

## *JUICES*

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beet boost	II
cucumber, ginger, turmeric, red apple (gf, df, vg)	
carotene cravings	II
carrots, orange, pineapple, green apple, turmeric (gf, df, vg)	
vital greens	II
celery, spinach, green apple, cucumber, lemon, ginger (gf, df, vg)	

## *COFFEE*

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americano	4
cappuccino	5
latte	6
espresso	4
iced coffee	5
cold brew	7
regular milk 1, coconut milk 3, oat milk 3, almond milk 4, fresh cashew milk 5	

FERMATA  
KITCHEN

## *BREAKFAST CLASSICS*

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hot oatmeal	13
banana, mixed berry, almonds, chia, coconut, honey (gf, df, v)	
greek yogurt	14
granola, seasonal fruits, raw honey (gf, v)	
pancakes	17
warm buttered maple syrup, blueberry compote, fruit (v)	
avocado toast	16
eggs, romaine, cesar dressing, parmigiano, sourdough multigrain bread (v)	
breakfast burrito	16
eggs, beans, cheese, onion, tater tots, salsa tomatillo (v) add bacon 4	
caribbean gallo pinto	17
rice and beans, eggs, cheese, plantain, avocado, pico de gallo (gf, v)	
huevos rancheros	16
tortilla, eggs, beans, avocado, goat cheese, jalapeno, pickled onion, salsa (gf, v)	
chia bowl	13
tropical pudding, seasonal fruit (gf, df, vg)	
acai bowl	16
granola, banana, strawberry, mango, goldenberry, blueberries, coconut, cacao nibs, goji berry, chia (vg) add peanut butter 3	

gluten-free: gf, dairy-free: df, vegetarian: v, vegan: vg

## *EGGS*

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norwegian eggs	21
smoked trout, capers, pickled onion, hollandaise sauce, waffle	
eggs benedict	18
ham, hollandaise sauce, waffle	
egg & spinach	15
spinach, chili flakes, parmigiano, biscuit (v)	
omelette	20
mushrooms, kale, parmesan, chili flakes (gf, v)	

## *SIDES*

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eggs 6 (gf, v), avocado 5 (gf, df, vg), toast 4 (df, vg), bacon 5 (gf, df), biscuit & honey 6 (v), fruit salad 9 (gf, df, vg), mix green salad 5 (gf, df, vg)	
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## *SMOOTHIES*

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avolicious	12
pineapple, basil, passion fruit, avocado (gf, df, vg)	
good morning	12
mango, pineapple, passion fruit, goji berries, orange juice (gf, df, vg)	
purple monkey	13
banana, blueberry, peanut butter, almond milk (gf, df, vg)	
dragon blast	12
dragon fruit, strawberry, mint, honey, lemon, orange juice (gf, df, v)	
banana express	13
coffee, banana, peanut butter, cocoa (gf, df, vg)	
green wave	13
spinach, banana, avocado, date, coconut milk, spirulina (gf, df, vg)	

## STARTERS

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sea bass crudo yuzu, ginger, scallion, white soy sauce (gf, df, v)	23
quinoa bowl beet, avocado, mixed greens, sunflower seeds, goat cheese, orange vinaigrette (gf, v)	16
cauliflower tabbouleh shrimp tempura, beet, radish, cilantro, red onion, mixed greens, pistachio (df)	19
farro salad kale, sweet potato, carrot, broccoli, cabbage, chickpea, tofu, cilantro, peanut, sesame seeds (v)	15
corn & feta salad tomato, radish, cucumber, watermelon, onion, basil, sherry vinegar (gf, v)	15
tomato soup & grilled cheese tomato, cucumber, pepper, sherry vinegar, sourdough bread, cheddar (v)	12
yellowfin tuna lettuce wraps cucumber, nuoc-cham, pickled red onion, crumbled peanut (gf, df)	15

gluten-free: gf, dairy-free: df, vegetarian: v, vegan: vg

## MAINS

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poke bowl tuna, rice, cucumber, avocado, wasabi yuzu mayo, wakame, crispy tapioca, sesame seeds (gf, df)	23
shrimp taco cajun shrimp, shredded cabbage, arugula, fresh cilantro, spicy mayo, sesame seed (gf, df)	23
nicoise salad soft egg, seared tuna, potato, radish, onion olives, sherry vinegar (gf, df)	25
cesar salad chicken milanese breaded chicken breast, purple kale, butter lettuce, romaine, cesar dressing, parmesan, chive	23
organic toscana kale roasted chicken, mint serrano chili, avocado, tomato, onion, crouton, lemon (gf option) substitute salmon 7	25
lobster roll homemade mayo, celery, chive, cilantro, lemon, jalapeno, brioche bun (df)	40
fish sandwich pickled cucumber, jalapenos, romaine, tomato, tartar sauce, fries	22
cheeseburger grass-fed angus beef, lemon aioli, raw onion, pickled cucumber, bbq sauce, fries (gf option)	23
chicken sandwich pickled cucumber, spicy mayo, coleslaw, brioche bun, fries	21
steak frite grass-fed ny strip, green peppercorn sauce, fries (gf)	51

## SIDES

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mix green salad (gf, df, vg)	11
avocado (gf, df, vg)	5
turmeric carrot puree (gf, df, vg)	6
fries (gf, v)	8

## *REFRESHERS*

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fresh squeezed lemonade	6
honey citrus iced tea	6
homemade soda flavors: strawberry, ginger, hibiscus, michelada	6

## *MOCKTAILS*

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sunshine passion fruit, elderflower, lime, soda	12
citrus bliss strawberry, rose tonic, lime	16
botanical garden hibiscus, cilantro, green tea, lime	12

## *COCKTAILS*

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mimosa orange, prosecco	14
limoncello spritz cas de luz, oleo saccharum, cava	17
paloma sour tequila, mezcal, lime, egg white, citrus cordial	18
tamarind punch tequila, tamarind, honey	16
jungle bird bourbon, campari, pineapple cordial, lime, passion fruit liqueur	18
early blossom whiskey, mancino vermouth, yuzu, grapefruit soda	17

FERMATA  
KITCHEN

## *SIDES*

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cauliflower florets pistachio pesto, fried capers, basil	12
honey turmeric roasted carrots cilantro, citrus, pumpkin seeds, goat cheese	12
roasted sweet potatoes greek yogurt, lime, scallion	12
sweet corn on the cob butter, honey, parmigiano, chives	11
steamed broccoli olive oil, chili flakes, lemon, garlic flakes	12
butternut squash feta cheese, pickled onions, honey	11
charred leeks pears, gorgonzola, pecan	12
mix green salad apples, olives, toasted pumpkin seeds, pecorino romano, lemon mustard vinaigrette	11
fries rosemary, parmigiano	8

FERMATA  
KITCHEN

## *STARTERS*

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crispy rice sushi plate shrimp, octopus, tuna, sea bass	32
lobster crispy lollipop lobster, spicy mayo, lime caviar, sesame, chives	21
sea bass ceviche cucumber, grapefruit, scallion, aji yuzu vinaigrette, chips	21
tuna tostada salsa macha, dill yogurt, orange, cilantro	15
sea bass crudo yuzu, ginger, scallion, white soy sauce	23
hummus & focaccia chickpeas, preserved lemon tahini, garlic confit, sesame seeds	15
butternut & corn soup feta cheese, pumpkin seed, red peppercorn	13

## *SALADS*

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homemade ricotta & tomatoes grapes, english peas, pine nuts, basil, olive oil	28
beet avocado, goat cheese, sunflower seeds, lemon dressing	15
fennel & celery pecan, date, parmigiano, citrus and red peppercorn dressing	16
cantaloupe & cucumber goat cheese, mint powder and dill	15
burrata tomato, strawberry, watermelon, red onion, pesto, lemon dressing	17
cesar kale, soft boiled egg, toasted walnut, parmigiano	16

## *MAINS*

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lobster pasta linguine, parmigiano, chives	51
homemade trofie arrabbiata sauce, tomato confit, parmigiano, basil, chili flakes	30
homemade ricotta gnocchi basil pesto, arugula, parmigiano, pistachio	33
fresh local catch breaded sea bass, roasted carrots, kale, carrot and orange sauce	38
half chicken demi glaze, sauteed tuscan kale, jalapeno	34
seared premium ribeye beef demi glaze, red onion confit, fries	68
roasted lamb shank cous cous, olives, toasted almonds, tomato & cucumber salad, pita bread	73
ratatouille basil, parmesan	30
black angus beef burger bone marrow, aioli, raw onion, pickled cucumber, cheddar, fries	38

*SODAS & SPARKLING WATER* \_\_\_\_\_

fresh squeezed lemonade 6

honey citrus iced tea 6

homemade soda 6  
flavors: strawberry, ginger, hibiscus, michelada

VOSS  
sparkling water 800ml 15  
sparkling water 375ml 11

VOSS  
still water 800ml 15  
still water 375ml 11

FERMATA  
KITCHEN

## COCKTAILS

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solento seaside solento blanco, agave, lime, cucumber, mint	24
old fashioned dark rum, cointreau, cherry cordial, dry vermouth	18
experience tito's vodka, lime, basil, lemongrass	18
spicy manhattan rye, spicy bitters, angostura bitters	23
oaxaca mule siete misterios mezcal, ginger beer, agave, lime, bitters	22
sherlock herb-infused gin, muscat, black tea, lime	17
dirty martini gin, olive brine, cocchi vermouth	16
spicy pineapple mezcalita siete misterios mezcal, lime, pineapple cordial, spicy bitters	21
tulip cognac, grand marnier, lime	32
black negroni gin, sweet vermouth, fernet	21
butterfly gin, lemongrass, lime, hibiscus, sesame oil	18
aperol spritz prosecco, soda water	16

## MOCKTAILS

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## BEER

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hazy state session ipa, collective arts, 4.1%	13
eremita low cal cerveza eremita, 2.8%	13
anacoreta ipa, cerveza eremita, 7%	11
gandul kelerbier cerveza eremita, lager 4.5%	11
estrella galicia gluten free	12
farachin cimarrona blond ale	10
patas de oso cimarrona pale ale	10
diablito cimarrona IPA	10
pilsen, imperial	5
heineken 0%	7
ipa 0% collective arts	12

# FERMATA

## KITCHEN

### DESSERTS

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clafoutis blueberries, vanilla ice cream (v)	14
molten chocolate cake vanilla ice cream, sea salt (v)	16
warm date cake vanilla ginger gelato, whiskey caramel (gf, v)	14
tiramisu ladyfingers, mascarpone, espresso (v)	12
basque country burnt cheesecake poached pear, whipped cream (v)	14
sundae homemade salted caramel ice cream, popcorn, chocolate, whipped cream (gf, v)	14
beignets nutella, whipped cream (v)	14
matcha crepe cake mascarpone, whipped cream (v)	12
sticky rice and matcha ice cream mango, meringue (gf, v)	9
homemade vanilla ice cream (gf, v)	9

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13% sales tax included and 10% service charge not included

# FERMATA

## KITCHEN

### DESSERTS

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