

SIGNATURE COCKTAILS

our hand-crafted cocktails are made with fresh squeezed juices

“Bloody” Mojito 13

House rum, blood orange, fresh mint, raspberry syrup

Blackberry Smash 13

House bourbon, ginger beer, blackberry, mint

Strawberry Caipiroska 13

Vodka, strawberry puree, lime wedges

Cane Fire Margarita 13

Jalapeño macerated tequila and salt rim, lime juice

Triple sec, citrus syrup

Citrus Arnie 13

Ice tea, vodka citron, lemon juice

Raspberry Mule 13

Absolut raspberry, homemade ginger beer, chambord

Tiki Ira 16

Malibu, coconut cream, lime, mint

Aperol Spritz Twist 15

Aperol, sparkling wine, citrus syrup, lime juice

White Empress 15

Empress 1908, white cranberry juice, prosecco

House Made Spicy Mary 13

House tomato blend, Chipotle macerated vodka,

Lime salt rim, bacon

BEER *seasonal & local flavors available on draft*

Concrete Beach Mas hops - DIPA 9

Sam Adams Seasonal 7

Shock Top Belgian White 6

Fat Tire Amber Ale 6

Bud Light 5

Yuengling 7

Stella Artois 7

Sam Adams New England IPA 7

WINE *full list available upon request*

La Marca, Prosecco, Italy 6oz 9.5

Beringer Vineyards White Zinfandel, CA 8

Château St. Michelle Riesling, WA 9

Pighin Pinot Grigio, Grave del Fruili, Italy 12

Brancott Sauvignon Blanc, NZ 10

Magnolia Chardonnay, CA 8

Sonoma Curtrer, CA 17

Mark West Pinot Noir, CA 10

Chalk Hill Pinot Noir, CA 16

Magnolia Merlot, CA 8

Los Osos Merlot, CA 11

Aquinas Cab Sav, CA 12

Magnolia Cabernet Sauvignon, CA 8



SNACKS

Loaded Hummus 10

Crudit , cotija cheese, cherry tomato, parsley

House Made Tortilla Chips 9

Oven Roasted Tomato Salsa

PIZZA

Flamenco 14

Margherita 10

Pepperoni 11

Veggie 13

APPETIZERS

Caribbean Cobb Salad 13

Avocado, queso fresco, tomato, mango, corn, egg, ranch plantain crisp

Redlands Tomato Panzanella 12

Tomato, cucumber, onion, olives, mint, oregano

Soup of the day 8

Ask your server

ENTR ES

Bacon Cheeseburger 16

Angus beef, applewood bacon, provolone cheese, mushrooms, brioche bun

Cuban Panini 12

Roasted Pork, Swiss cheese, Ham, Pickles, and Mustard

Avocado Toast 13

Multigrain bread, guacamole, radish, tomato

Achiote-Braised Short Rib 27

Tamale en cazuela, chicharron, pickled onions

Florida Citrus Chicken Fricasse 19

Tomato sauce, olives, asparagus, jasmine rice

Grilled Salmon 24

Cous cous salad, green apple, citrus sauce

DESSERTS

Chocolate Mousse Dome 10

Apple Tart 9

*18% gratuity will be added to parties of 6 or more