mojito
by david burke

APPETIZERS

TUNA CEVICHE 29
Avocado, mango, red onion, citrus juice, cilantro, watermelon wedge and chili pepper

GUACAMOLE 20
Avocado, cilantro, lime, jalapeño, corn tortilla chips
Add lobster 13

DB NACHOS 24
Crispy tortillas, beef, jalapeño-jack and cheddar cheeses, chorizo, black beans, pico de gallo, sour cream

CORN RIBS + MEXICAN STREET CORN DIP 21
Lime crema, cotija cheese, chili powder, diced zucchini, piquillo peppers, corn tortilla chips

SPINACH + GOAT CHEESE EMPANADAS 19
Spinach and artichoke salad, chipotle aioli

COCONUT SHRIMP 24
Avocado mango salsa, chili jalapeño glaze, shrimp chips

LOBSTER TACOS 34
Smashed avocado, pico de gallo, chipotle aioli

CRISP YUCCA FRIES 16
Sweet garlic chili sauce

SALADS

AVOCADO-ROASTED CORN SALAD 24
House mix greens, fire charred red peppers, roasted corn and tequila lime vinaigrette
Add pan seared chicken 11

CHIPOTLE CAESAR & CHICKEN A LA PLANCHA 31
Pan seared chicken, creamy chipotle Caesar dressing, garlic parmesan crouton, parmesan cheese

WATERMELON, ASPARAGUS & BURRATA SALAD 28
Cherry tomatoes, fresh basil, black olive vinaigrette and esplette spice

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MOJITO 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

DB DOUBLE BURGER 29
Two smashed patties, jalapeño-jack cheese, pineapple chipotle slaw, yucca fries

TOASTED CUBAN SANDWICH 28
Roasted pork, sliced ham, Swiss cheese, sliced pickles, mustard, mayo and cilantro jalapeño slaw

HAVANA STYLE CHICKEN CUTLET 32
Bibb lettuce, Jersey tomatoes, avocado, bacon, cilantro, basil, honey guajillo sauce

LOBSTER AND JACK CHEESE QUESADILLA 37
Mango - pineapple pico, habanero pepper sauce and lime - sour cream

GRILLED "FALDILLA STEAK" QUESADILLA 34
Skirt steak, queso blanco, pico de gallo, Cascabel pepper salsa and cilantro cream

LOBSTER ROLL 36
Black bean & corn salad, plantain chips

SHORT RIB ROPA VIEJA 35
Braised short rib, rock shrimp, sweet summer corn and wild mushroom succotash

JUMBO SHRIMP SCAMPI 34
Black beans and rice, garlic-aji Amarillo and steamed asparagus

CHIMICHURRI SKIRT STEAK 41
Grilled Vidalia onion, yucca fries, chimichurri sauce

SIDES

Arroz moro sofrito - black beans + rice 10
Summer corn 10

DESSERTS

VANILLA ICE CREAM SUNDAE 15
Spiced caramel sauce, berry compote

CHURROS 15
Crème anglaise, chocolate sauce, espresso rum whipped cream

KEY LIME PIE 15
Macerated berries and raspberry couli

CHOCOLATE MOUSSE CAKE 15
Macaron, Cuban coffee cream

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

BEVERAGES

WINE

champagne

MOËT & CHANDON IMPÉRIAL BRUT Épernay, France
32 / 145
MOËT & CHANDON ROSÉ IMPÉRIAL Épernay, France
155

sparkling

FRATELLI COZZA PROSECCO Veneto, Italy 19 / 75
CHANDON BRUT California 20 / 79
CHANDON BRUT ROSÉ California 79

bright, crisp, aromatic whites

LIEU DIT SAUVIGNON BLANC
Santa Ynez Valley, California 22 / 87
ALOIS LAGEDER PINOT GRIGIO Alto Aldige, Italy 20 / 79
ERIC LOUIS SANCERRE Loire, France 24 / 95
FRANCISCAN ESTATE SAUVIGNON BLANC California 68
TWOMEY BY SILVER OAK SAUVIGNON BLANC
California 90

rich, full whites

DAOU CHARDONNAY Paso Robles, California 20 / 81
LOUIS JADOT CHABLIS France 22 / 87
FAR NIENTE CHARDONNAY Napa 35 / 154
FREEMARK ABBEY CHARDONNAY Napa 24 / 97
CAKEBREAD CHARDONNAY Napa 30 / 122

refreshing rosés

WÖLFFER ESTATE SUMMER IN A BOTTLE ROSÉ
The Hamptons 21 / 83
M DE MINUTY ROSÉ Côtes de Provence, France
21 / 84
WHISPERING ANGEL ROSÉ
Côtes de Provence, France 22 / 87

approachable, mellow & medium reds

CHIANTI CLASSICO BANFI Tuscany, Italy 18 / 71
LYRIC BY ETUDE PINOT NOIR Santa Barbara 21 / 85
BODEGA NORTON MALBEC RESERVA Argentina 19 / 75
DECOY RED BLEND Napa 81
SONOMA-CUTRER PINOT NOIR Russian River Valley 87
FLOWERS PINOT NOIR Sonoma Coast 122

robust, full reds

LOUIS M. MARTINI CABERNET SAUVIGNON Sonoma
20 / 81
JORDAN CABERNET SAUVIGNON Sonoma 157
STAGS' LEAP WINERY CABERNET SAUVIGNON Napa
30 / 125
TENUTA SAN GUIDO LE DIFESE BY SASSICAIA
Tuscany, Italy 29 / 115

SPECIALTY COCKTAILS

GREY GOOSE® HONEY DEUCE™ 23
The signature cocktail of the US Open

DOBEL® ACE PALOMA 21
Dobel Tequila Diamante Cristalino,
grapefruit soda, lime, and black salt rim

APEROL® SPRITZ 21
Aperol®, prosecco, club soda, orange slice

GRAND SLAM MARGARITA 19
Dobel Tequila Silver, Luxardo Triplum Orange,
prickly pear and fresh lime juice

CLASSIC MOJITO 19
A classic island cocktail of Diplomatico Reserva Rum,
sugar cane and mint

WATERMELON MOJITO 19
Smoky and spicy Oakheart Spiced Rum,
watermelon, fresh mint

NON-ALCOHOLIC SPECIALTY COCKTAILS

GINGER HONEY NOJITO 15
Freshly made limeade, ginger, honey, muddled mint

WATERMELON NOJITO 15
Fresh watermelon, freshly squeezed lime,
muddled mint, Topo Chico

BEER & HARD SELTZER

IMPORTED & CRAFT BEER 12 oz Bottle
Heineken®, Heineken® Silver, Heineken® Light,
Amstel® Light, Lagunitas IPA, Dos Equis® Lager 14.50

DOMESTIC BEER 12 oz Bottle 14

HEINEKEN® 0.0 - ALCOHOL FREE 12

WHITE CLAW HARD SELTZER 13

BEVERAGES

COKE, DIET COKE, SPRITE 7.50

CHINA BLACK ICED TEA 7.50

SNAPPLE ICED TEA 8.00

LAVAZZA ESPRESSO SINGLE 6.50 **DOUBLE** 7

LAVAZZA CAPPUCCINO 8.75

LAVAZZA CAFÉ LATTE 8.75

LAVAZZA COFFEE 6.25

HOT TEA 6.25

EVIAN® NATURAL SPRING WATER
GLASS BOTTLE 750ML 12

EVIAN® SPARKLING™ CARBONATED NATURAL
SPRING WATER 750ML 12