

cocktails



Bush Tea G&T \$13

3 Queens Local Gin (STT), Tonic Water, Fresh Lemon & Fresh Basil

Cruz'n Easy Street \$12

Stoli Vodka, Prickly Pear, Lemon Juice, Maraschino Liqueur

El Fuego \$15

House Spicy Tequila, Triple Sec, Honey Syrup, Passion Fruit Juice, Half Salted Rim

Sand Treasure \$14

Rye Whiskey, Cherry Herring Liqueur, Passion Fruit Juice, Sweet Vermouth

The Magnificent Margarita \$14

Lunazul Tequila, Pineapple, Lemon Juice, Tamarind Puree

Dragons Smoke \$13

Montelobos Mezcal, Herradura Tequila, Lime Juice, Honey Syrup, Prickly Pear Puree

362 Rum Old Fashion \$13

Brugal 1888 Rum, Sweet Vermouth, Orange Bitters, Brandied Cherry

rum flight

\$37

**Why not try four 1oz pours;
each rum is served with a detailed
description.**

Bacardi 4 Year
Bacardi 8 Year
Bacardi 10 Year

“There cannot be good living where there is not good drinking” — Benjamin Franklin



beer

St. John Brewers

Summer Ale	\$6
IPA	\$6

Other Selections

Stella Artois	\$7
Corona Extra	\$8
Miller Lite	\$6

Non-Alcoholic

Heineken 00	\$6
-------------	-----

non-alcoholic

Coke, Diet Coke
Sprite
Ginger Ale
Tonic Water, Soda Water

St John Root Beer
Pink Lemonade
Iced Tea
Pineapple or Cranberry Juice
Ginger Beer

wine by the glass

Bubbles

Undici Prosecco	\$11
Veneto, Italy	

Rose Wine

Sacha Lichine	\$13
Vin de France, France	
La Flor Malbec Rose	\$11
Mendoza, Argentina	

White Wine

Joseph Carr Chardonnay	\$13
Sonoma & Napa Carneros, California	
Matua Sauvignon Blanc	\$12
Marlborough, New Zealand	
Don Olegario Albarino	\$15
Rias Baxias, Spain	
Hugel Reisling	\$13
Alsace, France	
Lagaria Pinot Grigio	\$12
Delle Venezie, Italy	

Red Wine

Famille Perrin Cotes du Rhone	\$13
Cotes de Rhone, France	
Martinelli "Bella Vigna" Pinot Noir	\$17
Sonoma, California	
Altos Malbec	\$11
Mendoza, Argentina	
Killer Drop Grenache / Syrah Blend	\$16
Northern California	
La Planta Temperrillo	\$11
Ribera del Duero Alto, Spain	
Stag's Leap "Hands of Time" Cabernet Blend	
Stag's Leap District, California	\$20

FRESH BAKED FOCACCIA (gf bread available)

imported Italian olive oil & Italian balsamic \$5

SOUP OF THE DAY

chef's daily creation \$MP

362 TROPICAL SALAD (v, veg, gf, df, nf)

local greens, quinoa, cherry tomatoes, cucumbers, pickled peppers, toasted coconut, mango-jalapeno dressing \$14

HARVEST CAESAR SALAD (gf, df + nf option)

romaine, cherry tomatoes, pickled corn, pumpkin seeds, shaved manchego cheese, pickled red onions, house-made herbed Caesar dressing \$14

Chef's Suggestion: add white anchovies \$5

TUNA TATAKI (df, nf, gf option)

ponzu, wakame salad, pickled red onion, green oil \$18

BURRATA (veg, nf, gf option)

house-made bush tea pesto, local honey, sun dried tomato, grilled focaccia \$18

PEI MUSSELS (df, nf, gf option)

coconut lemon grass broth, edamame, grilled focaccia \$20

CHARCUTERIE (gf option)

daily selection of chef selected cured meats & cheese, assorted pickles, marinated olives, sundried tomatoes, grilled artichoke, mustard, grilled focaccia \$MP

LOBSTER TACOS (df, nf)

spiced lobster salad, crispy gyoza shell, Josephine's greens, avocado mousse, pickled corn, radish \$20

CRISPY BRUSSEL SPROUTS (v, veg, df, nf)

pique, ponzu, green onion \$8



starters

< a 20% gratuity is added to tables of 6 or more >

*****TWO CHECKS PER TABLE*****

food allergies: **gf**: wheat/gluten-free **df**: dairy free **v**: vegan **veg**: vegetarian **nf**: nut free

*the consumption of raw or undercooked eggs, meat and fish may increase your risk of food born illnesses

Please note that not all ingredients are listed on the menu. Please inform your server of any food allergies



1855 USDA 12 oz SUPER TRIM PRIME STRIP STEAK (df + gf option, nf)
smashed fingerling potatoes, grilled asparagus, soy-mushroom & onion ragu \$62

CATCH OF THE DAY
daily special \$MP

TEMPURA FRIED TOFU & BOK CHOY (v, veg, df, nf option)
coconut sticky rice, chilled tropical slaw, pickled radish, peanuts, Gochujang bbq sauce \$24

RED PUMPKIN CURRY WITH ORGANIC FREE RANGE CHICKEN (gf, df nf, veg + v option)
chicken leg quarter, coconut sticky rice, bok choy, cherry tomatoes, pumpkin seeds \$30
Chef's Suggestion : sub shrimp instead of chicken \$10

OR TRY OUR VEGAN OPTION

SHRIMP & BUSH TEA PESTO PASTA (nf, gf + veg option)
arugula, shiitake mushrooms, sundried tomatoes, shaved manchego \$38

18 oz COLORADO TAMARIND BRAISED LAMB SHANK (df, nf)
crispy Brussel sprout-cassava hash, pickled peppers, creole jus \$48

WAGYU BEEF BURGER (nf, df +gf option)
smoked gouda, Josephine's greens, pickled onion, crispy bacon, tomato-herb aioli,
french fries \$24

ORGANIC FREE RANGE KOREAN FRIED CHICKEN (nf option)
coconut sticky rice, chilled tropical slaw, pickled radish, peanuts,
Gochujang bbq sauce \$36

COCONUT LEMONGRASS SOUP (gf, df, nf, v + veg option)
cioppino coconut lemon grass broth, cassava, edamame, bok choy, coconut sticky rice \$24

FEELING ADVENTUROUS?
ask your server about doing a chef tasting
<<FULL TABLE PARTICIPATION>>

< a 20% gratuity is added to tables of 6 or more >

*****TWO CHECKS PER TABLE*****

food allergies: **gf:** wheat/gluten-free **df:** dairy free **v:** vegan **veg:** vegetarian **nf:** nut free

*the consumption of raw or undercooked eggs, meat and fish may increase your risk of food born illnesses

Please note that not all ingredients are listed on the menu. Please inform your server of any food allergies

mains