



COBALT LOUNGE

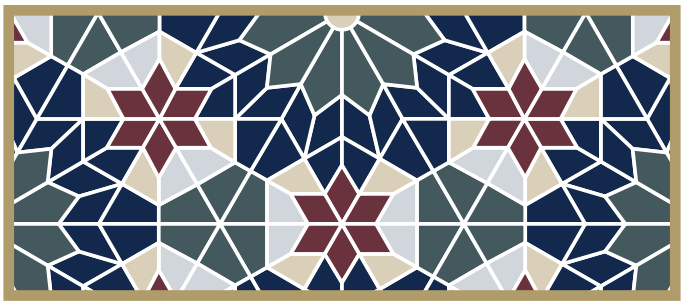
BY KESSLER®

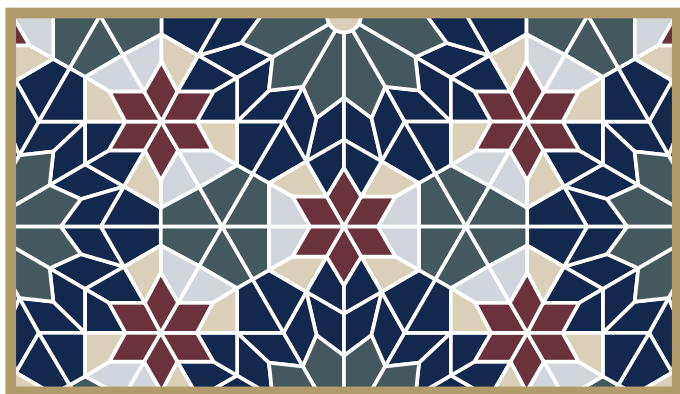
SIGNATURE COCKTAILS

- HOUSE OLD FASHIONED.** 17
Casa Monica Cask Strength Bourbon, Maple Syrup,
Orange & Angostura Bitters
- AQUA DE VALENCIA** 15
St. Augustine Gin, St. Augustine Vodka,
Simple Syrup, Orange Juice
- KING STREET SMASH.** 16
Casa Monica Cask Strength Bourbon, Simple Syrup,
Mixed Berries, Lemon, Mint
- LAVENDER 75** 14
Hendrick's® Gin, Lavender Syrup, Lemon, Prosecco
- SMOKED BLOOD ORANGE MARGARITA** 15
Ílegal 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
Casa Monica Cask Strength Bourbon, Ginger Beer,
Angostura Bitters, Lemon
- CHOCOLATE TRUFFLE** 14
Absolut® Vanilla Vodka, Chocolate Liqueur
- ESPRESSO MARTINI** 13
Absolut® Vanilla Vodka, Kahlúa®, Espresso

CLASSIC COCKTAILS

- THE VESPER.** 16
Hendrick's® Gin®, Grey Goose® Vodka, Lillet® Blanc,
Lemon Peel *"Shaken, not stirred"*
- THE SAZERAC** 15
Michter's®, Peychaud's Bitters,
Sugar, Absinthe Rinse
- THE LAST WORD** 18
Hendrick's® Gin, Luxardo, Green Chartreuse,
Lime Juice
- THE HEMINGWAY DAIQUIRI** 14
Bacardi®, Maraschino, Grapefruit, Lime, Sugar
- CORPSE REVIVER #2** 16
Nolet's® Gin, Lillet® Blanc, Solerno®,
Lemon, Absinthe Rinse
- THE SIDE CAR.** 18
Cognac, Solerno®, Lemon, Orange, Sugar
- THE PALOMA** 15
Don Julio®, Lime, Grapefruit, Soda, Salt





DRINK LIKE A LOCAL

- 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

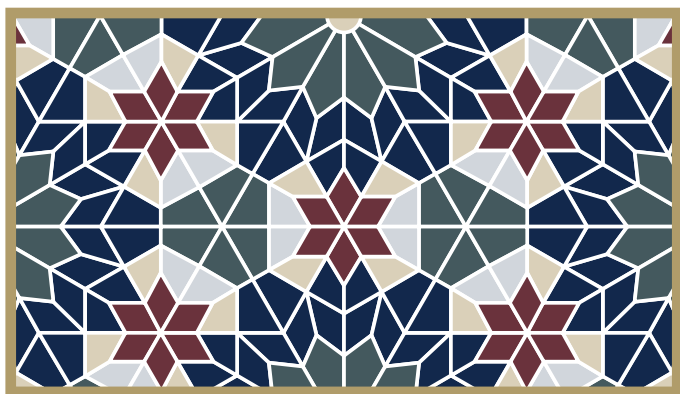
- CASA MONICA ST. AUGUSTINE
 DISTILLERY BOURBON FLIGHT** 45
 1 oz each: St. Augustine Straight Bourbon, St. Augustine
 Port Finished Bourbon, St. Augustine "The Saint" Bourbon,
 Casa Monica Single Barrel Select Bourbon

WHITE

- POEMA** * Cava | Spain 10
- AVISSI** * Prosecco | Italy 13
- JOSH** * Prosecco Rosé | 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
- FOUR GRACES** * Pinot Gris | Willamette Valley 15
- 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
- JUGGERNAUT** * Cabernet Sauvignon | California 15
- QUILT FABRIC OF THE LAND** * Red Blend | Napa Valley 18
- BEN MARCO MALBEC** * Mendoza, Argentina 13
- THE PRISONER SALDO** * Zinfandel | California 19
- DUCKHORN** * Merlot | Napa 22
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SPANISH REFLECTIONS FLIGHT

(By the bottle features)

WHITE (Sommelier's Choice) 18

RED (Sommelier's Choice) 18

ROSÉ

ERATH * Rosé | Oregon. 16

ELOUAN * Rosé | Oregon 15

FLEURS DE PRAIRIE * Rosé | Vins de Provence, France . . 17

TAPAS

PAN CON TOMATE 14

Grilled Sourdough, Tomato Pulp, Garlic,
Basil Oil, Manchego

CROQUETAS DE JAMÓN 12

Mahon Cheese, Garlic Datil Aioli

MINORCAN WAGYU MEATBALLS 14

Roasted Garlic Tomato Sauce,
Preserved Lemon Ricotta, Manchego Cheese

MARINATED SPANISH OLIVES. 9

Harissa, Lemon, Rosemary, Thyme

MARCONA ALMONDS 9

Spanish Paprika, Sea Salt

PATATAS BRAVAS 12

Garlic Datil Aioli, Spicy Tomato Sauce

ST. AUGUSTINE CALAMARI 17

Datil Tomato Chutney, Shishito Peppers,
Arugula, Lemon

HUNT BOARD 28

Chef's Selections Of Spanish Cheeses And
Charcuterie, Marinated Olives, Marcona Almonds

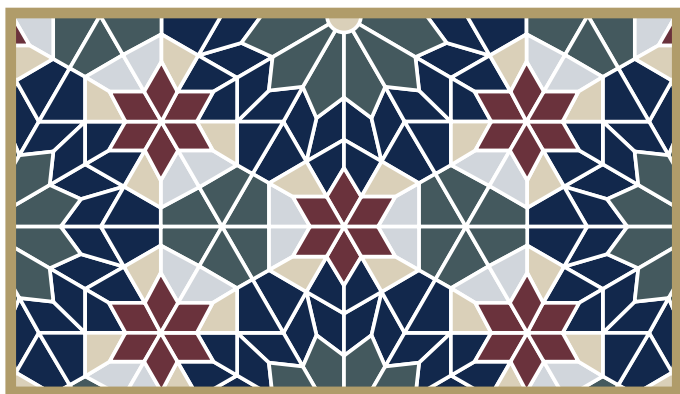
SEAFOOD CEVICHE 22

Mayport Shrimp, Scallops, Octopus,
Avocado Purée, 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 Purée, Spicy Ranch	
MINORCAN BISQUE	12
Pickled Datil Relish	
BRUSSELS A LA CATALAN	10
Shaved Brussels Sprouts	
CHARRED BROCCOLINI	10
Datil Aioli	
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 Purée	
DUCK	64
Seared Duck Breast, Whiddon Mills Grit Cake, Shaved Brussels Sprouts, Confit Duck, Pimiento Verdé Sauce	
DAY BOAT CATCH	MKP
Chef's Weekly Fish Special	
PRIME FILET	68
Piquillo Purée, Charred Broccoli, Puré De Patatas, Rioja Reduction, Chimichurri Butter	
LAMB MIXED GRILL	72
Grilled Lamb Chops, Lamb T-Bone, Merguez Sausage, Charred Vegetables, Smoked Potatoes, Datil Aioli	
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
Salted Caramel Ice Cream, Chocolate Drizzle, Candied Almonds, Macerated Strawberries	
BANANAS FOSTER BREAD PUDDING	14
Ice Cream, Brûléed Bananas, Sorghum-Rum Caramel Sauce	
LOCAL HONEY CRÈME BRÛLÉE	14
Honey Custard, Brûléed Sugar	

