

Signature Drinks

SIR FRANCIS DRAKE

Vodka, Peach Schnapps,
pineapple juice and raspberries

ST. AUGUSTINE MULE

St. Augustine Vodka, ginger syrup
and lime juice, topped with soda

OLD SPANIARD

Ron Zacapa Aged Rum, mint
and lime, topped with Prosecco

ORANGE SHRUB

Gosling's Black Rum, house-made
Orange Shrub, topped with soda

ST. AUGUSTINE GIN & TONIC

St. Augustine Distillery Gin and house made
Tonic syrup, topped with soda

QUEEN ANNE

Pusser's Aged Rum, Apricot Brandy,
lemon and orange juices, grenadine

SPANISH COFFEE

Coffee Liqueur, 151 Rum, orange
liqueur, with coffee

DARK-N-STORMY

House-made ginger beer, lime juice,
topped with Gosling's Black Rum

Wines

WHITE WINES

Del Caballo White Sangria
Dark Horse Chardonnay
Canyon Road Pinot Grigio
Canyon Road White Zinfandel
Palos Verdejo
Poquito Moscato
LaMarca Prosecco Sparkling

RED WINES

Taberna Red Sangria
Dark Horse Cabernet
Canyon Road Merlot
Rivarey Red Tempranillo
Castillo Garnacha

Beers

DRAFTS

Bud Light
Stella Artois
Blue Moon
Estrella Damm
Green Parrot Session Ale
Traveler's Grapefruit Shandy
Strongbow Cider
Ancient City Red Ale

BOTTLES

Corona
New Castle
Heineken
Mad Manatee IPA
Lagunitas IPA
Hoegaarden
Strongbow Cider
Angry Orchard Cider
Ballast Point Pale Ale
Cigar City Invasion Pale Ale
Dos Equis Amber
Negra Modelo
Magic Hat #9
Shipyard (seasonal)



OPEN 7 DAYS A WEEK

37 St. George Street

St. Augustine, Florida

904.342.2867

Appetizers & Spanish Tapas

GOAT CHEESE TERRINE \$9

Whipped Goat Cheese Mousse layered with Olive Tapenade, Pesto, and Sun Dried Tomatoes. Served with Toasted Crostinis and Balsamic Reduction.

SPANISH TAPAS PLATTER \$10(SM) \$18(LG)

Assorted Cured Meats, Artisan Cheeses, Marinated Artichokes, and Roasted Red Peppers.

Served with Olives, Dried Fruit, and Toasted Crostinis.

CLASSIC HUMMUS \$8

Traditional puree of Garbanzo Beans, Olive Oil and Roasted Red Peppers. Served with Toasted Flatbread Crackers and Vegetables.

GARLIC CHICKEN WINGS \$10

Baked Chicken Wings "Al Ajillo" with a Tangy Garlic Glaze. Served with Datil BBQ Sauce and Crispy Celery.

MEDITERRANEAN SPINACH DIP \$12

Spinach blended with Cream Cheese, Feta, Chopped Olives, Capers, and Roasted Red Peppers.

Salads

Add Grilled or Blackened Chicken - \$5 • Add Shrimp - \$7

SPANISH CAESAR SALAD \$9

Crisp Romaine, Creamy Garlic Dressing, Shaved Parmesan, Roasted Red Peppers, and House-Made Croutons.

ST. GEORGE SALAD \$9

Mixed Greens, Dried Fruit, Assorted Nuts, and Sherry Balsamic Vinaigrette.

TABERNA CHOPPED SALAD \$9

Crisp Romaine, Chopped Tomatoes, Artichokes, Olives, Bacon, and Avocado Dressing.

Handhelds

All Handhelds served with Kettle Chips • Add Side Salad - \$5

CUBAN SANDWICH \$12

Slow Roasted Pork, Smoked Ham, Swiss Cheese, Garlic Aioli and Dill Pickles on Pressed Cuban Roll.

GRILLED CHICKEN CLUB SANDWICH \$12

Marinated Grilled Chicken Breast, Crisp Bacon, Lettuce, Roma Tomatoes, and Avocado Ranch on Toasted Brioche Bun.

MTR BURGER \$14

A 1/2 lb. Proprietary Blend of Brisket, Short Rib, and Chuck with Crispy Serrano Ham, Lettuce, Garlic Aioli, and Choice of Cheese on Toasted Brioche Bun.

GAUCHO STEAK SANDWICH \$15

Marinated Grilled Steak, Whipped Goat Cheese, Sautéed Onions, Lettuce, Tomatoes, and Herb Chimichurri on Toasted Brioche Bun.

Mediterranean Flatbreads

Add Side Salad - \$5

DATIL PEPPER BBQ PORK FLAT \$12

Slow Roasted Pork with Parmesan Cheese, Pickled Onions, Datil BBQ Sauce and Arugula.

CATALAN VEGETABLE FLAT \$10

Roasted Squashes, Tomatoes, and Onions, topped with Whipped Goat Cheese and Balsamic Reduction.

MARGHERITA FLAT \$10

Roma Tomatoes, Basil, and Fresh Mozzarella, with Olive Oil and Garlic.

SHRIMP AND CHORIZO FLAT \$10

Sautéed Shrimp, Spanish Chorizo, Diced Tomatoes, Artichokes, and Caramelized Onions with Parmesan Cheese.

Entrees

Add Side Salad - \$5

BLACKENED FISH TACOS \$15

Blackened Mahi, Tomatillo Salsa, Cheddar Cheese, Crisp Cabbage, and Mexican Crema.

SHRIMP AND GRITS \$18

Sautéed Shrimp, Spanish Chorizo, and Caramelized Onions, over Creamy Stone Ground Grits with Red-Eye Gravy.

ROASTED PORK SHOULDER \$18

Slow Roasted Pork with Brava Potatoes, Caramelized Onions, Seasonal Veggies, and Herb Chimichurri.

Kids Menu

HAM & CHEESE MELT \$6

With chips and fresh fruit

CHEESE FLATBREAD PIZZA \$6

With fresh fruit.

GRILLED CHICKEN SANDWICH \$7

From the Bar

SPANISH LAGER \$4

SANGRIA \$5

Flor de Caña **MOJITOS \$6**

HOUSE WINES \$6