



SHAREABLES

Spam Chips & Dip
fried spam, house-made
french onion dip, furikake
\$13

Conch Fritters (v, gf)
mojo sauce
\$15

Summer Salad (v, gf)
mixed greens, endive, gooseberry,
red onion, cotija, grapefruit vinaigrette
\$16

Ceviche (gf)
marinated fish & shrimp, lime,
peppers, cilantro, mint, prawn chips
\$18

Flaming O's (v)
tempura-battered onion rings,
three-chili sauce, black lava salt
\$12

Sweet Plantains
cinnamon & sugar, graham cracker
crumble, rum caramel
\$11

BIG PLATES

Parfait (v, gf)
coconut yogurt, mango, banana,
honeydew, granola, agave, mint
\$16

Buttermilk Pancakes (v)
three pancakes, maple syrup,
banana butter, powdered sugar
\$18

Breakfast Burrito
scrambled eggs, cotija, crema,
saffron rice & beans, crispy
smashed potatoes
Tofu \$18 | Pork Belly \$18

Breakfast Roll
pork belly, fried egg,
american cheese, miso mayo,
crispy smashed potatoes
\$17

Traditional Burger (gf, opt.)
half pound short rib patty, lettuce,
tomato, red onion, american cheese,
dukes mayo
Beef \$18 | Plant Based \$18
add ons: egg (\$2), avocado (\$3), bacon (\$2),
caramelized onions (\$2), pickles (\$1)

Chorizo Scramble
chorizo, scrambled eggs, cotija,
mojo sauce, crispy smashed potatoes
\$21

Trad Brunch
two eggs, bacon, crispy smashed
potatoes, country white bread
\$17

Steak & Eggs
8 oz. wagyu flank steak, two eggs,
chimichurri, crispy smashed potatoes
\$27

Chilaquiles
corn tortillas, fried egg,
salsa roja, cotija cheese, cabbage,
crema mexicana
\$17

Shrimp & Grits
creamy yellow corn grits,
sautéed shrimp, tomato butter,
cilantro, queso fresco
\$24

SIDES

Three Pieces Bacon	\$6
Chorizo Link	\$9
Two Free Range Eggs	\$5
Crispy Smashed Potatoes	\$6
Yellow Corn Grits	\$6
Sliced Avocado	\$3
Bread with Jam & Butter	\$2
Brioche with Jam & Butter	\$3

DESSERTS

Banana Pavé
layered banana creme,
rum & coffee cookies, cocoa nibs
\$13

Piña Colada Panna Cotta (gf)
toasted coconut, lime salt,
caramelized pineapple
\$12



Menu By
Chef Ricky Johnson



COCKTAILS

Bloody Mary

st. george green chile vodka,
house bloody mix, hosseradish

\$12

Sangria

tropical fruit, pisco, falernum,
meletti amaro, rioja

\$12 / \$50 pitcher

Bikini Bellini

chinola mango, ginger,
terra di marca prosecco

\$13

Mimosa

fresh orange juice, dc mandarinetto,
terra di marca prosecco

\$12 / \$50 pitcher

House of Spice

kiyomi rum, combier kümmel,
curry leaf honey, lime

\$14

PF Michelada

pacifico lager, house bloody mix,
fire island spice rum, lime

\$12

BEER & WINE

Draft

	glass	pitcher
Peabody Heights OOP Bohemian	\$4	\$12
Pacifico Lager	\$5	\$16
Manor Hill Pils	\$6	\$18
Checkerspot Juniperus IPA	\$8	\$24
Cigar City Maduro Brown Ale	\$6	\$18
Guinness Stout	\$7	\$21

Rotating Drafts

Tropical Tap
Seasonal Draft

**price varies
ask your server**

Wine

Sparkling

Terre di Marca Prosecco
Cantina di Sorbara Lambrusco

glass	bottle
\$10	\$38
\$10	\$38

White & Rosé

Raza Vinho Verde
Oynos Pinot Grigio
Camporosso Gavi
Old Westminster Rosé

\$8	\$30
\$9	\$34
\$11	\$42
\$12	\$45

Red

Baiocco Sangiovese
Milenrama Rioja

\$11	\$42
\$10	\$38

Bottles & Cans

Miller Lite	\$5
Miller High Life	\$4
Natty Light Naturday	\$4
Coors Banquet	\$4
Tecate Original	\$5
Red Stripe	\$5
Troeg's Perpetual IPA	\$7
Peabody Heights Astrodon IPA	\$6
Oliver Brewing Co. B'more Sour	\$6
Angry Orchard Cider	\$6
Anxo Cidre Blanc	\$8



View a complete
list of spirits.

SPIRIT FREE

Road Less Traveled

pathfinder amaro, blood orange-calabrian
chili-honey, lime, ginger beer

\$13

The Shallows

lyres n.a. cane spirit, fassionola, lime,
all the bitter aromatic bitters

\$12

Yuzu-Thai Basil-Limeade

\$8

If The Shoe Fits

mionetto n.a. prosecco & aperitif, soda water

\$12

NA Beer

Best Day Brewing Kolsch	\$7
Athletic Free Wave Hazy IPA	\$6
Lagunitas Hopwater	\$5

NA Wine

Mionetto NA Prosecco **\$10/36**

Soft Drinks	\$4
Iced Tea	\$4
La Colombe Coffee	\$4
Hot Tea	\$4

