

Signature Cocktails

ALL ACCESS \$21

Grey Goose vodka | orange blossom syrup | mango & mango peel syrup | lemon

BREAK A LEG \$21

Bombay Sapphire dry gin | raspberry puree | lime | agave | sage syrup

THE TIER LEADER \$23

Kahlua coffee liqueur | Hennessy cognac | coffee

WAITING IN THE WINGS \$23

Aberfeldy single malt scotch | cointreau | lemon | hibiscus orange tea | honey

THE STAND BY \$22

Vago private mezcal | raspberry syrup | creme de cassis liqueur | lime | blackberry | drunken berries

ENCORE \$21

Patron Silver tequila | Bacardi spiced rum | orange curacao | orgeat syrup | lime

Mocktails

BLOSSOM \$18

Seedlip grove 42 | lemon | cider vinegar | lemongrass sugar syrup | egg whites

ESPRESSO MARTINI \$18

Seedlip spiced 94 | coffee | cane sugar syrup

WATERMELON SOUR \$18

Seedlip garden 108 | fresh watermelon juice | basil syrup | egg whites

SUNNY WATER \$18

Seedlip notes agave | raspberry puree | lime | agave | sage syrup

HEMP SPRITZ \$20

Calmezzi original (5mg THC, 5mg CBD) | fresh grapefruit juice | lime | soda water

SPICED HEMP MULE \$20

Calmezzi spiced (5mg THC, 5mg CBD) | lime | ginder beer

AGAVE HEMP SUNRISE \$20

Calmezzi agave (5mg THC, 5mg CBD) | fresh tangerine juice | granadine



GÉRARD BERTRAND

SPARKLING & CHAMPAGNE

Cremant Brut An 825 Blanc	\$22	\$62
Blanc de Blanc Code Rouge	\$25	\$78
French Cancan Brut Nature Orange	\$26	\$81
Ballerine Brut Etoilr Rose	\$30	\$112

WHITE

Change Sauvignon Blanc	\$15	\$55
Castellum Sauvignon Blanc	\$19	\$62
Chateau l'Hospitalet Blanc Gran	\$22	\$79
Cigalus Blanc	\$25	\$109
Aigle Royale Chardonnay		\$130



ROSE

Cote Des Roses Rose Art Edition	\$18	\$68
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RED

Change Merlot	\$15	\$55
Castellum Rouge	\$19	\$62
Cahors Malbec Heritage	\$19	\$62
Chateau l'Hospitalet Grand Vin	\$22	\$79
Cigalus Rouge	\$25	\$109
Corbieres La Forge		\$130



Local Beers \$12

Tropi Flaca - Light Lager
4.5% alc./vol. 88 cal - Reduced gluten

Mango #5 - Mango Wheat Ale
4.8% alc./vol.

La Colorada - Amber Ale
5% alc./vol.

Nativo Key - Tropical IPA
6.1% alc./vol.



Juices



Watermelon	Tangerine	Pineapple
Lemon	Lime	Grapefruit
	Apple	

Bar Menu

Appeti-zer S



SHRIMP AGUACHILE \$17

Wine-poached shrimp, burnt dried chilies, cucumber lime mignonette (*sf, gf*)

"TEATRO" CHOPPED SALAD \$16

Baby gem lettuce, red endive, charred chayote, jicama, radish, orange gems, toasted coconut, candied pepitas, coconut-lime dressing (*n, gf, v*)

CAESAR SALAD \$14

Gem lettuce, white anchovies, parker house croutons, caesar dressing, shaved parmesan (*d*)

SMOKED LAMB TAMALE \$15

Adobo rojo, steamed heritage corn cake, pickled onions, fresh cheese (*d, gf*)

SMOKED SALMON DIP \$16

Smoked salmon spread, salmon roe, pickled shallot mignonette, dill, house made kettle chips (*d, gf*)

COCONUT MUSSELS \$14

Prince Edward Island mussels, cilantro, mint, toasted bread (*d*)

CRISPY OYSTERS ROCKEFELLER \$15

Buttermilk fried oysters, creamed spinach, crispy parmesan (*d, gf*)

Sides



PILE HIGH FRIES \$12

Parmesan herb, truffle aioli (*d, gf, v*)

TRUFFLED POTATO

CROQUETTAS \$12

Potatos infused with truffle flavor (*gf, v*)

CREAMED SPINACH \$10

(*d, gf*)

ROASTED CARROTS \$10

(*d, gf*)

GRILLED BROCCOLINI \$10

(*gf, vg*)

BREAD PLATTER \$8

Parker House rolls, nduja butter, roasted corn butter, salted farmstand butter (*d*)

Entrées



ROASTED FREE RANGE CHICKEN \$35

Pumpkin seed mole, roasted delicata squash, heirloom tomatoes, sweet corn (*gf*)

GRILLED OCTOPUS \$35

Calabrian chile chimichurri, root vegetable puree, roasted potatoes, roasted corn, chorizo crumble (*d, gf*)

STEAK FRITES \$45

1855 Angus Denver steak, crisp truffled potatoes, chimichurri butter (*d, gf*)

12OZ. DELMONICO STEAK UPGRADE + \$15

BACKSTAGE BURGER \$25

Double 4oz Angus beef smash patties, cheddar cheese, grilled onions, special sauce, served with pile high fries (*d*)

Dessert \$12

BROWN BUTTER GUAVA BREAD PUDDING

Cream cheese ice cream, guava sauce (*d*)

KEY LIME MERINGUE TART

Florida key lime custard, fall spiced cracker crust, burnt swiss meringue (*d, v*)

DIVINE CHOCOLATE SUNDAE

Brownie pieces, chocolate chip cookies, chocolate sauce, chocolate gelato, sweetened condensed whipped cream, cocoa nibs (*d*)

SEASONAL SORBET

Ask for daily flavors (*vg, v*)

TEATRO RESTAURANT