CEVICHES

Peruvian Style Wahoo Ceviche red onions, sweet potato, chulpe, cilantro & seasoning pepper leche de tigre	20
Seafood Ceviche shrimps, octopus, calamari, jalapeno, chulpe, passion fruit leche de tigre	25
Heart of Palm & Pineapple Ceviche heart of palm, pineapple leche de tigre, avocado, kale chips	18
Saint June Trio	26

APPETIZERS

Pan de Queso mango chutney	10
Salt Cod Fritters cilantro & parsley mojo	13
Coconut Vegan Wrap josper mushrooms, spicy citrus dip	14
Pork Belly sugarcane & coffee glaze	21
Josper Eggplant oaxaca cheese, roasted peppers, sunflower seeds	19
Blue Hill Bay Mussels cherry tomatoes, cilantro lime butter	22

ENTRÉE

Lobster & Calamari Paella bomba rice, saffron & garlic aioli	38
Local Snapper chorizo cream, potato chips, piquillo salsa	30
Jerk Chicken mango slaw & chutney	30
Lamb Shortloin Chops panela honey, pink pepper crust, josper onions, mint jus	40
Wagyu Beef Picanha south argentinian chimichurri	60
Mexican Pork Ribs chile guajillo crust, black garlic aioli, honey	30
Cauliflower Risotto cashew cream cheese, mushrooms, walnut, kale, dried berries	23

SIDES

Rum Glazed Maduros	8
Avocado Fries	10
Roasted Potato cotija cheese	9
Rice & Black Beans	8
Josper Veggie Bowl	10

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SAINT JUNE

SIGNATURE (20) COCKTAILS

Jenever
Hayman's Gin, Watermelon, Grapefruit, Lime, Moët & Chandon Champagne

Guanabana
Avion Blanco Tequila, Facundo Neo Rum, Soursop, Lime, Sugar Syrup

Lady Loren
Patron Reposado Tequila, Dolin Dry Vermouth, Lemon, Strawberry Oleo

Tourist Tree
Yola Mezcal, Cocchi Vermouth de Torino, Campari, Orange Cordial

Cinco Lagas
Don Julio Blanco Tequila, Passionfruit, Lime, Agave

Chic and Skinny
Fortaleza Blanco Tequila, Lemon, Lime, Agave

Barbarella
Los Vecinos del Campo Mezcal, Giffard's Orange Liqueur, Pineapple Cordial, Jalapeno Mint Agave, Lime

Pure Paradox
Hennessy Pure White, Lime, Lemon, Berry Shrub, Honey Ginger Syrup, Soda

Aviary
Plantation Rum, Zacapa 23, Campari, Pineapple Cordial, Lime, Demerara Syrup

Ruby X
Fortaleza Reposado Tequila, Cointreau, Guava, Lime, Cayenne Syrup

Tamarindo
Patron Silver Tequila, Tanqueray Gin, Benedictine, Tamarind, Lime, Angostura Bitters

Carajilo
Sazerac Rye Bourbon, Montenegro Amaro, Espresso, Vanilla Syrup

SPIRITLESS (12) COCKTAILS

Sacred Aloe
Aloe Vera Juice, Lemon, Basil Syrup

Summer Dance
Lyre's Italian Orange, Tonic

BEER

BOTTLE / BUCKET

Caybrew, Caybrew Light, White Tip, Shell Shock IPA
7/26

Corona Extra, Corona Light, Coors Light, Heineken, Red Stripe
8/30

Heineken Zero
8/30

WINE / CHAMPAGNE

Ritual Sauvignon Blanc, Casablanca Valley, Chile
15 / 60

Lava Cap Chardonnay, "Reserve", El Dorado, California
17 / 68

Island Hope Pinot Grigio, Rubicone, Italy
12/48

Michel Girault "Cuvée Délice", Sancerre, Loire, France
25/100

Jaffelin Aligoté, Bourgogne, Burgundy, France
16 / 64

Michel Rolland "Mariflor", Malbec, Mendoza, Argentina
16 / 64

Plowbuster Pinot Noir, Oregon, USA
15/60

Paul Hobbs "Felino", Cabernet Sauvignon, Mendoza, Argentina
20/80

Sean Walker McBride Pinot Noir, "Aisling Vineyard", Los Carneros, California
20 / 80

B Wise Vinyards Proprietary Red, "Wisdom", Moon Mountain District, California, USA
17 / 68

Maison Chanzy Les Bussieres Pinot Noir, Mercurey, Bourgogne, France
25/100

Can Sumoi La Rosa, Penedes, Spain
16/64

Legras & Haas Brut Rose, Champagne, France, NV
30 / 150

Raventos I Blanc Blanc de Blancs, Brut, Vino Espumoso de Calidad, Spain
16 / 64

Moët & Chandon Imperial Brut, Champagne, France, NV
28/140

Taittinger Brut, La Francaise, Champagne, France, NV
32/160

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