

menu

small

Shrimp Tempura ▲	18
Crispy Breaded Shrimp, Tempura Sauce	
Crispy Rice & Spicy Tuna Tartare ◆ ▲ ★ ■	16
Crispy Rice, Sriracha Mayo	
Crispy Pork Belly	14
Celery Root Purée, Green Apple, Shiso	
Chicken Skewers ◆	16
Mojo-Chili Glaze, Sour Orange Crema	
Sparrow Caesar Salad ◆ ★	14
Gem Lettuce, Masa Croutons, Chipotle	
Heart of Palm and Citrus Salad ▲ ★	15
Pomegranate, Fennel, Ponzu Dressing	

Warm Mushroom Salad ▲	16
Warm Sautéed Mushrooms, Butter Lettuce	
Edamame Dumpling ★	16
Vegetable Truffled Broth, Edamame, Chive	
Crispy Brussels Sprouts ▲ ★	12
Sweet Miso Glaze, Sesame	
Crudo ■	MP
chef's daily preparation	
Oysters (daily selection) ■	18 ½ DZ / 36 1 DZ
Asian Pear Mignonette, Cocktail Sauce	

large

12oz Prime NY Strip ▲	38
Korean BBQ Sauce, Kimchi	
Vegetable Fried Rice ▲ ★	18
Add: Shrimp 8, Lobster 12, Wagyu Beef 10, Pork 8	
Seared Faroe Island Salmon ▲	32
Szechuan Glaze, Baby Bok Choy	
Tokyo Hot Chicken Sando	22
Milk Bread, Pickled Cucumber, Napa Cabbage Slaw	
Lobster Mac and Cheese	24
Maine Lobster, Pipe Rigate, Sharp Cheddar	
Sparrow Burger ★	24
Grass Fed or Impossible, Sparrow Sauce, Truffled Jojo's	
Branzino ◆ ▲	34
Forbidden Black Rice, Miso Red Pepper Coulis	
Seared Duck Breast	37
Poached Asian Pear, Plum Sauce	

sushi corner

Salmon Roll ◆ ▲ ■	14
Salmon, Avocado, Sriracha	
3rd Street Crunch ◆ ▲ ■	16
Spicy Tuna, Masago, Tempura Flakes	
The Dalmar Dragon ▲	18
Fried Shrimp, Cucumber, Avocado	
Rainbow Roll ◆ ▲ ■	19
King Crab, Avocado, Salmon, Tuna, Yellow Tail	
Lobster Roll ◆ ▲ ■	19
Truffled Lobster, Asparagus, Avocado	

sweets

Taiyaki	12
Red Bean Filled Waffle, Black Sesame, and Banana Ice Cream	
Cookie Ice Cream Sandwich	9
Homemade Shortbread Cookies, Toragashi Chocolate Ice Cream	
Matchamisu ◆	9
Matcha Cream, Matcha Sponge Cake	

sides

Mac & Cheese ★

9/ea

Baby Bok Choy ◆ ▲

Fries, add Truffle +3 ◆

◆ gluten free ▲ dairy free ★ veg/veg optional ■ raw



Please wear your face mask in public spaces for the safety of employees and guest. You may remove your mask when seated at a table.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 21% service charge will be added to parties 6 or more.

cruise control

Easy drinking, tropically influenced riffs on classic cocktails



RED

Plymouth Gin, Cappelletti, Giffard Pamplemousse, Watermelon, Lime, Tajin 14



PIÑA COLADA

Sandeman Armada Sherry, Coconut Cream, Pineapple Juice, Nutmeg 16



TOKI-O LOOP

Suntory Toki Japanese Whiskey, Coconut, Citrus 15



CELESTIAL GLOW

Barr Hill Gin, Passion Fruit, Lime, Jasmine, Vanilla, Sparkling Wine 15



ARE YOU JEALOUS

Absolute Elyx Vodka, Junmai Sake, Cucumber, Lime, Coconut 17



PASSION NO.5

Green Tea Ketel One Vodka, Chinola Passion Fruit, Lillet Blanc, Lime Juice, Seltzer, Black Salt 16



MODERN GAYSHA

Sho Chiku Bai Nigori Sake, Kleo's Mastiha, Yuzu, Pineapple 15



LET'S GET INCREDIBLE

Espolón Tequila, Salted Grapefruit Cordial, Rhubarb, Lemon Juice, Seltzer, Black Salt 13

adventurous

Layered flavor profiles, more daring ingredients, luxe take on tropical-tiki



A1A

"The Dalmar" Patron Reposado, Lustau Sherry,
Celery, Lime, Jalapeño, Salt 15



TAI'D & TRUE

Plantation 5yr Rum, Hamilton Gold Rum, Verjus Blanc, Lustau
Sherry, Giffard Passion Fruit 15



POOL BOI

Avua Prata Cachaca, Singani 63, Lime Juice,
Giffard Blue Curacao 15



GREEN SHOGUN

Pierre Ferrand 1er Cru de Cognac, Ford's Gin,
Green Chartreuse, Cocoa, Matcha, Pineapple Juice 17



LIGHT KILLER

Glenlivet Founder's Reserve Scotch,
Giffard Apricot, Cacao, Cardamom 16



"ME OH MY"

Smooth Ambler Bourbon, Italicus Rosolio di Bergamotto,
Giffard Framboise, Calamansi Honey, Yuzu, Tonic, Sage 16



MIDNIGHT CHILD

Diplomatico Rum, PX Sherry, Espresso,
Dark Chocolate 15

group format

Cocktails for sharing, finished on cart tableside



MIXTAPE PUNCH

Havana Club Añejo 3 Year & Appleton's Reserve Rums,
Strawberry, Campari, Mixed Citrus Oleo, Sparkling Wine
150 serves 8-10



PSYCHIC VISIONS PUNCH

Lustau Manzanilla Sherry, Lillet Rosé, Don Julio Blanco Tequila,
Hibiscus, Watermelon & Lime Juices, Pamplemousse 64
serves 2-4



THREE, TWO CANS

Rhum J.M. VO, Singani 63, Batavea Arrack, Guava, Honey,
Fresh Citrus Juices 85 serves 4-6

beer

HAVANA LAGER

Concrete Beach, Miami, Florida 7

ABITA, STRAWBERRY LAGER

New Orleans, Louisiana 7

AMERICAN ALE, LAGUNITAS A LITTLE SUMPIN' SUMPIN'

Petaluma California 7

JAI ALAI IPA

Tampa, Florida 7

RADLER, STIEGL

Salzburg, Austria 7

BELGIUM WHITE, CIGAR CITY FLORIDA CRACKER

Tampa, Florida 7

bubbles & wine

BUBBLES

Prosecco Zero, IT 12 / 48
Crémant, May Georges, Loire Valley, FR 14 / 56
Champagne, Veuve Clicquot, FR 26 / 130
Prosecco Zero Rosé 12 / 48
Champagne, Taittinger Rosé, FR 28 / 140

WHITE

Pinot Grigio, Masi Agricola, Veneto, IT 12 / 48
Sauvignon Blanc, Domaine Fouriner, Loire Valley, FR 14 / 56
White Blend, Big Salt, Umpqua Valley, OR 13 / 52
Chardonnay, Schaller, Vielles Vignes, Chablis, FR 16 / 64

ROSÉ

Blend, Channé, Cotes de Provence, FR 12 / 48
Blend, Whispering Angel, Coted de Provence, FR 15 / 60

RED

Pinot Noir, Flowers, Sonoma Coast, CA 15 / 60
Grenache, Breca, Calatayud, SP 12 / 48
Cabernet Sauvignon, Hess Shirtail Ranches, North Coast, CA 15/60
Cabernet Franc, Domaine de Pallus, Chinon, Loire Valley, FR 14/56

bottle service

CHAMPAGNE

Dom Perignon 2008 Epernay FR	420
Krug Grand Cuvée Reims FR	450
Krug Rosé Reims FR (375 mL)	200
Louis Roederer Brut Nature Reims FR	150
Moët Epernay FR	125
Moët Ice Imperial Epernay FR	150
Moët Ice Imperial Rosé Épernay FR	160
Palmer & Co. Reims FR	90
Perrier-Jouët Épernay FR	140
Perrier-Jouët 2012 Belle Epoque Épernay FR	340
Taittinger Prestige Rosé Reims FR	140
Veuve Clicquot Yellow Label Reims FR	130
Veuve Clicquot 2008 La Grand Dame Reims FR	350

MAGNUM 1.5L

Billecart-Salmon Reims FR	275
Dom Perignon 2008 Epernay FR	1500
Laurent-Perrier Tour-Sur-Marine FR	175

VODKA

Absolut Elyx	300
Belvedere	300
Grey Goose	300
Ketel One	250
Tito's	250

GIN

Barr Hill	275
Bombay Sapphire	250
Hendricks	300
Monkey 47	350
Tanqueray	250

bottle service

TEQUILA

Avion Silver	300
Avion Reposado	350
Avion Añejo	400
Don Julio Silver	300
Don Julio Reposado	350
Don Julio Añejo	400
Don Julio 1942	600
Cincoro Blanco	200
Cincoro Repo	300
Cincoro Anejo	400
Patron Silver	300
Patron Reposado, "The Dalmar" Barrel Select	350

BOURBON & RYE

Angel's Envy	300
Bulleit Bourbon	250
Elijah Craig	300
Jack Daniels	250
Maker's Mark	250
Michter's Bourbon	325
Whistlepig Rye	350
Whistlepig Boss Hog	900

SCOTCH & IRISH

Balvenie 14yr	350
Jameson	300
Johnnie Walker Black	300
Johnnie Walker Blue	750
Laguvalin	400
Macallan 12yr	400
Macallan 18yr	900
Red Breast 12yr	325

bottle service

RUM

Bacardi Superior	250
Havana Club Anjeo	250
Flor de Caña 4 yr	275
Plantation 3 Star	250
Ron Zacapa	300
Ron Zacapa Negra	450
Rhum JM XO	350

COGNAC

Hennessy VS	350
Hennessy VSOP	450
Hennessy XO	700
Pierre Ferrand Ambre	350
Remy Martin	300