

# HARBORWOOD

## URBAN KITCHEN

### ..... [ APPETIZERS ] .....

**Argentinian-Style Pulled Chicken Empanadas \$12**  
Red Chili Aioli

**Garlic Roasted Shrimp Tostada \$11**  
Grilled Tortilla, Roasted Tomatoes, Roasted  
Mushrooms, Mozzarella Cheese

**Sky High Wings \$13**  
House Made Buffalo Sauce, Crumbled Blue Cheese

**Cured Pork Belly Lettuce Wraps \$13**  
Spicy Carrot & Jicama Salad, Tamari Compressed  
Cucumbers, Chicharrones, Yuzu Cream

**Pan Seared Potato Gnocchi \$11**  
Crisp Chorizo, Cherry Tomatoes,  
House Made Carbonara Sauce

### ..... [ MAINS ] .....

**Baby Gem Chopped Salad \$11**  
Torn Herbs, Crisp Plantains, Compressed Watermelon,  
Spiced Pumpkin Seeds, Feta Cheese  
Champagne Dressing

**Mixed Baby Greens & Quinoa \$12**  
Soft Baby Greens, Edamame, Pomegranates, Chia Seeds,  
Shaved Radish, Piquillo Vinaigrette

Add-Ons		
Chicken \$6	Shrimp \$7	Salmon* \$10

**Garlic Roasted Shrimp Tacos \$14**  
Red Cabbage Slaw, Cider Dressing,  
Spicy Yellow Pepper Sauce

**Ropa Vieja Tacos \$13**  
Roasted Corn Pico de Gallo, Queso Fresco,  
Spicy Cured Vegetables

**Harborwood Signature Burger\* \$16**  
½ lb Custom Beef Blend, Leaf Lettuce, Tomato Bacon  
Spread, Aged Cheddar, Secret Sauce  
*Served with choice of Side Salad or Fries*

**Roasted Turkey Sandwich \$14**  
Sliced Turkey, Havarti Cheese, Sundried Tomato Spread,  
Leaf Lettuce, Herb Mayo,  
Served on Multigrain Bread  
*Served with choice of Side Salad or Fries*

**Three Cheese Flatbread \$12**  
San Marzano Tomato Sauce, Parmesan, Mozzarella,  
Queso Fresco, Shaved Basil

**Exotic Mushroom & Fig Flatbread \$14**  
Bechamel, Fig Jam, Smoked Bacon, Crumbled Blue Cheese,  
Mozzarella

**Pan Seared Salmon\* with Fine Herbs \$24**  
Quinoa & Sweet Potato Hash, Garlic Sautéed Green  
Beans, Fire Roasted Tomato Vinaigrette

**Togarashi Grilled Shrimp \$27**  
Served Over Cured Pork Belly Fried Rice  
with Lump Crab Meat in a Fennel Lobster Sauce

**Pan Roasted Chicken Breast \$19**  
Congri Rice, Sweet Plantains with Dark Rum Glaze,  
Creole Sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
We serve cage-free eggs.

# HARBORWOOD

## URBAN KITCHEN

### [ COCKTAILS ]

Batched Cocktails/Pouches \$10

#### You Drive Me Coconutz

Havana Club Rum, Coconut, Amaro, Aperitif

#### Hot Tamale

Omeca Altos Tequila, Fresh Cucumber Juice, Fresh Lime Juice, Jalapeno, Dill

#### Gold Rush

Redemption Bourbon, Honey, Fresh Lemon Juice

#### Kiwi Be Friends?

Grey Goose Vodka, St Germain, Kiwi, Lemon grass, Coconut Water, Fresh Lemon Juice

#### Today's Payday

Bulleit Bourbon infused with Peanuts, Chocolate, Payday Candy Bar

#### Set Sail Spritz

St Germain, Vermouth, Aperitif, Mint, Lemon, Bubbles

#### Drop Anchor Spritz

Martini & Rossi Bitter, Lillet Rose, Strawberries, Basil, Bubbles

#### Canned Cocktails \$5

Jose Cuervo Margarita

Frisky Whiskey- Whiskey Lemonade

Funky Buddha Seltzers

#### Sparkling Wine in a Can:

Underwood- Rose & White- \$8

### [ BEER ]

#### Beers on Tap \$7

Cigar City Jai Alai Ipa

Cigar City Maduro Brown Ale

Funky Buddah Floridian Hefenweisen

Wynwood Brewery La Rubia Blonde Ale

Oskar Blues Mamas Little Yella Pilsner

#### Bottled Beer \$4

Peroni

Budweiser

Miller Lite

Heineken

Corona

### [ NON-ALCOHOLIC ]

#### Bottled Beverages \$5

Fever Tree Ginger Beer

Three Cents Pink Grapefruit Soda

#### Sodas \$3

Pepsi

Diet Pepsi

Sierra Mist

Ginger Ale

MUG Root Beer

Tonic

Club Soda

#### Juices

Cranberry Juice \$5

Pineapple Juice \$5

Apple Juice \$5

Lemonade \$5

Orange Juice \$5

Grapefruit Juice \$10

Honey Dew Melon \$10

Cucumber \$10

#### Panther Coffee & Tea

Double Shot Espresso \$3.00

Cappuccino \$3.95

Americano \$3.50

Latte \$3.95

Cortadito \$3

Cold Brew Nitro \$4.75

Cold Brew Nitro + Milk \$6

### [ CHAMPAGNE ]

#### Champagne & Sparkling Wine

Prosecco, Mionetto, Italy Glass \$8 | Bottle \$35

Sparkling, Chandon Rose, California 187 MI \$10

Sparkling, Chandon Brut, California 187 MI \$10

### [ WINES ]

#### White & Rosé

Riesling, Chateau Ste. Michelle, Columbia Valley, Washington Glass \$10 | Bottle \$40

Rose, Fleurs De Prairie, Cotes De Provence, France Glass \$8 | Bottle \$35

Pinot Grigio, Villa Alpini, Italy Glass \$10 | Bottle \$40

Sauvignon Blanc, Squealing Pig, New Zealand Glass \$8 | Bottle \$35

Arinzano, Chardonnay, Spain Glass \$8 | Bottle \$35

#### Reds

Pinot Noir, Lyric By Etude, Santa Barbara, California Glass \$10 | Bottle \$40

Merlot, Decoy, Sonoma County, California Glass \$15 | Bottle \$67

Red Blend, Unshackled, The Prisoner, California Glass \$15 | Bottle \$67

Cabernet Sauvignon, The Stag, Paso Robles, California Glass \$10 | Bottle \$40

Malbec, Af By Achaval Ferrer, Mendoza, Argentina Glass \$8 | Bottle \$35

#### Premium By the Glass

Sauvignon Blanc, Letter B By Brancott 2018, New Zealand

Glass \$16 | Bottle \$67

Chardonnay, Stags' Leap Winery 2018, Napa Glass \$16 | Bottle \$72

Cabernet Sauvignon, Cuttings 2017, The Prisoner, Napa,

California Glass \$20 | Bottle \$90

Tempranillo, Ysios Reserva 2012, Rioja, Spain Glass \$18 | Bottle \$80

### [ WINE BY THE BOTTLE ]

#### Champagne & Sparkling Wine

Moet, Brut, France \$70

Veuve Clicquot Rose, France \$80

Bollinger SP Cuvee Brut, France \$120

#### White & Rosé

Pinot Gris, Ron Rubin, Russian River Valley, California \$45

Vouvray, Sauvion Loire Valley, France \$25

Chenin Blanc, Lievland Old Vines, Paarl, South Africa \$40

Albarino, Neboa, Rias Baixas, Spain \$35

Sancerre, Patient Cottat, Vieilles Vignes, France \$55

Chablis, Domaine De Camille & Laurent Schaller 2018, France \$50

Chardonnay, Smoke Tree, Chardonnay, Sonoma Country, California \$35

Chardonnay, Nickel & Nickel 2016, Russian River Valley, California \$65

Bourgogne Aligoté Benjamin Leroux 2017, France \$75

Chardonnay, Cakebread 2017, Napa, California \$100

#### Reds

Pinot Noir, Etude 2017, Los Carneros, California \$66

Merlot, Duckhorn 2016, Napa, California \$100

Red Blend, Orin Swift, "Papillion" 2016, Napa, California \$100

Red Blend, Achaval Ferrer, Quimera, Mendoza, Argentina \$66

Petite Syrah, Orin Swift, "Machete" 2017, Napa, California \$100

Red Blend, Saldo 2017, The Prisoner Wine Company, Napa, California \$65

Cabernet Sauvignon, Stag's Leap Winery 2016, Napa, California \$100

Cabernet Franc, Achaval Ferrer 2016, Mendoza, Argentina \$66

Jean L. Chave, Mon Couer, Cotes-Du-Rhone, France \$50 Shiraz,

Penfolds Bin 28 2017, Shiraz, Australia \$60

Barbaresco, Paitin 2015, Serraboella, Italy \$110

Tempranillo, Numanthia Termes, Spain \$40

Brunello de Montalcino, Sant Arturo 2013, Italy \$90

Barolo, Lodovico 2011, Italy \$90