

## APPETIZERS

<b>CRABCAKE</b> 18 Blue Crab / Baby Greens / House Dressing / Cajun Remoulade	<b>TUNA POKE*</b> 12 Spicy Ahi Tuna / Ginger Aioli / Crisp Wontons / Scallions / Sesame Seeds / Cilantro	<b>STEAK &amp; MUSHROOM FLATBREAD</b> 13 Marinated Beef / Roasted Red Peppers / Roasted Mushrooms / Smoked Gouda / Garlic Aioli	<b>SPINACH ARTICHOKE DIP</b> 12 Artichoke / Parmesan / White Cheddar / Crisp Tortillas
<b>GREEK CHICKEN KABOB</b> 12 Greek Marinated Chicken / Tzatziki Sauce / Grilled Pita Bread	<b>FIRECRACKER SHRIMP</b> 12 Sweet Chili Aioli / Shredded Romaine / Scallions / Sesame Seeds	<b>CHILI DUSTED LEMON CALAMARI</b> 18 Pickled Peppers / Pomodoro / Lemon Basil Aioli	<b>STEAMED MUSSELS</b> 16 White Wine / Garlic / Fresh Herbs / Grilled Baguette
<b>ROUTE 66 DEVEILED EGGS</b> 12 Baby Greens / Dill / Pickled Vegetable	<b>MARGHERITA FLATBREAD</b> 12 Pomodoro / Roasted Tomato / Fresh Mozzarella / Sweet Basil	<b>CRISPY WINGS</b> 16 Buffalo or Hoisin B.B.Q. / Buttermilk Blue Cheese / Carrot and Celery Sticks	<b>SPICY FIRE GRILLED OCTOPUS</b> 20 Romesco / Olives / Arugula / Roasted Potatoes
<b>PARMESAN TRUFFLE FRIES</b> 12 Slow Roasted Garlic Aioli / Fresh Herbs			

## SOUP & SALADS

<b>ROASTED CORN &amp; BLUE CRAB CHOWDER</b> 12	<b>CIRCA69 SALAD</b> 10 Baby Greens / Heirloom Tomatoes / Cucumbers / Shaved Red Onions / House Vinaigrette 	<b>NESHAFARMS SALAD</b> 14 Baby Greens / Heirloom Tomatoes / Roasted Beets / Egg / Cucumbers / Avocado / Gorgonzola Cheese / Applewood Bacon / Pickled Onions / Green Goddess Dressing 	<b>GREEK SALAD</b> 14 Chopped Romaine Lettuce / Cucumbers / Heirloom Tomatoes / Kalamata Olives / Feta Cheese / Pepperoncini / Herb Vinaigrette 
<b>ADD TO ANY SALAD</b>	<b>CLASSIC CAESAR</b> 10 Shaved Parmesan / Fried Capers / Herb Croutons / Creamy Caesar Dressing		
Crabcake 16			
Grilled Salmon 16			
Seared Shrimp 10			
Grilled Chicken Breast 10			

## HANDHELDS

<b>THE BISTRO BURGER*</b> 18 ½ Pound House Blend Beef / Cheddar / Crisp Lettuce / Sliced Tomato / Red Onion	<b>THE BLACK &amp; BLUE*</b> 18 Blackened ½ Pound House Blend Beef / Gorgonzola Cheese / Applewood Bacon / Crisp Lettuce / Sliced Tomato / Red Onion Jam	<b>YARDBIRD</b> 16 Crispy Buttermilk Marinated Chicken Breast / Carolina B.B.Q. / Pickled Slaw / Toasted Potato Bun	<b>BLACKENED FISH TACO</b> 17 House Made Pico de gallo / Lime Crema / Crispy Slaw
	<b>LAMB SMASH BURGER</b> 18 Grass Fed Lamb / Tzatziki Sauce / Arugula / Tomato Jam / Toasted Potato Bun	<b>CRISPY SHRIMP TACO</b> 17 House Made Pico de gallo / Lime Crema / Crispy Slaw	

All handhelds come with choice of housemade cole slaw or crispy fries



## ENTRÉES

<b>14oz. RIBEYE*</b> 49 Hawaiian Marinated / Roasted Root Vegetables / Charred Broccolini	<b>SPICY TUNA STACK*</b> 22 Cucumbers / Edamame / Avocado / Sesame Soy / Pickled Ginger
<b>GRILLED SCOTTISH SALMON*</b> 28 Pesto Risotto / Artichoke / Asparagus / Tomato Fennel Broth 	<b>8oz. CENTER CUT FILET*</b> 46 Whipped Potatoes / Seasonal Vegetables / Pinot Noir Demi 
<b>HERB ROASTED HALF CHICKEN</b> 28 Whipped Potatoes / Local Greens / Roasted Crimini Mushrooms / Pan Jus 	<b>HAND HARVESTED DIVER SCALLOPS</b> 38 Garden Vegetable Risotto / Key Lime Butter  
<b>PANKO CRUSTED LOCAL SNAPPER</b> 32 Jasmine Rice / Seasonal Vegetables / Miso Butter	<b>FIRE GRILLED LAMB CHOPS*</b> 46 Roasted Fingerling Potatoes / Charred Broccolini / Pinot Noir Demi

**NESHAFARM**  
ESTD ★ 2015

Florida's only 100% Self-Sustaining, Organic Farm. At Neshafarm we grow over 100 different vegetables, fruits and herbs. Our state-of-the-art greenhouses provide a safe home for our more delicate types while our lush outdoor growing facilities provide fresh air and sunlight to the more hardy. From delicate herbs such as chives and lavender to robust fruits and vegetables, we grow it all, and now we are ready to share it with you.

**HOSPITALITY INCLUDED** → Each member of our service team is paid an hourly wage plus commission, reflected as a 16% service charge on the bill. The service team members receive 100% of this commission. In addition, and to the extent that our guests feel that it is appropriate, Circa69 includes the opportunity for our guests to provide additional gratuity to their service team member, in which they will receive 100% of this gratuity.

 = Gluten Free  = Prepared with Nuts **\*items marked with an asterisk\*** may be served raw or undercooked; 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.

Consumption of alcoholic beverages impairs your ability to operate a vehicle or machinery, and may cause health problems. Please drink responsibly.

# COCKTAILS

## Specialties

<b>ITALIAN JOB</b>	14
Islamorada Hibiscus Gin / Italian Lemoncello / Natalie's Lemon Juice / Tonic	
<b>DESPERADOS</b>	14
21 Seeds Jalapeno Cucumber Tequila / Cointreau / Agave / Natalie's Lime and Orange Juice	
<b>SECRET LEMONADE DRINKER</b>	14
360 Sorento Lemon Vodka / Spiced Pear Liqueur / Natalie's Lemon Juice / Simple Syrup / Soda	
<b>LUNAR LANDING</b>	12
360 Vodka / Chambord / Blue Curacao / Natalie's Lemon Juice	
<b>SAIL AROUND THE WORLD</b>	14
Don Q Pineapple Rum / Domain de Canton / Pineapple Juice / Natalie's Lime Juice / Mint Leaves / Ginger Beer	
<b>I PUT A SPELL ON YOU</b>	14
Hard Truth Toasted Coconut Rum / Dorda Coconut Liqueur / Pineapple Juice / Coconut Real	
<b>SWEET CAROLINE</b>	16
Christian Brothers Brandy / Orange Liqueur / Natalie's Orange Juice / Cabernet	

<b>ALL SHOOK UP</b>	16
Vanilla Vodka / Peanut Butter Whiskey / Chocolate Baileys	
<b>BUILD ME UP BUTTERCUP</b>	14
Bulleit Rye Whiskey / Buttershots Schnapps / Heavy Cream / Honey Simple Syrup	
<b>COLOR OF POMEGRANATES</b>	14
Silver Tequila / Pama Pomegranate Liqueur / Pineapple Juice / Natalie's Orange Juice	
<b>2000 YEARS LATER</b>	14
Bulleit Rye Whiskey / Absinthe / Simple Syrup / Bitters	
<b>HAPPY ENDING</b>	14
Absolute Raspberry Vodka / Peach Schnapps / Raspberry Liqueur / Natalie's Lemon Juice	
<b>THE LOST MAN</b>	16
Gin / Liquor 43 / Crème De Violette / Bailey's	
<b>FLAREUP</b>	14
Reposado / Mezcal / Natalie's Orange Juice / Agave / Jalapeno	
<b>MY CHERRY AMOUR</b>	14
Traverse City Whiskey / Natalie's Lime Juice / Cherry Juice / Sprite	
<b>HAWAII FIVE-O</b>	14
Don Q Coconut Rum / 360 Vodka / Pineapple Juice / Grenadine	

## Martinis

<b>PIPPY LONGSTOCKING</b>	16
360 Vodka / Lemon Juice / Honey Syrup, Blackberries / Lejay Creme de Cassis	
<b>CACTUS FLOWER</b>	16
Ketel One Botanicals Peach & Orange Blossom Vodka / St. Germain / Natalie's Lime Juice / Pineapple Juice / Combier Crème de Pêche	
<b>BLACK PEARL</b>	14
Bumbu Rum / Banana Liqueur / Frangelico	
<b>YOU SHOWED ME</b>	16
Woodford Reserve Bourbon / Licor 43 / Agave / Orange Bitters	
<b>Mules</b>	
<b>DUSTY IN MEMPHIS</b>	12
Ole Smokey Peach / Peach Schnapps / Peach Nectar / Natalie's Lime Juice / Ginger Beer	
<b>PUT A LITTLE LOVE IN YOUR HEART</b>	12
360 Vanilla Vodka / Passion Fruit Puree / Natalie's Lime Juice / Ginger Beer	
<b>CHANGE OF HABIT</b>	12
21 Seeds Valencia Orange Tequila / Natalie's Grapefruit & Lime Juice / Agave / Ginger Beer	

## Old Fashioneds

<b>'69 O.F.</b>	16
Elijah Craig Bourbon / Demerara Syrup / Angostura Bitters	
<b>100 RIFLES</b>	16
High West Bourbon / Maple Syrup / Black Walnut Bitters	
<b>SMOKING SUSPICIOUS MINDS</b>	16
Casa Amigos Anejo / Agave / Chocolate Bitters / Brandied Cherrie	
<b>THE GODFATHER</b>	16
4 Roses Bourbon / Amaretto / Spiced Cherry Bitters	

# WINES

	GLASS	BOTTLE		GLASS	BOTTLE
<b>LA MARCA PROSECCO CALIFORNIA, SPLIT</b> Aromas of citrus and honeysuckle blossoms and a crisp, clean palate bring notes of green apple, juicy peach, and ripe lemon, framed by hints of minerality.		12	<b>J LOHR MERLOT PASO ROBLES, CALIFORNIA</b> Medium-dark in color with a ruby hue. Varietal aromas of black plum, black currant, and violet are elevated by a light barrel signature of baking spices and toasted pastry. 14% Malbec in the blend contributes aromatic notes of pomegranate and hibiscus flower while bringing juiciness to the palate.	11	41
<b>JP CHENET ROSE SPARKLING FRANCE, SPLIT</b> A bright pale pink color, with numerous fine bubbles. Primary aromas red fruits, raspberry, strawberry.		12	<b>PUNTO FINAL CABERNET MENDOZA, ARGENTINA</b> This Cabernet has aromas of sweet spices, dried plum, lavender, and sage. The palate has great concentration of vanilla and dark chocolate with ripe dark fruit and smooth, round tannins.	10	37
<b>GIUSTI PINOT GRIGIO LONGHERI, VENETO, ITALY</b> This wine is light and refreshing with soft minerality, and soft tropical notes of pear and banana.	11	41	<b>BROADSIDE CABERNET SAUVIGNON PASO ROBLES, CA</b> Big blast of cedar, cigar box, and blackberry aromas. Jam-packed flavors of plum and dark chocolate. Big, dusty tannins support the seamless mouth feel and a delicate core of acidity stretches out the finish.	12	45
<b>KUNDE SAUVIGNON BLANC SONOMA, CALIFORNIA</b> Refreshing bright lime zest and lychee fruit are featured on the nose, and finishes with lemon, key lime pie and melon flavors.	10	37	<b>MURPHY GOODE RED BLEND CALIFORNIA</b> The nose kicks in with dark aromas of black cherries and blueberries while the first taste mixes things up with raspberries and Bing Cherries. The mouth feel is rich yet soft.	10	37
<b>BABICH SAUVIGNON BLANC MARLBOROUGH, NZ</b> Softly perfumed with green apple, gooseberry, lime and mandarin. Touch of nectarine.	11	41	<b>BEN MARCO MALBEC MENDOZA ARGENTINA</b> Los Chacayes is an extraordinary terroir. Its sandy and rocky loam soil guarantees good permeability, limits the growth of the plant and ensures perfect ripening. Ben Marco Malbec is a testimony of Valle de Uco, endowed with aromas of black fruits, notes of violets, pronounced acidity, firm tannins and great length.	12	45
<b>SIX HATS CHARDONNAY CITRUSDAL / WESTERN CAPE, SOUTH AFRICA</b> Aromas of tropical fruits and tangerine swirl with scents of nutmeg and clove. Medium bodied with lively flavors of ripe peach, guava, apple pie and crème brûlée flood the palate.	10	37	<b>PREDATOR RED ZINFANDEL LODI, CALIFORNIA</b> An intense, full-bodied wine with dark fruits, cherry, and spice. Lingering tannins over a long, smoky finish.	10	37
<b>SONOMA CUTRER CHARDONNAY RUSSIAN RIVER, CA</b> The aromas in this vintage offer lime, lime zest with added complexity of hazelnut, roasted nuts, white pepper, and a hint of rose floral. Fruit flavors shine through with crisp, zesty Meyer lemon, notes of green melon, Bosc pear and minerality with a nice barrel spice finish.	13	49			
<b>HERMANN MOSER ROSI MOSI ROSE, AUSTRIA</b> This Rose is juicy and refreshing with hints of raspberries and strawberries. The finish is balanced with lively acidity and a slight effervescence.	14	53	<b>PIPER HEIDSIECK BRUT CHAMPAGNE FRANCE</b>		110
<b>UMBERTO FIORE MOSCATO D'ASTI ITALY</b> An aromatic semi-sparkling wine with half the carbonation of a typical sparkling wine. Extremely aromatic, with a famously complex perfume. Moscato d'Asti has a mild level of sweetness, counterbalanced by vibrant acidity.	10	38	<b>RAMEY CHARDONNAY RUSSIAN RIVER, CALIFORNIA</b>		75
<b>MEIOMI PINOT NOIR CALIFORNIA</b> Red wine's juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate.	13	49	<b>CLOS DU VAL CHARDONNAY NAPA, CALIFORNIA</b>		65
			<b>ANTICA MOUNTAIN SELECT CHARDONNAY NAPA, CA</b>		80
			<b>LAETITIA PINOT NOIR SANTA BARBARA, CALIFORNIA</b>		58
			<b>ELOUAN PINOT NOIR OREGON</b>		55
			<b>DECOY MERLOT CALIFORNIA</b>		65
			<b>HESS ALLOMI CABERNET SAUVIGNON NAPA, CA</b>		79
			<b>ROBERT MONDAVI EMBLEM CABERNET SAUVIGNON NAPA, CA</b>		70
			<b>SABOTAGE CABERNET SAUVIGNON NAPA, CA</b>		80