

[GALLEY]

SMALL PLATES

SQUASH BOMBS

zucchini and goat cheese ball, chimichurri aioli, galley sauce

TUNA TATAKI

blue fin, avocado crema, wasabi aioli, rice pearl, soy sauce, sesame oil, citrus, fresno pepper

BEEF EMPANADAS

sriracha, manchego, chimichurri aioli

OVEN ROASTED BRUSSELS

whipped goat cheese, hot honey, pistachio dukkah

CRAB CAKE

jumbo lump crab, crispy corn cake, togarashi butter, cilantro oil

LOBSTER CRISPY RICE

lobster claw salad, crispy sushi rice, spicy aioli, ponzu

TOGARASHI CAULIFLOWER

togarashi sour cream, peanut, sweet chili, cilantro

CHARGRILLED OCTOPUS

aji panca, cannellini bean purée, marcona almond cancha, aji amarillo

MOJO PORK BELLY

char-grilled pork belly, spicy sofrito green apple puree, frisse

SALADS

BEET & GOAT CHEESE

arugula, whipped goat cheese, red onion, candied walnut, fennel, mandarin, citrus vinaigrette

ROMAINE CAESAR

challah crouton, parmesan, sicilian white anchovy

add protein to salads:

Chicken / Shrimp / Salmon* / Churrasco*

GREEK SALAD

mixed greens, cucumber, cerignola olive, feta, red onion, tomato, pepper and lemon oregano vinaigrette

HAND-CRAFTED PIZZAS

MARGHERITA

buffalo mozzarella, san marzano, fresh basil

PICCANTE ARUGULA

san marzano, fior de latte, basil, hot piccante, arugula, peppadew, shaved parmesan, hot honey drizzle

gluten-free cauliflower crust

MUSHROOM & TRUFFLE

roasted mushroom, truffle aioli, scallion

CHICKEN CARBONARA

crispy guanciale, pecorino romano, grilled chicken breast

HOUSE SPECIALTIES

WAGYU BEEF SHORT RIB

truffle potato emulsion, baby carrot, english sweet pea, cipollini onion, balsamic and fig reduction

BLACK GROUPER

pan seared, vegetable farrotto, salsa criolla

SMASH BURGER*

double beef patty, white american cheese, caramelized onion, spicy chimichurri aioli

STEAK FRITES

8oz churrasco, pommes frites, chimichurri

VEGAN FARROTTO

farro, blistered tomato, charred corn, green pea, fennel, fresno, mushrooms, vegan parmesan & cream cheese

EXECUTIVE TRUFFLE BURGER*

half pound beef patty, smoked gouda, cremini mushroom, caramelized onion, truffle aioli, nueske's thick cut bacon

SEASONAL SALMON*

seared faroe salmon, roasted garlic, parsnip puree, red pepper coulis, root vegetable

OVEN ROASTED CHICKEN

char-grilled airline breast, herb mashed potato, asparagus, cognac dijon cream

FUSILLI COL BUCO

wagyu short rib bolognese, whipped herb ricotta, calabrian chili oil

WOODFIRE GRILL

Hand sourced & crafted with care, featuring the finest meats and seafood from around the world.

All steaks finished with maldon salt, roasted garlic and rosemary

FILET MIGNON* 8oz, chimichurri

PRIME COWBOY RIBEYE* 21oz, chimichurri

AUSTRALIAN DOUBLE CUT LAMB CHOP*

thyme carrot mousseline, broccolini, blackberry demi

NEW YORK STRIP*

14oz, wild mushroom truffle demi, shoestring potato

AUSTRALIAN WAGYU TOMAHAWK*

32oz, chimichurri, galley garlic herb butter, black truffle garlic butter

GRILLED SWORDFISH

bruschetta caponata, asparagus, lemon garlic cream sauce.

Sauces:

chimichurri / galley garlic herb butter / black truffle garlic butter

Enhancements:

grilled shrimp / cold water lobster tail

SIDES

HONEY ROASTED CARROT

honey butter, parsley, salt

GRILLED ASPARAGUS

lemon zest, parmesan

MAC & CHEESE

fusilli, gruyere, cheddar, chives
add truffle

TRUFFLE FRIES

parmesan, herb blend, truffle oil

HERB MASHED POTATO

galley garlic herb butter, parmigiano reggiano

PIZZA BREAD

pizza dough triangles, fresh herb, parmesan, san marzano tomato sauce

CRAFTED COCKTAILS



SMOKED PUMPKIN OLD FASHIONED 20
Highest bourbon, spiced pumpkin puree, chocolate bitters, orange bitters, brown sugar



AMALFI NEGRONI 18
Malfy blood orange gin, strawberry infused campari, averna amaro



NEGRONI BIANCO 18
Tanqueray ten gin, cocchi americano, luxardo, bitter bianco

↳ **Negroni Flight:** Traditional, Amalfi, Bianco 45



WHEN PIGS FLY 18
Whistlepig piggyback 6-year bourbon, lemon, simple, mulled high-altitude malbec



A MOMENT OF PASSION 16
Ketel one vodka, chinola passionfruit liqueur, prosecco, blackberry, maraschino cherry



GOLDEN GOOSE 17
Hendrick's grand cabaret, st. germain, gooseberry shrub, lejay cassis, lemon, fever tree lime & yuzu



SPICY MARGARITA 18
Casamigos silver, jalapeño purée, cointreau, lime, agave



FIG MULE 16
Tito's handmade vodka, fig jam, lime, fever tree ginger beer



SANGRIA 18
Red or white: brandy, ron zacapa rum, apple, pear, strawberry, starfruit



THREE KINGS 17
Papa pilar's dark rum, Jamaican hibiscus tea, cinnamon demerara, lime



ANOTHER DAY IN PARADISE 16
Havana club blanco rum, banana liqueur, toasted coconut milk



A STATE OF MIND 20
Hudson short stack whiskey, espresso, cinnamon sweet cream, spiced maple syrup, chocolate and agostura bitters

SPIRIT FREE



STRAWBERRY MINT SMASH 10
Fresh strawberry, mint, almond syrup, lime



GALLEY COLADA 10
Pineapple, coco lopez, lime



SPICED HIBISCUS TEA 10
Jamaican hibiscus tea, lemon, sugar

CRAFT BEER

Cigar City, Florida Man 8.5%	8
Cigar City, Jai Alai 7.5%	8
Funky Buddha, Vibin' Lager 5.0%	8
Funky Buddha, Floridian 5.2%	8
Orange Blossom, Honey Pilsner 5.5%	8

DRAFT BEER

Kona Big Wave, Golden Ale 4.4%	8
Stella Artois, Lager 5.0%	8
Blue Moon, Belgian White 5.4%	8
Civil Society, Fresh IPA 6.2%	8

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Riondo, Prosecco, IT	14		44
Chandon Brut, Sparkling, CA	16		56
Chandon Brut Rose, Sparkling, CA	22		75
Veuve Clicquot Brut, Champagne, FR	30		135

WHITE

Terlato, Pinot Grigio, Colli Orientali del Friuli, IT	17		60
Dr. Loosen "L" Riesling, Mosel, GER	16		56
Stoneleigh, Sauvignon Blanc, Marlborough, NZ	16		56
Sancerre, Chemin de l'Orme au Loup, FR	20		70
Chalk Hill, Chardonnay, Russian River Valley, CA	16		56
ZD, Chardonnay, Napa Valley, CA	18		63
Lingua Franca Avni, Chardonnay, OR	20		70

ROSÉ

Whispering Angel, Rosé, Caves d'Esclans, FR	16		56
Sancerre, Rosé, Loire Valley, FR	20		70

RED

Chalk Hill, Pinot Noir, Sonoma Coast, CA	15		52
Lingua Franca Avni, Pinot Noir, OR	20		70
Belle Glos Clark & Telephone, Pinot Noir, Santa Maria Valley, CA	22		75
Antinori Guado al Tasso Il Bruciato, Super Tuscan, IT	20		70
Bodega Norton Reserva, Malbec, Mendoza, ARG	16		56
Emmolo, Merlot, Napa Valley, CA	20		70
Le Lion Bouard, Lalande de Pomerol, FR	17		60
The Prisoner, Red Blend, Napa Valley, CA	25		88
Austin Hope, Cabernet Sauvignon, Paso Robles, CA	21		73
Quilt, Cabernet Sauvignon, Napa Valle, CA	19		66

SPARKLING

CHAMPAGNE

Ruinart Blanc de Blancs , Brut, Reims, FR	150
Veuve Clicquot , Brut, Champagne, FR	135
Moet & Chandon , Brut, Champagne, FR	160
Krug Grand Cuvée , Champagne, FR	400
Dom Perignon , Champagne, FR	500

WHITE

SAUVIGNON BLANC

Stag's Leap Aveta , Napa Valley, CA	70
Twomey , Sonoma County, CA	75
Illumination , Rutherford, CA	95
Cloudy Bay , Marlborough, NZ	68

ESOTERIC WHITES

Trimbach , Riesling, Ribeauville, FR	70
Pine Ridge Chenin Blanc , Napa Valley, CA	50
Penner-Ash Viognier , Willamette Valley, OR	75
Stadt Krems Gruner Veltliner , Kremstal, AT	56

CHARDONNAY

Iconoclast , Chardonnay, Napa Valley, CA	65
Sanford , Sta. Rita Hills, CA	100
Flowers , Sonoma Coast, CA	100
Far Niente , Oakville, CA	180
Chateau Montelena , Calistoga, CA	140
Louis Latour Chassagne Montrachet , Beaune, FR	120
Joseph Drouhin Chablis , Domaine de Vaudon, FR	100
Joseph Drouhin Puligny-Montrachet , Cote de Beaune, FR	200
Jarvis , "Finch Hallow", Chardonnay, Napa Valley	185

RED

PINOT NOIR

Flowers , Pinot Noir, Sonoma Coast, CA	80
Joseph Phelps , Sonoma Coast, CA	120
EnRoute , Russian River Valley, CA	120
Sanford , Sta. Rita Hills, CA	110
Penner-Ash , Willamette Valley, OR	120
Escarpment Kupe , Martinborough, NZ	75
Joseph Drouhin , Gevrey-Chambertin, Burgundy, FR	160
Domaine Tallot-Beaut , Burgundy, FR	90
Kosta Browne Beaune Premier Cru , Burgundy, FR	370
Kosta Browne Gevrey-Chambertin , Burgundy, FR	370

MERLOT

Duckhorn , Napa Valley, CA	85
Plumpjack , Napa Valley, CA	162
Jarvis , Merlot, Napa Valley, CA	270

ESOTERIC REDS

Harvey & Harriet Red Blend , Paso Robles, CA	75
Caymus-Suisin "Walking Fool" Red Blend , Suisun Valley, CA	80
Ridge "Lytton Springs" Zinfandel , Dry Creek Valley, CA	130
Ridge "Monte Bello" , Sonoma County, CA	330
Groth Oakcross , Oakville, CA	120
Quintessa 2016 , Rutherford, CA	390

CVNE Vina Real Gran Reserva Tempranillo , Rioja, ESP	120
Almaviva EPU , Puente Alto, CH	150
Almaviva , Puente Alto, CH	300
Elderton Barossa Shiraz , Nuriootpa, AUS	72
Jarvis Cabernet Franc , Napa Valley, CA	200
Renato Ratti Nebbiolo , Piedmont, IT	70
Pio Cesare Barolo , Piedmont, IT	170
Gaja Ca'Marcanda Promis , Toscana, IT	110
Antinori "Tignanello" Tuscany, IT	250
Jarvis , Lake William, Napa Valley, CA	300

CABERNET SAUVIGNON

Iconoclast , Napa Valley, CA	75
Orin Swift "Palermo" Napa Valley, CA	100
Pine Ridge , Cabernet Sauvignon, Napa Valley CA	120
Stag's Leap "Artemis" Napa Valley, CA	160
Silver Oak , Alexander Valley, CA	170
Mt. Brave , Mt. Veeder, CA	220
Caymus Cabernet Sauvignon (Liter), Napa Valley, CA	200
Nickel & Nickel "State Ranch" Napa Valley, CA	250
Cade , Howell Mountain, CA	270
Far Niente , Napa Valley, CA	270
Silver Oak , Napa Valley, CA	300
Darioush , Napa Valley, CA	300
Robert Mondavi , "The Reserve" Toklaon, Oakville, CA	320
Caymus Special Select , Napa Valley, CA	450
Joseph Phelps "Insignia" Napa Valley, CA	500
Cardinale , Napa Valley, CA	600

DESSERT

KEY LIME TART	13
Yuzu lemon curd, strawberry gelée	
GOOEY OVEN BAKED COOKIE	15
chocolate chip, vanilla ice cream, sea salt, caramel	
BISCOFF GINGER TIRAMISU	14
Ginger spice cake, cookie butter crumble, coffee amaretto reduction	
CLASSIC CHEESECAKE	14
Berries & orange compote, micro mint	
GALLEY SUNDAE	15
vanilla ice cream, brigadeiro syrup, chocolate coin, chocolate wafer, candied walnuts, milk chocolate ganache, cocoa nib	