

A TASTE OF FILM

PORK BELLY 🍷

Fennel Puree and Orange Gastrique

MOZZARELLA EN CAROZZA 🍷

Tomato Coulis and Charred Tomatoes

GRILLED RIBEYE* 🍷

Zucchini Salad, Shaved Radish, Pickled Jalapeno Chimichurri

MOJO BRAISED PORK 🍷

Salsa Verde, Pickled Onion, Cotija Cheese, Cilantro

TRADITIONAL MEDIA NOCHE 🍷

Pickled Mustard Seeds, Tostones, Tomatillo Salsa

FRESH BEIGNET 🍷

Coffee Syrup

SMOKEY BBQ BRISKET 🍷

Onion Ring and Aged Cheddar Polenta

TRES LECHES CAKE 🍷

Seasonal Berries and Chantilly

WINE RECOMMENDATIONS

WHITE: Villa Maria Sauvignon Blanc 🍷 11

RED: Columbia Crest Grand Estates Merlot 🍷 9

Please advise your server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

BEVERAGES

WINE

Pinot Grigio Corte Giara	9
Sauvignon Blanc, Villa Maria, New Zealand	11
Chardonnay, St. Francis, Sonoma	10
Merlot, Columbia Crest Grand Estates, Washington	9
Pinot Noir, Castle Rock, St. Helena	9
Cabernet Sauvignon, Excelsior, South Africa	9

BEER

Amstel Light	7
Heineken / Heineken Light	7
Peroni	10
Corona Extra	7
Samuel Adams	7
Stella Artois	10

COCKTAILS

El Diablo	10
Don Julio Blanco, Lime Juice, Ginger, Cassis, Soda	
Bella Cera	11
Chameleon Cachaça, Tanqueray No. Ten, Lime Juice, Angostura Bitters, Ginger Beer	
Key West Daiquiri	11
Bacardi 8, Grapefruit Juice Lime Juice, Simple Syrup, Maraschino	
Sage Mule	9
Tito's Vodka, Fresh Lime, Ginger, Grapefruit Bitters	

NON-ALCOHOLIC

Soft Drink	3
Red Bull	6
Vitamin Water	5
Evian 1L	5
San Pellegrino 1L	5
Perrier 1L	5