



**THE OVATION**

bacardi oak-heart, lime, orange, egg white, cinnamon

**ESPRESSO MARTINI**

grey goose vodka | bailey's irish cream | fresh espresso casadores café | sea salt

**PALOMA MORADA**

patron reposado tequila | velvet falernum | lime juice monin ruby red grapefruit syrup | fresh grapefruit juice pea flower tea

**LEMON DROP**

bombay sapphire gin | meletti lemoncello | lemon juice simple syrup

**THE CUE**

dewars, creme de cassis, lemon, blackberries

**Wine**

**SPARKLING & CHAMPAGNE**

Cremant Brut An 825 Blanc, <i>gb</i>	<b>\$20</b>	<b>\$50</b>
Blanc de Blanc Code Rouge, <i>gb</i>	<b>\$25</b>	<b>\$75</b>
Ballerine Brut Etoile Rose, <i>gb</i>	<b>\$30</b>	<b>\$100</b>

**WHITE**

Change Sauvignon Blanc, <i>gb</i> <i>house white</i>	<b>\$14</b>	<b>\$50</b>
Castellum Sauvignon Blanc, <i>gb</i>	<b>\$18</b>	<b>\$55</b>
Chateau l'Hospitalet Blanc Gran, <i>gb</i> , <i>chardonnay</i> , <i>viognier</i>	<b>\$20</b>	<b>\$75</b>
Cigalus Blanc, <i>gb</i>	<b>\$22</b>	<b>\$100</b>
Far Niente, <i>chardonnay</i>		<b>\$120</b>

**ROSÉ**

Grenache Organic Source of Joy, <i>gb</i>	<b>\$16</b>	<b>\$55</b>
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**RED**

Change Merlot, <i>gb</i> , <i>house red</i>	<b>\$14</b>	<b>\$50</b>
Cahors Malbec Heritage, <i>gb</i>	<b>\$18</b>	<b>\$55</b>
Chateau l'Hospitalet Grand Vin, <i>gb</i> , <i>syrah</i> , <i>grenache</i>	<b>\$20</b>	<b>\$75</b>
Cigalus Rouge, <i>gb</i> , <i>cabernet sauvignon</i>	<b>\$25</b>	<b>\$100</b>
Corbieres La Forge, <i>gb</i> , <i>syrah</i>		<b>\$120</b>

**Appeti-zer \$**



**STEAK CARPACCIO**

espresso-rubbed angus steak, tonnato sauce, preserved lemon vinaigrette, shaved radish, crispy capers, mustard greens (*gf*)

**"TEATRO" COBB SALAD**

gem lettuce, frisée, avocado, tomato, chopped egg, crispy bacon, blue cheese, pulled chicken, dijon vinaigrette (*d*, *gf*)

**KALE & BRUSSELS CAESAR**

shaved kale & brussels sprouts, heirloom tomato, brown butter toasted panko, caesar vinaigrette, shaved pecorino

**HUEVOS ROTOS**

house made crispy potato chips, truffled cheddar foam, sliced jamon iberico, fried egg (*d*, *gf*)

**SMOKED SALMON DIP**

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

**SHRIMP COCKTAIL**

white wine poached shrimp, shaved baby vegetable, cocktail sauce, lemon (*sf*, *gf*)

**TUNA TARTARE**

white miso dressing, pickled shallots & radish, nori crisp, micro herbs & blossoms (*gf*)

**a la carte Sides**



**PILE HIGH FRIES \$12**  
parmesan herb, truffle aioli (*d*, *gf*, *v*)

**CRISPY LOADED POTATO \$16**  
crème fraiche, aged cheddar, chives, caviar, crispy speck (*d*, *gf*, *v*)

**SHRIMP SCAMPI \$13**  
jumbo shrimp, white wine garlic sauce (*sf*, *gf*)

**ROASTED CARROTS \$9**  
heirloom carrots, orange & pomegranate glaze, toasted pistachios (*v,n*, *gf*)

**ROASTED BRUSSELS SPROUTS \$9**  
sweet chili glaze, crisp apple, aleppo pepper, roasted nuts (*d*, *n*, *gf*, *v*)

**TEATRO RESTAURANT \$52**

choose 1 appetizer & 1 entrée or 1 entrée & 1 dessert



**Entrées**

**STEAK & EGGS**

grilled teres major, fried egg, parmesan fries (*gf*)

**BRIOCHE FRENCH TOAST**

lemon custard and strawberry compote

**BACKSTAGE BREAKFAST BURGER**

smashed burger, aged white cheddar, grilled onion, bacon, fried egg, toasted potato roll, parmesan herb fries, truffle aioli

**FRENCH OMELET**

gruyere, crème fraiche, caviar, chives, tossed greens (*gf*)

**SPRING PEA RISOTTO**

pecorino romano, pea puree, crispy nueske bacon, english peas, snow peas, garlic shrimp (*sf*, *gf*)

**MUSHROOM BOLOGNESE CHIOCHIOLE PASTA**

roasted mushroom bolognese, spicy arrabbiata sauce, pecorino

**SOUTHERN BRICK CHICKEN**

roasted chicken breast, roasted heirloom tomatoes, creamed roasted corn, cornbread & pork rind "dust"

**PAN-SEARED SALMON**

whole grain mustard beurre blanc, sauteed kale & quinoa, english peas, maple, beldi olives, mustard greens (*gf*)

**Dessert**

**FRENCH DOUGHNUT**

warm housemade yeast doughnuts, vanilla sugar, dulce de leche

**STRAWBERRY SHORTCAKE**

cane sugar crusted biscuit crumble, kaffir lime sugared strawberries, whipped sweet cream, dried strawberries

**KEY LIME MERINGUE TART**

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

**DOUBLE CHOCOLATE GELATO**

cocoa nibs, whipped sweet cream (*gf*)

**SEASONAL SORBET**

ask for daily flavors

**Beers \$12**



- stella artois
- la rubia
- funky buddha floridian
- local ipa

**Sodas & Juices \$5**

- coke
- coke zero
- sprite
- ginger ale
- cranberry
- club soda
- tonic
- orange juice
- grapefruit
- apple
- pineapple

**WATER \$6**

- 1 liter panna still
- 1 liter san pellegrino

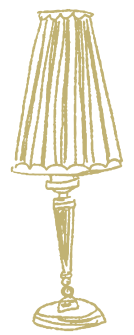
**ICED TEA \$6**

- traditional

**HOT TEA \$6**

- english breakfast
- china green jade
- lemon chamomile
- blood orange hibiscus
- mediterranean mint

**Coffee**



**ESPRESSO** colada **\$3**

**MACCHIATO** cortadito **\$4**

**AMERICANO** iced coffee **\$5**

**CAPPUCCINO** latte **\$6**

**Allergens**

- GF** - gluten free
- N** - contains nuts
- D** - contains dairy
- V** - vegetarian
- VG** - vegan
- SF** - contains shellfish