



LUNCH

COCKTAILS

D'OLIVIA	22
<i>Castelvetrano Olive Oil Infused Vodka, Rosemary, Wild Sardinian Vermouth</i>	
LA VALENCIA	16
<i>Pisco, Lemon</i>	
ETNA'S DREAM	17
<i>Ouzo, Aperol, Grapefruit</i>	
WHEN IN ROME	19
<i>Ketel One Vodka, Lavender, Lemon, Pomegranate</i>	
IL VESUVIO	17
<i>Jalapeño Infused Tequila, Basil, Cucumber</i>	
NEW FASHIONED	18
<i>Volcan Cristalino, Charred Pineapple</i>	
NEGRONI BIANCO	18
<i>Ketel One Vodka, Bitter Bianco, Carpano Bianco, Orange</i>	
NON-STOP TO SANTORINI	19
<i>Metaxa 5 Year Brandy, Nonino Amaro, Aperol, Lemon</i>	

CRAFT BEER

EFES LAGER	8
<i>Pilsner, Anadolu Efes Brewery, Turkey</i>	
1926 WIT	9
<i>Barrel of Monks, Belgian Wit, Boca Raton</i>	
CATEGORY 3	9
<i>Due South, IPA, Boynton Beach</i>	
THREE FATES BELGIAN	9
<i>Barrel of Monks, Tripel, Boca Raton</i>	
CLUTCH PLATE	9
<i>Prosperity Brewers, IPA, Boca Raton</i>	

REFRESHERS

CUCUMBER MINT LEMONADE	6
STRAWBERRY SPRITZ	7

BUBBLES & ROSE *GL/GL½*

LA MARCA PROSECCO	12/18
TAITTINGER “LA FRANCAISE” BRUT	19/28
RUINART BLANC DE BLANC	26/39
MOLO LAMBRUSCO	12/16
JCB BOISSET NO. 69 ROSE	16/24
BILLECART-SALMON BRUT ROSE	30/45
GRENACHE CINSAULT SYRAH MOUVEDRE <i>BY.OTT, Cotes de Provence, France</i>	13/19
GRENACHE CLAIRETTE CINSAULT MOUVEDRE SYRAH <i>Chateau d'Aqueria, Tavel, Rhone Valley, France</i>	15/22
CHARDONNAY PINOT NOIR <i>Boschendal “The Rose Garden”, Western Cape, South Africa</i>	12/18
TEMPRANILLO <i>Pata Negra, Ribera del Duero, Spain</i>	13/19
REFOSCO <i>Masi Agricola, Trevenezie “Rosa dei Masi”, Veneto, Italy</i>	13/19
GRENACHE SAUVIGNON BLANC <i>DAOU, Napa Valley, California</i>	14/21

WHITE WINE*GL/GL½*

FALANGHINA <i>Feudi di San Gregorio, Campania, Italy</i>	12/18
WHITE PINOT NOIR <i>Amity Vineyards, Willamette Valley</i>	13/19
VIURA <i>Bodegas Campillo, Rioja, Spain</i>	12/18
XINOMAVRO MALAGOUZIA <i>Atma, Assyrtiko, Greece</i>	15/22
CHARDONNAY <i>Maison Champy, Burgundy, France</i>	16/24
CHENIN BLANC <i>Bellingham, Cape Town, South Africa</i>	12/18
INZOLIA CATARRATTO <i>Colosi Salina Bianco, Salina, Sicily</i>	17/25

RED WINE*GL/GL½*

GAMAY <i>Chateau de Varennes, Burgundy, France</i>	16/24
PINOT NOIR <i>Joseph Faiveley Bourgogne, Burgundy, France</i>	20/30
TEMPRANILLO <i>Alta Vina Arana Reserva, Rioja, Spain</i>	18/27
PINOTAGE <i>Bellingham, Cape Town, South Africa</i>	22/33
CANNONAU <i>Jankara Lu Nieddu, Sardinia, Italy</i>	28/42

RAW BAR MARKET

COLD WATER OYSTERS*	3
JUMBO PRAWNS*	9
SPANISH LANGOUSTINES*	11
1/2 LOBSTER, BAY OF FUNDY*	19
FLORIDA STONE CRAB* Seasonal	MP
SHELLFISH TOWERS	
<i>Selection from the Raw Bar Market</i>	
<i>Pimenton Cocktail, Rose Mignonette, Mustard Sauce, Citrus</i>	
PLATEAU*	65
<i>6 Oysters, 1/2 Lobster, 4 Jumbo Shrimp, Chef's Crudo</i>	
GRAND*	125
<i>12 Oysters, 1 Lobster, 6 Jumbo Shrimp, Chef's Crudo, 2 Langoustines</i>	
ROYAL*	225
<i>18 Oysters, 1 Lobster, 6 Jumbo Shrimp, Chef's Crudo, 2 Langoustines, 4 Stone Crab Claws</i>	

GREEK SPREADS

Served with Lavash & Organic Swank Farm Vegetables

HUMMUS GF V	12
<i>Crispy Chickpea, Meyer Lemon</i>	
WHIPPED FETA GF V	15
<i>Greek Olive Oil, Crushed Pistachio</i>	
CHARRED EGGPLANT GF V	14
<i>Tamarind, Coriander, Lemon</i>	
MUHAMMARA V	13
<i>Roasted Peppers, Walnut, Calabrian Chile, Pomegranate</i>	
SAMPLING OF TWO	15
SAMPLING OF FOUR	17

SALADS

HORITAKI GF V	21
<i>Heirloom Tomato, Cucumber, Onion, Olive, Sweet Drop Pepper, Barrel Aged Feta, Lemon Vinaigrette</i>	
ROASTED BEETS GF V	17
<i>Za'atar Spice, Orange Blossom Honey, Greek Yogurt</i>	
GRILLED HALLOUMI GF V	16
<i>Cyprian Farmer's Cheese, Persian Cucumber, Garden Herbs, Pomegranate, Chermoula</i>	
MEDITERRANEAN CAESAR V	18
<i>Freekah Tabbouleh, Swank Farm Vegetables, Crispy Naan, Romaine, Lemon, Garlic-Parmesan Dressing</i>	
<i>Additions:</i>	
<i>Harissa Chicken</i>	10
<i>Chilled Jumbo Shrimp</i>	9
<i>Poached Lobster</i>	19
<i>Lamb Chop</i>	14

MEZZE

GAZPACHO	14
<i>Locally Sourced Ingredients, Daily Presentation</i>	
OLIVES & FETA	12
<i>Preserved Lemon, Greek Oregano, Espelette</i>	
POTATO CROQUETAS	15
<i>Cucumber, Watercress, Chorizo, Manchego, Aji Verde</i>	
CRISPY CALAMARI	17
<i>Lemon-Caper Aioli</i>	
MEZZE PLATE V	14
<i>Petite Heirloom Vegetables, Romesco</i>	
<i>Roasted Garlic Labneh</i>	

ENTRADAS

CHICKEN SHAWARMA	19
<i>Muhammara, Local Greens, Harissa, Pomegranate, Naan Bread</i>	
MARISOL BURGER	21
<i>Wagyu Beef or Spiced Lamb Whipped Feta, Grilled Onion, Harissa, Brioche Bun, Pimenton Croquetas</i>	
LAMB BLADE STEAK GF	26
<i>Garden Herbs, Sumac Onion, Tzatziki</i>	
SPAGHETTI ALLE VONGOLE	36
<i>Mediterranean Clams, Lemon, Garlic, Olive Oil, Parsley</i>	
SPAGHETTI ALLA CHITARRA V	28
<i>Tomato Conserva, Basil, Parmigiano-Reggiano</i>	
LOCAL POMPANO	38
<i>Persian Cucumber, Minted Herb Salad, Freekah Tabbouleh, Lemon Salmoriglio</i>	



*Gratuity not included. A 20% gratuity will be added to parties of 6 or more.
Prices are subject to 7% Florida state tax. *Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
GF = Gluten Free, V = Vegetarian*

SPARKLING

FRANCE

J.P. CHENET, "BRUT" NV <i>Languedoc</i>	38
BOUVET ROSE, "EXCELLENCE" NV <i>Loire Valley</i>	67
TAITTINGER, "LA FRANÇAISE BRUT" NV <i>Champagne, Reims</i>	120
MOËT & CHANDON, "IMPÉRIAL" NV <i>Champagne, Reims</i>	150
VEUVE CLICQUOT, "YELLOW LABEL BRUT" NV <i>Champagne, Reims</i>	160
VEUVE CLICQUOT, "BRUT ROSÉ" NV <i>Champagne, Reims</i>	190
MOËT & CHANDON, "DOM PÉRIGNON" 2009 <i>Champagne, Épernay</i>	420
LOUIS ROEDERER, "CRISTAL", BRUT 2007 <i>Champagne, Reims</i>	550

ITALY

LA MARCA, PROSECCO NV <i>Veneto</i>	49
FERGHETTINA, "BRUT" NV <i>Lombardy</i>	82

ROSÉ

FRANCE

CHATEAU D'ESCLANS, ROCK ANGEL 2018 <i>Côtes de Provence</i>	70
CHATEAU D'ESCLANS, GARRUS 2018 <i>Côtes de Provence</i>	150

WHITE WINE

FRANCE

JOSEPH DROUHIN 2018 67
Chablis, Burgundy

DOMAINE J. A. FERRET 2016 90
Pouilly-Fuissé, Mâconnais

CHÂTEAU DE LA CRÉE 105
“LES TOURELLES DE LA CRÉE” 2017
Chardonnay, Burgundy

LOUIS JADOT 2017 110
Pouilly-Fuissé, Mâconnais

LOUIS JADOT 2017 230
Puligny-Montrachet, Côte de Beaune

DOMAINE DES GROSSES PIERRES 2018 72
Sancerre, Loire Valley

ITALY

MICHELE CHIARLO, “LE MADRI” 2016 74
Arneis, Piedmont, Roero

TERLATO VINEYARDS 2017 68
Pinot Grigio, Friuli-Venezia Giulia

SANTA MARGHERITA 2018 69
Pinot Grigio, Trentino-Alto Adige

USA

ZD WINES 2015 82
Chardonnay, Napa Valley

FAR NIENTE 2017 145
Chardonnay, Napa Valley

HALTER RANCH 2017 70
Grenache Blanc, Paso Robles

ROTH ESTATE 2017 52
Sauvignon Blanc, Russian River Valley

WHITE WINE

OTHER WHITES

ACROTERRA SANTORINI 2017 150
Assyrtiko, Greece

BELLINGHAM 2015 70
Chenin Blanc, Western Cape

PAZO BARRANTES 2017 54
Albariño, Galicia, Rias Baixas

DOMANE WACHAU 2019 58
Gruner Veltliner, Austria

KIM CRAWFORD 2018 59
Sauvignon Blanc, Marlborough

RED WINE

FRANCE

LOUIS JADOT 2017 48
Gamay, Beaujolais Villages

CHÂTEAU DES JACQUES 2016 86
Gamay, Beaujolais, Moulin-a-Vent

DELAS FRÈRES, “HAUTE PIERRE” 2016 140
Red Rhône Blend, Rhône, Châteauneuf-du-Pape

ITALY

BRANCAIA, “TRE” 2015 62
Super Tuscan, Tuscany

FRESCOBALDI, “CASTELGIOCONDO” 2013 125
Sangiovese, Brunello di Montalcino

RED WINE

USA

THE FOUR GRACES 2017 72
Pinot Noir, Willamette Valley

BELLE GLOS, LAS ALTURAS VINEYARD 2017 120
Pinot Noir, Santa Lucia Highlands

DUCKHORN VINEYARDS 2016 120
Merlot, Napa Valley

OBERON 2017 65
Cabernet Sauvignon, Napa Valley

WEINSTOCK CELLAR SELECT 2015 96
Cabernet Sauvignon, Napa Valley

STAG'S LEAP WINE CELLARS, "ARTEMIS" 2016 130
Cabernet Sauvignon, Napa Valley

SILVER OAK CELLARS 2014 165
Cabernet Sauvignon, Alexander Valley

CAYMUS 1L 2018 250
Cabernet Sauvignon, Napa Valley

CONUNDRUM 2017 55
Proprietary Red Blend, California

HALTER RANCH 2015 86
Shiraz / Syrah, Paso Robles

OTHER REDS

BODEGA NUMANTHIA, "NUMANTHIA" 2015 61
Tempranillo, Castilla y León, Toro

BELLINGHAM 2016 100
Pinotage, Western Cape, Stellenbosch