



Menu

Smalls

Castelvetrano Olives <i>Orange zest</i>	\$9
Caviar <i>Cucumber, Potato Chips, Creme fraiche</i>	\$160
Local Fluke Ceviche <i>Coconut Milk, Ginger, Plantain Chips</i>	\$22
Crudo <i>Cucumber, Shiso, Chili</i>	\$28
Smoked Fish <i>Dill, Herb Cream Cheese</i>	\$20
Lamb Meatballs <i>Whipped Feta, Mint Chutney</i>	\$24

For the table

Two Cheese/ One Meat	\$38
Three Cheese/ Two Meat	\$58
Seafood Tins <i>Spanish Anchovy - Chili Crisp Salmon - Smoked Trout</i>	\$31
Focaccia <i>Whipped Ricotta, Dukkah</i>	\$24
Bruschetta <i>Tomato, Stracciatella, Grilled Bread</i>	\$24
Local Greens <i>Blue Cheese, Orange Vinegarette, Walnut</i>	\$22
Roasted Beets <i>Horseradish, Mackerel, Marcona Almond</i>	\$26

Mains

Steamed Fish <i>Watermelon Curry, Rice</i>	\$40
Wagyu Ribeye <i>Truffle Polenta, Roasted Carrot</i>	\$68
Bucatini Al Limone <i>Pecorino, Lemon, Whipped Ricotta</i>	\$34
Lobster Ravioli <i>Semi-dry Tomato, Herbed Cheese</i>	\$40
Spinach Gnocchi <i>Pistachio Pesto, Grana Padano</i>	\$30

Desserts

Passionfruit Bars <i>Basil, Olive Oil</i>	\$14
Mille Feuille <i>Honey, Rose, Pistachio</i>	
Chocolate Tart <i>Amaretto, Crème Anglaise</i>	

Bread Service Available Upon Request

'Please inform your server of any allergies or dietary restrictions'

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Rooted



Specialty Cocktails

\$24

Lavender Sour *Yola Mezcal, Blood Orange, Lavender, Orange Liqueur*

La Bruja *Tequila, Chinola Passionfruit, Lime, Tajin*

One Way Ticket *Coconut Cartel Rum, Mint, Lime, Tiki Bitters*

Uno Más *Condesa Gin, Lemon, Pomegranate, Almond Liqueur*

Apres Beach *Body Vodka, Peach, Lemon, Sparkling*

The Don *Casa Dragones Anejo, Select, Montenegro*

\$42

Zero Proof (+ \$10 Spike)

\$8

Ghia Aperitif

Avec Flavored Sodas

Hibiscus + Pomegranate

Jalapeño + Blood Orange

Grapefruit + Pomelo

Beer

\$8

***Talea Italian Pilsner**

Sloop Juice Bomb IPA

***Grimm Maypole Lager**

Bottled Water

\$12

Still

Sparkling

**Female owned/operated*



Wine List

Bubbles

Bodegas Nodus Cava NV <i>Valencia, Spain (Macabeo, Chardonnay)</i>	\$15/60
Domaine des 2 Anes Limod'anes Rose NV <i>France (Carignan)</i>	\$15/60
*Tattinger Domaine Carneros Brut Rose NV <i>Napa Valley, California (Pinot Noir)</i>	\$95
*Duval-Leroy Grand Brut Champagne NV <i>Champagne, France (PN, PM, Chardonnay)</i>	\$140

Skin Contact

Bodegas Ponce Gulp Hablo Orange 2023 <i>Castillo, Spain (Verdejo, Sauvignon Blanc)</i>	\$15/60
Pali Wine Co Wild Series 2023 <i>Santa Barbara, California (Blend)</i>	\$17/68
Jacques Dumont Sancerre Rose 2022 <i>Sancerre, France (Pinot Noir)</i>	\$20/80

Whites

Wanderlust Adventurous 2020 <i>Rheinhessen, Germany (Blend)</i>	\$16/64
Fillaboa Albariño 2022 <i>Rias Baixas, Spain (Albariño)</i>	\$17/\$68
Domaine Zind Humbrecht 2020 <i>Alsace, France (Chardonnay)</i>	\$21/84
*RGNY Viognier 2021 <i>Long Island, New York (Viognier)</i>	\$88
*Chateau des Jacques Bourgogne Clos de Loyse 2022 <i>Beaujolais, France (Chardonnay)</i>	\$105

Reds

*Sentieri Siciliani Vulcano Di Elisa 2019 <i>Sicily, Italy (Nerello Mascalese)</i>	\$18/72
*Brooks Pinot Noir 2022 <i>Willamette Valley, Oregon (Pinot Noir)</i>	\$22/88
*Verro Langhe Nebbiolo 2019 <i>Piemonte, Italy (Nebbiolo)</i>	\$19/76
*Santa Julia El Cabruto 2023 <i>Mendoza, Argentina (Cabernet Sauvignon)</i>	\$17/68
Ad Franco's Bordeaux Rouge 2016 <i>Bordeaux, France (Cab Franc, Cab Sauvignon, Merlot)</i>	\$160



Spirit List

Vodka

<i>*Body Vodka</i>	\$19
<i>Ketel One</i>	\$21

Gin

<i>*Condesa Gin</i>	\$24
<i>Bar Hill Gin</i>	\$26

Rum

<i>Flor de Cana</i>	\$22
<i>*Coconut Cartel</i>	\$24
<i>Ten to One</i>	\$26

Tequila

<i>*Pueblo Viejo Blanco</i>	\$21
<i>*La Gritona Reposado</i>	\$28
<i>*Casa Dragones Anejo</i>	\$38

Mezcal

<i>Dos Hombres Mezcal</i>	\$22
<i>*Yola Mezcal</i>	\$24

Bourbon

<i>*Penelope Bourbon</i>	\$24
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Scotch

<i>Balvenie 12 yr</i>	\$32
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Aperitivo

<i>Lillet</i>	\$19
<i>Montenegro</i>	\$22
<i>Select</i>	\$18
<i>Pernod</i>	\$20
<i>Adriatico Amaretto</i>	\$18
<i>Faccia Brutto Chartreuse</i>	\$24
<i>Faccia Brutto Fernet</i>	\$22