

21
DESCEND



LUNCH

SMALL PLATES

CHARCUTERIE BOARD \$18

Seasonal Artisan Cheese and Cured Meats
Marcona Almonds | Marinated Olives | Crusty Bread
Pickled Vegetables | Passion Fruit Mustard

GUACAMOLE \$18

Heirloom Pico | Cotija Cheese
Pomegranate Seeds | Tortilla Chips

POKE STACK* \$26

Hawaiian Style Poke | Smoked Sea Salt | Edamame
Wasabi Puree | Goat Cheese
House Made Pico de Gallo | Tostadas

LOADED HUMMUS \$18.50

Lemon Hummus | Heirloom Tomatoes | Pomegranate Seeds
Cucumbers | Olives | Spicy Crispy Chickpeas
Persillade Sauce | Naan Bread

YUCA FRIES \$14.50

Parmesan | Truffle Oil | Cilantro Aioli

FRIED BRUSSEL SPROUTS \$15

Nouc Cham | Parmesan Cheese

SALADS

ASIAN CHOP SALAD \$18

Mixed Greens | Napa Cabbage | Wonton Crisps
Green Onions | Edamame Peas | Cucumbers
Kimchi Vinaigrette | Sesame Seeds

CAESAR SALAD \$14.50

Romaine Lettuce | Parmesan Cheese Shards
Garlic Croutons | White Anchovies

MEDITERRANEAN SALAD \$15

Mixed Greens | Cucumbers
Heirloom Tomatoes | Olive Blend | Feta Cheese
Shaved Red Onion
Feta and Black Olive Vinaigrette

Add a Protein to any salad:
Grilled Chicken Breast 6oz \$8
Seared Local Fish 6oz \$10
Grilled Shrimp (3) \$12

ENTREES

D21 BURGER \$26

Short Rib & Brisket Patty | Pepper Jack Cheese | Jerk Pork Belly
Pineapple Jalapeno Ginger Marmalade | Comeback Sauce
Garlic Herb Parmesan Fries

FISH TACOS \$22.50

Seasonal Fish | Cabbage | Pico | Avocado Mousse | Pickled Radish
Corn Tortilla | Cilantro Rice

CHORIZO LAMB BOLOGNESE \$25

Chorizo | Lamb | Rigatoni Pasta | Lemon Ricotta

BEEF PICANHA \$23

Seared Picanha Steak | Kale Almond Chimichurri | Yuca Fries

SEASONAL FISH \$27

Seared Seasonal Fish | Mixed Grains | Roasted Tomatoes
Mojo Vinaigrette

FRIED CHICKEN SANDWICH \$23

Panko Crusted Chicken | Cucumber Namasu | Asian Slaw
Katsu Sauce | Brioche Bun | Garlic Herb Parmesan Fries

GARLIC NOODLES \$21

Pappardelle Pasta | Mustard Greens | Mushrooms | Ginger
Garlic Chile Oil | Vegan Oyster Sauce
Grilled Chicken \$8 | Local Fish \$10 | Grilled Shrimp (3) \$12

ROASTED SWEET POTATO \$19

Whipped Tofu | Mustard Maple Sauce | Pepitas | Seasonal Vegetables

 Gluten Free

 Vegan

 Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
Please notify your server if you have any food allergies or require any special food preparation.

For parties of 6 or more, a service charge of 18% will automatically be added to your check
8.23.23

21
DESCEND



DINNER

SHAREABLES

CHAR-SIU DUCK BAO \$20

Duck Sauce | Cucumber Namasu
Toasted Peanuts

LOADED HUMMUS \$18.50

Lemon Hummus | Heirloom Tomatoes
Pomegranate Seeds | Cucumbers
Olives | Spicy Crispy Chickpeas
Persillade Sauce | Naan Bread

SUSHI BAKE \$21.50

Salmon | Shaved Onion | Rice
Dynamite Sauce | Unagi Sauce | Nori

YUCA FRIES \$14.50

Parmesan | Truffle Oil | Cilantro Aioli

SEARED SCALLOPS \$21.50

Warm Greens | Agrodolce
3 per order

GUACAMOLE \$18

Heirloom Pico | Cotija Cheese
Pomegranate Seeds | Tortilla Chips

CHARCUTERIE BOARD \$18

Seasonal Artisan Cheese and Cured Meats
Marcona Almonds | Marinated Olives
Crusty Bread | Pickled Vegetables
Passion Fruit Mustard

POKE STACK* \$26

Hawaiian Style Poke | Smoked Sea Salt
Edamame Wasabi Puree | Goat Cheese
House Made Pico de Gallo | Tostadas

FRIED BRUSSEL SPROUTS \$15

Nouc Cham | Parmesan Cheese

LAMB STREET TACOS \$19

Cucumber Mint Pico | Corn Tortillas | Cotija

ENTREES

ASIAN CHOP SALAD \$24

Lemongrass Brown Butter Poached Lobster
Wonton Chips | Green Onions | Edamame Peas | Cucumber
Kimchi Vinaigrette | Sesame Seeds

CAESAR SALAD \$14.50

Romaine Lettuce | Parmesan Cheese Shards
Garlic Croutons | White Anchovies
Grilled Chicken \$8 | Local Fish \$10 | Grilled Shrimp (3) \$12

SIZZLING PORK* \$23

Crispy Duroc Pork Belly | Tomatoes
Mustard Greens | Fried Egg | Soy Sauce
Chili Pepper Water Fish Sauce

KOREAN SHORT RIB \$33

Garlic Rice | House Made Kimchee
Boiled Egg

GARLIC NOODLES \$21

Pappardelle Pasta | Mustard Greens | Mushrooms | Ginger
Garlic Chile Oil | Vegan Oyster Sauce
Grilled Chicken \$8 | Local Fish \$10 | Grilled Shrimp (3) \$12

SIZZLING GARLIC SHRIMP \$24

Green Onion | House Made Sweet Chili Sauce
Garlic Rice | Fried Chile

BABY BEET SALAD \$18

Roasted Baby Beets | Lemon Whipped Ricotta | Arugula
Baby Heirloom Tomato | Pomegranate Seeds & Balsamic Reduction
Local Citrus | Pepitas
Grilled Chicken \$8 | Local Fish \$10 | Grilled Shrimp (3) \$12

MEDITERRANEAN SALAD \$15

Mixed Greens | Cucumbers | Heirloom Tomatoes | Olive Blend
Feta Cheese | Shaved Red Onion | Feta and Black Olive Vinaigrette
Grilled Chicken \$8 | Local Fish \$10 | Grilled Shrimp (3) \$12

FRIED CAULIFLOWER TACOS \$20

Baby Kale | Roasted Corn Puree
Pickled Vegetables | Pipian Verde Salsa
Corn Tortillas

MISO CRAB CRUSTED FISH \$31

Miso Aioli Crab Crusted Local Fish | Boursin Mashed Potatoes
Passion Fruit Butter Sauce

DA SLIDERS \$24

Short Rib & Brisket Sliders | Pimento Cheese
Billionaire Bacon | Burnt Jalapeno Onion Jam
House Pickles | Hawaiian Bun
3 per order

CHICKEN THIGH PINCHOS \$18

Guava BBQ Sauce

ROASTED SWEET POTATO \$19

Whipped Tofu
Mustard Maple Sauce | Pepitas
Seasonal Roasted Vegetables



Gluten Free



Vegan



Vegetarian

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BEER

Draft Beer

Stella Artois, Belgium	\$9.50
Modelo Especial, Mexico City, MX	\$9.50
Big Storm Wavemaker, Amber Ale	\$10
Sunshine State Lager, Orlando, FL	\$9
City Beautiful IPA, Orlando, FL	\$9
Mango Cart, Mango Wheat Ale	\$9

Craft Beer

Funky Buddha Floridian Wheat	\$9
Funky Buddha Hop Gun	\$9
Samuel Adams Boston Lager	\$9
Sierra Nevada Pale Ale	\$9
Lagunitas IPA	\$9
Blue Moon Belgium White	\$9
New Belgium Fat Tire	\$9
White Claw, Assorted Flavors	\$8
High Noon, Pineapple or Peach	\$8

Import Beer

Corona Extra	\$9
Heineken	\$9
Guinness	\$9
Peroni	\$9
Heineken 0.0	\$8.50

Domestic Beer

Bud Light	\$8
Miller Light	\$8
Coors Light	\$8
Michelob Ultra	\$8
Yuengling	\$8

HANDCRAFTED COCKTAILS

D21 OLD FASHIONED \$24

D21 Single Barrel, D21 Woodchip Blended Smoke, Orange Bitters, Brown Sugar, Amarena Cherry.

OASIS \$16

Coconut Blueberry Red Bull, Pineapple Juice
Malibu Coconut Rum, Myers Platinum Rum

ROSEMARRIED & DIVORCED \$16

Bulleit Bourbon, Fresh Lemon Juice, Rosemary, Egg Whites, Served on the Rocks.

THE HONEYCOMB \$17

Casa Dragonos Tequila, Banhez Mezcal, Agave, Bitters, Honeycomb.

PICANTE MARGARITA \$16

Casa Noble Tequila, Cointreau, Lime Juice, Agave, Jalapeño. Rimmed with a Blend of 3 Peppers and Salt.

PINK 182 \$17

Wheatly Vodka, St Germain Elderflower Liquor, Aperol
Lemon Juice, Santa Margarita Sparkling Rose

SUNSHINE MULE \$16

Wheatly Vodka, Strawberry-Lemonade & Ginger
Beer.

SUMMERTIME BLUES \$16

Monkey 47 Gin, All Natural Blueberry Juice, Tonic & Lime.

EMERALD GARDEN \$18

Hendricks Gin, Basil, Cucumber, Lemon Juice,
Prosecco.

BEACH BLOSSOM \$16

Papa Pilar Rum, Coconut, Guava, Pineapple Juice.

KOMO FRESCA \$18

Komos Rosa Reposado, Watermelon Juice, Agave
Lime Juice, Sweet & Sour Rim

CARAFE COCKTAILS

LEMONCELLO THYME \$60

Hendricks Gin, Limoncello, Fresh Lime Juice,
Thyme, Splash of Soda.

WINED SOUR \$60

Basil Hayden Bourbon, Fresh Lemon Juice, Agave
Nectar, Served with a Glass of Meiomi to Float.

POMJITO \$60

Myers Silver Rum, Mint, Honey, Pomegranate Juice,
Lemon, Lime, Splash of Soda.

WILDTANGBERRIES \$60

Ketel One Vodka, Tangerine Juice, Vanilla,
Blueberries, Raspberries, Starry Soda Top.

WINE

RED

Red Blend, <i>Mcbride Sisters</i>	14	60
Merlot, <i>Raymond Vineyards</i>	14	50
Pinot Noir, <i>Meiomi</i>	15	67
Cabernet, <i>Caymus Bonanza</i>	14	60
Cabernet, <i>Emblem</i>	14	70
Petit Sirah, <i>Spellbound</i>	11	48
Malbec, <i>Finca El Origen</i>	14	50

WHITE WINE

Sauvignon Blanc, <i>Kim Crawford</i>	16	65
Pinot Grigio, <i>Santa Margherita</i>	17	70
Chardonnay, <i>Kendall-Jackson</i>	17	60
Chardonnay, <i>Sonoma-Cutrer</i>	17	70
Riesling, <i>The Seeker</i>	12	46

ROSE

Rosé, <i>Fleur de Mer</i>	14	46
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BUBBLES

Brut, <i>Chandon</i>	12	
Prosecco, <i>Villa Sandi</i>	14	48
Rosé, <i>Santa Margherita</i>	15	60
Blason Rosé, <i>Perrier-Jouët</i>		180