

Signature Cocktails

Barrel Aged Old Fashioned	15
<i>Knob Creek Bourbon, Smoked Maple Syrup, Orange & Angostura Bitters</i>	
Aqua De Valencia	15
<i>St. Augustine Gin, St. Augustine Vodka, Simple Syrup, OJ</i>	
Belltower Bramble	15
<i>Woodford Reserve, Berry Bramble, Cinnamon Schnapps, Liqueur 43</i>	
Lavender 75	14
<i>Hendrick's Gin, Lavender Syrup, Lemon, Prosecco</i>	
Smoked Blood Orange Margarita	15
<i>Illegal Mezcal, Solerno Blood Orange Liqueur, Lime, Agave</i>	
Greyhound to Vilano	13
<i>Tito's Vodka, St.-Germain, Fresh Basil, Agave, Grapefruit</i>	
Costa Sangria	11
<i>Malbec, Lemon, Orange, Simple Syrup, Brandy</i>	
The King of Cordova	15
<i>Jefferson's Small Batch Bourbon, Ginger Beer, Angostura Bitters, Lemon</i>	
Chocolate Truffle	14
<i>Absolut Vanilia Vodka, Godiva Liqueur</i>	
Espresso Martini	13
<i>Absolut Vanilia Vodka, Kahlua, Espresso</i>	

Seasonal Specialty Offerings

Buttery Kraken	13
<i>Kraken Spiced Rum, Butterscotch Schnapps, Soda</i>	
Maple Whisky Sour	15
<i>Maker's Mark, Maple Syrup, Lemon, Cinnamon</i>	
The 1565	15
<i>Grey Goose Vodka, Cranberry, Sparkling Water, Sugared Cranberries</i>	
Blackberry Gin and Jam	15
<i>Hendricks Gin, Elderflower Liqueur, Blackberry Puree, Lemon, Soda</i>	
Salted Caramel White Russian	14
<i>Tito's Vodka, Kahlua, Heavy Cream, Butterscotch Schnapps, Caramel Salted Rim</i>	

Spanish Reflections Flights

White	18
<i>(Poema, Raventos, La Cana)</i>	
Red	18
<i>(Remelluri, Clos Pissarra, Familia Torres)</i>	

Drink Like a Local

ST. AUGUSTINE DISTILLERY CO.

Florida Mule	13
<i>St. Augustine Sugar Cane Vodka, Ginger, Simple Syrup, Lemon with a dash of Cayenne</i>	
Rum Tiki	13
<i>St. Augustine Pot Distilled Rum, Toasted Coconut, Pineapple with a hint of Vanilla</i>	
St. Augustine Tonic	13
<i>St. Augustine New World Gin, Strong Tonic Syrup</i>	
Old Fashioned	14
<i>St. Augustine Florida Straight Bourbon Sugar Cane Simple Syrup, Bitters</i>	

Casa Monica Bourbon Experience	25
<i>2 oz bourbon paired with Ramon y Jamon Croquettes</i>	
Casa Monica St. Augustine Distillery Bourbon Flight	45
<i>1 oz (each): St. Augustine Straight Bourbon, St. Augustine Port Finished Bourbon, St. Augustine "the Saint" bourbon, Casa Monica Single Barrel Select Bourbon</i>	

White

Poema Cava Spain	10
Avissi Prosecco Italy	20
The Kessler Collection Chardonnay California	11
Mer Soleil "Reserve" Chardonnay Santa Lucia	17
Mohua# Marlborough	15
Castello Del Poggio Moscato Lombardy, Italy	10
Barrone Fini Pinot Grigio Trentino Alto Adige, Italy	11
Granbazan Albarino Spain	19

Reds

Erath Rose Oregon	12
Lange Pinot Noir Willamette Valley	15
Oberon Merlot Napa Valley	15
The Kessler Collection Cabernet Sauvignon California	13
Bohemian Collection Cabernet Blend North Coast	14
Juggernaut Cabernet Sauvignon Hillside	15
Ben Marco Malbec Mendoza, Argentina	13
Francis Coppola Zinfandel California	12

Tapas

Pan Con Tomate	8
Grilled sourdough, tomato pulp, garlic, melted Manchego cheese, local evoo	
Marinated Spanish Olives	8
Harissa, lemon, rosemary, and thyme	
Marcona Almonds	9
Fried, Spanish paprika, sea salt	
Patatas Bravas	11
Garlic datil aioli, spicy tomato sauce	
Minorcan Roasted Tomatoes	9
Herbed breadcrumbs	
Blistered Shishitos	9
Datil harissa aioli, adobo, crushed Marcona almonds, sea salt, grilled lemon	
Jamon Croquettes	12
Mahon cheese, garlic datil aioli	
Prawns in Garlic Oil	14
Roasted garlic scallion butter	
Minorcan Wagyu Meatballs	14
Roasted garlic tomato sauce, preserved lemon ricotta, Manchego cheese	

Land & Sea

St. Augustine Calamari	16
Datil tomato chutney, shishito peppers, arugula, grilled lemon	
Hunt Board	28
Chef's selections of Spanish cheeses and charcuterie, marinated olives, Marcona almonds	
Spanish Octopus and Pork Belly	18
Caramelized onion tomato sauce, datil glaze, fennel salsa verde	
Seafood Ceviche	18
Mayport shrimp, scallops, octopus, avocado puree, Calabrian chili sauce, grilled bread	
Mussels	20
Roasted garlic scallion butter, chorizo, achiote, grilled bread	

From the Garden

Grilled Salad	12
Escarole, radicchio, apples, pickled red onion, roasted tomato puffy quinoa, goat cheese, charred lemon, vinaigrette	
Spanish Caesar	14
Shredded Manchego, crushed Marcona almond croutons, parmesan dressing	
Baby Wedge Salad	15
Baby iceberg, roasted tomatoes, blue cheese, bacon lardons, candied pecans, avocado puree, smoky ranch	
Minorcan Bisque	12
Pickled datil relish	
Kale a la Catalan	10
Braised kale, currants and pine nuts	
Grilled Green Asparagus	10
Datil harissa aioli	
Glazed Carrots	10
Florida citrus, coriander, watercress, Calabrian chili	
Mushrooms a la Plancha	12
Fungi Jon Farms, sherry, roasted garlic, parsley	

For the Kids in Us

Espresso Flan	14
Chocolate espresso beans, ganache whip	
Honey and Mato Cheesecake	14
Walnut torte, honey comb	
Stuffed Profiterole	14
Cinnamon ice cream, chocolate drizzle, candied almonds macerated strawberries	



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RESORT & SPA