**STARTERS**

**YUCCA CHEESE FRITAS**
Guasacaca sauce

**TENDERLOIN TIPS**
Marinated heirloom tomato, shishito peppers, smoked sea salt & chimichurri sauce

**PORK BELLY**
Guava BBQ, jicama slaw, plantain chips

**FRITO MISTO**
Tempura calamari, shrimp, veggies, lemon chili aioli

**CHARCUTERIE BOARD (SERVES 2-3)**
Curated artisan cheese and meat selections

**SALADS**

ADD GRILLED SHRIMP $10 STEAK $11 CHICKEN $7 CRAB CAKE $10

**CLASSIC CAESAR**
Romaine, parmesan, anchovies, croutons, caesar dressing

**COLLINS SALAD**
Queso fresco, grilled corn, heirloom tomato, carrot kale & cabbage greens, cumin ranch

**TUNA TOGARASHI SALAD**
Seared tuna, puffed quinoa, romaine, crunchy vegetables, radish, avocado, carrot ginger dressing

**PIZZAS**

**FIG & PROSCIUTTO**
Fig spread, shaved prosciutto, arugula, shaved parmesan

**SALAMI & MOZZARELLA**
Marinara sauce, salami, mozzarella cheese

**MARGHERITA PIZZA**
Marinara sauce, buffalo mozzarella, tomato, extra virgin olive oil, fresh basil

**VEGGIE BLANCO**
Alfredo sauce, red onion, tomato, spinach, mozzarella

**MAIN S**

**BEYOND BURGER**
Caramelized onions, house made pickles, cilantro aioli, kettle chips

**NAUTI BURGER**
Wagyu beef, gruyere cheese, tomato jam, house-made pickles. Kettle chips. Sub Fries $3

**ALFREDO PASTA**
ADD CHICKEN 7, STEAK 11, SALMON 9, SHRIMP 10
Cream sauce, basil, oregano, parmesan cheese

**PENNE PESTO PASTA**
ADD CHICKEN 7, STEAK 11, SALMON 9, SHRIMP 10
Olives, cherry tomatoes, and artichokes

**BOLOGNESE PASTA**
Marinara sauce, penne pasta, beyond meat

**CHICKEN MARSALA**
Mushroom, roasted garlic mashed potato

**PAN SEARED SALMON**
Arugula, tomato, onion salad with lemon vinaigrette

**GRILLED CHURRASCO (SKIRT STEAK)**
Sliced and served with chimichurri and fries

**SIDES**

**SIDE CAESAR**
8

**SIDE SALAD V**
8

**MAC & CHEESE**
8

**MIXED GREENS V**
8

**TRUFFLE FRIES**
10

**KIDS MENU**

SERVED WITH FRENCH FRIES

**CHICKEN TENDERS, BBQ, honey mustard**
11

**JR. CHEESEBURGER**
11

**GRILLED CHEESE**
11

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- PLANT BASED V - VEGETARIAN GF - GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

20% service charge and tax not included.
## Wine

### Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>Maschio</td>
<td>14</td>
<td>80</td>
</tr>
<tr>
<td>Veuve Clicquot</td>
<td>225</td>
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</tr>
<tr>
<td>Moet Brut</td>
<td>195</td>
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<tr>
<td>Taittinger Brut</td>
<td>140</td>
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<tr>
<td>Dom Perignon</td>
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### White

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Moscato</td>
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<td>54</td>
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<tr>
<td>Pinot Grigio</td>
<td>16</td>
<td>75</td>
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<tr>
<td>Chardonnay</td>
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<tr>
<td>Sauvignon Blanc</td>
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### Rosé

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<tbody>
<tr>
<td>Bertrand</td>
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<tr>
<td>Whispering Angel</td>
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<tr>
<td>Cote de Roses</td>
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### Red

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<th>Wine</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon</td>
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<tr>
<td>Malbec</td>
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<tr>
<td>Pinot Noir</td>
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<tr>
<td>Red Blend</td>
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</tbody>
</table>

## Special Cocktails

### All at 19 • Pitchers at 75

- **Passion Fruit Paloma**
  - Tequila, Chinola, Rosemary simple, fresh lime
- **Nautilus Antidote**
  - Banana vanilla rum, blackberry brandy, tropical juices, coco
- **Strawberry Pool Party**
  - Absolut strawberry, aperol, cucumber, mint, pineapple honey
- **Temptation**
  - Tempt Gin, Tonic water, ruby red grapefruit
- **El Toro Bravo**
  - Tequila Anejo, basil, honey syrup, Aperol, Hell Fire bitters, Red Bull Red Edition (watermelon)

## Beer/Hard Seltzer

<table>
<thead>
<tr>
<th>Beer/Drink</th>
<th>GL</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>Bud Light</td>
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<tr>
<td>Peroni</td>
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<tr>
<td>Heineken</td>
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<tr>
<td>Corona</td>
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<tr>
<td>Stella Artois</td>
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<tr>
<td>Modelo Especial</td>
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<tr>
<td>Lagunitas IPA</td>
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<tr>
<td>La Rubia</td>
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<tr>
<td>White Claw</td>
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</tbody>
</table>

## Beverages

- **Sodas**
  - 4
- **Coffee**
  - 4
- **Still Water**
  - 6
- **Sparkling Water**
  - 6
- **Red Bull**
  - Sugar free, watermelon, tropical
- **Juice**
  - Orange, cranberry, apple, grapefruit
- **Express Juice**
  - 12
  - K8, kale, spinach, chard, parsley, celery, bok choy
  - A3, apple, carrot, lemon, ginger
  - P3, pineapple, pear, apple, mint