Happy Hour

To share

Classic Oysters* (ea) 1
Belizean Carrot Cocktail Sauce, Green Peppercorn Mignonette

Fennel Pollen Caesar 10
Buttermilk-Peppercorn Vinaigrette, Trout Roe Agromato

Dressed Oysters* (3) 12
Fingerlime, Citrus Sabayon, Fresno Chili Relish, Cucumber, Basil

Beignet (per piece) 6
Jerk Oxtail, Coconut-Gouda, Green Onion

Prawn Cocktail (ea) 4
Belizean Carrot Cocktail Sauce

Spiced Fries 6
Ras al Hanut, Herb Tahini

Crudo* 11
Shiso Leaf, Kumquat, Green Peppercorn Oil, Pickled Anaheim Pepper

French Onion Burger 20
Steak Patty, Compte Brulee, Grilled Onion Marmalade, Roasted Garlic Dijon

Grilled Chicken Wings 11
Valentino, Ancho Chili Rub, Crispy Garlic, Lime

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Cocktails

$12

**Miami Boulevardier**
Monkey Shoulder, Coconut Campari, Roasted Pineapple Sweet Vermouth

**Monkey’s High Tea**
Monkey Shoulder, Earl Grey, Strawberry Soda

**Monkeying Around**
Monkey Shoulder, Ginger, Mint, Lemon, Bitters

**Garden Spritz**
Hendricks, Sage, Grapefruit, Bubbles

Wines

$10

Red | Rose | White

Beers

$7

Peroni | La Original Amber | Daytona Dirty Bonde | Walking Tree | IPA