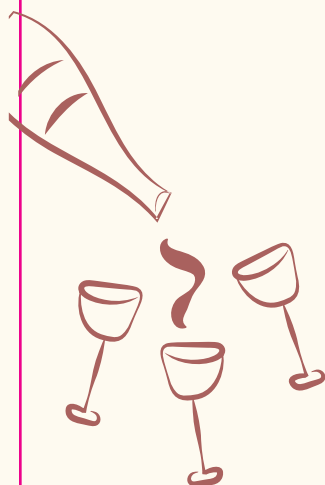


HAPPY HOUR DRINKS



Mini Martini 6

*bombay sapphire or grey goose,
st germain, luxardo bitter bianco
noilly prat dry, olive*

Negroni 9

*canaima gin, bitter fusetti,
cocchi di torino*

Sra Island Delight 10

*coconut wash santa teresa coffee
cask, lychee & coconut water, creme
de cacao, mirin, lime, pineapple,
agave tonka*

Aperol Spritz 7

*aperol, bubbles, soda
water, orange, olive*

Blood Orange Mule 9

*absolut, lime, blood orange
fever tree ginger beer*

Garden Gimlet 9

*acronimo gin, bouquet garni, green
chartreuse, lime, lavender, thymee*

Banana Daiquiri 9

*planteray pineapple, havana
club añejo blanco, lime,
banana cordial*

Mojito 9

*flor de cana 4yrs, lime,
soda, mint, bitters*

Passionfruit Margarita 9

*cazadores reposado, passion fruit,
lime, filthy spicy agave, tajjin*

Miami Sour 10

*wild turkey rye, lemon,
peach, red wine float*

Aviation Royale 9

*citadel gin, creme de violette,
maraschino, lemon, cava*

Beer 5

Wine 7

Perrier Jouet half bottle 35

HAPPY HOUR FOOD

Carbonara Croquetas 8

cured egg yolk, pecorino

Mushroom Croquetas 8

Melting cheese, truffle aioli

Crispy California Artichokes 9

coriander dipping

Roast Beets 8

whipped labneh, crunchy gremolata

Pan con tomate 8

*toasted ciabatta, grated tomatoes,
spanish olive oil*

+jamon iberico 14

+boquerones from donostia 11

Tuna Carpaccio 16

*shaved fennel, crème fraîche,
caviar and chips*

Padron peppers 11

soy-sherry drizzle

Sra. Martinez Burger 19

*two house blend burger patties,
american cheese, sautéed onions,
pickles, comeback sauce*

Truffle Chips 9

with manchego

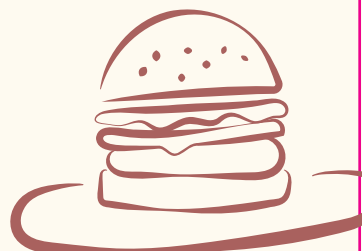
consuming raw or uncooked meats, poultry,
seafood, eggs or unpasteurized milk may
increase your risk of foodborne illnesses.

Crunchy fish sandwich 19

Lettuce, tomato, tartar sauce

Cheese Plate Española 18

*Spanish cheeses ranging from goat,
sheep and cow, quince paste, house
marmalade, fruit and nuts*



Sra
MARTINEZ

eat



drink

CORAL GABLES