

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 | 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
Cucumbers | Olives | Spicy Crispy Chickpeas
Persillade Sauce | Naan Bread

YUCA FRIES \$14.50

Garlic Parmesan | Truffle Oil | Cilantro Aioli

SALADS

ASIAN CHOP SALAD \$18

Mixed Greens | Napa Cabbage | Wonton Chips
Green Onions
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 | Pimento Cheese | Billionaire Bacon
Burnt Jalapeno Jam | House Pickles | Hawaiian Bun

FISH TACOS \$22.50

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

BEEF PICANHA \$21

Grilled Picanha Steak | Kale Almond Chimichurri | Sweet Jerk Yuca Fries

SEASONAL FISH \$25

Seared Seasonal Fish | Mixed Grains | Roasted Tomatoes,
Mojo Vinaigrette

FRIED CHICKEN SANDWICH \$22.50

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

GARLIC NOODLES \$19

Pappardelle Pasta | Mustard Greens | Ginger | Garlic Chile Oil
Vegan Oyster Sauce

ROASTED SWEET POTATO \$18.50

Whipped Tofu | Mustard Maple Sauce | Pepitas | Seasonal Vegetables

DESSERT

CRAFT DESSERT FLIGHTS

Raspberry Bavarian Cream | Chocolate Pot
De Crème | Blueberry Lemon Cake
\$5 each

SALTED CARAMEL BOURBON

ICE CREAM
made with Descend 21 Barrel Bourbon
\$8

Consuming raw or undercooked meats, poultry, seafood and 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. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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

21

DESCEND



DINNER

SMALL PLATES

Seafood

POKE STACK*** \$26

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

SCALLOP AGUA CHILI*** \$21.50

Pomegranate | Local Lime
Cucumbers | Chili Blend

OYSTER BOAT 1/2 DOZEN*** MP

Seasonal Oysters
Watermelon Rum Mignonette

SUSHI BAKE \$21.50

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

CHILI SHRIMP \$23

Jumbo Shrimp
Spicy Calabrian Chili Sauce

Poultry & Meat

CHAR-SIU DUCK BAO \$20

Duck Sauce | Cucumber Namasu
Toasted Peanuts

LAMB STREET TACOS \$19

Cucumber Mint Pico | Corn Tortillas | Cotija

CHICKEN THIGH PINCHOS \$16.50

Guava BBQ Sauce

CHARCUTERIE BOARD \$18

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

Vegetables

GUACAMOLE \$18

Heirloom Pico | Tortilla Chips

YUCA FRIES \$14.50

Parmesan | Truffle Oil | Cilantro Aioli

ROASTED SWEET POTATO \$18.50

Whipped Tofu
Mustard Maple Sauce | Pepitas
Seasonal Roasted Vegetables

FRIED CAULIFLOWER TACOS \$20

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

SHAREABLES

Poultry & Meat

DA SLIDERS \$24

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

DUROC PORK SISIG*** \$22.50

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

Seafood

ASIAN CHOP SALAD \$24

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

Vegetables

GARLIC NOODLES \$19

Pappardelle Pasta | Mustard Greens
Ginger | Garlic Chile Oil
Vegan Oyster Sauce

WATERMELON SALAD \$18

Watermelon | Heirloom Tomatoes
Local Burrata Cheese | Rainbow Radish
Mint | Dill | Cotija Cheese
Pepitas | Tequila Vinaigrette

LOADED HUMMUS \$18.50

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

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DESSERT

BASQUE CHEESECAKE CAKE

Freshly Picked Berries | Vanilla Infused Chantilly

\$10

KEY LIME YUZU TART

Pabana Coulis | Burnt Meringue

Honey Sesame Tuile

\$12

CAMPFIRE S'MORES

Milk Chocolate 38% | XL Marshmallow

Graham Crackers

\$18

CRAFT DESSERT FLIGHTS

Raspberry Bavarian Cream

Chocolate Pot De Crème

Blueberry Lemon Cake

\$15

SALTED CARAMEL BOURBON ICE CREAM

made with Descend 21 Barrel Bourbon

\$8

BOURBON BREAD PUDDING

Buttery Brioche | Dark chocolate Chips

Salted Caramel Bourbon Ice Cream

\$15

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BEER

Draft Beer

Stella Artois, <i>Belgium</i>	\$9.50
Big Storm Sunshine Lager, <i>City Beautiful, Veza Sur</i>	\$10
Sunshine State Lager, <i>Orlando, FL</i>	\$9
City Beautiful IPA, <i>Orlando, FL</i>	\$9
Veza Sur Blonde Ale, <i>Miami, FL</i>	\$9
Modelo Especial, <i>Mexico City, MX</i>	\$9.50

Import Beer

Corona Extra	\$9
Modelo Especial	\$9
Heineken	\$9
Stella Artois	\$9
Guinness	\$9
Peroni	\$9
Heineken 0.0	\$8.50

Domestic Beer

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

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 Belgian White	\$9
New Belgium Fat Tire	\$9
White Claw, Assorted Flavors	\$8
High Noon, Pineapple or Peach	\$8

LIBATIONS



HANDCRAFTED COCKTAILS

D21 OLD FASHIONED \$20

D21 single barrel, D21 Woodchip Blended Smoke, Orange Bitters, Brown Sugar, Amarena Cherry.

3 LITTLE BEANS & THE BIG BAD PIG \$17

Whistle Pig Rye 10 yr., Cuban Coffee Beans, Nitro Cold Brew, Chocolate Bitters, Dash of Simple, Twist of Lemon. Served Up.

ROSEMARRIED & DIVORCED \$16

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

THE HONEYCOMB \$17

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

PICANTE MARGARITA \$16

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

SICILLIAN TEA \$16

Amaro Averna, Aperol & Wheatly Vodka. Blood Orange Juice & Tea.

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

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.

WILD TANG BERRIES \$60

Ketel one vodka, Tangerine Juice, Vanilla, Blue Berries, Raspberries, Starry Soda Top.

WINE

Red

Red Blend, <i>Mcbride Sisters</i>	14	60
Merlot, <i>Raymond Vineyards</i>	12	50
Pinot Noir, <i>Meiomi</i>	15	67
Cabernet, <i>Caymus Bonanza</i>	14	60
Cabernet, <i>Emblem</i>	17	70
Petite Sirah, <i>Spellbound</i>	11	48
Malbec, <i>Kaiken</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>	14	60
Chardonnay, <i>Sonoma-Cutrer</i>	17	70
Riesling, <i>The Seeker</i>	12	46

Rosé

Rosé, <i>Fleur de Mer</i>	12	46
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Bubbles

Brut, <i>Chandon</i>	11	
Prosecco, <i>Villa Sandi</i>	13	48
Rosé, <i>Santa Margherita</i>	15	60
Blason Rosé, <i>Perrier-Jouët</i>		180