



JOE'S BAR

*She ordered for us.
I liked that
More than I should.*

Please note that a 3% fee will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity. This fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any food allergies or dietary restrictions.

PLATOS PEQUEÑOS

CASHEW CLUSTERS

Curry, red miso, salted maple 9

INFIDEL CAESAR

Greens, miso caesar, hot sesame crumbs 18

TUNA PUFFS

Spicy tuna, Demon Slayer gazpacho shots, wasabi 26

WAGYU STEAK CARPACCIO

Smoked shoyu, wasakaka, crispy onion 24

TUNA CABAÑA

Lulo ponzu, eggplant crema, mariquitas 24

CRAB FONDUE

Red crab super lump, gouda, sesame toast 26

POTATO CROQUETAS

Curry, queso, spicy mayo 16

CRISPY CHICKEN

La-yu hot honey, Tokyo ranch, sesame 18

BEEF EMPANADITAS

Short rib, smoked blue cheese, crushed avocado 19

NANTUCKET BAY SCALLOPS

Mochi gnocchi, shiitake, ceviche butter 29

CHICKEN SKEWERS

Sazón chicken, guava yakitori, ume yogurt 19



CZDA. 10 DE OCTUBRE NO. 1307 VIB

Cocktails

MARTINIS

MG MARTINI . . . 23
choice of Ketel One or Bombay Sapphire,
vermouth blend, fino sherry, bitters
crisp • dry
TWO SIP MARTINI . . . 10

“DIRTY” MARTINI . . . 23
Olive oil vodka, dry vermouth,
house brine, chimichurri oil
savory • silky
TROPICAL TENDENCIES . . . 20
Tropical vodka, hibiscus, lillet rosé,
elderflower, blanc vermouth
tropical • bright

TEMPTATIONS

CARIBBEAN BRAMBLE . . . 20
Gin, green tea umeshu, jerk pineapple, citrus, cinnamon
vibrant • spiced
QUE RICO . . . 18
White rum, cucumber, mint, yuzu-lime soda
fresh • fizzy
YUCATAN CLUB . . . 19
Tequila, strawberry amaro, Cocchi Americano, guava,
scotch bonnet, citrus
tropical fire • elegant balance
SI CLARO HIGHBALL . . . 18
Vodka, Meyer lemon, cardamom, verjus,
elderflower tonic
delicate • citrusy
GREEN TEA NEGRONI . . . 19
Gin, green tea umeshu, Cocchi Americano, bitters
bright • floral
PURSUE HAPPINESS . . . 19
My Girl rum blend, sherry, coconut,
clarified pineapple, coffee salt
lush • nostalgic
BANANA OLD FASHIONED . . . 20
Toki whisky, aged rum, caramelized banana, molé bitters
warm • indulgent

SOFT SEDUCTIONS

All pleasure, no proof
DOWN TIME . . . 15
N/A aperitif, strawberry-guava, verjus, elderflower tonic
VERDE HIGHBALL . . . 14
Cucumber-mint, lime, yuzu-lime soda
LYCHEE LEMONADE . . . 12
Lemon juice, lychee, cane sugar, sea salt, water
CARIBBEAN TEA . . . 12
Hibiscus, rose petal, cinnamon, citrus, panela



We
stayed
too long.

Glasses

SPARKLING

BLANC DE BLANCS . . . 18
Raventos i Blanc, Conca del Riu Anoia, SP
BRUT ROSÉ . . . 20
Arnaud Lambert, Loire Valley, FR
BLANC DE BLANCS BRUT . . . 32
Le Mesnil ‘Grand Cru’ Champagne, FR

WHITE

SAUVIGNON BLANC . . . 16
Valrav, Sonoma County, US
PINOT GRIS / RIESLING . . . 20
Domaine Weinbach ‘Les Vignes du Prêcheur, Alsace, FR
ALBARIÑO . . . 17
Pazo das Bruxas, Rias Baixas, SP
CHARDONNAY . . . 19
Tyler Winery, Santa Barbara, US
CHARDONNAY . . . 25
Domaine Jean-Pierre Grossot, Chablis, FR

ROSÉ

CINSAULT, GRENACHE . . . 17
Château Peyrassol, Provence, FR

RED

PINOT NOIR . . . 22
DuMOL, Russian River, US

GAMAY . . . 16
Stéphane Aviron, Beaujolais, FR

GARNACHA . . . 17
Sindicat de la Figuera, Montsant, SP

CABERNET SAUVIGNON . . . 19
Buehler Vineyards “Estate” Napa Valley, US

CABERNET, ETC . . . 30
Château Marquis de Terme ‘Cuvée 1762’ Margaux, FR

BEER

All beers - 9

FIDDLEHEAD
IPA

HIGHLIFE
Lager

ALLAGASH
White ale

MEDALLA
Puerto Rican lager

MILLER LITE
Light lager

-196 STRAWBERRY
Vodka seltzer

Please note that a 3% fee will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity. This fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.



Floriana

LOUNGE



Bottle Service

* TEQUILA *

DON FULANO BLANCO \$475
LALO BLANCO \$525
COJE'S CODIGO BARREL REPOSADO \$575
CLASE AZUL REPOSADO \$750
DON JULIO 1942 \$750

MIXERS

GRAPEFRUIT SODA, LYCHEE LEMONADE,
HIBISCUS-ROSE FRESCA, SODA WATER

GARNISH

TAJÍN PINEAPPLE (MEXICAN),
LIME, LEMON

* RUM *

HAVANA CLUB \$475
COCONUT CARTEL \$475
TEN TO ONE \$475

MIXERS

YUZU-LIME SODA, GUAVA LEMONADE,
HIBISCUS-ROSE FRESCA, SODA WATER

GARNISH

GUAVA BITES (CARIBBEAN),
LIME, LEMON, MINT

*She dances like
she'll never
see me again.*

* VODKA *

KETEL ONE \$475
GREY GOOSE \$475
TITO'S \$475

MIXERS

CUCUMBER TONIC, LYCHEE LEMONADE,
HIBISCUS-ROSE FRESCA, SODA WATER

GARNISH

TAJÍN CUCUMBERS, LIME, LEMON





By the Bottle

CHAMPAGNE

NV EGLY-OURIET, GRAND CRU, BRUT \$295
2015 POL ROGER, BLANC DE BLANCS, BRUT \$350
2016 PIERRE PETERS, LES CHÉTILLONS, BLANC DE BLANCS, EXTRA BRUT \$375
2016 LARMANDIER-BERNIER, LES CHEMINS DE AVIZE, GRAND CRU BLANC DE BLANCS, EXTRA BRUT \$380
2015 DOM PÉRIGNON, TAKASHI MURAKAMI, BRUT \$650
2014 PHILIPPONNAT, CLOS DE GOISSES, EXTRA BRUT \$695
2010 DOM RUINART, BLANC DE BLANCS, BRUT \$750
2014 LOUIS ROEDERER, CRISTAL, BRUT \$800
2007 PIPER HEIDSEICK, RARE, BRUT ROSÉ \$950
2003 DOM PERIGNON, P2, BRUT \$1100
2006 SALON, BRUT \$1500
2003 KRUG, BRUT \$1800

WHITE

2023 GERARD BOULAY, COMTESSE, SANCERRE \$195
2020 NICOLAS JOLY, CLOS DE COULÉE DE SERRANT, SAVENNIÈRES \$275
2019 DAGUENEAU, SILEX, LOIRE \$395
2016 TRIMBACH, CLOS STE. HUNE, ALSACE \$600
2022 DOMAINE LAROCHE, LE BLANCHOT GRAND CRU, CHABLIS \$365
2019 DOMAINE RAVENEAU, FORET 1ER CRU, CHABLIS \$450
2018 DOMAINE RAVENEAU, MONTÉE DE TONNERRE 1ER CRU, CHABLIS \$725
2021 HUBERT LAMY, LES PRINCÉE 1ER CRU, SAINT-AUBIN \$210
2017 DOMAINE BITOUZET-PRIEUR, SANTENOTS 1ER CRU, MEURSAULT \$250
2021 HUBERT LAMY, LES CHAUMÉES 1ER CRU, CHASSAGNE-MONTRACHET \$385
2021 DOMAINE LEFLAIVE, PULIGNY-MONTRACHET \$595
2019 DOMAINE FAIVELEY, CORTON-CHARLEMAGNE GRAND CRU \$800
2019 BONNEAU DU MARTRAY, CORTON-CHARLEMAGNE GRAND CRU \$895
2018 DOMAINE LAFON, LE MONTRACHET GRAND CRU \$2700

RED

2022 CHANDON DE BRIAILLES, LES LAVIERES 1ER CRU, SAVIGNY-LES-BEAUNE \$200
2022 CHANDON DE BRIAILLES, VALOZIERES 1ER CRU, ALOXE-CORTON \$325
2017 MAISON LEROY, BOURGOGNE ROUGE \$350
2020 GHISLAINE BARTHOD, LES BAUDÉS 1ER CRU, CHAMBOLLE-MUSIGNY \$475
2005 DOMAINE DE MONTILLE, LES MITANS 1ER CRU, VOLNAY \$500
2021 DOMAINE ARMAND ROUSSEAU, LES CAZETIERS 1ER CRU, GEVREY-CHAMBERTIN \$775
2019 DOMAINE REBOURSEAU, CHARMES-CHAMBERTIN GRAND CRU \$795
2019 DOMAINE DUJAC, MOREY-SAINT-DENIS 1ER CRU \$1000
2002 DOMAINE TAUPENOT-MERME, MAZOYERES-CHAMBERTIN GRAND CRU \$1250
2018 DOMAINE ARMAND ROUSSEAU, CHAMBERTIN GRAND CRU \$3000
2012 DOMAINE DE LA ROMANEE-CONTI, LA TÂCHE GRAND CRU \$4200
2010 CHATEAU LASCOMBES, MARGAUX \$300
2010 CALON SEGUR, SAINT-ESTÈPHE \$450
2001 COS D'ESTOURNEL, SAINT-ESTÈPHE \$475
2003 CHATEAU PICHON-BARON, PAUILLAC \$625
2012 CHATEAU MOUTON ROTHSCHILD, PAUILLAC \$1400
2014 CHATEAU PETRUS, POMEROL \$5900
2018 AUGUSTE CLAPE, RENAISSANCE, CORNAS \$275





Dessert

CLOUD CHEESECAKE

YUZU, MATCHA ICE CREAM,
STRAWBERRY

\$14

CHOCOLATE BLOSSOM

HOJICHA CHOCOLATE,
GUAVA SORBET, COCOA CRUMB

\$15

