small

Oysters (daily selection) ✦ ■ — 18 ½ Dz | 36 Dz
Asian Pear Mignonette, Cocktail Sauce

Crispy Rice & Spicy Tuna Tartare ✦ ▲ ✷ ■ — 16
Avocado, Sriracha Mayo, Serrano Chili

Chicken Skewers ✦ — 16
Mojo-Chili Glaze, Sour Orange Crema

Edamame Dumpling ✷ — 16
Truffled Mushroom Broth, Edamame, Chive

Crispy Brussels Sprouts ✦ ▲ ✷ — 12
Sweet Miso Glaze, Sesame

Edamame ✦ ▲ ✷ **Spicy Edamame** ▲ ✷ — 8 | 10
Maldon Salt | Sambal, Oyster Sauce, Sesame Oil

Prawn and Asparagus Tempura ▲ ✷ — 21
Unagi Sauce

Berkshire Pork Dumpling — 16
Pan Seared, Scallion, Ponzu

Sparrow Caesar Salad ✷ — 14
Baby Gem Lettuce, Parmigiano, Croutons

Warm Mushroom Salad ✦ ▲ ✷ — 16
Warm Sautéed Mushrooms, Butter Lettuce

bao buns

Duck — 15
Cucumber, Hoisin, Scallion

Pork — 15
Pickled Cucumber, Soy Glaze

Mushroom ✷ — 15
Sesame Soy Glaze, Cucumber, Scallion

large

12oz Prime NY Strip ▲ ✦ — 49
Korno Grilled, Scallion, Sesame

Vegetable Fried Rice ▲ ✷ — 18
Add: Shrimp 8, Lobster 12, Steak 10, Pork 8

Seared Faroe Island Salmon ✦ — 32
Szechuan Glaze, Brocoli Rabe, Garlic, Chili

Tokyo Hot Chicken Sando — 22
Milk Bread, Pickled Cucumber, Napa Cabbage Slaw

Lobster Mac and Cheese — 24
Maine Lobster, Shells, Lobster Bechamel, Bread Crumbs

Sparrow Burger ✷ — 24
Grass Fed or Impossible, Sparrow Sauce, Truffle Fries

Pan Seared Scallops ✦ — 34
King Trumpet Mushrooms, Uni cream, Crispy Shallots

Thai Crispy Snapper ▲ — 45
Served Whole, Jasmin Rice, Gochujang

Market Fish — MP
Daily Preparation

sides 9|ea

Mac & Cheese ✷

Broccoli Rabe ✦

Fries, add Truffle +3 ✦

Jasmine Rice ✦ ▲ ✷

sushi corner

3rd Street Crunch ▲ ■ — 16
Spicy Tuna, Masago, Tempura Flakes

Salmon Roll ✦ ▲ ■ — 14
Avocado, Sriracha, Crispy Garlic

The Dalmar Dragon ▲ — 18
Shrimp Tempura, Cucumber, Avocado

Rainbow Roll ✦ ▲ ■ — 19
Crab Meat California, Salmon, Tuna, Hamachi, Shiso

Lobster Roll ✦ ▲ — 19
Truffled Lobster, Asparagus, Avocado

Hamachi Roll ✦ ▲ ■ — 19
Serrano Chili, Cucumber, Cilantro, Wasabi Tobiko, Ponzu

Salmon Crudo ▲ — 17
Ponzu, Scallion, Rice pearls

Chefs Sashimi Selection ✦ ▲ ■ — 50

Sashimi 4pc ✦ ▲ ■
Salmon 13 | Scallop 15 | Octopus 15 | Tuna 16 | Hamachi 16

✦ gluten free ▲ dairy free ✷ veg/veg optional ■ raw

*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.

SPW101421

cruise control

Easy drinking, tropically influenced riffs on classic cocktails

RED
Botanist Gin, Capalletti, Giffard Pamplemousse,
Watermelon, Lime, Tajin 14

PIÑA COLADA
Alvear Cream Sherry, Coconut Cream,
Pineapple Juice, Nutmeg 16

TOKI-O LOOP
Suntory Toki Japanese Whiskey, Coconut, Citrus 15

ARE YOU JEALOUS
Absolut 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
Corazon Blanco Tequila, Salted Grapefruit Cordial,
Rhubarb, Lemon Juice, Seltzer, Black Salt 14

MIDNIGHT CHILD
Diplomatico Rum, PX Sherry, Espresso,
Dark Chocolate 15

Please Drink Responsibly 2828805

adventurous

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

A1A
"The Dalmar" Patron Reposado, Lustau Sherry,
Celery, Lime, Jalapeño, Salt 15

FINDING DORI
Midori, Ten to One Rum, Sudachi, Matcha, Egg White 16

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

LEESHE
Lemongrass Infused Vodka & Sake, Giffard Lichi-Li,
Lo-Fi Amaro, Moscato d'Asti 15

LIGHT KILLER
Glenlevit Founder's Reserve Scotch,
Giffard Apricot, Cacao, Cardamom 16

"ME OH MY"
Woodinville Bourbon, Italicus Rosolio di Bergamot, Giffard
Framboise, Calamansi Honey, Yuzu, Tonic, Sage 16

THE 6TH FLOOR
Banana infused Rittenhouse Rye, Lo-Fi Sweet Vermouth,
Pineapple, Lemon 15

$PARE CHANGE
Pierre Ferande 1840, Umenoshi, Dry Curaçao, Lemon 16

Please Drink Responsibly 2828805

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 Fulano Blanco,
Hibiscus, Watermelon & Lime Juices, Pamplemousse
64 serves 2-4

HIGH TEA

Jameson Irish Whiskey, Oolong Tea,
Giffard Crème de Pêche, Citrus
140 Serves 8-10

MAGNITUDE 9.1

Coconut Washed Ilegal Mezcal,
Giffard Blue Curaçao, Lime, Sea Salt Foam
40 Serves 2

Please Drink Responsibly 2828805

bubbles & wine

BUBBLES

Prosecco Zero | No dosage | IT | NV	14 | 56
Prosecco Zero Rosé | No dosage | IT | NV	14 | 56
Laurent Perrier | Brut | Épernay | France | NV	split 27
Moët & Chandon | Brut Rosé | Épernay | France | NV	split 30

WHITE

Pinot Grigio | Masi Agricole | Veneto | IT | 2019	12 | 48
White Blend | Taboadella Villae | Dão | PT | 2020	12 | 48
Sauvignon Blanc | Squealing Pig | Marlborough | NZ | 2019	13 | 52
Chardonnay | Diatom | Santa Barbara | California | 2020	15 | 60

ROSÉ

Daou Family Estate | Paso Robles | California | 2020	13 | 52
By Ott | Domaine Ott |Cotes de Provence | France | 2020	15 | 60

RED

Super Tuscan | Donna Laura | Ali Rosso | Toscana | IT | 2019	13 | 52
Malbec | Trapiche |Medalla |Mendoza | AR | 2018	14 | 56
Pinot Noir | Valraven | Sonoma Coast | CA | 2018	16 | 64
Cabernet Sauvignon | Silver Ghost | Napa Valley | CA | 2017	18 | 72

Please Drink Responsibly 2828805

artisanal sake

JUNMAI/HONJOZO | PREMIUM GRADE
30% polished away, richer and fuller than other types, and with pronounced acidity.

JUNMAI GINJO/GINJO | SUPER PREMIUM GRADE
40% polished away, the flavor is more complex and delicate,
and both the flavor and the fragrance are often fruity and floral.

JUNMAI DAIGINJO/DAIGINJO | ULTRA-PREMIUM GRADE
Very highly polished rice to at least 50% and even more precise and labor-intensive methods.
The pinnacle of the brewers' art. Generally light, complex and fragrant.

by the glass

3OZ | 720ML

DASSAI 45 JUNMAI DAIGINJO "OTTER FEST" 13 | 72
Sweet aromas of grape juice, cotton candy, and a hint of lemon with a full-figured flavor.

KIKUSUI JUNMAI GINJO "CHRYSANTHEMUM" 12 | 69
Crisp, clean, and smooth with hints of citrus and persimmons.

DAIMON TOKUBETSU JUNMAI NIGORI "ROAD TO OSAKA" 10 | 59
Plush, velvety Nigori sake which has a bright, lively and rustic flavor.

bottle

300ML

SENKIN MUKU JUNMAI DAIGINJO "MODERN" 47
Pure with pronounced and vibrantly fruity flavor of melons with a well-balanced umami heft.

KANBARA JUNMAI GINJO "BRIDE OF THE FOX" 35
Aromas of roasted nuts white chocolate. Ripe honeydew notes finish crisp
with a hint of lingering sweetness.

FUKUCHO JUNMAI GINJO "MOON ON WATER" 39
Fresh and well-structured, with subtle notes of pear and Fuji apple t
hat finishes creamy and soft-sweet to dry.

Please Drink Responsibly 2828805

draft beer

9

CONCRETE BEACH, HAVANA LAGER
Miami, Florida

BARREL OF MONKS, SINGLE IN HAVANA, BLONDE ALE
Boca Raton, Florida

CIGAR CITY, JAI ALAI, IPA
Tampa, Florida

STIEGL, RADLER
Salzburg, Austria

CIGAR CITY, FROST PROOF, BELGIUM WHITE
Tampa, Florida

SEASONAL DRAFT

Please Drink Responsibly 2828805

LOUIS XIII

Rémy de Martin

think a century ahead

Each decanter is the life achievement
of generations of cellar masters

A blend of up to 1,200 eaux-de-vie
100% From cognac grande champagne

ONE HALF OUNCE | 120

ONE OUNCE | 240

TWO OUNCES | 480

MR. MARTIN | 200
Louis XIII, Demerara, Bitters

Please Drink Responsibly 2828805

sweets

12

Chocolate Lava Cake
Warm Chocolate Center,Vanilla Gelato, Caramel

Pineapple Upside Down Cake
Confit Pineapple, Rum Caramel

Strawberry Creamsicle
Blood Orange Center, Ruby Crunch

Pastry Chef
Ana Young

Sparrow