

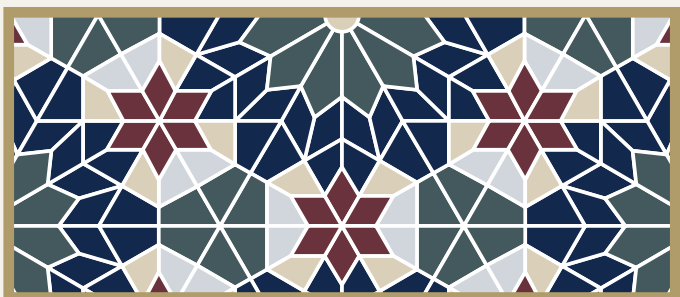


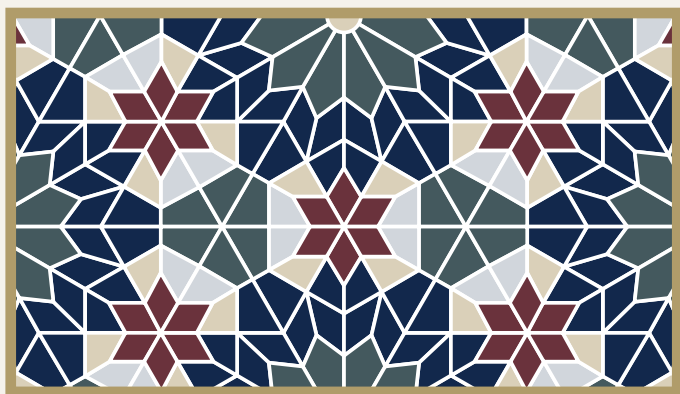
SIGNATURE COCKTAILS

- BARREL AGED OLD FASHIONED 17**
Knob Creek Bourbon, Smoked Maple Syrup,
Orange & Angostura Bitters
- AQUA DE VALENCIA 15**
St. Augustine Gin, St. Augustine Vodka,
Simple Syrup, OJ
- BELLTOWER BRAMBLE. 15**
Woodford Reserve, Berry Bramble,
Cinnamon Schnapps, Licor 43
- LAVENDER 75 14**
Hendrick’s Gin, Lavender Syrup, Lemon, Prosecco
- SMOKED BLOOD ORANGE MARGARITA 15**
Illegal Mezcal, Solerno Blood
Orange Liqueur, Lime, Agave
- GREYHOUND TO VILANO 13**
Tito’s Vodka, St.-Germain, Fresh Basil, Agave, Grapefruit
- COSTA SANGRIA 11**
Malbec, Lemon, Orange, Simple Syrup, Brandy
- THE KING OF CORDOVA 15**
Jefferson’s Small Batch Bourbon, Ginger Beer,
Angostura Bitters, Lemon
- CHOCOLATE TRUFFLE 14**
Absolut Vanilla Vodka, Godiva Liqueur
- ESPRESSO MARTINI 13**
Absolut Vanilla Vodka, Kahlua, Espresso

CLASSIC COCKTAILS

- THE VESPER 16**
Hendrix Gin, Grey Goose Vodka, Lillet blanc,
lemon peel *“Shaken, not stirred”*
- THE SAZERAC 15**
Knob Creek Rye, Peychaud’s Bitters,
Sugar, Absinthe Rinse
- THE LAST WORD 18**
Hendrix Gin, Luxardo, Green Chartreuse, Lime Juice
- THE HEMINGWAY DAIQUIRI 14**
Plantation Over-proofed Rum, Maraschino,
Grapefruit, Lime, Sugar
- CORPSE REVIVER #2 16**
Nolet’s Gin, Lillet Blanc, Solarno,
Lemon, Absinthe Rinse
- THE SIDE CAR 18**
Cognac, Solarno, Lemon, Orange, Sugar
- THE PALOMA 15**
Don Julio, Lime, Grapefruit, Soda, Salt





DRINK LIKE A LOGALI!

- FLORIDA MULE** 13
 St. Augustine Sugar Cane Vodka, Ginger,
 Simple Syrup, Lemon with a dash of Cayenne
- RUM TIKI** 13
 St. Augustine Pot Distilled Rum,
 Toasted Coconut Pineapple with a hint of Vanilla
- ST. AUGUSTINE TONIC** 13
 St. Augustine New World Gin, Strong Tonic Syrup
- OLD FASHIONED** 14
 St. Augustine Florida Straight Bourbon,
 Sugar Cane Simple Syrup Bitters

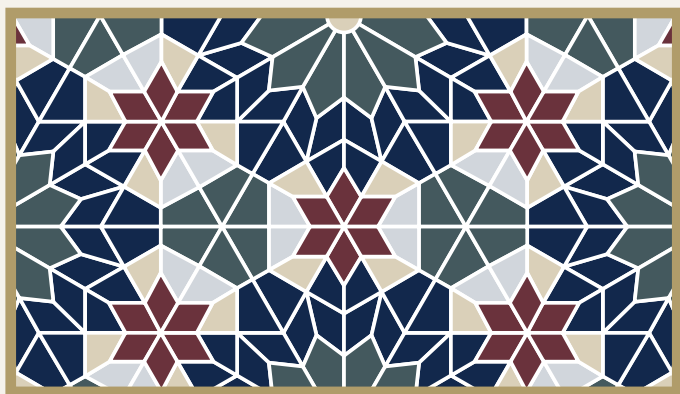
- CASA MONICA ST. AUGUSTINE
 DISTILLERY BOURBON FLIGHT** 45
 1 oz (each): St. Augustine Straight Bourbon, St. Augustine
 Port Finished Bourbon, St. Augustine “the Saint” bourbon,
 Casa Monica Single Barrel Select Bourbon

WHITE

- POEMA** * Cava | Spain 10
- AVISSI** * Prosecco | Italy 13
- JOSH** * Prosecco Rose | Italy 16
- THE KESSLER COLLECTION** * Chardonnay | California . 11
- MER SOLEIL “RESERVE”** * Chardonnay | Santa Lucia. . 17
- MOHUA** * Sauvignon Blanc | Marlborough 15
- CASTELLO DEL POGGIO** * Moscato | Lombardy, Italy. . 10
- BARRONE FINI** * Pinot Grigio | Trentino Alto Adige, Italy . 11
- KING ESTATE** * Pinot Gris | Willamette Valley 19
- GRANABAZAN** * Alberino | Spain 19

RED

- LANGE** * Pinot Noir | Willamette Valley 15
- CHALK HILL** * Pinot Noir | Sonoma Coast 14
- OBERON** * Merlot | Napa Valley 15
- THE KESSLER COLLECTION** *
 Cabernet Sauvignon | California 13
- BOHEMIAN COLLECTION** *
 Cabernet Blend | North Coast. 14
- JUGGERNAUT** * Cabernet Sauvignon | Hillside 15
- QUILT “FABRIC OF THE LAND”** * Red Blend | Napa. . 18
- BEN MARCO MALBEC** * Mendoza, Argentina. 13
- RODNEY STRONG OLD VINE** * Zinfandel | Sonoma . . 18
- DUCKHORN** * Merlot | Napa 22



SPANISH REFLECTIONS FLIGHT

WHITE	18
Somme's Choice	
RED	18
Somme's Choice	

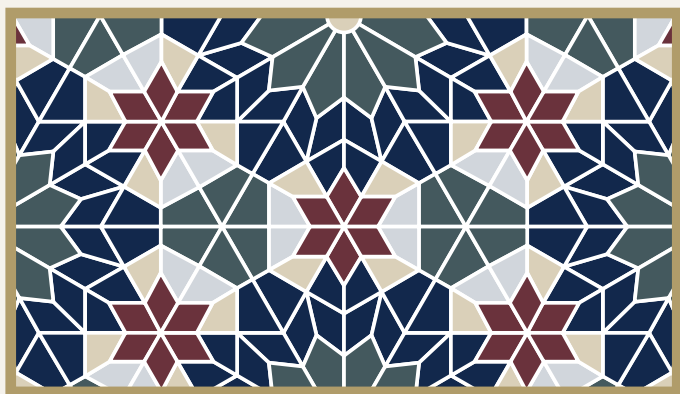
ROSÉ

ERATH * Rosé Oregon	12
WHISPERING ANGEL * Rosé Vins de Pays d'Oc	16
FLEURS DE PRAIRIE * Rosé Vins de Provence	17

TAPAS

PAN CON TOMATE	14
Grilled sourdough, tomato pulp, garlic, basil oil, manchego	
CROQUETAS DE JAMÓN	12
Mahon cheese, garlic datil allioli	
MINORCAN WAGYU MEATBALLS	14
Roasted garlic tomato sauce, preserved lemon ricotta, manchego cheese	
MARINATED SPANISH OLIVES	9
Harissa, lemon, rosemary, and thyme	
MARCONA ALMONDS	9
Fried, spanish paprika, sea salt	
PATATAS BRAVAS	12
Garlic datil allioli, spicy tomato sauce	
ST. AUGUSTINE CALAMARI	17
Datil tomato chutney, shishito peppers, arugula, grilled lemon	
HUNT BOARD	28
Chef's selections of Spanish cheeses and charcuterie, marinated olives, marcona almonds	
SEAFOOD CEVICHE	22
Mayport shrimp, scallops, octopus, avocado puree, Calabrian chili sauce, grilled bread	
GAMBES A L'AJILLO	18
Shrimp, garlic oil	





FROM THE GARDEN

GRILLED APPLE SALAD	14
Arcadian mixed greens, pickled red onion, roasted tomato, puffy quinoa, goat cheese, charred lemon vinaigrette	
SPANISH CAESAR	15
Shredded manchego, spiced crushed marcona almond croutons, parmesan dressing	
BABY WEDGE SALAD	16
Baby iceberg, roasted tomatoes, blue cheese, bacon lardons, candied pecans, avocado puree, spicy ranch	
MINORCAN BISQUE	12
Pickled Datil Relish	
BRUSSELS A LA CATALAN	10
Shaved brussels sprouts	
CHARRED BROCCOLINI	10
Datil allioli	
GLAZED CARROTS	10
Florida citrus, coriander, watercress, Calabrian chili	
MUSHROOMS A LA PLANCHA	12
Fungi Jon Farms, sherry, roasted garlic, parsley	

TENDER COALS

CHICKEN & MUSHROOMS	40
Airline chicken breast, sherry glazed mushrooms, mushroom puré	
DUCK	64
Seared duck breast, Whiddon Mills grit cake, shaved brussels sprouts, confit duck, pimiento verde sauce	
DAY BOAT CATCH	MKP
Chef's weekly fish special	
PRIME FILET	68
Piquillo puré, charred broccolini, patatas puré, rioja reduction, chimichurri butter	
LAMB MIXED GRILL	72
Grilled lamb chops, lamb T-bone, meguez sausage, charred vegetables, smoked potatoes, datil allioli	
ADOBO SPICED GROUPER	MKP
Apple brandy chutney, romesco sauce, glazed carrots, watercress, adobo	
SHERRY MUSHROOM WELLINGTON	32
Spinach, mushroom duxelle, manchego	

SWEET SENSATIONS

STUFFED PROFITEROLE	14
Cinnamon ice cream, chocolate drizzle, candied almonds, macerated strawberries	
BANANAS FOSTER BREAD PUDDING	14
Bananas Foster Ice Cream, Bruleed Banana, Sorghum-Rum Caramel Sauce	
LOCAL HONEY CRÈME BRÛLÉE	14
Honey Custard, Bruleed Sugar	

