

# mojito

by david burke

## APPETIZERS

### GUACAMOLE 19

Avocado, cilantro, lime, jalapeño, corn tortilla chips

Add Angry lobster 12

### DB NACHOS 22

Crispy tortillas, beef, jalapeño jack and cheddar cheeses, chorizo, black beans, pico de gallo, sour cream

### ROASTED CORN AND CRAB DIP 22

Corn tortilla chips

### SPINACH + GOAT CHEESE EMPANADAS 18

Spinach, artichoke, chipotle aioli

### COCONUT SHRIMP 23

Pineapple glaze, jalapeño, Jersey corn

### LOBSTER TACOS 31

Smashed avocado, pico de gallo, chipotle aioli

### CRISP YUCCA FRIES 16

Sweet garlic chili sauce

Add Bacon, shishito peppers, Parmesan 9

## SALADS

### AVOCADO-ROASTED CORN SALAD 23

House mix greens, fire charred red peppers, roasted corn and tequila lime vinaigrette

Add Pan seared chicken 10

### CHIPOTLE CAESAR & CHICKEN A LA PLANCHA 29

Pan seared chicken, creamy chipotle Caesar dressing, garlic parmesan crouton, parmesan cheese

### SUMMER SHRIMP SALAD 30

Grilled shrimp, watermelon, tomato, asparagus, red onion and balsamic strawberries

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MOJITOS BY DAVID BURKE IS INSPIRED BY THE COLLABORATION OF CELEBRITY CHEF DAVID BURKE & RESTAURANTEUR ALEX DURAN OF THE FAMED SON CUBANO AND VENTANAS AT THE MODERN.

## MAIN PLATES

### TOASTED CUBAN SANDWICH 26

Roasted pork, sliced ham, Swiss cheese, sliced pickles, mustard, mayo and cilantro jalapeño slaw

### FRIED CHICKEN SANDWICH 28

Honey guajillo sauce, bibb lettuce, Jersey tomatoes and passion fruit coleslaw

### LOBSTER AND JACK CHEESE QUESADILLA 37

Mango - pineapple pico, habanero pepper sauce and lime - sour cream

### GRILLED "FALDILLA STEAK" QUESADILLA 31

Skirt steak, queso blanco, pico de gallo, Cascabel pepper salsa and cilantro cream

### LOBSTER ROLL 33

Black bean salad & plantain chips

### SHORT RIB ROPA VIEJA 32

Braised short rib, sweet corn and chipotle succotash, sweet plantains

### RED SNAPPER A LA PLANCHA 35

Rock shrimp + NJ corn succotash, fava beans, watercress salsa verde

### "CHURRASCO" BEEF STEAK 38

Grilled Vidalia onion, yucca fries and chimichurri sauce

## SIDES

Arroz moro sofrito- Black Beans + Rice 10  
Summer corn 10

## DESSERTS

### VANILLA ICE CREAM SUNDAE 15

Spiced caramel sauce

### CHURROS 15

Crème anglaise, chocolate sauce, espresso rum whipped cream

### KEY LIME PIE 12.50

### GUAVA MANGO SWIRL 12.50

Refreshing guava gelato with mango

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# WINE LIST

## WINE

### champagne

MOËT & CHANDON BRUT IMPÉRIAL France  
32 / 135

PIPER-HEIDSIECK BRUT ROSÉ SAUVAGE France  
30 / 150

### sparkling

LA MARCA PROSECCO Italy 17 / 68

DOMAINE CHANDON BRUT California 18 / 72

DOMAINE CHANDON BRUT ROSÉ California 68

### bright, crisp, aromatic whites

LIEU DIT, SAUVIGNON BLANC California 20 / 80

ALOIS LAGEDER PINOT GRIGIO Italy 18 / 72

ERIC LOUIS SANCERRE France 22 / 88

FRANCISCAN ESTATE, SAUVIGNON BLANC California 61

TWOMEY BY SILVER OAK SAUVIGNON BLANC California 73

### rich & full whites

HESS SELECT CHARDONNAY California 19 / 76

LOUIS JADOT CHABLIS France 20 / 80

FAR NIENTE CHARDONNAY Napa 32 / 149

FREEMARK ABBEY CHARDONNAY Napa 23 / 90

STAGS' LEAP WINERY VIOGNIER Napa 18 / 72

POUILLY-FUMÉ DE LADOUCETTE France 89

CAKEBREAD CHARDONNAY Napa 115

### refreshing rosés

WÖLFFER ESTATE SUMMER IN A BOTTLE ROSÉ  
The Hamptons 19 / 76

MIRAVAL ROSÉ, CÔTES DE PROVENCE  
France 19 / 78

CHATEAU D'ESCLANS 'WHISPERING ANGEL,'  
CÔTES DE PROVENCE France 20 / 80

### approachable mellow & medium reds

CHIANTI CLASSICO BANFI Tuscany, Italy 16 / 64

LYRIC BY ETUDE PINOT NOIR Santa Barbara 20 / 80

BODEGA NORTON MALBEC RESERVA Argentina 17 / 68

DECOY RED BLEND Napa 19 / 76

SONOMA-CUTRER PINOT NOIR Russian River Valley 80

MARQUES DE MURRIETA RIOJA RESERVA Spain 89

FLOWERS PINOT NOIR Sonoma 115

### robust, full reds

NEWTON SKYSIDE CABERNET SAUVIGNON Sonoma  
19 / 76

JORDAN CABERNET SAUVIGNON Sonoma 150

TRINCHERO CABERNET SAUVIGNON MARIO'S Napa 24 / 98

TENUTA SAN GUIDO LE DIFESE BY SASSICAIA Tuscany  
27 / 108

## SPECIALTY COCKTAILS

GREY GOOSE® HONEY DEUCE 22

Created to embody the spirit of the US Open with a fresh blend of Grey Goose® vodka, a touch of premium raspberry flavored liqueur, lemonade and honeydew melon balls served in a commemorative US Open cup

GRAND SLAM MARGARITA 18.50

Herradura Silver Tequila, Luxardo Triplum Orange, prickly pear and fresh lime juice

CLASSIC MOJITO 18.50

A classic island cocktail of Diplomatico Reserva Rum, sugar cane and mint

WATERMELON MOJITO 18.50

Smoky and spicy Oakheart Spiced Rum, fresh watermelon, fresh mint, fresh lime juice

BLACKBERRY BOURBON LEMONADE 18.50

Bulleit Bourbon, fresh summer blackberries, fresh lemon, cardamom

CARAJILLO ESPRESSO MARTINI 18.50

Grey Goose, Licor 43, Kahlua, Espresso

## BEER & HARD SELTZER

### IMPORTED & CRAFT BEER

Heineken®, Heineken® Light, Amstel® Light, Lagunitas IPA, Dos Equis® Lager 13.50  
Heineken® 0.0 - Alcohol Free 10

DOMESTIC BEER 13

DOS EQUIS® RANCH WATER 11

DOS EQUIS® LIME & SALT 11

WHITE CLAW HARD SELTZER 11

## BEVERAGES

COKE, DIET COKE, SPRITE 7

CHINA BLACK ICED TEA 7

LAVAZZA ESPRESSO SINGLE 6 DOUBLE 6.50

LAVAZZA CAPPUCCINO & CAFÉ LATTE 8

LAVAZZA COFFEE 5.50

HOT TEA 5.50

EVIAN® NATURAL SPRING WATER GLASS BOTTLE 750ML 10

EVIAN SPARKLING™ NATURAL SPRING WATER  
GLASS BOTTLE 750ML 10.50