauliflower \$10

Chicken Dumplings \$6

Bao Bun (Chicken, Pork, Tofu) \$5/piece

Edemame \$5

Tuna Poke Nachos \$10

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LUNCH MENU

Monday to Friday 12pm - 4pm

MAC

MAC Chicken salad \$12
Grilled Chicken, Hearty Greens, Umami Dressing

Wok Charred Filet Mignon Salad \$13
Indonesian Flavors, Fresh Herbs, Crushed Peanuts

Bento box \$15
4 Freshly Prepared Dishes in One Traditional Japanese Lunch Box.

“Real” California Rolls and 6 piece of Nigiri \$19

YOSO RAMEN

Fried Chicken Bowl \$15
Avocado, Edemame, Cucumber

Spicy Miso Ramen \$15
Spicy Miso with Shoyu Broth, Ramen Noddles, Pork Bely, 63 Degree Egg, Mushrooms, Nori, Scallions, Bamboo Shoots

BEER

La Rubia \$5
American Blonde Ale

La Playita \$5
German Pilsner

WINE

14 Hands – Cabernet Sauvignon \$6
Columbia Valley - Washington

Matua - Sauvignon Blanc \$6
Marlborough - New Zealand

Fortant Grenache - Rose \$6
France

DAL PLIN

Rigatoni Pomodoro \$14
Handmade Rigatoni with Pomodoro Sauce

Chicken Milanese & Pomodoro Pasta \$15
With Side of Salad

Grilled Branzino & Pesto Pasta \$17
With Side of Salad

NON ALCOHOLIC

Evian Still (330ml) \$4

Evian Sparkling (330ml) \$4

Jarritos Grapefruit \$4

Jarritos Lime \$4

Jarritos Mandarin \$4

Mexican Coke \$4

Diet Coke \$4

Mexican Sprite \$4

The lunch specials are not eligible for combination with other offers

Kindly note that a 18% service charge will be added to all bills

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *

BRUNCH

Saturday and Sunday 11am-4pm

DRINKS

Featured Cocktails

Bottomless Mimosa & Bellini	\$32 per person (2 hour limit)
Bloody Mary	\$10
Aperol Spritz	\$10

Beer

La Rubia - American Blonde Ale	\$8
La Playita - German Pilsner	\$8
Freedom Tower - Amber	\$10

Wine by the glass

Cabernet Sauvignon - 14 Hands	\$10
Sauvignon Blanc – Matua	\$10
Rose - Fortant Grenache	\$10

Coffee - Tea

Espresso - Macchiato	\$3
Double Espresso - Macchiato	\$4
Americano Latte	\$4
Cappuccino	\$5
Cappuccino Coffee Break	\$6
American Coffee	\$3.75
Hot chocolate	\$5.5
Organic Tea	\$4.5
Matcha latte	\$6
Iced latte	\$6
Iced Brew Coffee	\$4
Ice tea	\$4

Juices & Smoothies

Energy Red apple, Pineapple, Carrot Ginger	\$11
Vitamix Orange, Carrot	\$11
Digestive Orange, Carrot, Pineapple	\$11
Detox Green apple, Celery, Cucumber, Ginger, Lemon	\$11
Fresh squeezed orange juice	\$8
Lemonade	\$4
Apple juice	\$4
Winter Smoothie Peach, Mango & Orange Juice	\$10
Spring Smoothie Mango, Banana & Milk	\$10
Summer Smoothie Strawberry, Banana & Milk	\$10
Autumn Smoothie Pineapple, strawberry & Orange juice	\$10

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BRUNCH

Saturday and Sunday 11am-4pm

EATS

COFFEE BREAK SELECTION

Avocado Toast	\$12
Multi Seeds Homemade Bread, Smashed Avocado Boiled Egg \$2 - Poached Egg \$3	
Salmon Avocado Toast	\$17
Multi Seeds Homemade Bread, Smashed Avocado, Smoked Salmon, Cherry Tomatoes, Dill Cream Cheese	
Organic Acai Bowl	\$15
Organic Acai, Banana, Blueberries, Strawberries, Granola, Coconut & Honey	
Deluxe Smoked salmon bagel	\$16
Smoked Salmon, Dill Cream Cheese, Capers, Tomato, Red onion & Chives	
Classic cream cheese bagel	\$7
Light power Bowl	\$14
Seasonal Fruit, Greek Yogurt, Granola, Honey	
Croissant Ham & cheese	\$8
French Croissant with Ham & Cheese	
Croissant Tuna Salad	\$12
French croissant with Tuna Salad, Tomato & Mixed Greens	
Croissant Deluxe	\$15
French croissant with Smoked Salmon, Red Onions, Dill Cream Cheese, Tomato & Capers	
Egg Sandwich	\$12
Scrambled Eggs & Cheese. Choice of bagel, Croissant or Spinach Tortilla	
Scrambled Egg Platter	\$13
Scrambled Eggs & Cheese, with multigrain toast, Butter and Jelly	

SWEET BREAKS

Signature Waffle	\$15
Strawberries, Banana, Blueberries, Powdered Sugar & Syrup	
French Toast	\$14
With Strawberries, Bananas, Whipped Cream,	
Croissants (French, Chocolate, Almond)	\$5

BRUNCH SPECIALTY BY THE KITCHENS

Egg Benedicts Deluxe	\$18
Poached eggs, smoked salmon, capers, tomato, Hollandaise Sauce on a Multigrain Farm Style Bread	
Steak & Eggs	\$30
Chimi, fries	
Arroz Frito	\$22
Fried egg, Watercress	
Calentado Ropa Vieja	\$25
Arroz con Maiz, Maduros, Fried Egg	
Tuna Tartare	\$20
With Rice Cracker	
Italian Panini	\$19
Baguette bread, Porchetta, Coppa, Mozzarella, Arugula & Garlic Aioli Dressing	
Panini Caprese	\$18
Baguette bread with Fresh Tomato Slices, Fresh Mozzarella & Pesto	
Vegetable Fried Rice	\$21
With 3 Truffled Eggs	

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