

HAPPY HOUR

BITES

Patatas Bravas \$9
homemade aioli, creme fraiche, topped with salmon roe

Dates "à Cheval" \$9
stuffed with goat cheese, wrapped with sliced bacon, baked in "spiceberry" sauce

Calamari \$12
fried, topped with spicy aioli

Brie "Jacques" \$14
baked in butterscotch, topped with honey, toasted walnuts, dried fruit

Hummus Mezze \$9
Flatbread, hummus

Tzatziki Mezze \$9
Flatbread Tzatziki

Ricotta \$9
Flatbread Ricotta

Oyster Shooters \$5
Oyster shots with lemon juice, grated jalapeno, quail egg, flying fish roe, chef's signature sauce.

Salmon Crudo \$12
Dressed with different sauces

Tuna Crudo \$13
Dressed with different sauces

COCKTAILS \$10

Passionfruit Spritz
Santa Marina Prosecco, chinola, select aperitivo.

Spicy Passion
Mijente Tequila Blanco, chinola, jalapeno, fresh lime.

Raspberry Paloma
Don Julio reposado, raspberry, fresh lime

Marshmallow Old Fashioned
Michters bourbon, maple syrup, aromatic bitters.

Lychee Hibiscus Mule
Ketel One Vodka, lychee, fresh lime.

Old Cuban
Flor de Cana 12, aromatic bitters, lime juice, mint.

Elderflower Eastside
Nolets Silver, elderflower liqueur, fresh lime, cucumber juice.

Drunken Fugu
Bacardi, coconut cream, pineapple juice, lime juice, curacao

BY THE GLASS \$8

White

Cape Mentelle Sauvignon Blanc, Margaret River, Australia, NV
Bulletin Place, Moscato, South Eastern Australia, NV
Skyside, Chardonnay, California, NV
Cavaliere d'Ore Gabbiano, Pinot Grigio, Tre Venezie, Veneto, Italy, 20321
Le Grand Prebois, Rose, Vin de France, France, NV

Red

Bodini, Malbec, Mendoza, Argentina, NV
Broadside, Cabernet Sauvignon, Paso Robles, California, NV
Brick Barn, Pinot Noir, Santa Ynez Valley, California, 2020

Bubbles

Santa Marina, Prosecco, Veneto, Italy, NV

ART
PRIORI

RESTAURANT
MIAMI