


A menu guided by fire, citrus, and the soul of coastal Mexico.

PARA EMPEZAR

 **Guacamole — Prepared Tableside** \$16

Ripe Hass avocado crushed by hand with fresh lime, cilantro, sea salt, and herbs beside your table. Served with warm house-made tortilla chips still carrying the aroma of the grill. Creamy, bright, addictive, the kind of guacamole that disappears before the second cocktail arrives.

Crispy Pork Belly \$17

Slow-roasted pork belly finished until impossibly crisp, glazed in smoky mojo dulce and layered with sweet mango heat and serrano slaw. Every bite melts, crunches, and explodes with sweet smoke, citrus, and spice.

Heirloom Elote Ensalada \$14

Fire-roasted corn folded with avocado mousse, cotija cheese, chili ash, lime, and herbs. Sweet, charred, creamy, smoky, and refreshing all at once.

Camarones Reales \$25

Gulf royal red shrimp bathed in ancho-lime chimichurri and smoked habanero oil. Fresh ocean sweetness meets citrus brightness with a slow-building heat that lingers perfectly.

Empanada (ea) \$8

Beef or chicken, chipotle tomato purée, pepita dust.

Bluefin Tuna Tostada \$23

Buttery tuna, avocado-lime mousse, achiote oil. Cool, crisp, effortless.

Ancho Caesar \$14

Gem lettuce, blue corn tortilla, manchego, chili pepita, ancho dressing.

TAQUERIA

House-made tortillas, 2 each

Filet & Bone Marrow \$30

Tender filet layered with roasted bone marrow, salsa macha, pickled vegetables, and fresh lime. Decadent, rich, buttery, and wildly unforgettable.

Short Rib Taco \$22

Slow-braised short rib with guajillo, pickled onion, cilantro, and avocado mousse. Deep flavor with layers of smoke, acid, and richness.

Grilled Shrimp Taco \$19

Charred shrimp with coconut chile emulsion, roasted corn, herbs, and pickled mango. Bright, tropical, smoky, and incredibly fresh.

Crispy Potato Taco \$16

Smoked paprika aioli, salsa verde, pickled shallots. Crunchy, smoky, addictive.

FIRE EXPERIENCE

Prepared tableside. Designed to be shared. Built to be remembered.

Tomahawk (30 oz) \$125

A massive adobo-crusting tomahawk steak fire-seared and presented tableside with mezcal glaze, pickled onions, smoke, and drama. This is not dinner. It is an experience.

Whole Snapper \$68

Whole grilled snapper with chili-lime guajillo glaze and smoked black bean purée. Clean ocean flavor elevated by citrus fire and subtle smoke.

El Churrasco \$70

10 oz skirt steak with chimichurri, lime crema, smashed potatoes, and open-fire char. Bold Argentine soul meets coastal Mexican flavor.

STEAKS

Prime cuts from Purely Meat Co. Naturally raised, hand cut, aged a minimum of 21 days.

8 oz Filet \$50

NY Strip | 14 oz Prime \$65

Ribeye | 16 oz Prime \$70

FROM THE KITCHEN

Half Chicken \$30

Chile lime, yucca purée. Comfort, elevated.

Blackened Salmon \$34

Perfectly blackened salmon over lime rice with yuzu jicama slaw and mango freshness. Rich, buttery fish balanced with bright citrus and crisp texture.

Grouper à la Plancha \$38

Fresh grouper seared hard and paired with romesco and citrus fennel salad. Light yet deeply flavorful with a beautiful coastal finish.

Grilled Jumbo Shrimp \$32

Coconut chile broth, crispy puffed rice.

Charred Cauliflower Steak \$30

Pumpkin seed, salsa macha.

Short Rib Barbacoa \$36

Slow-braised short rib layered with heirloom carrots, mushrooms, herbs, and deep savory richness. Fork-tender, luxurious, and soul-warming.

CRUDO

Ostión (6 per order) \$24

Fresh Gulf oysters topped with guava-lime mignonette and mango habanero pearls. Pure ocean flavor followed by tropical sweetness and electric heat.

Ceviche Aguachile \$18

Market fish cured in vibrant jalapeño-lime broth with cucumber, herbs, and chili pearls. Cold, citrusy, refreshing, and alive with heat.

Tartare \$28

Hand-cut prime filet with ancho mayo, shallots, chile, herbs, and crisp tostadas. Rich, velvety beef balanced by smoke, acid, and crunch.

Salmon Tostada \$18

Mezcal, radish, avocado, guajillo, cilantro.

Tiradito \$17

Market fish, coconut, mango, chili, lime. Light, layered, and lingering.

Ceviche Negro \$16

Shrimp, red onion, mango, cucumber, cilantro.

SIDES

Elote \$12

Smashed Yucca \$11

Charred Broccolini \$18

Roasted Poblano Rice \$12

Sweet Potato \$16

Coconut Black Beans \$12

Potato Brava \$12

DESSERTS

Tres Leches Butter Cake \$16

Warm butter cake soaked in citrus and tequila dulce de leche, served with vanilla gelato slowly melting into every bite. Rich, warm, creamy, and dangerously indulgent.

Coconut Flan \$15

Silky coconut flan with caramel tuile, mango, and fresh lime. Light, tropical, elegant, like dessert on a luxury beach at sunset.

Chocolate Tart \$16

Dark chocolate ganache with almond crunch and bright orange oil. Deep, velvety, decadent, and intensely satisfying.



SIGNATURE COCKTAILS

 Origen Sunset	\$18
<i>Smoky mezcal unfolds first, deep, earthy, and seductive, before layers of blood orange, hibiscus, and warm chili spice slowly emerge. The citrus arrives bright and vibrant while the smoke lingers across the palate like the final moments of sunset in Tulum.</i>	
Golden Hour	\$19
<i>Rich añejo tequila layered with caramelized pineapple, vanilla bean, and smoked cinnamon. Warm, silky, luxurious, and built for slow conversations.</i>	
Tulum Nights Martini	\$19
<i>Cucumber-infused tequila shaken ice cold with elderflower and lime. Crisp cucumber and citrus meet delicate floral notes for an impossibly smooth finish.</i>	
Passion Paloma Elevada	\$17
<i>Fresh passionfruit and grapefruit explode across the palate with bright citrus energy while smooth reposado tequila adds warmth and depth underneath.</i>	
Coco Verde Spritz	\$17
<i>Blanco tequila, chilled coconut water, fresh basil, lime, and sparkling wine create a cocktail that feels impossibly crisp and coastal. Tropical notes hit first before finishing clean, refreshing, and dangerously easy to drink.</i>	
Spanish Sour Experience	\$19
<i>Build your own sour with gin, vodka, tequila, or whiskey, paired with your choice of blood orange, tamarind, dragon fruit, passion fruit, mango, or guava. Lemon, lime, and egg white shaken into a velvety coupe.</i>	
Kande'd Hispana	\$18
<i>Your choice of blanco, reposado, añejo, or mezcal tequila shaken with muddled strawberry, agave, and jalapeño. Sweet meets heat with a bright, lingering finish.</i>	
Spicy Mezcalita	\$18
<i>Roasted pineapple sweetness collides with smoky mezcal and fresh jalapeño heat creating a cocktail that evolves beautifully from tropical to smoky to spicy.</i>	
Old Fashioned	\$20
<i>Bourbon poured over a single hand-cut cube and stirred with rich orange oils and chocolate bitters. Deep caramelized oak and warm spice settle into a refined, classic finish.</i>	

Smoked Old Fashioned	\$21
<i>Presented tableside beneath oak smoke, this cocktail surrounds the senses before the first sip even arrives. Bourbon, caramel, and spice linger long after the glass is gone.</i>	
Espresso Martini	\$19
<i>Fresh espresso, tequila, cacao, and vanilla foam layered into a silky cocktail that feels rich, seductive, and perfectly balanced.</i>	
Spicy Margarita	\$18
<i>Ghost-pepper tequila shaken with cucumber, watermelon, citrus, and a whisper of agave. Cool tropical sweetness arrives first before a slow building heat takes over.</i>	
Woodford Double Oaked	\$19
<i>Deep toasted oak, dark caramel, and vanilla layered into a bold rich bourbon.</i>	
Angel's Envy	\$20
<i>Port barrel finishing brings soft fruit, vanilla, and smooth spice together beautifully.</i>	
Michter's Small Batch	\$18
<i>Balanced caramel, spice, and oak with exceptional smoothness.</i>	
WhistlePig Rye	\$22
<i>Bold rye spice and pepper layered with soft vanilla and warm oak.</i>	
Macallan 18	\$65
<i>Luxurious dried fruit, oak spice, and velvet smooth complexity.</i>	
Lagavulin 16	\$30
<i>Deep peat smoke layered with dark malt and incredible complexity.</i>	
Johnnie Walker Blue	\$55
<i>An ultra-rare blend of aged Scotch whiskies layered with smoke, dried fruit, dark honey, and a long silky finish. The pinnacle of the Johnnie Walker portfolio.</i>	
Johnnie Walker Black	\$18
<i>Twelve-year-aged blended Scotch with rich malt, soft smoke, and gentle spice. Smooth and approachable with classic Scotch character.</i>	

TEQUILA FLIGHTS

Don Julio Flight	\$38
<i>Blanco, Reposado, and Añejo poured side by side. Crisp agave brightness gives way to oak, vanilla, and caramel richness across three of Mexico's most beloved pours.</i>	
Casamigos Flight	\$52
<i>Blanco, Reposado, and Añejo from the smoothest agave-forward lineup on the market. Bright, mellow, and deeply layered in a single tasting.</i>	
 Luxury Flight	\$95
<i>Clase Azul Reposado, Don Julio 1942, and Tears of Llorona. Three iconic luxury pours.</i>	

TEQUILA EXPERIENCE

Fortaleza Blanco	\$18
<i>Bright citrus, cracked pepper, earthy minerality, and pure agave character in its most authentic form.</i>	
Don Fulano Blanco	\$18
<i>Floral aromatics, silky texture, peppery spice, and a long clean agave finish.</i>	
Clase Azul Reposado	\$34
<i>Velvety caramel, vanilla, warm spice, and smooth agave sweetness layered into an ultra-luxury sipping tequila.</i>	
Don Julio 1942	\$40
<i>Silky caramel, toasted oak, vanilla, and lingering sweetness create one of the smoothest tequila experiences available.</i>	
Tears of Llorona	\$48
<i>Dark fruit, spice, oak, and luxurious agave richness layered into an incredibly long sophisticated finish.</i>	
Komos Extra Añejo	\$65
<i>Espresso, butterscotch, roasted agave, dark chocolate, and velvet texture create a truly decadent sipping experience.</i>	

SPRITZ EXPERIENCE

Hibiscus Spritz	\$15
<i>Bright hibiscus flowers layered with sparkling wine, citrus, and subtle berry notes. Lightly tart, floral, refreshing, and visually stunning.</i>	
Cucumber Mint Spritz	\$15
<i>Fresh cucumber and mint lifted with citrus and bubbles create a cocktail that feels cooling, clean, and revitalizing.</i>	
Rosé Spritz	\$14
<i>Delicate rosé layered with fresh berries, citrus zest, and sparkling lift. Light, elegant, and effortlessly drinkable.</i>	
Tulum Sunset Spritz	\$16
<i>Blood orange, passionfruit, sparkling rosé, and lime layered into a vibrant tropical spritz with bright citrus and refreshing bubbles.</i>	
Coconut Lime Spritz	\$16
<i>Coconut water, lime, blanco tequila, and sparkling wine create a cocktail that tastes bright, tropical, and beautifully smooth.</i>	

BOURBON, WHISKEY & SCOTCH

Blanton's	\$24
<i>Rich caramel, toasted spice, and smooth warmth with a refined elegant finish.</i>	
Weller Special Reserve	\$22
<i>Soft wheated bourbon with subtle sweetness, vanilla, and silky texture.</i>	

BEER

LOCAL FLORIDA CRAFT DRAFTS

Coppertail Free Dive IPA	\$8
<i>Bold grapefruit, floral hops, and smooth malt balance create a clean Florida craft classic.</i>	
Cigar City Jai Alai IPA	\$8
<i>A legendary Florida IPA bursting with orange peel, caramel malt, and vibrant hop character. Rich yet endlessly drinkable.</i>	
3 Daughters Beach Blonde Ale	\$8
<i>Light-bodied and refreshing with subtle citrus and smooth malt character. Built for beach weather and seafood towers.</i>	
Reef Donkey APA	\$8
<i>Tropical fruit and bright citrus balanced by soft bitterness and a clean malt finish. Easy-drinking Gulf Coast pale ale built for sunshine.</i>	

IMPORTED DRAFTS

Modelo Especial	\$8
<i>Crisp, smooth, and perfectly refreshing with light malt sweetness and a clean finish.</i>	
Modelo Negra	\$8
<i>A Munich-style dark lager layered with caramelized malt, soft toffee, and a smooth medium body. Rich character with a clean balanced finish.</i>	
Blue Moon	\$8
<i>A Belgian-style wheat ale brewed with Valencia orange peel and coriander. Smooth, slightly citrusy, and refreshingly easy to drink.</i>	
Corona Extra	\$8
<i>Light, crisp, and unmistakably refreshing with subtle malt sweetness and a bright clean finish. A coastal classic.</i>	

NAPA & RESERVE WINE PROGRAM

Pricing shown as glass / bottle · House wine by Josh Cellars \$14 glass

CHARDONNAY

Far Niente	\$30 / \$115
<i>Ripe pear, toasted oak, vanilla cream, and bright citrus layered into one of Napa's most elegant Chardonnays.</i>	
Rombauer	\$25 / \$96
<i>Creamy tropical fruit, baked apple, buttery vanilla, and soft oak richness with a long luxurious finish.</i>	
Cakebread	\$22 / \$88
<i>Fresh orchard fruit and citrus blossom balanced by subtle oak and beautiful minerality.</i>	
Pine Ridge Chenin Blanc + Viognier	\$18 / \$64
<i>Floral aromatics, tropical fruit, and crisp acidity create a wine that feels vibrant and endlessly refreshing.</i>	

SAUVIGNON BLANC

Oyster Bay	\$14 glass
<i>Bright grapefruit, passionfruit, and crisp herbaceous notes from New Zealand's Marlborough region. Vibrant and refreshing with a clean mineral finish.</i>	

PINOT NOIR

Walt	\$25 / \$96
<i>Silky red cherry, raspberry, and warm spice layered with soft earth and refined oak. Elegant California Pinot with effortless balance.</i>	
Seeker	\$16 / \$60
<i>Bright cherry, ripe plum, and soft baking spice with a smooth approachable finish. Easy drinking with classic Pinot character.</i>	

Twomey

Twomey	\$25 / \$96
<i>Layered red fruit, rose petal, and gentle oak spice from one of Napa's most respected producers. Polished, fragrant, and beautifully structured.</i>	

MERLOT

Bogle	\$12 glass
<i>Soft plum, black cherry, and gentle vanilla oak with a smooth approachable finish. An easy drinking everyday Merlot.</i>	
Decoy	\$16 / \$60
<i>Ripe black cherry, cocoa, and warm spice layered with polished tannins. Silky, modern, and beautifully balanced.</i>	

CABERNET SAUVIGNON

Daou	\$15 / \$52
<i>Bold blackberry, dark chocolate, and toasted oak from Paso Robles. Rich texture and warm spice with a long elegant finish.</i>	
Hall	\$25 / \$96
<i>Bold blackberry and dark cherry layered with polished tannins, cocoa, and refined Napa depth.</i>	
Caymus California	\$32 / \$120
<i>Rich dark fruit, velvety texture, vanilla, and signature Napa smoothness with a lush luxurious finish.</i>	
Pine Ridge	\$25 / \$96
<i>Classic Napa structure layered with blackberry, cedar, dark cherry, and soft vanilla oak with remarkable balance.</i>	
Plumpjack	\$38 / \$152
<i>One of Napa Valley's iconic cabernets. Deep black fruit, espresso, cocoa, and elegant oak layered into an incredibly refined wine.</i>	

RESERVE WINES · BOTTLE

Groth	\$120
<i>Polished Oakville fruit with dark cherry, cassis, and soft cedar. Refined Napa structure with a velvety finish.</i>	
Kathryn Hall	Market
<i>Concentrated dark fruit, warm spice, and beautifully integrated oak from a flagship Napa estate. Rich, layered, and built for celebration.</i>	
Silver Oak	\$150
<i>Cassis, cedar, dark cherry, and beautifully integrated oak with a long polished finish.</i>	
Cade	\$220
<i>Howell Mountain power layered with black fruit, graphite, and toasted oak. Bold structure with extraordinary depth.</i>	
Dalla Valle	\$250
<i>Iconic Oakville cabernet showcasing dark berry, espresso, and refined mountain tannin. Profound complexity in every pour.</i>	
Quintessa	\$350
<i>A legendary Rutherford Bordeaux-style blend layered with cassis, cocoa, tobacco, and silky tannin. One of Napa Valley's most celebrated wines.</i>	

