

HARBORWOOD

URBAN KITCHEN

CORAVIN SELECTION

Chardonnay , William Hill Bench Blend Napa Valley, California	24	76	Cabernet Sauvignon , Gallo Signature Series Napa Valley, California	27	80
Pinot Noir , Lange Three Hills Cuvée Willamette Valley, Oregon	25	77	Cabernet Sauvignon , Penfolds Bin 704 Napa Valley, California	22	75
Red Blend , BV Tapestry, Napa Valley, California	29	84			

COCKTAILS

CUCUMBER IN PARADISE 15

Fords Gin,
cucumber water, fresh mint
lime juice, simple syrup
cucumber ribbon

WATERMELON WELL 15

Diplomático Planas Rum
watermelon puree, fresh lime
triple sec, simple syrup
sliced watermelon

OG MANHATTAN 15

Old Forester Rye Whiskey
Amaro Montenegro, sweet
vermouth, orange peel
& dark cherry

PINEAPPLE EXPRESS 15

Grey Goose Vodka
Giffard Elderflower, fresh lemon
simple syrup, pineapple juice
torched pineapple

PALOMITA 15

Familia Camarena Silver Tequila
Giffard Pamplemousse, fresh lime
agave syrup, rosemary, soda
and torched rosemary

BOTTLE

Budweiser 6
Bud Light 6
Heineken 7
Corona 7
Corona Light 7
Leinenkugel 8
Biscayne Bay Brewing
Miami Pale Ale 8

WHITE WINE

CHAMPAGNE & SPARKLING

Prosecco , La Marca, Italy	12	45
Sparkling Cuvee , J Vineyards, CA	16	64
Laurent-Perrier Splits		25
Laurent-Perrier "La Cuvee" Champagne Champagne, France		75
Laurent-Perrier Rosé Champagne Champagne, France		100
Bollinger SP Cuvee Brut , France		100

WHITE & ROSÉ

Riesling , Dr. Loosen "Gray Slate" Mosel, Germany	12	45
Rosé , Fleur De Mer Côtes De Provence, France	12	45
Rosé , Maison No. 9 Méditerranée IGP, France	15	60
Pinot Gris , J Vineyards California	12	45
Pinot Gris , Ponzi Willamette Valley, Oregon	14	56
Sauvignon Blanc , Squealing Pig New Zealand	12	45
Sauvignon Blanc , Groth Oakville, Napa Valley	16	60
Sancerre , Patient Cottat VV Loire Valley, France		55
Chardonnay , Talbott Sleepy Hollow Vineyard, Estate Grown, Santa Lucia Highlands	18	76
Chardonnay , Sonoma-Cutrer Russian River Ranches	14	56
Chardonnay , Rombauer Carneros, California		75
Chardonnay , Cakebread Napa Valley, California		100

BEER ON TAP

Cigar City Jai Alai IPA 9
Wynwood Brewery La Rubia Blonde Ale 9
Miller Lite 7
Stella Artois 9
Blue Moon 7
Sam Adams Seasonal 9

RED WINE

REDS

Pinot Noir , Lyric By Etude Santa Barbara, California	12	45
Pinot Noir , Ken Wright Willamette Valley, Oregon	17	62
Pinot Noir , Domaine Serene 'Yamhill Cuvée', Willamette Valley, Oregon		110
Merlot , Sterling Napa Valley, California	16	64
Merlot , Duckhorn Napa Valley, California		100
Cabernet Sauv. , Louis M. Martini California	12	45
Cabernet Sauvignon , Franciscan Monterey, California	16	65
Cabernet Sauvignon , Cuttings The Prisoner, Napa, California	20	90
Malbec , AF By Achaval Ferrer Mendoza, Argentina	12	45
Super Tuscan , Brancaia Tre Tuscany, Italy	12	45
Red Blend , Orin Swift, 'Papillion' Napa Valley, California		100
Cabernet Sauvignon , Grgich Hills Estate, Napa Valley, California		120
Cabernet Sauvignon , Stags' Leap Winery Napa Valley, California		100
Bordeaux , Chateau Laplagnotte-Bellevue St. Emilion, France		85
Jean L. Chave , Mon Couer Cotes-Du-Rhone, France		50
Shiraz , Penfolds Bin 28 Kalimna South Australia		60
Barbaresco , Paitin Serraboella, Italy		110
Brunello de Montalcino , Sant Arturo Italy		90

CANNED COCKTAILS 7

Amble + Chase Rosé



High Noon Hard Seltzer
Lime, Pineapple, Watermelon, Grapefruit
Peach, Black Cherry, Mango
Real Vodka • Real Juice • 100 Calories • Gluten-Free

HAPPY HOUR 4-6PM

HARBORWOOD

URBAN KITCHEN

APPETIZERS

Hand Pulled Chicken Empanadas 12

Mixed With Sofrito & Mozzarella
Chipotle Sauce

Shrimp Creole 16

Pan Seared Shrimp Cooked in
a Rich Tomato Ragu, Tostones

Sky High Wings 13

Signature Buffalo Sauce
Crumbled Blue Cheese

Cured Pork Belly Lettuce Wraps 15

Spicy Carrot & Jicama Salad
Tamari Compressed Cucumbers
Yuzu Sauce

Roasted Heirloom Cauliflower 14

Toasted Almonds, Soused Sultanas
Crisp Capers, Romesco Sauce

Pan Seared Spanish Octopus 15

Ginger Carrot Spread
Roasted Fingerling Potatoes
Smoked Pimenton, Lemon EVOO

*Chilled Togarashi Crusted

Ahi Tuna Tataki 18

Yuzu Ponzu Sauce, Pickled Mushrooms
Avocado, Lotus Root Chips

Heirloom Tomatoes

With Burrata Cheese 16

Compressed Watermelon, Cherry Tomatoes
Crispy Prosciutto, Grilled Ciabatta
Balsamic Glaze, Lemon EVOO

ENTRÉE

Pan Seared Cajun Shrimp 27

Creamy Lemon Saffron Risotto
Grilled Asparagus
Fennel Lobster Sauce

*Pan Seared Atlantic Salmon 25

Quinoa, & Sweet Potato Hash
Garlic Sautéed Green Beans
Fire Roasted Tomato Vinaigrette

Pan Roasted Chicken Breast 22

Truffle Whipped Potatoes
Roasted Seasonal Vegetables
Spicy Tomato Ragu

*Peppercorn Crusted Wagyu Sirloin 35

Herb Crusted Fingerling Potatoes
Roasted Cauliflower, Baby Carrots
Cabernet Reduction

Pan Seared Potato Gnocchi 21

Crisp Pork Belly, Cherry Tomatoes
Green Peas, Grated Parmesan
Carbonara Sauce

HANDHELDS

*Harborwood Signature Burger 16

½ Pound Custom Beef Blend
Leaf Lettuce, Tomato Bacon Spread
Aged Cheddar, Secret Sauce

Char Grilled Vegetarian

Beyond Burger On Brioche 17

Smashed Avocado, Leaf Lettuce
Tomato, Pickled Onions, Chipotle Aioli

Roasted Turkey Sandwich 14

Havarti Cheese, Lettuce, Tomato
Smoked Bacon, Herb Mayo
On Old School Bakery Multigrain

Blackened Mahi Tacos 18

Red Cabbage Slaw, Pickled Vegetables
Mango Sauce

Pan Roasted Mushroom Flat Bread 17

Truffle Cream Sauce, Caramelized Onions
Mozzarella, Parmesan, Balsamic Glaze

CT Style Lobster Rolls 24

Butter Poached Lobster On Toasted Brioche
House Fried Chips, Grilled Lemon
Smoked Chili Sauce

SALADS

Mixed Baby Greens 13

Spiced Cashews, Lychee
Cherry Tomatoes, Pineapple
Toasted Coconut, Citrus White
Balsamic Dressing

Chopped Romaine Salad 14

Diced Cucumber, Olives
Cherry Tomatoes, Stuffed Grape Leaves
Feta Cheese, Tuscan Vinaigrette

Add to Salad Only

Steak 11
Shrimp 7
Chicken 6
Salmon* 10
Tuna* 12

DESSERTS 9

Key Lime Tart

Sweet Butter Crust, Vanilla Cream, Shaved Chocolate

Coconut Tres Leches

Lady Fingers, Toasted Coconut, Passion Fruit Mousse

Chocolate Ganache Cake

Filled With Dulce de Leche & Brandy Cherries, Milk Chocolate Mousse

Warm Red Velvet Cookie

Vanilla Gelato