

Aperitivo Time at Pescada

3 – 6pm Daily
Bar Area Only

Wines By the Glass \$12

Old Vine Tempranillo, **Vina Temprana**, Campo de Borja, España

Ripe cherry; dark, spicy raspberry & plum. Bright & firm finish

Red Blend, **Kompassus**, Bairrada, Portugal

Mild aromas of dried spice, medium bodied, lighter, with lots of depth

Vinho Verde, **Bonina**, Portugal

Very aromatic & fresh. light citrus & tropical

Pecorino, **Di Sipio "Terre di Chieti"**, Abruzzo, Italia

Tropical fruit & dog rose, Mediterranean & herbs, elegant fragrant finish

CAVA Brut, **Poema**, España

Soft, aging aromas of flowers & ripe fruit. Extremely vivacious

Prosecco, **Santome**, Veneto, Italia

Intense nose, fruity green apple, white flowers

Sangria | 13

Red

Spanish Tempranillo, dark aged rum, pomegranate juice, orange, fig

White

Spanish Albariño, apricot liqueur, lemon, honey

Rosé

French Rosé, Cointreau, lemon, honey, mint

Aperitivo Time at Pescada

3–6pm Daily
Bar Area Only

Signature Cocktails | 14

Sicilian Sunset

Figenza Mediterranean Fig Vodka, Solerno Blood Orange Liqueur, Blood Orange Ginger Beer

Rose Garden

Belvedere Vodka, Hanger One Rosé Vodka, Rose Water, Rose Simple, Lemon, Mint

The Empress

Empress 1908 Indigo Gin, Lavender, Orgeat (almond), Lemon

Emerald Coast

Malfy Italian Gin, Green Chartreuse, Maraschino Luxardo Liqueur, Lime

The Odyssey

Woodford Reserve Bourbon, Honey Whiskey, St. Elizabeth All-Spice Dram, Lemon; Honeycomb

Silk Road Old Fashioned

High West Double Rye, Cardamaro, Cardamom Bitters; Orange Peel

Golden Hour

Flecha Reposado Tequila, Giffard Apricot Liqueur, Honey, Lime

Smoked Fig

Illegal Mezcal, Fig Jam, Lemon, Turkish Tobacco Bitters

Heat Wave

Lalo Blanco Tequila, Jalapeño, Agave, Fresh Lime & Orange, Tajin Rim

Mocktails | 14

Little Italy

Non-alcoholic Limoncello, Rose Simple, Fresh Lemon

Helen of Troy

Seedlip Grove 42, Cucumber, Lime, Honey; Aegean Tonic

Lavender Princess

Ritual Non-Alcoholic Gin, Lavender, Orgeat (Almond), Lemon

Spicy Influence

Ritual Non-Alcoholic Tequila, Jalapeño, Agave, Fresh Lime & Orange, Tajin Rim



Bottled Beer

Chimay Péres Trappistes | 8

Pilsner Urquell | 4

Schneiderweisse | 5

Hofbräu | 4

Peroni 0.0 (non-alcoholic) | 4



Martinis with a Bite | 17

The Caprese Affair

Italian vermouth, Belvedere Vodka, mozzarella Water, Roma tomato, basil

Snack Pairing: Spanish Iberico Salami & Fresh Mozzarella

The French Riviera

Grey Goose Vodka, Green Chartreuse, pomegranate juice, lime

*Snack Pairing: Oyster on the Half Shell**

The Filthy Companion

Tanqueray Gin, olives + brine, Spanish piparra peppers, cracked black pepper, Spanish evoo

Snack Pairing: House-Made Blue Cheese & Calabrian Chili Crackers

The Italian Tease

Malfy Gin, Aperol, sweet cantaloupe, lemon

Snack Pairing: Prosciutto Wrapped Cantaloupe



Gin & Tonics | 15

Spanish Flair

GinRaw Gin (*Barcelona, España*), Lemon, Thyme;
Lemon Tonic Bottle

Capri Coast

Gin Mare (*Capri, Italia*), Grapefruit, Basil;
Pink Grapefruit Tonic Bottle

Thalassa Breeze

Nordes Gin (*Galicia, España*), Cucumber, Mint, Lime;
Aegean Cucumber Tonic Bottle

Valencia Bloom

Mahón Gin (*Menorca, España*), Orange, Rosemary;
Valencia Orange Tonic Bottle

Well Liquor \$10

Four Roses Bourbon

Titos Vodka

Malfy Gin

Bacardi White Rum

Flecha Blanco Tequila

Aperitivo Time at Pescada

3–6pm Daily

Bar Area Only

For the Table

Coastal Olives | 6

Orange, Calabrian Chilies, Garlic, EVOO

Cantelope & Prosciutto | 13

Honey · Mint

Martini Meze | 18

Spanish salami bites · Manchego cheese · citrus olives · “fish” crackers · lemon-thyme almonds

Skewers

Grilled to Order



Moroccan Chicken | 17

Green Harissa · Cilantro · Honey

Lamb | 18

Tzatziki · Lemon · Mint

Shrimp | 21

Carrot Coconut Curry



Aperitivo Time at Pescada

3–6pm Daily

Bar Area Only

Shareables

Bacon-Wrapped Dates | 16

Marcona Almonds · Mini Grilled Cambozola Cheese Sandwiches · Valencia Orange Marmalade

Mediterranean Frito Misto | 17

Calamari · Shrimp · Zucchini · Cauliflower · Peperoncini · Salt Red Harissa Yogurt
Charred Lemon

Charred Vegetable Plate | 15

Zucchini · Heirloom Carrots · Peppers · Artichokes · Broccoli White Bean Hummus · Mint Pesto

Fried Eggplant Caprese | 15

Fresh Mozzarella · Beefsteak Tomatoes · Fresh Basil
Balsamic Reduction · Sweetie Drop Peppers

Roasted Beet & Burrata | 16

Savory Granola · Pomegranate · Fig Balsamic Reduction · Micro Basil

Chilled Shrimp | 22

Red Onion · Jalapeño & Fresno Chilies · Lemon Slices
Garlic Capers · Fresh Oregano · Lemon Juice
Olive Oil

Octopus Salad | 24

Grilled Octopus · Castelvetrano Olives · Calabrian Chilies · Radicchio · Shaved Fennel · Lemon Olive Oil