

## FLY COCKTAILS

lavender gimlet 10

suzy wong 9

dark + stormy 8

vanilla manhattan 10

raenfall 7 (non alcoholic)

## WINES BY THE GLASS

white wines

house sparkling cava 9

avanti pinot grigio 8

bishop's peak chardonnay 10

fall selection

red wines

sierra cantabria rioja 10

ja ja de jau syrah 9

rutini malbec 12

fall selection

## BREW

brooklyn lager 4.5

sam smith lager 5

pinkus pilsner 6

wolver's ipa 4

st pete english/golden ale 7

belgian selection 15

## TO START

soup 9

heirloom tomato carpaccio 12  
microgreens + nasturtiums

empanada 12  
black bean salsa

pesto tofu 11  
roasted pepper polenta

## SMALL PLATES + DELICACIES

neo relleno 15  
tomato sorbet

hon shemeji calamari 17  
truffle sour cream

falafel crab cake style 14  
sweet + sour glaze

## MAIN PLATES

grilled french trumpets 24  
sage hollandaise

cornmeal crusted tofu 22  
mole, plum chutney

dragonfly pizza 18  
red hot + raw

handmade farfalle 17/26  
portabella, red wine sauce

## SWEETS

chocolate mousse 12  
cookie sandwich

plum tart tatin 11  
plum cinammon gelato

three sorbets 10

**FALL MENU 2008**  
chef magdiale wolmark