

water + flour

cocktails

Bayshore Royale _____	12
<i>New Amsterdam Vodka, Montenegro, Lime Juice, Agave, Muddled Cucumber & Mint, Prosecco</i>	
Ciccio Old Fashioned _____	14
<i>Horse Soldier Bourbon, Vecchio Romana, Simple Syrup, Rosemary Bitters, Orange Bitters, Torched Rosemary Sprig</i>	
Limoncello Spritz _____	12
<i>Limoncello, Montenegro, Dry Vermouth, Agave, Lemon Juice, Prosecco</i>	
Snoop's Garden _____	13
<i>New Amsterdam Gin, Strawberry Basil Shrub, Agave, Lemon Juice</i>	
Slam-Gria _____	13
<i>Red, White, or Champagne</i>	
Sake to Me _____	13
<i>Sake, Ginger Syrup, Blackberry Liqueur, Lemon Juice, Ginger Beer</i>	
The Don Margarita _____	13
<i>Camarena Silver, Select Aperitif, Agave, Lime Juice</i>	
MAKE IT SPICY +1	
Espresso Martini _____	15
<i>Vanilla Vodka, Espresso Bean Infused Vodka, Bailey's, Coffee Liqueur, Simple Syrup</i>	
L.I.I.T (Laughing Island Iced Tea) _____	13
<i>Vamonos Riendo Mezcal, Tattersall Orange Crema, Unsweetened Black Tea, Lemon Juice, Simple Syrup</i>	
Ciccio Frosé _____	10
Seasonal Frozen _____	10

bubbly & rose

La Marca _____	9
<i>Sparkling Rose -- California</i>	
Opera Prima _____	7 20
<i>Brut -- Spain</i>	
Vueve Clicquot _____	130
<i>Brut (Bottle Only)</i>	

sake

Hot Sake _____	7 11
<i>Sho Chiku Bai</i>	
Momokawa _____	10 17 35
<i>Pearl Unfiltered</i>	
Momokawa _____	9 16 30
<i>Diamond Unfiltered</i>	

vino red

House Red _____	8
<i>Cabernet -- Italy</i>	
Allegrini Palazzo Della Torre _____	14 44
<i>Red -- Italy</i>	
Franciscan _____	10 31
<i>Cabernet Sauvignon -- California</i>	
Velvet Devil _____	11 33
<i>Merlot -- Washington</i>	
J. Lohr _____	11 33
<i>Cabernet -- California</i>	
Mark West _____	12 36
<i>Pinot Noir -- California</i>	
La Crema _____	14 44
<i>Pinot Noir -- California</i>	

vino white

House White _____	8
<i>Chardonnay -- Italy</i>	
Mezzacorona _____	9 26
<i>Pinot Grigio -- Italy</i>	
Matua _____	10 31
<i>Sauvignon Blanc -- N.Z.</i>	
White Haven _____	11 36
<i>Sauvignon Blanc -- N.Z.</i>	
Kendall Jackson _____	10 33
<i>Chardonnay -- California</i>	
Maso Canali _____	11 36
<i>Pinot Grigio -- Italy</i>	

beer & seltzers

Beach Blonde Pale Ale _____	7
<i>3 Daughters Brewing</i>	
Funky Buddha _____	7
<i>Hefeweizen Floridian</i>	
Jai Alai IPA _____	7
<i>Cigar City Brewing</i>	
Free Dive IPA _____	7
<i>Coppertail Brewing Co.</i>	
Sapporo _____	7
<i>Japanese Lager</i>	
Peroni _____	7
Miller Lite _____	6
Yuengling _____	6
Corona Light _____	6
Michelob Ultra _____	6
High Noon _____	7
Heineken O.O. _____	5
<i>Alcohol Free</i>	

water + flour

daily specials

AVAILABLE ALL DAY (EXCEPT WEEKEND BRUNCH)

Soup of the Day _____	6
<i>Ask Your Server for Today's Offering</i>	
Caulifredo _____	19
<i>Cauli-alfredo, Grilled Chicken, Garlic, Parmesan</i>	
Crispy Calamari _____	12
<i>Squid Ink Aioli, Pomodoro</i>	
Lemon Parm Risotto _____	20
<i>With Broiled Jumbo Herb Shrimp</i>	
Golden Tide Roll _____	16
<i>Spicy Orange Ponzu Marinated Salmon, Purple Sticky Rice, Cucumber, Jicama, Sesame Seeds, Sweet Ginger, Fresh Avocado</i>	
Ciccio Hamburger _____	16
<i>Ground Beef, Onion, Tomato, Truffle Garlic Aioli, Potato Bun, Served With French Fries</i>	

happy hour food

EVERYDAY 3-6PM, DINE-IN ONLY

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

happy hour drinks

EVERYDAY 3-6PM, DINE-IN ONLY

New Amsterdam Vodka _____	5
<i>Single Shot</i>	
Ciccio Mule _____	5
<i>Vodka, Fresh Lime Juice, Ginger Mint Syrup, Ginger Beer</i>	
Frose _____	5
House Margarita _____	6
High Noon _____	5
<i>Hard Seltzer</i>	
Jai Alai IPA _____	5
<i>Cigar City Brewing</i>	
Beach Blonde Pale Ale _____	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 OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.