



## Starters

- CALAMARI** ..... 12  
Sautéed fresh calamari with garlic, olive oil, chili flakes and lemon, served with toasted baguettes.
- ELOTE** ..... 9  
Mexican corn, cilantro mayo, tadjin 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

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

## Pasta

<b>GRILLED CHICKEN ALFREDO</b> .....	<b>18</b>
Fettuccini, grilled chicken, alfredo sauce.	
<b>LINGUINI FRA DIAVOLO "FRUTTI DI MARE"</b> .....	<b>24</b>
Mussels, calamari, shrimp, spicy marinara sauce.	
<b>FRESH GRILLED SALMON</b> .....	<b>22</b>
Wild caught salmon served on whole wheat spaghetti and rapini in a garlic-white wine sauce.	
<b>SHRIMP SCAMPI</b> .....	<b>21</b>
Sautéed jumbo shrimp tossed with linguini and scampi sauce.	
<b>RIGATONI CARBONARA</b> .....	<b>18</b>
Smoked bacon, English peas, poached egg.	
<b>ANGEL HAIR</b> .....	<b>16</b>
Extra virgin olive oil and fresh tomatoes.	
<b>MAC N CHEESE</b> .....	<b>15</b>
Sharp Cheddar, Gruyère, Mozzarella and Parmesan cheese.	
<b>BAKED 3 CHEESE CRUSTED ZITI</b> .....	<b>16</b>
Mozzarella, Parmesan and Ricotta.	
<b>MUSSELS LINGUINI</b> .....	<b>20</b>
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%	<b>7</b>
Magic Hat #9 - Pale Ale. 5.6%	<b>5</b>
Bell's Oberon Ale - Oberon Ale. 5.8%	<b>7</b>
Key West Sunset Ale - American medium body Ale. 5.2%	<b>5</b>
Albita Purple Haze - German Style Pils/Wheat. 5.3%	<b>5</b>
Corona - Light Lager. 4.0%	<b>5</b>
Stella - Pilsner 5.2%	<b>5</b>
Coors Light - Light Lager. 4.0%	<b>5</b>
Imperial - Dortmund Lager 4.6%	<b>5</b>
Peroni - Pale Lager, 4.7%	<b>5</b>
Heineken - Pale Lager 5%	<b>5</b>
Budweiser - American-style lager abv 5%	<b>5</b>
Bud Light - Pale Lager abv 4.1%	<b>5</b>