



PARASOL



HANDHELDS

Accompanied by one side of your choice

Cubano Ybor Style 22

Salami | Mojo Roasted Pork | Ham | Pickles | Swiss Cheese | Mustard | Cuban Bread

Queso Blanco Bacon Burger 22

Manchego Cheese | Bacon | Pico De Gallo | Caramelized Onions | Lettuce

Salsa Verde Chicken Wrap 22

Grilled Chicken | Salsa Verde | Avocado | Monterey Jack Cheese | Lettuce | Sour Cream

Carne Asada Tacos..... 24

Calabrese Aioli | Carne Asada | Peppers & Onions | Micro Arugula

Blackened Shrimp Tacos..... 24

Mango Salsa | Chipotle Crema | Avocado | Micro Cilantro

Impossible Chimichurri Burger..... 24

Chimichurri | Guacamole | Lettuce | House Jalapeños | Tomatoes | Red Onion

SIDES

Mexican Street Corn12

Black Beans & Rice12

Smoked Paprika Yucca Fries12

Fresh Seasonal Fruit10

Sweet Potato Fries.....10

French Fries.....10



POSTRES

Tres Leches12

Coconut Flan12

Abuelita Chocolate Cake14

Buttermilk Chocolate Cake | Chocolate Mousse | Chocolate Ganache | Coffee Jelly

Choice Of Sorbet 12

Blood Orange Sorbet | Honey Pear Sorbet | Pina Colada Sorbet

For your convenience, an 18% service charge will be added.

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PARASOL



SHARABLE BOTANAS

Salsa & Guacamole 18

Platano Tostones 14

Plantain Crisps | Cilantro Crema | Picante Cucumber Salsa

Queso Fundido de Cangrejo 26

Lump Crab | Horseradish Queso Fundido | Red Chilis | Tortilla Chips

Picadillo Empanadas 20

Ground Beef | Potatoes | Cucumber Picante Salad | Cilantro Crema

Corn & Black Bean Empanadas 20

Cucumber Picante Salad | Cilantro Crema

Chorizo Picada 21

Pork & Beef Chorizo | Cuban Bread | Chimichurri | Salsa Criolla | Peppers & Onions

Tuna Tostadas 22

Charred Avocado | Leeks | Chipotle Aioli

Chuzos de Carne 23

Grilled Filet | Aji Chili Crema | Salsa Criolla | Crispy Garbanzo Beans

Lobster Quesadilla 25

Charred Corn | Peppers | Queso Asadero | Pico de Gallo



ENSALADAS & BOWLS

Simple Greens 21

Mixed Greens | Tomatoes | Peppers |
Radish | Citrus Vinaigrette

Seasonal Salad 21

Kale & Baby Gem Caesar 24

Gem Lettuce | Baby Kale | Cotija Cheese | Avocado |
White Anchovies | Crisp Black Beans | Ancho-Chili Caesar Dressing

Grains & Greens Bowl 26

Quinoa | Green Chickpeas | Farro | Roasted Squash | Tomato |
Pickled Red Onions | Peppers | Preserved Lemon Vinaigrette

Add:

Shrimp 12 | Skirt Steak 16 | Chicken Breast 9

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SIGNATURE COCKTAILS

- Cuba Libre** 20
Don Q Blanco Rum, Cola Syrup, Lime, topped with Soda
- Tropical Garden Mai Tai** 21
Don Q Cristal Rum, Orgeat, Lime, Basil, Cantaloupe Syrup
- Parasol's White Sangria** ... 20
Pinot Gris, St Remy Brandy, Peach Schnapps, Grapefruit, Lime, Grapefruit Rosemary Simple Syrup
- Coco Cocktail**..... 20
Neft Vodka, Lime, Coconut Cream, Coconut Water
- El Pepino Picante** 22
21 Seeds Cucumber Jalapeño Tequila, Cucumber Syrup, Ancho Verde, Lime
- Parasol's Red Sangria** ... 20
Merlot, St Remy Brandy, Blackberry Brandy, Cranberry, Lime, Grenadine
- Banana Bread Rum Old Fashion** ... 24
1888 Brugal Rum, Giffard's Banana Liqueur, Walnut Bitters, Demerara Simple Syrup
- Blueberry Lavender Margarita** 24
Casamigos Blanco Tequila, Tippler's Triple Sec, Lime, Blueberry Lavender Simple Syrup

FROZEN COCKTAILS

- The Vinoy Colada** 18
Papa's Pilar Blonde Rum, Pineapple, & Coco Lopez
- Strawberry Watermelon Daiquiri** 18
Papa's Pilar Blonde Rum & House Strawberry & Watermelon Daiquiri Mix



ROSÉ & SPARKLING

- Maschio, Prosecco, IT** 16/65
- Campo Viejo, Cava Brut Reserva, ES** 20/80
- Veuve Clicquot Yellow Label Champagne, FR** 34/160
- Furia di Calafuria, Rosé, IT** 30/125
- Tormaresca Calafuria, Rosé, IT** 18/70
- 'The Callie', Sparkling Rosé, CA** 18/65
- Veuve Clicquot, Rosé Imperial, FR** - /225

WHITE WINES

- Terra d'Oro, Pinot Gris, CA** 18/70
- The Crossings, Sauvignon Blanc, NZ** 18/70
- Craggy Range, Te Muna, Sauvignon Blanc, NZ** 22/85
- Terrazas De Los Andes, Reserva Chardonnay, AR** 18/72
- Carmel Road, Chardonnay, Monterey, CA** 22/85
- Prisoner's Blindfold, Blanc de Noir, Sonoma, CA** 24/95

RED WINES

- Seaglass, Pinot Noir, Santa Barbara, CA** 17/65
- Michael David's Freakshow, Cabernet, CA** 17/65



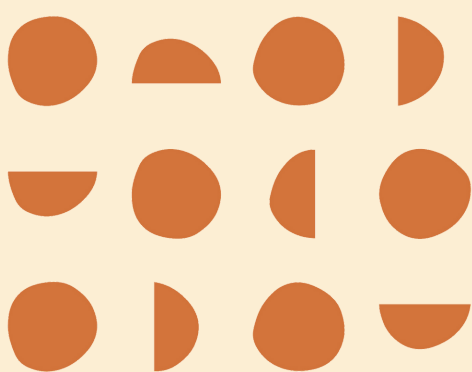
DRAFT BEER

- Michelob Ultra** 8
- Modelo** 9
- Seasonal Draft** 9
- 3 Daughters Beach Blonde Ale** 9
- Green Bench Sunshine City IPA** 9

CANNED BEER/SELTZER

- Miller Lite** 8
- Blue Moon** 8
- Coors Light** 8
- Yuengling** 8
- Corona Extra** 9
- Dos Equis** 9
- Cigar City Jai Alai IPA** 9
- Truly Assorted Flavors** 8
- High Noon Assorted Flavors** 8
- Heineken 0.0** 8





PARASOL





POOL MENU



Salsa & Guacamole 18

Platano Tostones..... 14

Plantain Crisps | Cilantro Crema | Picante Cucumber Salsa

Lobster Quesadilla 25

Charred Corn | Peppers | Queso Asadero | Pico de Gallo

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SIDES

Smoked Paprika Yucca Fries12

Fresh Seasonal Fruit10

Sweet Potato Fries10

French Fries10

KID'S MENU

Includes kid's beverage & choice of fries or fruit

Chicken Fingers12

Cheese Quesadilla12

Cheeseburger Sliders12

two beef patties with American cheese

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