

# water + flour

## cocktails

**Bayshore Royale** \_\_\_\_\_ 12

*New Amsterdam Vodka, Montenegro, Lime Juice, Agave, Muddled Cucumber & Mint, Prosecco*

**Ciccio Old Fashioned** \_\_\_\_\_ 14

*Horse Soldier Bourbon, Vecchio Romana, Simple Syrup, Rosemary Bitters, Orange Bitters, Torched Rosemary Sprig*

**Limoncello Spritz** \_\_\_\_\_ 12

*Limoncello, Montenegro, Dry Vermouth, Agave, Lemon Juice, Prosecco*

**Snoop's Garden** \_\_\_\_\_ 13

*New Amsterdam Gin, Strawberry Basil Shrub, Agave, Lemon Juice*

**Slam-Gria** \_\_\_\_\_ 13

*Red, White, or Champagne*

**Sake to Me** \_\_\_\_\_ 13

*Sake, Ginger Syrup, Blackberry Liqueur, Lemon Juice, Ginger Beer*

**The Don Margarita** \_\_\_\_\_ 13

*Camarena Silver, Select Aperitif, Agave, Lime Juice*

**MAKE IT SPICY +1**

**Espresso Martini** \_\_\_\_\_ 15

*Vanilla Vodka, Espresso Bean Infused Vodka, Bailey's, Coffee Liqueur, Simple Syrup*

**L.I.I.T (Laughing Island Iced Tea)** \_\_\_\_\_ 13

*Vamonos Riendo Mezcal, Tattersall Orange Crema, Unsweetened Black Tea, Lemon Juice, Simple Syrup*

**Ciccio Frosé** \_\_\_\_\_ 10

**Seasonal Frozen** \_\_\_\_\_ 10

## bubbly & rose

**La Marca** \_\_\_\_\_ 9

*Sparkling Rose -- California*

**Opera Prima** \_\_\_\_\_ 7 | 20

*Brut -- Spain*

**Vueve Clicquot** \_\_\_\_\_ 130

*Brut (Bottle Only)*

## sake

**Hot Sake** \_\_\_\_\_ 7 | 11

*Sho Chiku Bai*

**Momokawa** \_\_\_\_\_ 10 | 17 | 35

*Pearl Unfiltered*

**Momokawa** \_\_\_\_\_ 9 | 16 | 30

*Diamond Unfiltered*

## vino red

**House Red** \_\_\_\_\_ 8

*Cabernet -- Italy*

**Allegrini Palazzo Della Torre** \_\_\_\_\_ 14 | 44

*Red -- Italy*

**Franciscan** \_\_\_\_\_ 10 | 31

*Cabernet Sauvignon -- California*

**Velvet Devil** \_\_\_\_\_ 11 | 33

*Merlot -- Washington*

**J. Lohr** \_\_\_\_\_ 11 | 33

*Cabernet -- California*

**Mark West** \_\_\_\_\_ 12 | 36

*Pinot Noir -- California*

**La Crema** \_\_\_\_\_ 14 | 44

*Pinot Noir -- California*

## vino white

**House White** \_\_\_\_\_ 8

*Chardonnay -- Italy*

**Mezzacorona** \_\_\_\_\_ 9 | 26

*Pinot Grigio -- Italy*

**Matua** \_\_\_\_\_ 10 | 31

*Sauvignon Blanc -- N.Z.*

**White Haven** \_\_\_\_\_ 11 | 36

*Sauvignon Blanc -- N.Z.*

**Kendall Jackson** \_\_\_\_\_ 10 | 33

*Chardonnay -- California*

**Maso Canali** \_\_\_\_\_ 11 | 36

*Pinot Grigio -- Italy*

## beer & seltzers

**Beach Blonde Pale Ale** \_\_\_\_\_ 7

*3 Daughters Brewing*

**Funky Buddha** \_\_\_\_\_ 7

*Hefeweizen Floridian*

**Jai Alai IPA** \_\_\_\_\_ 7

*Cigar City Brewing*

**Free Dive IPA** \_\_\_\_\_ 7

*Coppertail Brewing Co.*

**Sapporo** \_\_\_\_\_ 7

*Japanese Lager*

**Peroni** \_\_\_\_\_ 7

**Miller Lite** \_\_\_\_\_ 6

**Yuengling** \_\_\_\_\_ 6

**Corona Light** \_\_\_\_\_ 6

**Michelob Ultra** \_\_\_\_\_ 6

**High Noon** \_\_\_\_\_ 7

**Heineken O.O.** \_\_\_\_\_ 5

*Alcohol Free*

# water + flour

## daily specials

AVAILABLE ALL DAY (EXCEPT WEEKEND BRUNCH)

<b>Soup of the Day</b> _____	6
<i>Ask Your Server for Today's Offering</i>	
<b>Bi-Coastal</b>  GF DF ** _____	17
<i>Seared Rare Yellowfin Tuna, Mango-Mint Mix,, Sesame Broccoli Slaw, Fresh Corn, Soulful Greens, Edamame Beans, Pickled Red Onion, Coconut Black Rice, Cashew White Wine Vinaigrette</i>	
<b>Argentina Primo</b>  GF  _____	17
<i>Chilled Chimichurri Natural Chicken Breast, Dressed Black Beans, Pickled Red Onion, Fresh Corn, Black Rice, Chimichurri Vinaigrette</i>	
<b>Beef Bolognese</b> _____	18
<i>Ground Beef, Vegetables, Red Wine, Tomato, Parmesan Cheese, Pappardelle Pasta (Contains Egg)</i>	
<b>Seafood Pasta</b> ** _____	19
<i>Sauteed Shrimp, Sauteed Clams, Roasted Cherry Tomatoes, Chili Flakes, Parsley, Bucatini Pasta, White Wine Garlic Sauce</i>	

## happy hour food

EVERYDAY 3-6PM, DINE-IN ONLY

<b>Edamame</b>  GF V  _____	5
<i>Steamed or Tossed with Roasted Garlic Lime Butter</i>	
<b>Uptown Parmesan Truffle Fries</b> _____	6
<b>6" Simple Pizza</b>  V  _____	5
<i>Sourdough Crust Only</i>	
<b>Jimmy's Traditional Meatballs</b> _____	8
<i>Pomodoro, Parmesan Cheese</i>	
<b>Avocado Roll</b> _____	5
<b>Spicy Ahi Tuna   Tempura Onion   Avocado</b> ** _____	7
<b>Yellowtail   Avocado   Cucumber</b> ** _____	7
<b>Crispy Rice with Spicy Ahi Tuna</b> ** _____	7
<i>Sriracha Aioli, Crispy Shallot, Pickled Red Onion, Scallion</i>	

## happy hour drinks

EVERYDAY 3-6PM, DINE-IN ONLY

<b>New Amsterdam Vodka</b> _____	5
<i>Single Shot</i>	
<b>Ciccio Mule</b> _____	5
<i>Vodka, Fresh Lime Juice, Ginger Mint Syrup, Ginger Beer</i>	
<b>Frose</b> _____	5
<b>House Margarita</b> _____	6
<b>High Noon</b> _____	5
<i>Hard Seltzer</i>	
<b>Jai Alai IPA</b> _____	5
<i>Cigar City Brewing</i>	
<b>Beach Blonde Pale Ale</b> _____	5
<i>3 Daughters Brewing</i>	

DAIRY FREE - DF

PLANT BASED - PB

VEGETARIAN - V

GLUTEN FREE - GF

WATER + FLOUR IS NOT A GLUTEN FREE, DAIRY FREE, OR VEGAN RESTAURANT. SOME ITEMS ARE PREPARED ON SHARED EQUIPMENT AND CROSS CONTACT MAY OCCUR. WE CANNOT GUARANTEE ALL ITEMS FOR THOSE WHO ARE HIGHLY SENSITIVE.

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.