

# VINO TINTO

	Glass	Bottle
<b>CABERNET</b>		
Astica , Argentina	6	22
Kaiken, Argentina	10	38
Crios, Argentina		56
<b>MERLOT</b>		
Walnut Crest, Italy	7	26
<b>MALBEC</b>		
Gato Negro, Chile	8	30
Lo Tengo, Argentina	11	42
<b>MERITAGE</b>		
Tempra Tantrum, Spain	9	34
Tilia Syrah/Malbec, Argentina	11	42
<b>CARMENERE</b>		
Santa Ema Barrel Select Chile	10	38
<b>TEMPRANILLO/RIOJA</b>		
Mesta, Spain	8	30
Campo Viejo Crianza, Spain	11	42
<b>PINOT NOIR</b>		
Trapiche, Argentina	9	34
<b>SHIRAZ/SYRAH</b>		
Almira Los Dos, Spain	9	34
<b>GARNACHA</b>		
Bielsa, Spain	11	42

# VINO BLANCO

	Glass	Bottle
<b>CHARDONNAY</b>		
Frontera, Chile	6	22
Santa Rita 120 Series, Chile	10	38
Calina Reserve, Chile	12	46
<b>SAUVIGNON BLANC</b>		
Astica, Argentina	6	22
Mapema, Argentina	11	42
<b>PINOT GRIGIO</b>		
Rapido, Italy	8	30
<b>ALBARINO</b>		
Martin Codax, Spain	14	50
<b>TORRONTES</b>		
Rio Seco, Argentina	7	26
Zolo Torontes, Argentina	11	42
<b>OTHER WHITE</b>		
Broke Ass White, Argentina	7	26
Broadbent Vinho Verde, Portugal	10	38
Ostatu Rioja Blanco, Spain	12	46
Freixenet Blanc de Blanc, Spain	8	30
Pascual Toso Brut, Argentina	10	38

# THE ORIGIN OF SEVICHE

Although it has been a hotly contested subject in Latin America, most food historians agree that the dish originated in Peru some 5000 years ago. The early "Chimus" civilization seems to have been the first to marinate fresh seafood in the juice of a citrus fruit called "tumbo" and consume it a few minutes after its preparation.

# CERVEZA

	Price
<b>YANKEE</b>	
Heineken	5
Amstel Light	5
Yuengling	4
Coors Light	4
Miller Lite	4
Sierra Nevada Pale Ale	5
Blue Moon	5
Guinness	7
Troegs (Seasonal Brew)	Market Price
Victory (Seasonal Brew)	Market Price
St. Pauli Girl Non-Alcoholic	5
New Castle Brown Ale	5
Stella Artois	5
<b>LATINO</b>	
Corona	5
Corona Light	5
Negra Modelo	5
Red Stripe	5
Dos Equis Lager	5
Dos Equis Amber	5
Carib	5
Cucapa Obscura Brown Ale	7
Cucapa Runaway IPA	7
Carta Blanca	5
Pacifico	5
Sol	5
Modelo Especial	5



# MOJITOS

- SEVICHE MOJITO CLASSICO** 8  
Don Q Cristal rum, muddled mint, fresh lime juice, mint infused simple syrup and a splash of soda
- STRAWBERRY MIMOSA MOJITO** 9  
Strawberry puree, Bacardi Limon, muddled mint, fresh lime juice, simple syrup, champagne and a splash of orange juice
- CHIPOTLE MOJITO** 10  
Hangar One Chipotle Vodka, fresh mint, lime, club soda and a jalapeño wheel
- MANGO MOJITO** 9  
Cruzan mango rum, fresh mango puree, muddled mint, fresh lime juice, simple syrup and a splash of soda
- MIXED BERRY MOJITO** 9  
Cruzan Rasperry, mixed berry simple syrup, muddled mint, fresh lime, and a splash of soda
- DRUNKEN SAILOR MOJITO** 9  
Sailor Jerry spiced rum, fresh basil, citrus, and a splash of cola
- COLADA MOJITO** 9  
Cruzan Vanilla rum, coconut milk, brown sugar, muddled mint, lime, soda
- GUAVA PEACH MOJITO** 9  
Peach red rum, peach and guava simple syrup, muddled mint, fresh lime juice, and a splash of soda water

# COMBINADO ESPECIALES

- CAIPIRINHA** 8  
Traditional Brazilian cocktail made with Cachaca (distilled sugar cane juice), fresh lime and raw sugar
- PISCO SOUR** 8  
Traditional Peruvian cocktail made with Pisco (clear grape brandy), fresh lime, raw sugar and a splash of sours
- CUBAN POMEGRANATE** 9  
Three Olives pomegranate vodka, Pama pomegranate liquor, splash of sours and pomegranate juice
- SONOMAPOLITAN** 9  
Sonoma Grille's original martini made with Ciroc vodka, Grand Marnier and grape juice
- SEVICHE ICED COFFEE** 9  
Vanilla vodka, Godiva and Starbucks liqueur, locally roasted coffee, half and half
- SOUTH BEACH SPIKED TEA**  
Sweet tea vodka, strawberry simple syrup, fresh brewed iced tea, lemon
- LATIN JULEP** 9  
Jim Beam bourbon whiskey, fresh mint, sugar in the raw, latin red wine, soda
- MIXED BERRY CAIPIRINHA** 10  
Fresh limes and raw sugar muddled with Cachaca (distilled sugar cane juice) and fresh mixed berries
- CUCUMBER AND WHITE PEACH MARGARITA** 9  
Sauza white tequila, muddled cucumber, peach simple syrup, oj, triple sec, fresh squeezed lime
- SANGRIA DU JOUR** 6 16 Pitcher  
Ask your server for the daily changing concoction of wine, seasonal fruit liquor



# SEVICHE BAR

Our Seviche Bar features a daily changing assortment of fresh Sushi quality seafoods\* that may be ordered in seven different preparations.

**Single: 2 oz tapas size serving** 8  
**Triple: Any three preparations with your choice of seafood** 18

- 1. TRADITIONAL SEVICHE**  
Marinated with fresh lime, jalapeno pepper, scallion, red onion and cilantro, served with fresh corn tortilla chips
- 2. AVOCADO AND CORN SEVICHE**  
Marinated with fresh lime, jalapeno, cilantro, scallion, red onion, avocado, corn and red pepper, fresh malanga chips
- 3. AGAVE SEVICHE**  
Tequila citrus vinaigrette, tomatoes, roasted red peppers, red pepper coulis, plantains
- 4. FIRE AND ICE**  
Our traditional seviche recipe prepared in a spicier version with habanero peppers and topped with a cool homemade prickly pear granita
- 5. ASIAN TARTARE**  
Seasoned with soy sauce, scallions, sesame oil and capers. Served on sushi rice and nori rolls with white truffle oil wasabi mayonnaise, Tobiko caviar and fried lotus root
- 6. TIRADITO**  
Peruvian style Sashimi with lemon juice, cilantro oil, red chili and chipotle paste, sea salt. Served with jicama and calabaza slaw
- 7. PUTTANESCA SEVICHE**  
Tomato salsa, olive medley, capers, cilantro pesto, served with toasted flatbread

## CHOICE OF SEAFOODS:

- |                 |                     |
|-----------------|---------------------|
| <b>RAW*</b>     | <b>SEMI-COOKED*</b> |
| #1 Ahi Tuna     | Shrimp              |
| Scottish Salmon | Octopus             |
| Hamachi         | Diver Scallop       |
| Bahamian Conch  | Mussels             |
| Seasonal Oyster | Grilled Calamari    |
| Fish of the Day | Jumbo Lump Crabmeat |

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# NUEVO LATINO SUSHI

- CUBAN SUSHI ROLL** 12  
Sticky rice and nori roll filled with salmon, calabaza, jicama and avocado, topped with spicy sushi tuna, crispy malanga frizzle, Siracha mayo and citrus ponzu
- MOJO CRIOLLO NIGIRI** 12  
Sashimi Salmon and Ahi tuna over Sushi Rice with a Citrus vinaigrette, Sweet and Spicy Soy Sauce
- PERUVIAN POKE** 10  
Seared Diver Scallop, fresh squeezed orange ponzu broth, jalapenos, fresh cilantro, toasted pepitas and sesame seeds



# CHEF'S TABLE

7 courses of Chef's choice of assorted Seviche & Tapas tastings  
\$40 per person

# TAPAS

- TRES QUESOS** 8  
A selection of three artisan cheeses with assorted olives and toasted flat bread.
- TRIO OF CHIPS AND SALSA** 7  
Plantain, malanga and tortilla chips with curried mango, avocado and traditional salsas
- CHIPOTLE DUSTED CRAB SALAD** 11  
Romaine, grilled corn, black beans, roasted red peppers, bacon, avocado and Manchego cheese tossed with lime cilantro citronette, served with malanga chips.
- CORN AND GOAT CHEESE CROQUETAS** 8  
Fresh herb coulis and guajillo peanut sauce
- STEAMED MUSSELS** 9  
Steamed mussels, Red Stripe and curry broth with grilled ciabatta bread.
- PORK EMPENADA** 8  
Fried bread dough, pulled pork and Queso fresco, served with house salsa
- VEGETARIAN TOSTADA** 6  
Homemade corn tortilla, black beans "frijoles", Queso Fresco, salsa
- PULLED CHICKEN TOSTADA** 8  
Homemade corn tortilla, pulled chicken, Queso blanco, salsa
- GRASS FED BEEF TACOS** 10  
Local grass fed beef, pico de gallo, chiffonade romaine lettuce, aged Manchego cheese, Crème Fraiche

# BOCADILLOS

*Our finger sandwiches are served with ancho dusted fries*

- PULLED PORK CUBAN** 10  
Pickled red cabbage, sliced Chorizo salami, Jarlsberg Swiss, local wildflower honey mustard
- LOCAL MUSHROOM PANINI** 9  
Confit of local mushrooms, roasted tomatoes, julienne jalapenos, local truffle goat cheese, herb coulis
- BISTEC** 10  
Your choice of seared filet mignon or grilled prawns with caramelized onions and Jarlsberg cheese on Lavosh crisps
- MINI AHI TUNA SLIDERS** 11  
grilled plum tomato, micro greens and wasabi mayo

# MID PLATES

- CHORIZO WRAPPED DIVER SCALLOPS** 16  
Hand-harvested scallops, roasted corn polenta, wilted spinach and peruvian BBQ sauce
- PLANTAIN CRUSTED SCOTTISH SALMON** 15  
Red cabbage and butternut squash slaw, chorizo and sherry potato salad
- CHARGRILLED FILET MIGNON** 18  
Sautéed asparagus, manchego compound butter, fingerling potatoes, tomato chili ragu
- RUM GLAZED PORK SHANK** 14  
Garam marsala rubbed pork shank, rum glaze, avocado black bean salad, tostones
- PAELLA MARISCOS** 18  
Traditional Spanish saffron rice dish with bell peppers, Chorizo, diver scallop, shrimp, calamari and mussels
- COCONUT SHRIMP TEMPURA** 16  
Grilled pineapple, quince and blood orange coulis

- ENSALADA DE LA CASA** 7  
with Mid Plate 4  
Field greens and Romaine with calabaza, roasted corn, tomato, Queso Blanco and pickled ginger tossed with chipotle lime vinaigrette.