



BEACH MENU
10AM - 6PM

SALADS & BOWLS

HOKE POKE 22

Selection of Tuna or Salmon
Edamame, Cucumber, Avocado, Mango,
Carrot, Bonny's Sushi Rice, Pickled Egg,
Spicy Ponzu

ASIAN 14

Brown Rice, Carrot, Cabbage,
Mango, Red Radish, Cilantro,
Cucumber, Scallion, Cashew Nuts,
Soy & Ginger Dressing

CAESAR 14

Romaine Lettuce, Croutons,
Parmesan Cheese, Crispy Chicken Skin,
Bonny's Caesar Dressing

CAYMAN FARMERS 15

Mixed Greens, Arugula, Cucumber,
Red Radish, Cherry Tomatoes,
Carrot, Hard-Boiled Egg,
Local Honey & Mustard Vinaigrette

FENNEL & CUCUMBER 16

Orange, Celery, Kalamata, Parsley,
Almonds, Pecorino, Honey Yuzu Dressing

BEETS & EGG 14

Red Radish, Cilantro, Watercress,
Hard-Boiled Egg, Dill Mayo

ADD ON

Marinated in our House Blend

GRILLED SHRIMP 10

CHICKEN BREAST 8

SNAPPER FILLET 14

CAB BEEF SKEWERS 12

HASS AVOCADO 5

APPLEWOOD SMOKED BACON 6

SEAFOOD PLATTER 95

Moonrise Oysters, Tiger Shrimp, Tuna,
Scottish Salmon, Hamachi, Gekikava
Sauce, Cucumber Water, Ponzu Sauce,
American Cocktail Sauce

RAW



MOONRISE OYSTERS BY PIECE 6

SUSHI ROLLS

PHILLY 16

Salmon, Avocado, Cucumber,
Cream Cheese

SHRIMP TEMPURA 16

Tuna, Pickled Daikon, Yuzu & Sweet
Chili Sauce

UMAMI INFERNO 17

Hamachi, N'duja, Pickled Carrot, Lettuce,
Chives, Shallots, Unagi Sauce

TOKIO LIMA 15

Zucchini Tempura, Eggplant, Avocado,
Acevichado Sauce

SOL Y MAR 18

Salmon, Tuna, Asparagus,
Aji Amarillo Sauce

SASHIMI

3PCS

SCOTTISH SALMON 14

YELLOWFIN TUNA 15

HAMACHI 16

CEVICHE

ROCOTO SHRIMP 16

Orange, Sweet Potato, Cancha

TUNA NIKKEI 18

Sesame, Charred Avocado, Yuzu

WAHOO 18

Leche De Tigre, Cilantro, Cancha,
Sweet Potato

SEASIDE NOSH

CRISPY CALAMARI 16

House Aioli

PORK CHICHARRON 13

Choclo, Provençal, Escovitch

FOMO CHICKEN DRUMS 13

Korean Spicy Sauce

DYNAMITE SHRIMP 18

Dynamite Sauce, Pickled Mango

CALLALOO & SPINACH FRITTERS 14

Jerk Aioli, Lemon

SANDWICHES

DOUBLE SMASHED BURGER 22

Beef, Lettuce, Mature Irish Cheddar,
Smoked Bacon, Caramelized Onion,
Bonny's Sauce, Fries

HOUSE CHICKEN PITA 19

Provençal Chicken, Mayo, Mango &
Onion Escovitch, Arugula, Fries

LOBSTER ROLL 26

Caribbean Lobster, Brioche Bun,
Celery, Chives, Sriracha, Fries

LOMITO STEAK 24

Tenderloin, Ciabatta, Gruyere Cheese,
Pickled Onion, Watercress, Chimichurri,
Mayo, Fries

PANINO ROSSO 21

House Focaccia, Pesto Rosso, Zucchini,
Eggplant, Arugula, Mozzarella, Fries

FLATBREADS

PEPPERONI 13

Mozzarella, Chili Flakes, Oregano

CLASSIC 15

Pomodoro, Mozzarella, Pesto
Add Prosciutto Cotto 4

CHIPOTLE CHICKEN 16

Mozzarella, Oaxaca, Red Onion, Cilantro

SCALLYWAGS

FOR THE NIPPERS

CHEESEBURGER 14

Beef Patty + American Cheese +
Lettuce

CHICKEN TENDERS 12

Mayo + Lime

MAC & CHEESE 10

Parmesan Crispy Breadcrumbs

FISH FINGERS 13

Mayo + Lime

FRUIT BOWL 8

Assorted Fruits



VEGGIE STICKS 8

Cucumber + Carrots + Celery +
Cherry Tomatoes + Ranch

SWEETS

COCONUT & RASPBERRY CAKE 13

Cream Cheese, Toasted Coconut

YUZU & PISTACHIO ECLAIR 15

White Chocolate Ganache

ALFAJOR 12

Chocolate Cookie, Dulce de Leche,
Dark Chocolate

GELATO BITES 12

Strawberry, Mango, Bacio

SEASONAL FRUIT PLATTER 12

Assorted Seasonal Fruits



GELATO

BONNYS FLAVOURS 7.5

DULCE DE LECHE MARROC

PANNA A LA FRUTILLA

DAILY FLAVOURS 6.5

MANGO SORBET

BACIO

VANILLA

PISTACHIO



WINE

BUBBLES

Alberto Nani Organic Prosecco 15 / 60
Glera

Moët & Chandon Impérial 25 / 120
Pinot Noir

Moët & Chandon Ice 14 / 80
Pinot Noir

Aphrodise 14 / 65
Xinovaro

Chateau de Rouanne 15 / 70
Chardonnay, Shiraz, Grenache

Aphrodise Magnum 130
Xinovaro

Ruinart Blanc de Blanc 220
Chardonnay

Dom Perignon 450
Pinot Noir, Chardonnay

Krug 550
Chardonnay

ROSE

Mirabeau Forever Summer 15 / 50
Caladoc, Shiraz/Syrah

Mirabeau Pure 15 / 50
Grenache, Sinsault

Whispering Angel 15 / 65
Grenache

WHITE

Santa Margherita 15 / 60
Pinot Grigio

La Crema Sonoma Coast 14 / 65
Chardonnay

Dog Point 14 / 50
Sauvignon Blanc

Geil 14 / 50
Riesling

Soaltherio 14 / 50
Albarinho



RED

Aruma 14 / 50
Malbec

Ruffino Riserva Ducale 14 / 50
Chianti Classico Riserva

Avalon 15 / 50
Cabernet Sauvignon

Landmark 14 / 65
Pinot Noir

BEER

LOCAL CAN 6

Mango Tango, Island Hopper,
Caybrew, Freestyle, White Tip

LOCAL DRAFT 7.5

Mango Tango, Island Hopper,
Caybrew, Freestyle

IMPORTED 7.5

Corona, Bud Light, Heineken,
Michelob

SURFSIDE, WHITE CLAW, SAVANNA 7

Surfside Raspberry Lemonade,
Vodka Lemonade, White Claw Mango,
White Claw Dark Cherry

CIDER & SELTZERS 7.5

Kopparberg Strawberry Lime,
Kopparberg Pear,
John Daly Iced Tea Lemonade

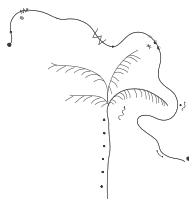
BUCKETS

LOCAL BUCKETS 25

IMPORTED BUCKETS 30

SELTZER BUCKETS 35

5 Cans



DRINKIES

SIGNATURE

TANTO FICO 16

Bombay Sapphire, St. Germain,
Fever Tree Elderflower Tonic,
Fresh Lemon, Cucumber Syrup

PINA COLADA 17

Pirate Rum Blend, Banana Liquor,
Coconut Cream, Oat Milk, Fresh
Pineapple Juice

FROZE 17

Aphrodise, Select Aperitif, Lillet,
Passionfruit Syrup, Mint

BELLA CIAO 16

Absolut Citron, Italicus,
Lemon Oleo Saccharum,
Sicilian Lemonade

ANDES GARDEN 16

Pisco Gobernador, Lustau Bianco,
Fernet, Lime Juice, Chai Tea Syrup,
Orange Bitters, Club Soda

AGAVE SPIRITS

BUEN DIA! 16

Jose Cuervo Silver, Fresh Lime Juice,
Agave Syrup, Fever Tree Ginger Beer

CAB DRIVER 16

Nocheluna Sotol, Italicus,
Fresh Passion Fruit Puree,
Spiced Rim

BONNY'S MARG 16

Kilinga Silvestre, Triple Sec
Infused Scotch Bonnet,
Seasoning Pepper Rim

SANGRIA

WHITE

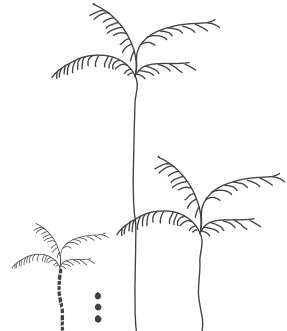
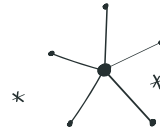
White Wine, St Germain,
Bacardi White, Rosemary Syrup,
Apple Juice

RED

Red Wine, Bacardi White,
Grand Marnier, Spiced Sugar
Cranberry & Raspberry Juice

BY THE PITCHER 60

BY THE GLASS 12



JUICE'S

SOLAR BLISS 8.50

Freshly Squeezed Orange &
Carrot Juice

FRESH ORANGE JUICE 12

NATURE CLEANSE 14

Cucumber Apple Celery Kale

GOLDEN GLOW ELIXIR 10

Carrot, Pineapple, Cantaloupe

IMMUNITY SHOT 6

Lemon, Honey, Ginger

COFFEE

ESPRESSO SINGLE 4

ESPRESSO DOUBLE 5

CAPPUCCINO 6.50

LATTE 6.50

HOT CHOCOLATE 6.50

MACCHIATO 4.50

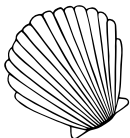
CORTADO 4.50

FLAT WHITE 6.50

MATCHA LATTE 6.50

MOCHA 7.50

AMERICANO 5



SPIRITS

VODKA

Grey Goose 200

Titos 180

GIN

Bombay 120

Hendricks 120

RUM

Malibu 120

Appleton State 150

TEQUILA

Patron Silver 150

Patron Reposado 170

Patron Anejo 190

Don Julio Blanco 160

Patron Reposado 180

Patron Anejo 200

WHISKEY

Black Label 180

Canadian Club 130

N/A OPTIONS

NOOMA ELECTROLYTES 6

Mango

Blueberry

NOOMA SPARKLING 6

Fruit Punch

Pina Colada

GRUVVI N/A BEER 6

GRUVVI DRY SECO 6

KAVA 6

Pina Colada

Blueberry



CAREER OPPORTUNITY

NOW HIRING

TRANSLATOR
UNVERIFIED DIALECTS PREFERRED
flexible hours

INVENTIONS
\$\$\$ IDEAS WANTED \$\$\$

Call Capt. Morgan 345 - 6969 - 69

LOST - All sense of time.
Somewhere between happy hour
and the next one.

WANTED — Companion for
abduction reenactment. This is
serious. P.O. Box 24, Coral Heights.
Payment after return. Must not
panic. Safety unlikely. I've floated
before.

TONIGHT OUR DESTINIES ARE LINKED...

ARIES

MARCH 21 – APRIL 19



Your week begins with
confidence and ends with mild
confusion about where all your
money went. Try blaming
“experimentation” again.

TAURUS

APRIL 20 – MAY 20



You'll be unbothered by chaos
until someone moves your
favourite mug.
Then all bets are off.

GEMINI

MAY 21 – JUNE 20



You'll attempt to multitask,
but mostly just open and close
tabs like it's a sport.

CANCER

JUNE 21 – JULY 22



Emotional depth meets
questionable snack choices.
Try not to cry over anything
you can eat.

LEO

JULY 23 – AUGUST 22



Someone will compliment you
today. You'll pretend it's no big
deal and think about it for the
next five years.

VIRGO

AUGUST 23 – SEPTEMBER 22



You'll organize your entire life
into neat lists, then abandon
them to watch other people be
less efficient.

LIBRA

SEPTEMBER 23 – OCTOBER 22



Harmony is within reach,
provided everyone agrees with
you and the lighting is
flattering.

SCORPIO

OCTOBER 23 – NOVEMBER 21



You'll catch yourself reading
between the lines again.
There's nothing there, but you'll
find meaning anyway.

SAGITTARIUS

NOVEMBER 22 – DECEMBER 21



You'll feel the urge to book a
spontaneous trip. Settle for
rearranging the furniture -
it's cheaper.

CAPRICORN

DECEMBER 22 – JANUARY 19



Progress is steady,
though everyone else will
somehow take credit for it.
Classic Tuesday.

AQUARIUS

JANUARY 20 – FEBRUARY 18



Your big idea will confuse others
and mildly alarm your boss.
Perfect. Stay the course.

PISCES

FEBRUARY 19 – MARCH 20



Reality feels optional this week.
You'll call it intuition.
Others might call it zoning out.





LUNCH MENU
11AM - 4PM

DRINKIES

TANTO FICO 16
Bombay Sapphire, St. Germain, Fever Tree Elderflower Tonic,
Fresh Lemon, Cucumber Syrup

PINA COLADA 17
Pirate Rum Blend, Banana Liquor, Coconut Cream, Oat Milk,
Fresh Pineapple Juice

FROZE 17
Aphrodise, Select Aperitif, Lillet Blanc, Passionfruit Syrup, Mint

BELLA CIAO 16
Absolut Citron, Italicus, Lemon Oleo Saccharum,
Sicilian Lemonade

ANDES GARDEN 16
Pisco Gobernador, Lustau Bianco, Fernet, Lime Juice,
Chai Tea Syrup, Orange Bitters, Club Soda

AGAVE SPIRITS

BUEN DIA! 16
Jose Cuervo Silver, Fresh Lime Juice, Agave Syrup,
Fever Tree Ginger Beer

CAB DRIVER 16
Nocheluna Sotol, Italicus, Fresh Passion Fruit Puree,
Spiced Rim

BONNY'S MARG 16
Kilinga Silvestre, Scotch Bonnet infused Triple Sec,
Seasoning Pepper Rim

SANGRIA

WHITE
White Wine, St Germain, White Rum,
Rosemary Syrup, Apple Juice

RED
Red Wine, Spiced Rum, Grand Marnier, Spiced Sugar,
Cranberry and Raspberry Juice

BY THE PITCHER 60

BY THE GLASS 12

BEER

LOCAL DRAFT 7.5

LOCAL CAN 6

IMPORTED 7.5

SURFSIDE & WHITE CLAW 7

CIDERS & SELTZERS 7.5

WINE

BONNY'S BEACH SELECTION

BUBBLES

Alberto Nani Prosecco 15 / 60
Glera

Moët & Chandon Impérial 25 / 120
Pinot Noir

Moët & Chandon Ice 14 / 80
Pinot Noir

Aphrodise 14 / 65
Xinovaro

Chateau de Rouanne 15 / 70
Chardonnay, Shiraz, Grenache

Aphrodise Magnum 130
Xinovaro

Ruinart Blanc de Blanc 220
Chardonnay

Dom Perignon 450
Pinot Noir, Chardonnay

Krug 550
Chardonnay

ROSE

Mirabeau Forever Summer 15 / 50
Caladoc, Shiraz/Syrah

Mirabeau Pure 15 / 50
Grenache, Sinsault

Whispering Angel 15 / 65
Grenache

WHITE

Santa Margherita 15 / 60
Pinot Grigio

La Crema Sonoma Coast 14 / 65
Chardonnay

Dog Point 15 / 50
Sauvignon Blanc

Geil 14 / 50
Riesling

Soalherio 14 / 50
Albarinho

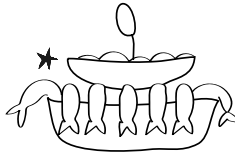
RED

Aruma 14 / 50
Malbec

Ruffino Riserva Ducale 14 / 50
Chianti Classico Riserva

Avalon 15 / 50
Cabernet Sauvignon

Landmark 14 / 65
Pinot Noir



SEAFOOD PLATTER 95
Moonrise Oysters, Tiger Shrimp, Yellowfin Tuna,
Scottish Salmon, Hamachi, Gekikava Sauce, Cucumber Water,
Ponzu Sauce, American Cocktail Sauce

RAW

Moonrise Oysters By Piece 6

SUSHI ROLLS

Philly 16
Salmon, Avocado, Cucumber, Cream Cheese

Shrimp Tempura 16
Tuna, Pickled Daikon, Yuzu & Sweet Chili Sauce

Umami Inferno 17
Hamachi, N'duja, Pickled Carrot, Lettuce, Chives, Shallots, Unagi Sauce

Tokio-Lima 15
Zucchini Tempura, Eggplant, Avocado, Acevichado Sauce

Sol Y Mar 18
Salmon, Tuna, Asparagus, Aji Amarillo Sauce

CEVICHE

Rocoto Shrimp 16
Orange, Sweet Potato, Cancha

Tuna Nikkei 18
Sesame, Charred Avocado, Yuzu

Wahoo 18
Leche De Tigre, Cilantro, Cancha, Sweet Potato

SASHIMI

3PCS
Scottish Salmon 14 / Yellowfin Tuna 15 / Hamachi 16

SALADS & BOWLS

Hoke Poke 22
Edamame, Cucumber, Avocado, Mango, Carrot, Bonny's Sushi Rice,
Pickled Egg, Spicy Ponzu
Selection of Tuna or Salmon
Asian 14
Brown Rice, Carrot, Cabbage, Mango, Red Radish, Cilantro, Cucumber,
Scallion, Cashew Nuts, Soy & Ginger Dressing

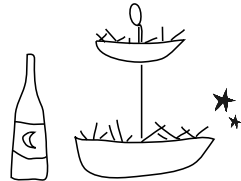
Caesar 14
Romaine Lettuce, Croutons, Parmesan Cheese, Crispy Chicken Skin,
Anchovy Emulsion, Bonny's Caesar Dressing

Cayman Farmers 15
Mixed Greens, Arugula, Cucumber, Red Radish, Cherry Tomatoes, Carrot,
Hard-Boiled Egg, Local Honey & Mustard Vinaigrette

Fennel & Cucumber 16
Orange, Celery, Kalamata Olives, Parsley, Almonds, Pecorino,
Honey Yuzu Dressing

Beets & Egg 14
Red Radish, Cilantro, Watercress, Dill Mayo, Roasted Beets,
Hard-Boiled Egg

ADD ON
Marinated in our House Blend
Grilled Shrimp 10
Chicken Breast 8
Snapper Fillet 14
CAB Beef Skewers 12
Hass Avocado 5
Applewood Smoked Bacon 6



HAPPY MEAL **ASK YOUR SERVER**
Tower of Fries, Bottle of Champagne

SEASIDE NOSH

Crispy Calamari 16
House Aioli

Pork Chicharron 13
Choclo, Provençal, Escovitch

FOMO Chicken Drums 13
Korean Spicy Sauce

Dynamite Shrimp 18
Dynamite Sauce, Pickled Mango

Callaloo & Spinach Fritters 14 **CHEFS REC**
Jerk Aioli, Lemon

Pan Seared Snapper 28
Yellow Rice, Escovitch, Jhonny Cake

Butter Bean Hummus 12
Pickled Onion, Herbs, Flatbread
+ Smoked Salmon Belly 7
+ Beef Curry 6

WOOD FIRE OVEN

Classic Flatbread 15
Pomodoro, Mozzarella, Pesto
Add Prosciutto Cotto +4

Spicy Cauliflower Flatbread 16
Ras El Hanout, Mozzarella & Pecorino Cheese, Banana Peppers

Chipotle Chicken Flatbread 16
Mozzarella, Oaxaca Cheese, Red Onion, Cilantro

Pepperoni Flatbread 14
Mozzarella, Oregano, Chili Flakes

Garden Gratin 18
Tomato Sauce, Mushrooms, Green Peas, Egg, Mashed Potatoes,
Sourdough

Charred Octopus 26
Anticuchera Sauce, Rainbow Potatoes

SANDIES

Double Smashed Burger 22
Beef, Lettuce, Mature Irish Cheddar, Smoked Bacon,
Caramelized Onion, Bonny's Sauce, Fries

House Chicken Pita 19
Provençal Chicken, Mayo, Mango & Onion Escovitch,
Arugula, Fries

Lobster Roll 26
Caribbean Lobster, Brioche Bun, Celery, Chives, Sriracha, Fries

Lomito Steak 24 **CHEFS REC**
Tenderloin, Ciabatta, Gruyere Cheese, Pickled Onion,
Watercress, Chimichurri, Mayo, Fries

Panino Rosso 21
House Focaccia, Pesto Rosso, Zucchini, Eggplant, Arugula,
Mozzarella, Fries



Prices are displayed in \$CI. A discretionary gratuity of 18% will be added to your final bill.

WINE

BUBBLES

ALBERTO NANI PROSECCO 15 | 60
Glera

Moët & Chandon Impérial 25 | 120
Pinot Noir

APHRODISE 14 | 65
Xinovaro

CHATEAU DE ROUANNE 15 | 70
Chardonnay, Shiraz, Grenache

APHRODISE MAGNUM 130
Xinovaro

RUINART BLANC DE BLANC 220
Chardonnay

DOM PERIGNON 450
Pinot Noir, Chardonnay

ROSE

MIRABEAU FOREVER SUMMER 15 | 50
Caladoc, Shiraz/Syrah

MIRABEAU PURE 15 | 50
Grenache, Sinsault

WHISPERING ANGEL 15 | 65
Grenache

WHITE

SANTA MARGHERITA 15 | 60
Pinot Grigio

LA CREMA SONOMA COAST 14 | 65
Chardonnay

DOG POINT 15 | 50
Sauvignon Blanc

GEIL 14 | 50
Riesling

SOALHERIO 14 | 50
Albarinho

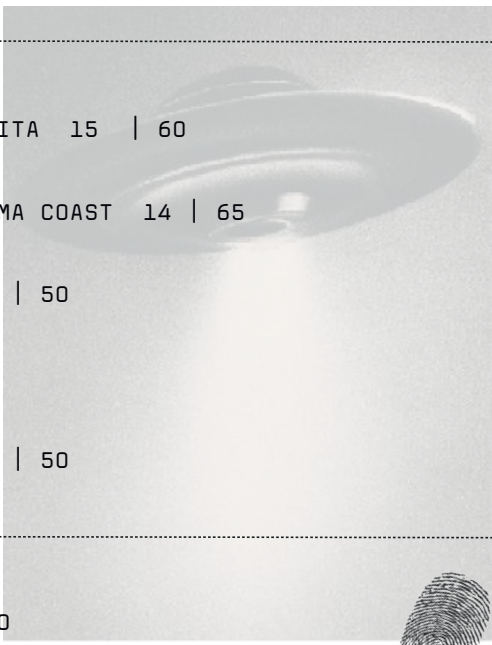
RED

ARUMA 14 | 50
Malbec

RUFFINO RISERVA DUCALE 14 | 50
Chianti Classico Riserva

AVALON 15 | 50
Cabernet Sauvignon

LANDMARK 14 | 65
Pinot Noir



COCKTAILS

DRINKIES

NAZCA LINES 15
Pisco Gobernador, Rosaluna Mezcal, Giffard
Banana Liqueur, Guava Puree, Lime

MOONFAL 20
JW Gold Label, Quinquina, Benedictine, Peach Bitters,
Yuzu, Peach Pure, Oolong Peach Ginger Soda, MSK

SKYLINE NEGRONI 17
Campari, Beefeater, Carpano Antica Formula,
Monin Mango Syrup, Plant-Based Foam

BELLA CIAO 16
Absolut Citron, Italicus, Lemon Oleo Saccharum,
Sicilian Lemonade

CLOSE ENCOUNTER 15
Black Tot Finest, Luxardo Maraschino Liqueur, Lapsang,
Lemon Juice, MSK

BONNY'S VINTAGE NEGRONI 120
1970 Gordon's, 1970 Campari, 1970 Carpano Antica Formula

BONNY'S VINTAGE BOULEVARDIER 150
1970 Four Roses, 1970 Campari, 1970 Carpano Antica Formula

AGAVE SPIRITS

LA SIERRA 35
Kilinga Reposado, Tonka Bean Infused Antica Formula,
Clarified Banana & Pineapple Syrup, Px, Saline Solution

VOLADORES 16
Patron Silver, Aphrodise, Strawberry Puree, Agave, Fresh Lemon

COCO 16
Los Vecinos Mezcal, Tamarind Liqueur, Giffard Pamplemousses,
Lemon Juice

SANGRIA

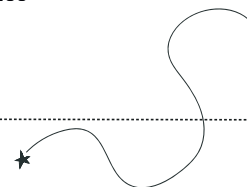
WHITE
White Wine, St Germain, Bacardi White,
Rosemary Syrup, Apple Juice

RED
Red Wine, Bacardi White, Grand Marnier,
Spiced Sugar Cranberry, Raspberry Juice

BY THE PITCHER 60
BY THE GLASS 12

BEER

LOCAL DRAFT 7.5
LOCAL CAN 6
IMPORTED 7.5
SURFSIDE & WHITE CLAW 7
CIDERS & SELTZERS 7.5



SIGNATURE

WOOD FIRE OVEN

WOOD FIRED CABBAGE 14

Caramelized Onion Puree, Labneh, Toasted Peanuts

CHARRED OCTOPUS 26

Anticuchera Sauce, Rainbow Potatoes

WOOD-FIRED KOJI SCALLOPS 24

Sunchoke Puree, Yuzu Criolla

CAMEMBERT 18

Pizza Dough, Quince, Truffle Oil, Smoked Salt

GARDEN GRATIN 18

Tomato Sauce, Mushrooms, Peas, Egg, Mashed Potatoes, Sourdough

SNACKS

CRISPY CALAMARI 16

House Aioli

TUNA TARTARE 19

Yuca Chips, Cucumber

OYSTERS AU GRATIN 18

Garlic Cream, Parmesan Cheese Crumbs

HASS AVOCADO 5

APPLEWOOD SMOKED BACON 6

ÉCLAIR 16

Chicken Liver Pate, Guava

BUTTER BEAN HUMMUS 12

Pickled Onion, Herbs, Flatbread

+ Smoked Salmon Belly +7

+ Beef Curry +6

SALADS

CAESAR 14

Romaine Lettuce, Croutons, Parmesan Cheese, Crispy Chicken Skin, Bonny's Caesar Dressing

CAYMAN FARMERS 14

Mixed Greens, Arugula, Cucumber, Red Radish, Cherry Tomatoes, Carrot, Hard-Boiled Egg, Local Honey & Mustard Vinaigrette

FENNEL & CUCUMBER 16

Orange, Celery, Kalamata, Parsley, Almonds, Pecorino, Honey Yuzu Dressing

BEETS & EGG 14

Red Radish, Cilantro, Watercress, Hard Boiled Egg, Dill Mayo

SPINACH & TRUFFLE 16

Baby Spinach, Parmesan Cheese, Miso Vinaigrette

FLATBREADS

CLASSIC FLATBREAD 15

Pomodoro, Mozzarella, Pesto

+ Prosciutto Cotto +4

SPICY CAULIFLOWER FLATBREAD 16

Ras El Hanout, Mozzarella & Pecorino Cheese, Banana Peppers

CHIPOTLE CHICKEN FLATBREAD 16

Mozzarella, Oaxaca Cheese, Red Onion, Cilantro

FUGAZZETA 21

Flatbread Stuffed with Mozzarella & Gruyere Cheese, Onions, Oregano

SANDWICHES

DOUBLE SMASHED BURGER 22

CAB Beef, Lettuce, Mature Irish Cheddar, Smoked Bacon, Caramelized Onion, Bonny's Sauce, Fries

HOUSE CHICKEN PITA 19

Provençal Chicken, Mayo, Mango & Onion Escovitch, Arugula, Fries

PANINO ROSSO 21

House Focaccia, Pesto Rosso, Zucchini, Eggplants, Arugula, Mozzarella, Fries

SIGNATURES

BONE-IN SHORT RIB 42

Carrot Crema, Papines, Mushrooms, Torta Frita

YELLOWFIN TUNA STEAK 35

Jus, Pomme Puree, Crispy Onions

CHICKEN BORANI BANJAN 27

Eggplant, Tomato, Yogurt, Pan-fried Bread

GNOCCHI SOUFFLE 24

Guanciale, Sage, Wasabi, Pecorino Cheese, Cured Egg Yolk

ARROZ CON MARISCO 32

Seafood Rice, Parmesan Cheese, Cilantro Aioli

PAN SEARED SNAPPER 28

Yellow Rice, Escovitch, Jhonny Cake

ADD ON

Marinated in our House Blend

GRILLED SHRIMP 10

CHICKEN BREAST 8

SNAPPER FILLET 14

CAB BEEF SKEWERS 12

HASS AVOCADO 5

RAW

OYSTERS

Moonrise Oysters
by the Piece 6

SUSHI ROLLS

PHILLY 16
Salmon, Avocado, Cucumber, Cream Cheese

SHRIMP TEMPURA 16
Tuna, Pickled Daikon, Yuzu & Sweet Chili Sauce

UMAMI INFERNO 17
Hamachi, N'duja, Pickled Carrot, Lettuce,
Chives, Shallots, Unagi Sauce

TOKIO LIMA 15
Zucchini Tempura, Eggplant, Avocado, Acevichado Sauce

SOL Y MAR 18
Salmon, Tuna, Asparagus, Aji Amarillo Sauce

TEMARI (5pcs) 18
Salmon, Hamachi, Shrimp & Avocado, Red Radish,
Pickled Daikon & Cucumber, Wasabi Soy Sauce



SASHIMI (3pcs)

SCOTTISH SALMON 14

YELLOWFIN TUNA 15

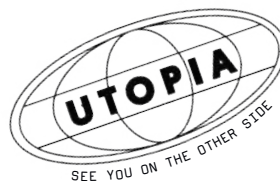
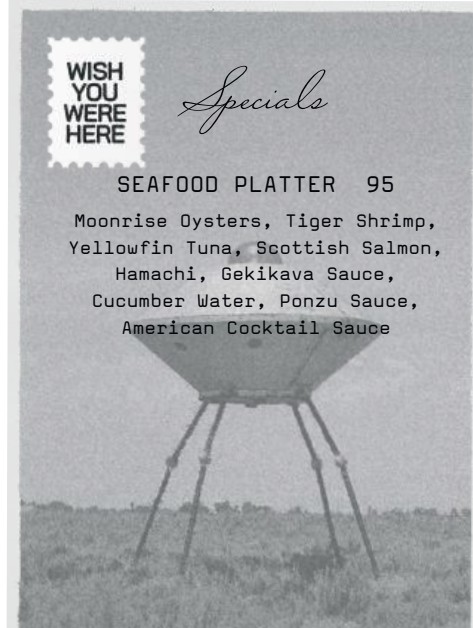
HAMACHI 16

CEVICHE

ROCOTO SHRIMP 16
Orange, Sweet Potato, Cancha

TUNA NIKKEI 18
Sesame, Charred Avocado, Yuzu

WAHOO 18
Leche De Tigre, Cilantro, Cancha, Sweet Potato



SWEETS

MOUSSE AU CHOCOLAT 14

Valrhona 70% Dark Chocolate, Honeycomb

COCONUT & RASPBERRY CAKE 13

Cream Cheese, Toasted Coconut

YUZU & PISTACHIO ÉCLAIR 15

White Chocolate Ganache

GELATO 7.5

DULCE DE LECHE MARROC

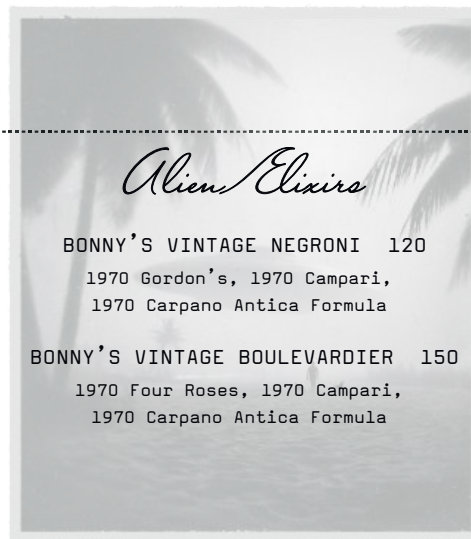
Dulce De Leche Caramel, Chocolate & Peanuts Bombon

PANNA A LA FRUTILLA

Strawberries & Cream

MANGO SORBET

Seasonal Local Mango



Prices are displayed in \$CI. A discretionary gratuity of 18% will be added to your final bill.

GET ABDUCTED

STAY FOR DESSERT



SCALLYWAGS

Cheeseburger 13

Beef Patty + American Cheese + Lettuce

Chicken Tenders 11

Mayo + Lime

Mac & Cheese 8

Parmesan Crispy Breadcrumbs

Fish Fingers 12

Mayo + Lime

Fruit Bowl 7

Assorted Fruits

Veggie Sticks 7

Cucumber + Carrots + Celery +

Cherry Tomatoes + Ranch

