

TEATRO RESTAURANT

choose 1 appetizer & 1 entree or 1 entree & 1 dessert **\$57**

Appeti-zers

PINEAPPLE MARGARITA SHRIMP

pineapple agua chile, mezcal jelly, mint, watermelon radish (*sf*)

BEET TARTARE

roasted beets, fennel, whole mustard, chives, capers, caper vinaigrette, malanga chips (*s, v*)

ADOBO STEAK TACO

tomatillo salsa, cilantro, pickled onion, lime, blue corn tortilla (*s*)

SMOKED CAESAR SALAD

red romaine, pecorino, anchovy crouton crumble (*m, e, w, f, s*)

TUNA CRUDO

yuzu, shoyu, avocado crema, salsa macha, green papaya, jalapeño, red onion, cilantro (*m, e, se, f, s, tn*)

OAXACA-FELLER OYSTERS

poblano rajas, panko, queso fresco (*m, w, sf, s*)

GRILLED OCTOPUS

recado negro, salsa macha, yellow pepper creme, duck fat potatoes (*m, se, sf, s, tn*)

POULET ROUGE MILANESE

caper vinaigrette, frisee salad, lemon oil, charred lemon (*e, w, s*)

"TEATRO" PORCHETTA

mojo yuca mash, green papaya slaw, oregano vinaigrette (*m, s*)

MUSHROOM TART

french onion cream, gruyere, oyster & maitake mushrooms, crispy onions, crispy garlic, herbs (*m, e, w, s, vg*)

YELLOWTAIL SNAPPER ESCABECHE

tomato romesco, green plantain fritters, pickled pepper & shallot (*w, tn, [almond], f, s*)

GRILLED LAMB CHOPS

tamarind glaze, brown butter couscous, whipped labneh, oregano vinaigrette (*m, w, s*) **+\$12 UP CHARGE**

Entrées

STEAK & POTATOES

skirt steak, caper butter, duck fat potatoes (*m, s*)

12 OZ. 1855 RIB BYE ENHANCEMENT + \$17

8 OZ. ANGUS FILET ENHANCEMENT + \$10



Allergens

M contains milk

E contains egg

W contains wheat

P contains peanut

TN contains tree nut

SE contains sesame

F contains fish

SF contains shellfish

S contains soy

V vegan

VG vegetarian

Mocktails

ESPRESSO MARTINI \$18

Ritual Zero Proof rum | coffee | honey syrup

SPICY MARGARITA \$18

Ritual Zero Proof tequila | lime juice | jalapeno oil

PALOMA SPRITZ \$18

Ritual Zero Proof tequila | fresh grapefruit juice | lime | soda water

CBD / THC INFUSED ENHANCEMENT + \$3



PEPSI DIET PEPSI STARRY GINGER ALE

WATER \$8

Acqua Panna, still

San Pellegrino, sparkling

ICED TEA \$6

unsweetened

arnold palmer

Juices \$10



WATERMELON

LEMONADE

TANGERINE

PINEAPPLE

GRAPEFRUIT

APPLE

Sides



DUCK FAT POTATOES \$10
rosemary, thyme, sea salt (s)

ROASTED BROCCOLINI \$10
broccolini with charred lemon (v)

ROASTED MUSHROOMS \$8
maitake mushroom, brown butter, crispy garlic, herbs (m, vg)

BREAD PLATTER \$8
House Parker rolls, 3 seasonal butters (m, d)

PLANTAIN FRITTERS \$10
grated green plantain, sea salt, romesco sauce (s, v, tn, w)

Desserts



MAMEY ICE CREAM SANDWICH

chocolate, almonds, shortbread cookie, sea salt (m, e, w, tn, vg)

STICKY BANANA PUDDING

banana, date cake, dulce de leche, candied pecans, spiced whipped cream (m, e, w, tn, vg)

COCONUT SORBET

caramelized pineapple, coconut cluster, coconut caramel (tn, v)

SPICED CHOCOLATE TART

chili chocolate ganache, whipped cream (m, e, w, vg)

Coffee

DOUBLE \$6
COLADA \$5
CORTADITO \$5
ESPRESSO \$4
AMERICANO \$4
LATTE \$6
CAPPUCCINO \$8

tea \$7

TEA FORTE
jasmine green
english breakfast
chamomile citron
earl grey
white ginger pear