

RAW BAR

OYSTERS

half dozen 18 | dozen 28

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
17

CEVICHE ^{GF}

shellfish / cucumber / avocado / spiced
pepitas / roasted garlic oil
18

SOUPS

TOMATO CONCH CHOWDER ^{GF}

crispy prosciutto / paprika oil / chives
8

SALADS

MIXED GREENS ^{GF, V}

cucumber / radish / bleu cheese white balsamic vinaigrette
12

BURRATA ^{GF, V}

marinated watermelon / tomato / pistachio /
black garlic vinaigrette
12

MULTIGRAIN SALAD BOWL ^V

avocado / shaved fresh vegetables / roasted shallot vinaigrette
15

ADD: 5oz Ahi Tuna 13 / Shrimp 8 / Grilled Chicken 6

SMALL PLATES

CURRIED CAULIFLOWER ^{GF, VG}

piquillo pepper romesco / puffed wild rice pickled
golden raisin / sorrel
15

WILD MUSHROOM FLATBREAD ^{GF, VG}

goat cheese / garlic cream / spring onion / arugula
16

FRIED CALAMARI

chipotle aioli / pickled chili / lemon
15

SAUTÉED MUSSELS

roasted garlic butter / verjus smoked heirloom
tomato / sourdough
21

PAN ROASTED OCTOPUS ^{GF}

edamame hummus / chorizo / fennel / lemon
15

LARGE PLATES

CAVATELLI

pesto / beech mushroom / english peas
21

PAN SEARED CHICKEN BREAST ^{GF}

chorizo cassoulet / cipollini onion /
sweet potato / morita jus
22

ANGUS N.Y STRIP STEAK ^{GF}

braised oxtail / grilled broccoli / roasted potato /
bourbon sauce
28

FLORIDIAN SNAPPER ^{GF}

calamari / bacon / potato / orange
34

SANDWICHES

served with choice of french fries, chips or side salad

A&B BURGER

foie gras aioli / truffle pecorino /
bibb lettuce / tomato
18

SMOKED TURKEY

avocado / pepper jack / red onion / tomato /
green goddess aioli / sourdough
15

CUBAN

roasted pork / ham / swiss / pickle / mustard / mayo
15

GROUPE SANDWICH

jalapeño aioli / heirloom tomato / arugula / brioche
18

SIDES

TRUFFLE FRIES WITH PARMESAN ^{GF}

7

MIXED FRUITS ^{GF, V}

7

ROASTED POTATOES ^{GF, V}

6

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

CAPOSALDO, BRUT PROSECCO
Veneto, Italy
11 / 44

JOSEP MARIA RAVENTÓS I CAVA BLANC
“de Nit” D Vino Espumoso de Calidad, Spain, 2017
17 / 70

DOMAINE CARNEROS BRUT
Carneros, California, 2015
21 / 84

WHITE

PINOT GRIGIO
Santa Margherita, Alto Adige, Veneto, Italy, 2018
17 / 68

GRÜNER VELTLINER
Loimer, “Lois”, Niederösterreich, Austria, 2018
13 / 52

ALBARIÑO
Columna, Rías Baixas, Spain, 2018
13 / 52

SAUVIGNON BLANC *
St. Supery, Napa Valley, California, 2018
12

VIOGNIER
San Simeon, “Stefano Vineyard”,
Paso Robles, California, 2017
15 / 60

CHARDONNAY *
Sonoma Cutrer, “Russian River Ranches”,
Sonoma Coast, California, 2017
15

R O S É

Mirval, Mediterranee, “ Studio”, Provence,
France, 2018
14 / 56

RED

PINOT NOIR
Diora, “La Petite Grace”, Monterey County,
California, 2017
14 / 56

MERLOT
Robert Hall, Paso Robles, California, 2016
15 / 60

ZINFANDEL
Seghesio, Sonoma County, California, 2016
17 / 68

RED BLEND *
Rodney Strong, “Upshot”, Sonoma County,
California, 2017
14

RED BLEND
Robert Mondavi, “Maestro”, Napa Valley,
California, 2015
20 / 80

CABERNE T SAUVIGNON
Black Stallion, Napa Valley, California, 2016
20 / 80

CABERNE T SAUVIGNON *
Concannon, Paso Robles, California, 2016
12

* WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

BOTANICAL & TONIC

select your choice of spirit, botanical and tonic
from the following categories
15

SPIRITS
choose one

VODKA

Banyan Reserve
Beluga Allure
Elyx

GIN

Oxley Cold Distilled
Brockmans
Aviation
Scapegrace
Copper & King Rose
Roku
Monkey 47 (+\$10)

TEQUILA

Casa Amigos
Espolòn
Mi Campo

BOTANICAL
choose one

Rose Petal
Cucumber Burnt
Orange Peel
Lime Peel
Grapefruit Peel
Star Anise
Juniper
Berry
Mint
Thyme

TONIC
choose one

Q Classic
East Imperial Yuzu
London Essence Bitter
Orange Elderflower
Fever Tree Mediterranean

SPRITZ

APEROL
Aperol / prosecco / club soda
13

VIOLET
Hendrick’s midsummer solstice gin / creme de
violet / luxardo / prosecco fresh lemon
16

MARTINI

THE BRINERY
Banyan Reserve Vodka / house-made Dirty Brine
15

VESPER
Sipsmith London Dry Gin / Grey Goose
Vodka / Lillet
16

DAIQUIRI

THE HEMINGWAY
Havana Club Rum / Luxardo / Fresh Grapefruit /
Fresh Lime
14

HONEY SAGE
Banks 5 Rum / Honey / Sage / Fresh Lime /
Aquafaba
13

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BRUNCH SPECIALS

TROPICAL FRUIT PLATE

greek yogurt / house made granola / tropical fruits /
fresh berries melon
13

AVOCADO TOAST

toasted sourdough / avocado spread / pea tendrils pickled peppers /
marinated tomatoes / side of fruit
15

VEGETARIAN QUICHE PIE

spinach / truffle parmesan / tomatoes / mushrooms /
choron sauce / arugula salad
14

HONEY BRIOCHE FRENCH TOAST

toasted merengue / macerated berries / compressed peaches /
peach maple syrup
14

SMOKED BRISKET AND EGG BURRITO

hashbrowns / spicy bbq / white cheddar
chipotle aioli / tomato wrap / side of fruit
15

CHORIZO AND EGG SANDWICH

fried eggs / chorizo / avocado / pepper jack cheese / sourdough
toast / cilantro salad / side of hashbrowns
15

FRIED CHICKEN AND CORN POTATO

waffle poached eggs / honey sriracha / avocado cream
hollandaise / marinated baby tomatoes
15

HANGOVER CUBAN

cuban style pork / pickled baby tomatoes / patatas bravas citrus
creme / mojo pork / onions / queso fresco
17

STEAK AND EGGS

Chef's cut grass fed steak / eggs any style / hash browns
chimichurri
MKP

SANDWICHES

served with choice of french fries, chips or side salad

A&B BURGER

foie gras aioli / truffle pecorino / bibb lettuce / tomato
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green goddess aioli / sourdough
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LA MARCA PROSECCO Extra Dry
Veneto, Italy
11 / 44

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SAUVIGNON BLANC*
St. Supery, Napa Valley, California, 2018
12

VIOGNIER
Simeon, “Stefano Vineyard”,
Pasco Robles, California, 2017
15 / 60

CHARDONNAY*
Sonoma Cutrer, “Russian River Ranches”,
Sonoma Coast, California, 2017
15

ROSE

Mirval, Mediterranee, “Studio”,
Provence, France, 2018
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California, 2017
14

RED BLEND
Robert Mondavi, “Maestro”, Napa Valley,
California, 2015
20 / 80

CABERNET SAUVIGNON* Concannon, Paso
Robles, California, 2016
12

CABERNET SAUVIGNON
Black Stallion, Napa Valley, California, 2020
20 / 80

BRUNCH CLASSICS

Mimosas
bottle of bubbles | fresh squeezed oj

Prosecco | 44
California Sparkling | 38

Taittinger “La Francaise” Champagne
95

Bloody Marys
single | 12
carafe (serves 4) | 45

SPRITZ

APEROL
aperol / prosecco / club soda
13

VIOLET
hendrick’s midsummer solstice gin
creme de violet / luxardo / prosecco / fresh lemon
16

MARTINI

THE BRINERY
Tito’s Vodka / housemade Dirty Brine
15

VESPER
Sipsmith London Dry Gin / Grey Goose Vodka / Lillet
16

DAIQUIRI

THE HEMINGWAY
Havana Club Rum / Luxardo / Fresh Grapefruit /
Fresh Lime
14

HONEY SAGE
Rekker Rum / Honey / Sage / Fresh Lime / Aquafaba
13

Brine Time Specials

SIX DOLLAR BEVERAGES

APEROL SPRITZ

APEROL | PROSECCO | CLUB SODA

THE HEMINGWAY DAIQUIRI

RUM | LUXARDO | FRESH GRAPEFRUIT | FRESH LIME

THE BRINERY MARTINI

BANYAN RESERVE VODKA | HOUSE MADE DIRTY BRINE

HONEY SAGE DAQUIRI

RUM | HONEY | SAGE | FRESH LIME | AQUAFABA

WINES BY THE GLASS

CHENIN BLANC-VIOGNIER | CABERNET SAUVIGNON | PROSECCO

DRAFT BEER

SEE HOST FOR TODAY'S SELECTION

SMALL PLATES

CURRIED CAULIFLOWER | 11

WILD MUSHROOM FLATBREAD | 12

FRIED CALAMARI | 12

BURRATA SALAD | 10

MONDAY THROUGH THURSDAY 4PM-6PM