

THANKSGIVING

\$89++ per person

AMUSE BOUCHE

APPETIZER

roasted butternut squash soup
chorizo, key west pink shrimp, crème fraîche

roasted and grilled mushrooms
whole grain mustard and gruyere sauce,
tarragon-garlic breadcrumbs

SALAD

grilled chilled asparagus
parmesan, boquerones, crisp prosciutto,
green goddess dressing

baby autumn greens
grilled grapes, candied pecans, triple crème brie,
pecan vinaigrette

ENTRÉE

herb roasted heritage breed turkey
confit dark meat, whipped yukon potatoes, caramelized
brussels sprouts, glazed baby carrots, traditional gravy

seared grouper
chorizo-coconut curry, buttered asparagus, jasmine rice

angus beef tenderloin
boursin potato gratin, haricot verts, périgourdine sauce

grilled and roasted vegetable cannelloni
burrata, sweet basil purée, black garlic pomodoro

broiled warm water lobster tail
buttermilk chive potatoes, corn and tomato maque choux

DESSERT

pumpkin spice creme brûlée
caramelized sugar, cinnamon macaron

pecan praline cheesecake
dark chocolate ganache drizzle

key lime pie
cashew graham cracker crust, whipped cream

MIGNARDISE

espresso chocolate truffle

WINE BY THE GLASS

PROSECCO mionetto, italy 10

PROSECCO syltbar rose, italy 14

CHAMPAGNE nicolas feuillatte, france 18

ROSÉ whispering angel, provence, france 14

ALBARINO abadia de san campio, spain 12

WHITE BLEND conundrum, california 11

CHARDONNAY sea sun by caymus, california 11

CHARDONNAY stag's leap hands of time, napa 15

SAUVIGNON BLANC kim crawford, new zealand 12

PINOT GRIGIO alto vento, italy 9

RIESLING kung fu girl, columbia valley 9

CABERNET SAUVIGNON skyside, california 15

CABERNET SAUVIGNON joel gott 815, sonoma 12

MALBEC terrazas reserva, argentina 13

MERLOT charles krug, napa 16

PINOT NOIR elouan, oregon 13

SYRAH boom boom, washington 12

ZINFANDEL beran, sonoma 13

SPECIALTY BEER

STELLA ARTOIS PILSNER, BEL (5.2%) 9

SUNSET PIER AMBER ALE, FL (5.4%) 8
by florida keys brewing, islamorada, FL

MODELO NEGRA LAGER, MEX (5.4%) 7

ESTRELLA DAMM LAGER, SPAIN (5.4%) 7

FUNKY BUDDHA VIBIN' LAGER, FL (5.0%) 8

CIGAR CITY JAI ALAI IPA, FL (7.5%) 8

VEZA SUR SOUTH COAST IPA, FL (5.2%) 8

3 DAUGHTERS KEY LIME CIDER, FL (5.5%) 7

RUBY REDBIRD GRAPEFRUIT LAGER, TX (4.0%) 8

TROPICAL & INSPIRED COCKTAILS

HOT TIN TINI 12
chilled pineapple vodka infusion

CLASSIC MOJITO 12
bacardi superior rum, lime, mint, sugar, soda

HEMINGWAY DAIQUIRI 13
papa's pilar blonde rum, grapefruit, maraschino, lime

AGAVE MARGARITA 13
cazadores reposado tequila, agave nectar, lime

SUNSET COOLER 13
ketel one orange vodka, orange, raspberry

SWEET BIRD OF YOUTH 13
tanqueray gin, lemon, sugar, marmalade

THE NIGHT OF THE IGUANA 14
volcan de mi tierra blanco tequila, cucumber, jalapeño

SUMMER & SMOKE 16
espolon reposado tequila, mezcal, aperol, strawberry, lime

THE FUGITIVE KIND 14
key west trading co. smugglers bourbon,
maraschino liqueur, lemon

THE RED DEVIL BATTERY SIGN 13
ketel one grapefruit & rose botanical vodka, limoncello, aperol

THE ROSE TATTOO 14
grey goose strawberry & lemongrass vodka,
raspberry, prosecco



**HOT TIN
ROOF**
Key West

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server of any food allergy concerns prior to ordering.