A TASTE OF FILM

PORK BELLY
Fennel Puree and Orange Gastrique

MOZZARELLA EN CAROZZA
Tomato Coulis and Charred Tomatoes

GRILLED RIBEYE*
Zucchini Salad, Shaved Radish, Pickled Jalapeno Chimichurri

MOJO BRAISED PORK
Salsa Verde, Pickled Onion, Cotija Cheese, Cilantro

TRADITIONAL MEDIA NOCHE
Pickled Mustard Seeds, Tostones, Tomatillo Salsa

FRESH BEIGNET
Coffee Syrup

SMOKEY BBQ BRISKET
Onion Ring and Aged Cheddar Polenta

TRES LECHES CAKE
Seasonal Berries and Chantilly

WINE RECOMMENDATIONS

WHITE: Villa Maria Sauvignon Blanc 11

RED: Columbia Crest Grand Estates Merlot 9

Please advise your server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
**BEVERAGES**

**WINE**
- Pinot Grigio Corte Giara 9
- Sauvignon Blanc, Villa Maria, New Zealand 11
- Chardonnay, St. Francis, Sonoma 10
- Merlot, Columbia Crest Grand Estates, Washington 9
- Pinot Noir, Castle Rock, St. Helena 9
- Cabernet Sauvignon, Excelsior, South Africa 9

**BEER**
- Amstel Light 7
- Heineken / Heineken Light 7
- Peroni 10
- Corona Extra 7
- Samuel Adams 7
- Stella Artois 10

**COCKTAILS**

**El Diablo**
Don Julio Blanco, Lime Juice, Ginger, Cassis, Soda 10

**Bella Cera**
Chameleon Cachaça, Tanqueray No. Ten, Lime Juice, Angostura Bitters, Ginger Beer 11

**Key West Daiquiri**
Bacardi 8, Grapefruit Juice Lime Juice, Simple Syrup, Maraschino 11

**Sage Mule**
Tito’s Vodka, Fresh Lime, Ginger, Grapefruit Bitters 9

**NON-ALCOHOLIC**
- Soft Drink 3
- Red Bull 6
- Vitamin Water 5
- Evian 1L 5
- San Pellegrino 1L 5
- Perrier 1L 5

An 18 % service charge will be added to your check.