

Bar Menu

AVAILABLE
A LA CARTE

"BACK STAGE" BURGER \$12

smash burger, white cheddar,
norfolk sauce, caramelized
onion, toasted brioche *(d)*
add fries +\$6

TUNA TARTARE \$16

white miso dressing,
pickled shallots & radish,
nori crisp, micro herbs &
blossoms *(gf)*

HUEVO ROTOS \$16

house made crispy potato chips,
truffled cheddar foam, sliced jamon iberico,
fried egg *(d, gf)*

SMOKING SALMON DIP \$16

smoked salmon spread, salmon roe, pickled shallot,
dill, house made kettle chips *(d, gf)*



CURED MEATS & CHEESE BOARD \$25

truffle salami, fennel toscano salami,
chorizo, aged gouda, sage derby, brie,
grilled bread, apricot jam,
whole grain mustard

KALE & BRUSSELS CAESAR \$16

shaved kale & brussels sprouts, heirloom tomato,
brown butter toasted panko, caesar vinaigrette,
shaved pecorino

SHRIMP COCKTAIL \$16

white wine poached shrimp, cocktail sauce,
shaved baby vegetable, lemon *(sf, gf)*



PILE HIGH FRIES \$12

parmesan fries, truffle aoli
(d, gf, v)

CAVIAR SKINS \$16

crispy potato skins,
creme fraiche, caviar, chives
(contains milk, gf)

Allergens

GF - gluten free

N - contains nuts

D - contains dairy

V - vegetarian

VG - vegan

SF - contains shellfish

TEATRO
RESTAURANT

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Signature Cocktails \$20

THE OVATION

bacardi oak-heart, lime, orange, egg white, cinnamon

ESPRESSO MARTINI

grey goose vodka, bailey's irish cream, fresh espresso, casadores café, sea salt

THE CUE

dewars, creme de cassis, lemon, blackberries

PALOMA MORADA

patron reposado tequila, velvet falernum, lime juice monin ruby red grapefruit syrup, fresh grapefruit juice, pea flower tea

LEMON DROP

bombay sapphire gin, meletti lemoncello, lemon juice, simple syrup

Wine

SPARKLING & CHAMPAGNE

Cremant Brut An 825 Blanc, <i>gb</i>	\$20	\$50
Blanc de Blanc Code Rouge, <i>gb</i>	\$25	\$75
Ballerine Brut Etoile Rose, <i>gb</i>	\$30	\$100

WHITE

Change Sauvignon Blanc, <i>gb</i> <i>house white</i>	\$14	\$50
Castellum Sauvignon Blanc, <i>gb</i>	\$18	\$55
Chateau l'Hospitalet Blanc Gran, <i>gb, chardonnay, viognier</i>	\$20	\$75
Cigalus Blanc, <i>gb</i>	\$22	\$100
Far Niente, <i>chardonnay</i>		\$120

ROSÉ

Grenache Organic Source of Joy, <i>gb</i>	\$16	\$55
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RED

Change Merlot, <i>gb, house red</i>	\$14	\$50
Cahors Malbec Heritage, <i>gb</i>	\$18	\$55
Chateau l'Hospitalet Grand Vin, <i>gb, syrah, grenache</i>	\$20	\$75
Cigalus Rouge, <i>gb, cabernet sauvignon</i>	\$25	\$100
Corbieres La Forge, <i>gb, syrah</i>		\$120

stella artois
la rubia

funky buddha floridian
local ipa

Beers \$12

Sodas & Juices \$5

coke	orange juice
coke zero	grapefruit
sprite	cranberry
ginger ale	apple
club soda	pineapple
tonic	

WATER \$6
1 liter panna still
1 liter san pellegrino

ICED TEA \$6
traditional

HOT TEA \$6
english breakfast
china green jade
lemon chamomile
blood orange hibiscus
mediterranean mint

Coffee

ESPRESSO colada \$3
MACCHIATO cortadito \$4

AMERICANO iced coffee \$5

CAPPUCCINO latte \$6

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