

# water + flour

## cocktails

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

## bubbly & rose

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

## sake

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

## vino red

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

## vino white

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

## beer & seltzers

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

# water + flour

## daily specials

AVAILABLE ALL DAY (EXCEPT WEEKEND BRUNCH)

**Soup of the Day** \_\_\_\_\_ **6**

*Ask Your Server for Today's Offering*

**Pistachio Crusted Rare Tuna** **DF\*\*** \_\_\_\_\_ **12**

*Pistachio Crusted Rare Tuna, Edamame Hummus, Soy Ginger Vinaigrette, Micro Cilantro, Wonton Chips*

**Black N' Blue Roll** **DF|GF** \_\_\_\_\_ **15**

*Roasted Portobello Mushrooms, Avocado, Cucumber, Fresno Peppers, Sesame Aioli, Purple Sticky Rice, Sesame Seeds*

**Roasted Corn Pasta** \_\_\_\_\_ **17**

*Roasted Florida Corn, Maitaki Mushrooms, Grape Tomatoes, Parmesan Cheese, Herb Garlic Sauce*

**Ciccio Hamburger** \_\_\_\_\_ **16**

*Ground Beef, Onion, Tomato, Truffle Garlic Aioli, Potato Bun, Served With French Fries*

**\*\*AVAILABLE ONLY ON WEEKDAYS UNTIL 3PM\*\***

## happy hour food

EVERYDAY 3-6PM, DINE-IN ONLY

**Edamame** **GF|V** \_\_\_\_\_ **5**

*Steamed or Tossed with Roasted Garlic-Lime Butter*

**Uptown Parmesan Truffle Fries** \_\_\_\_\_ **6**

**6" Simple Pizza** **V** \_\_\_\_\_ **5**

*Sourdough Crust Only*

**Jimmy's Traditional Meatballs** \_\_\_\_\_ **8**

*Pomodoro, Parmesan Cheese*

**Avocado Roll** \_\_\_\_\_ **5**

**Spicy Ahi Tuna • Tempura Onion • Avocado\*\*** \_\_\_\_\_ **7**

**Yellowtail • Avocado • Cucumber\*\*** \_\_\_\_\_ **7**

**Crispy Rice with Spicy Ahi Tuna\*\*** \_\_\_\_\_ **7**

*Sriracha Aioli, Crispy Shallot, Pickled Red Onion, Scallion*

## happy hour drinks

EVERYDAY 3-6PM, DINE-IN ONLY

**New Amsterdam Vodka** \_\_\_\_\_ **5**

*Single Shot*

**Ciccio Mule** \_\_\_\_\_ **5**

*Vodka, Fresh Lime Juice, Ginger Mint Syrup, Ginger Beer*

**Frose** \_\_\_\_\_ **5**

**House Margarita** \_\_\_\_\_ **6**

**High Noon** \_\_\_\_\_ **5**

*Hard Seltzer*

**Jai Alai IPA** \_\_\_\_\_ **5**

*Cigar City Brewing*

**Beach Blonde Pale Ale** \_\_\_\_\_ **5**

*3 Daughters Brewing*

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 OR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.