



## Starters

- CALAMARI** ..... 12  
Sautéed fresh calamari with garlic, olive oil, chili flakes and lemon, served with toasted baguettes.
- ELOTE** ..... 9  
Mexican corn, cilantro mayo, tajin and cotija cheese.
- GRILLED ASPARAGUS** ..... 9  
Sea salt and olive oil.
- BROCCOLI RABE** ..... 9  
Sautéed with lemon and garlic.
- CHICKEN WINGS** ..... 12  
Spicy buffalo wings with blue cheese, celery and french fries.
- FRIED CALAMARI** ..... 13  
With Tavern sauce.
- HUMMUS** ..... 10  
With Taggiasca olives and pita bread.
- BORIS EMPANADAS** ..... 11  
4 daily chef's selections.
- SEASONAL GRILLED VEGETABLES** ..... 10  
Eggplant, bell peppers, zucchini, squash, purple potatoes, grape tomatoes, Kalamata olives, tossed with house dressing and finished with feta cheese crumbles.
- 3 TACOS** ..... 14  
Your choice of steak, shrimp or pork served with side of salsa verde and pico de gallo.
- STEAMED MUSSELS** ..... 12  
Red or white sauce, toasted bread.
- CHEESE PLATTER** ..... 10  
3 chefs selection serve with fig compote, fruit, toasted nuts and bread.
- CHICKEN FINGERS** ..... 10  
With honey mustard sauce.
- COCONUT SHRIMP** ..... 12  
With spicy aioli.

## Burgers

Served with french fries, side salad & a house made pickle.

- PORTOBELLO BURGER** ..... 15  
Certified Angus beef patty, grilled Portobello mushroom, Muenster and cheddar cheese, iceberg lettuce and caramelized onions.
- VEGGIE BURGER** ..... 13  
Veggie patty, whole wheat bun, avocado, iceberg lettuce, tomato, red onion and sprouts.
- THE HANGOVER BURGER** ..... 14  
10oz of certified Angus beef patty topped with a fried egg and your choice of cheese.
- SHORT RIB BURGER** ..... 17  
Grilled beef short rib, provolone cheese, iceberg lettuce, caramelized onions and short rib reduction.
- AMERICANO BURGER** ..... 12  
Certified Angus beef patty, lettuce, tomato, onion.
- BLT BURGER** ..... 14  
Bacon, lettuce, tomato.
- TAVERN BURGER** ..... 14  
Caramelized onions, gruyere cheese.
- RED, WHITE AND BLUE BURGER** ..... 14  
Tomato, sweet white onion, blue cheese.
- GRILLED CHICKEN BURGER** ..... 13  
Chicken breast, avocado, tomatoes, crisp lettuce, red onion, pepper jack cheese, house made pickle.

## Salads

- CHOPPED SALAD** 13  
Roasted corn, grilled portobello mushroom, asparagus, green beans, radish, artichoke hearts, feta and green goddess dressing.
- QUINOA SALAD** 14  
Hearts of palm, grape tomatoes, cucumber, corn, red onions, lemon vinaigrette dressing.
- CAESAR SALAD** 12  
Hearts of romaine lettuce tossed with creamy Caesar dressing, shaved Parmesan and brioche croutons.
- GRILLED CHICKEN COBB SALAD** 16  
Romaine and bib lettuce, grilled chicken, Maytag, smoked bacon, hard-boiled egg, grape tomatoes, avocado and buttermilk dressing.
- PORTABELLO CAPRESE SALAD** 14  
Fresh basil, beef steak tomatoes, fresh Mozzarella, Parmesan cheese, aged balsamic.
- CRISPY CALAMARI SALAD** 15  
Bed of romaine hearts, creamy parmesan dressing.

\*All Salad have the choice to add: Chicken 5, Shrimp 6, Steak 6, Salmon 5

## Sandwiches

Served with french fries & a side salad.

- CUBAN SANDWICH** ..... 12  
Pulled pork, grainy mustard, ham, Swiss cheese, homemade pickle.
- GRILLED CHEESE** ..... 12  
Grilled cheese and bacon.
- PULLED PORK SANDWICH** ..... 14  
Toasted brioche, grilled pork, pickled vegetables, cucumber, cilantro, Vietnamese mayo, jalapeño slices and slaw.
- CAPRESE PANINI** ..... 12  
Ciabatta bread, mozzarella cheese, sliced tomato, homemade pesto, balsamic.
- PHILLY CHEESESTEAK** ..... 15  
Sliced rib eye, sautéed tricolor peppers and onions, cheese sauce.
- MAHI MAHI SANDWICH** ..... 14  
Blackened, avocado, tomato, grill onions with a side of tartar sauce.
- CHICKEN BACON PANINI** ..... 13  
House secret sauce, tomato, avocado, Swiss cheese and bacon.
- CHICKEN SANDWICH** ..... 14  
Secret sauce, cranberry walnut bread, avocado, tomato, leaf lettuce, red onion.
- VEGGIE PANINI** ..... 12  
Portobello mushrooms, avocado, beef steak tomatoes, leaf lettuce, alfalfa sprouts.
- FRESH CATCH SANDWICH** ..... 14  
Grilled fresh catch, secret sauce, tomatoes, crisp lettuce, onion, house pickle.



## Entrees

- MADRAS VEGETABLES** ..... 16  
Seasonal vegetables in madras curry, English peas and jasmine rice.
- COCONUT CURRY CHICKEN RICE BOWL** ..... 18  
Jasmine rice, curry sauce, mixed vegetables.
- ARROZ CON POLLO** ..... 20  
Yellow Spanish rice with tricolor peppers, onions, pan seared half chicken, side of plantains.
- WHOLE FISH OF THE DAY (ROASTED OR CRISPY)** ..... 28  
Whole local fish served with roasted vegetables and sorrel sauce.
- MAHI MAHI** ..... 20  
Pan seared mahi-mahi, jasmine rice, sautéed broccoli rabe in puttanesca sauce.
- ROASTED SALMON** ..... 22  
With seasonal vegetables and jasmine rice.
- CRISPY CHICKEN MILANESE** ..... 19  
With tri color salad, parmesan cheese, fresh marinated tomato.
- CHICKEN A LA PLANCHA** ..... 19  
Grilled chicken breast with seasonal vegetables and quinoa salad.
- STEAK FRITES** ..... 25  
Grilled churrasco, french fries and chimichurri.
- FILET MIGNON** ..... 29  
8oz fillet, grilled jumbo shrimp, asparagus and roasted potatoes topped with Béarnaise sauce.
- CHICKEN PICATTA** ..... 20  
Sautéed chicken breast, lemon butter sauce, angel hair pasta.
- ROASTED VEGETABLES** ..... 17  
Seasonal roasted vegetables, Jasmine rice.
- MOULES FRITES** ..... 22  
Steam mussels in red or white sauce served with french fries.
- CHICKEN PARMESAN** ..... 20  
Served with penne marinara.
- CHICKEN CACCIATORE** ..... 20  
Braised chicken in red sauce with bell peppers and mushrooms.

## Pasta

- GRILLED CHICKEN ALFREDO** ..... 18  
Fettuccini, grilled chicken, alfredo sauce.
- LINGUINI FRA DIAVOLO "FRUTTI DI MARE"** ..... 24  
Mussels, calamari, shrimp, spicy marinara sauce.
- FRESH GRILLED SALMON** ..... 22  
Wild caught salmon served on whole wheat spaghetti and rapini in a garlic-white wine sauce.
- SHRIMP SCAMPI** ..... 21  
Sautéed jumbo shrimp tossed with linguini and scampi sauce.
- RIGATONI CARBONARA** ..... 18  
Smoked bacon, English peas, poached egg.
- ANGEL HAIR** ..... 16  
Extra virgin olive oil and fresh tomatoes.
- MAC N CHEESE** ..... 15  
Sharp Cheddar, Gruyère, Mozzarella and Parmesan cheese.
- BAKED 3 CHEESE CRUSTED ZITI** ..... 16  
Mozzarella, Parmesan and Ricotta.
- MUSSELS LINGUINI** ..... 20  
Steam mussels in spicy tomato sauce tossed with linguini pasta.



## Specialty Cocktails

\$12

### TAVERNA CALIENTE

El Jimador Tequila reposado, lime juice, muddled jalapeño, agave

### RASPBERRY NEEDS THYME

Hendrick's Gin, raspberries, thyme, lime juice, tonic

### LE' MULE

Grey Goose, St. Germain, ginger beer, fresh lime juice

### RUM GONE FASHIONED

Zacapa Rum, orange bitters, maraschino cherry, orange zest

### KENTUCKY BUCK WILD

Wild Turkey Bourbon, strawberry, lemon juice, bitters, ginger syrup

## Desserts

\$7

- KEY LIME PIE  
BROWNIE A LA MODE  
APPLE CRISP A LA MODE  
TRES LECHES  
SORBETS & ICE CREAMS

## Draft Beers

\$7

- Wynwood Brewery "La Rubia" American Blonde Ale - 5%
- Wynwood Brewery - Special Release (limited) Tripel style - 6.5%
- Funky Buddha Brewery "Floridian" - German-style wheat beer - 5.6%
- Funky Buddha Brewery "Hop Gun IPA" - American IPA - 7.7%
- New Belgium "Fat Tire" - Amber Ale - 5.2%
- Miami Brew CO. "Shark Bait" - Wheat Ale - 5.2%
- Sierra Nevada "Torpedo IPA" - American IPA - 7.2%
- Samuel Adams Octoberfest
- Florida Beer Company's Sunshine State Pils - German Style Pilsner - 5.3%
- Lagunitas IPA - American IPA - 6.2%
- Yuengling Lager - American Lager - 5.2%
- Brooklyn Brown - American Brown Ale - 5.6%

## Bottle Beers

- Dogfish Head 90 Minute IPA - American IPA. 7.7% ..... 7
- Magic Hat #9 - Pale Ale. 5.6% ..... 5
- Bell's Oberon Ale - Oberon Ale. 5.8% ..... 7
- Key West Sunset Ale - American medium body Ale. 5.2% ..... 5
- Albita Purple Haze - German Style Pils/Wheat. 5.3% ..... 5
- Corona - Light Lager. 4.0% ..... 5
- Stella - Pilsner 5.2% ..... 5
- Coors Light - Light Lager. 4.0% ..... 5
- Imperial - Dortmund Lager 4.6% ..... 5
- Peroni - Pale Lager, 4.7% ..... 5
- Heineken - Pale Lager 5% ..... 5
- Budweiser - American-style lager abv 5% ..... 5
- Bud Light - Pale Lager abv 4.1% ..... 5