

+
COCKTAILS
+

RASPBERRY 75 16
Tito's vodka, fresh raspberries,
lemon juice, sugar, prosecco

HEMINGWAY'S AFFAIRS 16
Bacardi superior rum, maraschino,
lime & grapefruit juice, moscato d'asti

CUCUMBER RON COLLINS 16
Flor de caña rum, cucumber & lime juice,
sugar, himalayan salt, soda water

**BARREL AGED
MEZCAL NEGRONI** 16
Montelobos mezcal,
casamigos reposado tequila,
aperol, sweet vermouth,
coffee & cocoa bitters

FLAMINGO MOJITO 16
Miami club rum, watermelon juice,
ginger syrup, mint

SPICY TIKI MANGO 16
Don julio tequila blanco, mango puree,
cayenne-agave syrup, lime juice

FIFTY POUNDS & TONIC 16
Fifty pounds gin, st. germain, lemon juice,
grapefruit bitters, tonic water

ITALIAN SOUR 16
Gra'it grappa, campari, lemon juice,
sugar, egg white, bitters

MIAMI VICE MULE 16
Miami club rum, liqueur strega,
lime juice, ginger beer

STARDUST VODKA MARTINI 18
Absolut elyx vodka, dry vermouth,
maraschino, orange bitters

MAI TAI 16
Cruzan rum & appleton reserve dark rum,
orange liqueur, orgeat, lime juice, orchid

NIGHT CAP 16
St. augustine gin, cognac,
white crème de cacao, lime juice

ZACAPA OLD FASHIONED 16
Zacapa 23, sugar, chocolate bitters,
grapefruit peel

CHURCHILL 16
Cardenal mendoza brandy, tawny port wine,
benedictine, flamed orange peel

+
APPETIZERS
+

CLASSIC GUACAMOLE 12
Assorted freshly baked corn,
pita and plantain chips

AHI TUNA TARTARE 12
Marinated with Mexican chilies,
pineapples and chicharron

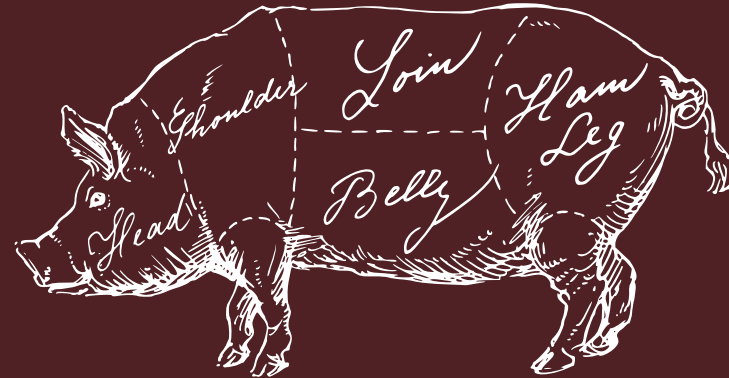
PERUVIAN SATAY 12
Shrimp and scallops skewers
marinated with aji panca

"PATAGONIA" EMPANADAS 14
Your choice of:
beef, chicken, chorizo, ham and Swiss cheese, vegetarian

HOMESTEAD TOMATO AND LEEK SOUP 12
Served with brioche cheese sandwich

GRILLED OCTOPUS 19
Octopus marinated in chimichurri,
fingerling potatoes, Swiss chard, snow peas

CHURRASCO ANTICUCHO 14
Churrasco skewer, aji panca marinade,
cilantro puree, grilled lime



+
SALADS
+

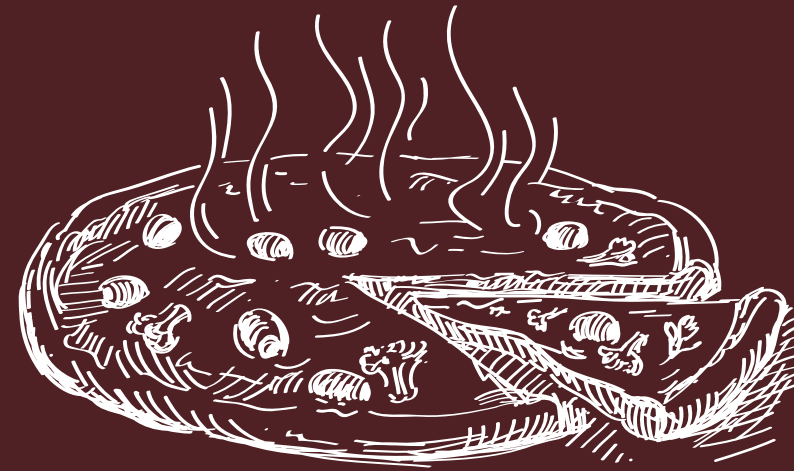
ORGANIC BABY ROMAINE 16
Sun dried tomato kalamata tapenade,
za'atar croutons

MARKET NICOISE SALAD 19
Peruvian potatoes, quail eggs,
seared ahi tuna, vinaigrette dressing

ROASTED BEET CARPACCIO 16
Walnut crusted goat cheese,
arugula mint salad, citrus vinaigrette

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil,
balsamic pearls "Uriah's Urban Farm" organic basil

PALMITO AND WATERCRESS SALAD 14
Fresh hearts of palm, farro,
green peas, watercress



+
PIZZA
+

MARGHERITA PIZZA 16
Mozzarella di buffala,
tomato sauce and basil

ARTICHOKE AND PROSCIUTTO 18
Artichokes, zucchini, gruyere cheese
and prosciutto di Parma

+
SANDWICHES
+

COLLINS SIGNATURE BURGER 22
Grass fed beef burger, bacon, grilled heirloom tomato,
pickled cucumber and arugula,
"Winter Park Farm" florida cheddar cheese,
"Zak the Baker" brioche bun

CUBAN BURGER 19
Ropa vieja, Swiss cheese,
pickles, yellow mustard

GRILLED MAHI SANDWICH 21
Aji panca marinated mahi mahi, tomato,
lettuce, avocado cilantro mayo, brioche bun

HOME-MADE TURKEY BURGER 20
100% Free range and organic turkey,
caramelized onions & arugula,
"Winter Park Farm" florida cheddar cheese,
"Zak the Baker" brioche bun

TURKEY SANDWICH 18
Organic roasted turkey breast, bacon,
heirloom tomato, Florida cheddar cheese

CLASSIC TUNA SALAD SANDWICH 17
Solid white albacore, mayonnaise,
multigrain country bread

+
ENTREES
+

CHICKEN AND WAFFLE 18
Cheddar and zucchini waffle, crispy chicken,
avocado, tomato lettuce, yuzu and maple syrup mayo

GRILLED SKIRT STEAK 26
Lime-jalapeno marinated skirt steak,
charred tomatoes & avocado

**ROASTED FREE RANGE
ORGANIC HALF CHICKEN** 24
Usda organic chicken from "Ft. McCoy Ranch Ocala",
chipotle and citrus marinade, roasted purple potatoes,
grilled asparagus

FISH TACOS 19
Fried or grilled grouper, corn tortilla, coleslaw,
guacamole, sour cream, pico de gallo,

SPAGHETTI POMODORO 21
Pomodoro sauce, basil, cherry tomatoes

FLORIDA SNAPPER PAPILOTTE 26
Florida snapper baked in folded transparent paper,
cherry tomatoes, baby carrots, Swiss chard,
snow peas, asparagus

+
SIDES 8
+

GRILLED GREEN ASPARAGUS

PERUVIAN MASH POTATO

ROASTED TOMATOES PROVENCEALE

MADUROS

ROASTED RAINBOW POTATOES

PARMESAN TRUFFLE FRIES



+ LUN +

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

We proudly partner with local farmers and artisans such as:

Zak the Baker, Panther Coffee, Uriah's Urban Farms, Winter Park Dairy Farm, Bee My Honey, Palmetto Creek Farm, Fort McCoy Ranch Ocala, Patagonia Empanada

+
MIA
+

Bar Collins

+
FLA
+

+
COCKTAILS
+

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Tito's vodka, fresh raspberries,
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Bacardi superior rum, maraschino,
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Flor de caña rum, cucumber & lime juice,
sugar, himalayan salt, soda water

**BARREL AGED
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Montelobos mezcal,
casamigos reposado tequila,
aperol, sweet vermouth,
coffee & cocoa bitters

FLAMINGO MOJITO 16
Miami club rum, watermelon juice,
ginger syrup, mint

SPICY TIKI MANGO 16
Don julio tequila blanco, mango puree,
cayenne-agave syrup, lime juice

FIFTY POUNDS & TONIC 16
Fifty pounds gin, st. germain, lemon juice,
grapefruit bitters, tonic water

ITALIAN SOUR 16
Gra'tit grappa, campari, lemon juice,
sugar, egg white, bitters

MIAMI VICE MULE 16
Miami club rum, liqueur strega,
lime juice, ginger beer

STARDUST VODKA MARTINI 18
Absolut elyx vodka, dry vermouth,
maraschino, orange bitters

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Cruzan rum & appleton reserve dark rum,
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NIGHT CAP 16
St. augustine gin, cognac,
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ZACAPA OLD FASHIONED 16
Zacapa 23, sugar, chocolate bitters,
grapefruit peel

CHURCHILL 16
Cardenal mendoza brandy, tawny port wine,
benedictine, flamed orange peel

+
APPETIZERS
+

CLASSIC GUACAMOLE 12
Assorted freshly baked corn,
pita and plantain chips

AHI TUNA TARTARE 12
Marinated with Mexican chilies,
pineapples and chicharron

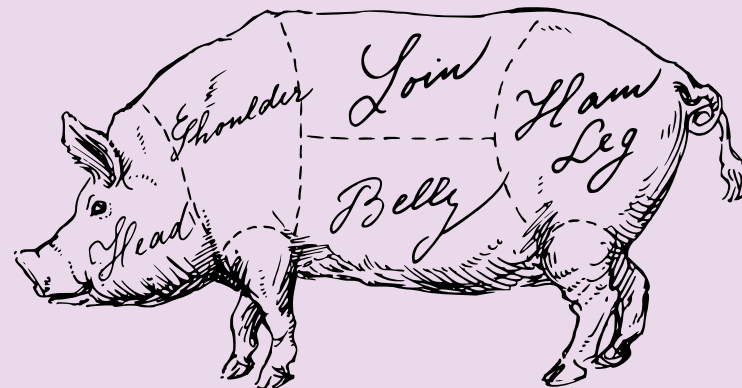
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marinated with aji panca

"PATAGONIA" EMPANADAS 14
Your choice of:
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Served with brioche cheese sandwich

GRILLED OCTOPUS 19
Octopus marinated in chimichurri,
fingerling potatoes, Swiss chard, snow peas

CHURRASCO ANTICUCHO 14
Churrasco skewer, aji panca marinade,
cilantro puree, grilled lime



+
SALADS
+

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za'atar croutons

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Peruvian potatoes, quail eggs,
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ROASTED BEET CARPACCIO 16
Walnut crusted goat cheese,
arugula mint salad, citrus vinaigrette

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil,
balsamic pearls "Uriah's Urban Farm" organic basil

PALMITO AND WATERCRESS SALAD 14
Fresh hearts of palm, farro,
green peas, watercress



+
PIZZA
+

MARGHERITA PIZZA 16
Mozzarella di buffala,
tomato sauce and basil

ARTICHOKE AND PROSCIUTTO 18
Artichokes, zucchini, gruyere cheese
and prosciutto di Parma

+
SANDWICHES
+

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"Zak the Baker" brioche bun

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Ropa vieja, Swiss cheese,
pickles, yellow mustard

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Solid white albacore, mayonnaise,
multigrain country bread

+
ENTREES
+

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Pomodoro sauce, basil, cherry tomatoes

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Florida snapper baked in folded transparent paper,
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snow peas, asparagus

+
SIDES 8
+

GRILLED GREEN ASPARAGUS

PERUVIAN MASH POTATO

ROASTED TOMATOES PROVENCEALE

MADUROS

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PARMESAN TRUFFLE FRIES



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MIA
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Bar Collins

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COCKTAILS
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Tito's vodka, fresh raspberries,
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coffee & cocoa bitters

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Fifty pounds gin, st. germain, lemon juice,
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Zacapa 23, sugar, chocolate bitters,
grapefruit peel

CHURCHILL 16
Cardenal mendoza brandy, tawny port wine,
benedictine, flamed orange peel

+
APPETIZERS
+

CLASSIC GUACAMOLE 12
Assorted freshly baked corn,
pita and plantain chips

AHI TUNA TARTARE 12
Marinated with Mexican chilies,
pineapples and chicharron

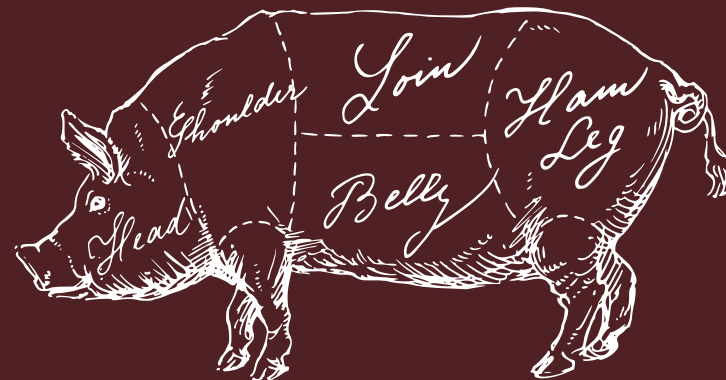
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Your choice of:
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Served with brioche cheese sandwich

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Octopus marinated in chimichurri,
fingerling potatoes, Swiss chard, snow peas

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Churrasco skewer, aji panca marinade,
cilantro puree, grilled lime



+
SALADS
+

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Sun dried tomato kalamata tapenade,
za'atar croutons

MARKET NICOISE SALAD 19
Peruvian potatoes, quail eggs,
seared ahi tuna, vinaigrette dressing

ROASTED BEET CARPACCIO 16
Walnut crusted goat cheese,
arugula mint salad, citrus vinaigrette

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil,
balsamic pearls "Uriah's Urban Farm" organic basil

PALMITO AND WATERCRESS SALAD 14
Fresh hearts of palm, farro,
green peas, watercress



+
PIZZA
+

MARGHERITA PIZZA 16
Mozzarella di buffala,
tomato sauce and basil

ARTICHOKE AND PROSCIUTTO 18
Artichokes, zucchini, gruyere cheese
and prosciutto di Parma

+
SANDWICHES
+

COLLINS SIGNATURE BURGER 22
Grass fed beef burger, bacon, grilled heirloom tomato,
pickled cucumber and arugula,
"Winter Park Farm" florida cheddar cheese,
"Zak the Baker" brioche bun

CUBAN BURGER 19
Ropa vieja, Swiss cheese,
pickles, yellow mustard

GRILLED MAHI SANDWICH 21
Aji panca marinated mahi mahi, tomato,
lettuce, avocado cilantro mayo, brioche bun

HOME-MADE TURKEY BURGER 20
100% Free range and organic turkey,
caramelized onions & arugula,
"Winter Park Farm" florida cheddar cheese,
"Zak the Baker" brioche bun

TURKEY SANDWICH 18
Organic roasted turkey breast, bacon,
heirloom tomato, Florida cheddar cheese

CLASSIC TUNA SALAD SANDWICH 17
Solid white albacore, mayonnaise,
multigrain country bread

+
ENTREES
+

CHICKEN AND WAFFLE 18
Cheddar and zucchini waffle, crispy chicken,
avocado, tomato lettuce, yuzu and maple syrup mayo

GRILLED SKIRT STEAK 26
Lime-jalapeno marinated skirt steak,
charred tomatoes & avocado

**ROASTED FREE RANGE
ORGANIC HALF CHICKEN** 24
Usda organic chicken from "Ft. McCoy Ranch Ocala",
chipotle and citrus marinade, roasted purple potatoes,
grilled asparagus

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Fried or grilled grouper, corn tortilla, coleslaw,
guacamole, sour cream, pico de gallo,

SPAGHETTI POMODORO 21
Pomodoro sauce, basil, cherry tomatoes

FLORIDA SNAPPER PAPILOTTE 26
Florida snapper baked in folded transparent paper,
cherry tomatoes, baby carrots, Swiss chard,
snow peas, asparagus

+
SIDES 8
+

GRILLED GREEN ASPARAGUS

PERUVIAN MASH POTATO

ROASTED TOMATOES PROVENCEALE

MADUROS

ROASTED RAINBOW POTATOES

PARMESAN TRUFFLE FRIES



+ LUN +

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MIA
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Bar Collins

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COCKTAILS
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APPETIZERS
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CLASSIC GUACAMOLE 12
Assorted freshly baked corn,
pita and plantain chips

AHI TUNA TARTARE 12
Marinated with Mexican chilies,
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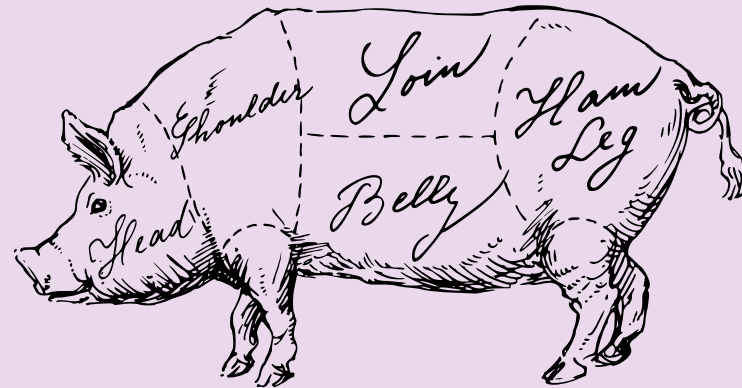
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SALADS
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Walnut crusted goat cheese,
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LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil,
balsamic pearls "Uriah's Urban Farm" organic basil

PALMITO AND WATERCRESS SALAD 14
Fresh hearts of palm, farro,
green peas, watercress



+
PIZZA
+

MARGHERITA PIZZA 16
Mozzarella di buffala,
tomato sauce and basil

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Artichokes, zucchini, gruyere cheese
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SANDWICHES
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ENTREES
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SIDES 8
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GRILLED GREEN ASPARAGUS

PERUVIAN MASH POTATO

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+
MIA
+

Bar Collins

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FLA
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+
BAR COLLINS BITES
+

MEDIANOCHE SLIDERS 12
"Zak the Baker" brioche bun, "Palmetto Creek"
free range roasted pork loin, smoked ham,
Swiss cheese, yellow mustard, pickles

CHURRASCO ANTICUCHO 14
Churrasco skewer, ahi panca marinade,
cilantro puree, grilled lime

CLASSIC GUACAMOLE 12
Assorted freshly baked corn, pita and plantain chips

"PATAGONIA" EMPANADAS 14
Choice of:
beef, chicken, chorizo, ham and Swiss cheese, vegetarian

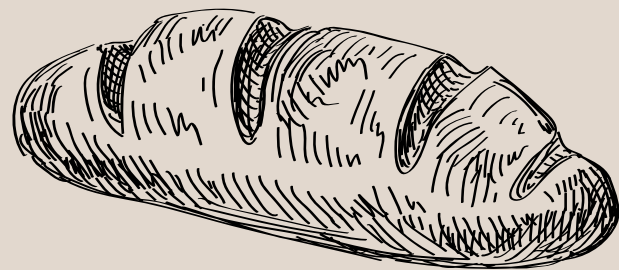
AHI TUNA TARTARE 12
Marinated with Mexican chilies,
pineapples and chicharron

GRILLED OCTOPUS 19
Octopus marinated in chimichurri,
fingerling potatoes, Swiss chard, snow peas

EDAMAME HUMMUS 10
Wonton chips, baked pita bread

LOCAL FLORIDA CHEESES 22
"Winter Park Dairy" cheese selection
florida tomme, chipotle cheddar, blue sunshine, aged cheddar,
local organic honey from "Bee my Honey"

VEGETARIAN ZUCCHINI CAKES 12
Mango rum chutney
"A play on crab cake made with zucchini for vegetarian lovers"



+
SALADS
+

ORGANIC BABY ROMAINE 16
Sun dried tomato pesto, kalamata tapenad, za'atar croutons

ROASTED BEET CARPACCIO 16
Walnut crusted goat cheese,
arugula mint salad, citrus vinaigrette

PALMITO AND WATERCRESS SALAD 14
Fresh hearts of palm, farro,
green peas, watercress

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil,
balsamic pearls, "Uriah's Urban Farm" organic basil



+
BRICK OVEN
+

MARGHERITA PIZZA 16
Mozzarella di bufala, tomato sauce, fresh basil

CUBAN PIZZA 17
Roasted "Palmetto Creek Farm" pork loin,
Swiss cheese, yellow mustard, pickles

CHORIZO CALZONE 17
Hand made chorizo "from our butcher shop",
tomato basil sauce, mozzarella cheese, cage free egg

**MEATBALL AND ROASTED
MINI PEPPERS PIZZA** 17
Tomato basil sauce, Parmesan and mozzarella cheese

ARGENTINEAN PROVOLETA 14
Tomato jam, pizza bread
"An Argentinian classic melted provoleta
cheese baked in our stone oven"

CHEDDAR AND ARTICHOKE DIP 12
Melted "Winter Park Dairy" chipotle cheddar,
roasted artichoke, pizza bread

ROASTED CHICKEN WINGS 16
Chipotle and Florida orange marinated wings

+
BRICK OVEN DESSERT
+

BANANA AND CHOCOLATE PIZZA 14
Hazelnut Valrhona chocolate spread,
strawberries, mini marshmallows

S'MORES CASSEROLE 12
Graham cracker crust,
melted chocolate and marshmallow

+
ENTREES
+

COLLINS SIGNATURE BURGER 22
Grass fed beef burger, bacon, grilled heirloom tomato,
pickled cucumber and arugula,
"Winter Park Farm" florida cheddar cheese,
"Zak the Baker" brioche bun

HOME-MADE TURKEY BURGER 20
100% Free range and organic turkey,
caramelized onions and arugula,
"Winter Park Farm" florida cheddar cheese,
"Zak the Baker" brioche bun

**ROASTED FREE RANGE
ORGANIC HALF CHICKEN** 24
Usda organic chicken from "Ft. McCoy Ranch Ocala",
chipotle and citrus marinated, roasted purple potatoes,
grilled asparagus

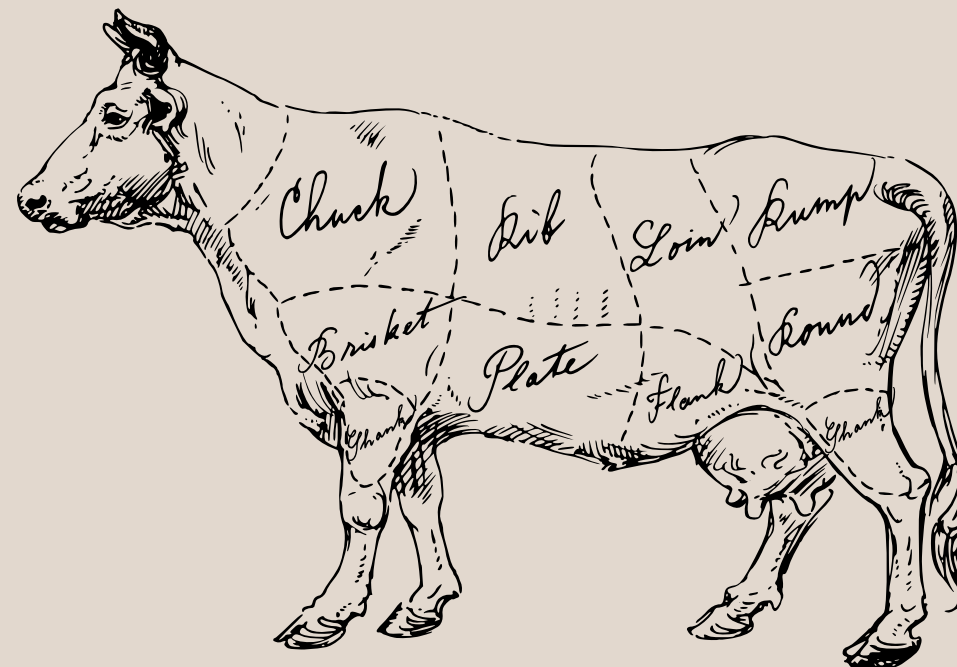
CHILEAN SEA BASS "ADOBO" 34
Yucca puree, salsa verde, Middleneck clams

SEAFOOD PARRILLADA 38
Grouper chorizo, squid-rice morcilla sausage,
swordfish skirt steak, asparagus and zucchini,
chimichurri and raw pepper salsa

**"ROPA VIEJA" STYLE BRAISED
SHORT RIBS PASTA** 32
Papardelle pasta, short rib ragu,
kale and Parmesan cheese

N.Y STRIP STEAK FRITES 42
14 oz. Grass-fed beef, parmesan
truffle fries, roasted asparagus

SAFFRON GULF SHRIMP RISOTTO 29
Roasted grapes tomatoes, basil pesto,
shaved Parmesan cheese



+
TO SHARE
(choose 2 sides of your choice)
+

WHOLE ROASTED SNAPPER 49
Two pounder, roasted whole snapper

BONE-IN RIB EYE 59
24 oz. grass-fed beef

**WHOLE ROASTED FREE RANGE
ORGANIC CHICKEN** 42
Usda organic chicken from "ft. mccooy ranch ocala",
chipotle and citrus marinated, roasted rainbow potatoes,
grilled asparagus



+
SIDES 8
+

GRILLED GREEN ASPARAGUS

PERUVIAN MASHED POTATOES

ROASTED TOMATOES PROVENCEALE

MADUROS

ROASTED RAINBOW POTATOES

PARMESAN TRUFFLE FRITES

+ DIN +

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

We proudly partner with local farmers and artisans such as:

Zak the Baker, Panther Coffee, Uriah's Urban Farms, Winter Park Dairy Farm, Bee My Honey, Palmetto Creek Farm, Fort McCoy Ranch Ocala, Patagonia Empanada

+
MIA
+

Bar Collins

+
FLA
+

+
COCKTAILS
+

RASPBERRY 75 16

Tito's Vodka, Fresh Raspberries,
Lemon Juice, Sugar, Prosecco

HEMINGWAY'S AFFAIRS 16

Bacardi Superior Rum, Maraschino, Lime &
Grapefruit Juice, Moscato d'Asti

CUCUMBER RON COLLINS 16

Flor de Caña Rum, Cucumber & Lime Juice,
Sugar, Himalania Salt, Soda Water

BARREL AGED MEZCAL NEGRONI 16

Montelobos Mezcal, Casamigos Reposado Tequila,
Aperol, Sweet Vermouth, Coffee & Cocoa Bitters

FLAMINGO MOJITO 16

Miami Club Rum, Watermelon Juice,
Ginger Syrup, Mint

SPICY TIKI MANGO 16

Don Julio Tequila Blanco, Mango Puree,
Cayenne-Agave Syrup, Lime Juice

FIFTY POUNDS & TONIC 16

Fifty Pounds Gin, St. Germain, Lemon Juice,
Grapefruit Bitters, Tonic Water

ITALIAN SOUR 16

Gra'it Grappa, Campari, Lemon Juice,
Sugar, Egg White, Bitters

MIAMI VICE MULE 16

Miami Club Rum, liqueur strega, Lime Juice,
Ginger Beer

STARDUST VODKA MARTINI 18

Absolut Elyx Vodka, Dry Vermouth,
Maraschino, Orange Bitters

MAI TAI 16

Cruzan Rum & Appleton Reserve Dark Rum,
Orange Liqueur, Orgeat, Lime Juice, Orchid

NIGHT CAP 16

St. Augustine Gin, Cognac,
White Crème De Cacao, Lime Juice

ZACAPA OLD FASHIONED 16

Zacapa 23, Sugar, Chocolate Bitters,
Grapefruit Peel

CHURCHILL 16

Cardenal Mendoza Brandy, Tawny Port Wine,
Benedictine, Flamed Orange Peel

+
BAR MENU
+

SMALL BITES

MEDIANOCHE SLIDERS 12
"Zak the Baker" brioche bun, "Palmetto Creek" free range roasted pork loin, smoked ham, Swiss cheese, yellow mustard, pickles

CHURRASCO ANTICUCHO 14
Churrasco skewer, ahi panca marinade, cilantro puree, grilled lime

CLASSIC GUACAMOLE 12
Assorted freshly baked corn, pita and plantain chips

"PATAGONIA EMPANADAS" 14
Choice of:
Beef, chicken, chorizo, ham and Swiss, vegetarian

AHI TUNA TARTARE 12
Marinated with Mexican chilies, pineapples & chicharron

GRILLED OCTOPUS 19
Octopus marinated in chimichurri, fingerling potatoes, Swiss chard, snow peas

EDAMAME HUMMUS 10
Wonton chips, baked pita bread

LOCAL FLORIDA CHEESES 22
"Winter Park Dairy" cheese selection
Florida tomme, chipotle cheddar, blue sunshine, aged cheddar, local organic honey from "Bee My Honey"

BIG BITES

MARGHERITA PIZZA 16
Mozzarella di bufala, tomato sauce, fresh basil

CUBAN PIZZA 17
Roasted "Palmetto Creek Farm" pork loin, Swiss cheese, yellow mustard, pickles

**MEATBALL AND ROASTED
MINI PEPPERS PIZZA** 17
Tomato basil sauce, parmesan and mozzarella cheese

CHORIZO CALZONE 17
Handmade chorizo "from our Butcher Shop", tomato basil sauce, mozzarella cheese, cage free egg

ROASTED CHICKEN WINGS 16
Chipotle and Florida orange marinated wings

COLLINS SIGNATURE BURGER 22
Grass fed beef burger, bacon, grilled heirloom tomato, pickled cucumber and arugula, "Winter Park Farm" Florida cheddar cheese, "Zak the Baker" brioche bun

HOME-MADE TURKEY BURGER 20
100% Free range and organic turkey, caramelized onions and arugula, "Winter Park Farm" Florida cheddar cheese, "Zak the Baker" brioche bun

SALADS

ORGANIC BABY ROMAINE 16
Sun dried tomato kalamata tapenade, za'atar croutons

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil, balsamic pearls
"Uriah's Urban Farm" organic basil

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+
WINES
+

CHAMPAGNES & SPARKLING

	Glass	Bottle
Lunetta Prosecco, Sparkling Wine, Italy	12	48
Domaine Chandon, Brut Classic, California	split 187ml	13
Nicolas Feuillatte, Brut, Champagne France	19	90
Moet Chandon, Imperial, Brut, Champagne, France	23	112
Veuve Clicquot, Brut, Yellow Label, Champagne, France	28	140
Nicolas Feuillatte, Rosé, Champagne, France	22	110

ROSE & SWEET

Jean Luc Colombo Cape Bleue Rosé, France	12	48
Beringer, White Zinfandel, Napa Valley, California	10	38
Ruffino, Moscato d'Asti, Piedmont, Italy	11	45
La Chapelle Gordonne Rosé, Provence, France	24	60
Smoke Tree, Rosé, Sonoma, California	14	56

LIGHT INTENSITY WHITES

Banfi, Le Rime, Pinot Grigio, Friuli-Venezia, Italy	12	48
Hugel, Pinot Gris, Alsace, France	15	60
Chateau Ste. Michelle, Riesling, " Saint M " Pfalz, Germany	13	50
Invitation, Sauvignon Blanc, Applegate, California	11	44
Brancott, Sauvignon Blanc, Marlborough, New Zealand	12	48
Chateau De Sancerre, Loire, France	16	64

CHARDONNAY

Invitation, Applegate Valley , California	11	44
Joel Gott " Unoaked ", Monterey, California	13	50
Natura "Organic" Emiliana, Chile	12	48
Cakebread, Napa Valley, California	24	96
Georges Duboeuf, Pouilly-Fuisse, Burgundy, France	16	64

+
WINES
+

PINOT NOIR

	Glass	Bottle
Invitation, Applegate Valley, Oregon	11	44
SeaGlass, Santa Barbara, California	13	50
Laboure ROI Burgundy, France	13	50
Lyric by Etude, Santa Barbara County, California	14	55
Belle Glos Meiomi, Central Coast, California	16	64

MERLOT

Invitation, Applegate Valley, Oregon	11	44
Emmolo, Napa Valley, California	16	64
14 Hands, Columbia Valley, Washington	12	48

CABERNET SAUVIGNON

Invitation, Applegate Valley, Oregon	11	44
Fortress, Sonoma, California	15	60
Spellbound, Napa, California	12	48
Justin Vineyards, Paso Robles, California	16	62
Jordan, Sonoma, California	18	82

INTERNATIONAL & BLENDS

Banfi, Chianti, Tuscany, Italy	13	50
Trivento Reserve, Malbec, Mendoza, Argentina	12	48

+
WINES
+

CHAMPAGNE & SPARKLING

	Bottle
Domaine Chandon, Brut Classic, California	50
Piper-Heidsieck, Brut, Champagne, France	95
Veuve Clicquot, Rosé, Champagne, France	145
Laurent-Perrier, Rosé, Brut, Champagne, France	197
Dom Perignon, Brut, Champagne, France	375
Louis Roederer, Brut, Cristal, Champagne, France	475
Perrier-Jouet, Brut, Champagne, France	110

PINOT GRIS & PINOT GRIGIO

Maso Canali, Pinot Grigio, Trentino, Italy	50
King Estate, Pinot Gris, Oregon	48

ALTERNATIVE WHITES

Tilia, Torrontes, Salta, Argentina	38
Fess Parker, Viognier, Santa Barbara County, California	45
Licia, Albarino, Spain	48
Laurenz V Singing, Gruner Veltliner, Austria	48
Truchard, Roussanne, Carneros, California	48
Darioush, Viognier, Napa, California	87

CHARDONNAY

William Hill, Central Coast, California	48
La Crema, Sonoma Coast, California	48
Stag's Leap Wine Cellars "Hands of Time", Napa California	68
Sonoma-Cutrer, Sonoma, California	60
Jordan Sonoma, California	65
Antica, Napa Valley, California	68
Grgich Hills, Napa Valley, California	78
Newton, Untiltered, Napa Valley, California	85
Chateau Montelena, Napa Valley, California	99
Darioush, Napa Valley, California	102
Far Niente, Napa Valley, California	114
Kistler, Sonoma Valley, California	125

+
WINES
+

SAUVIGNON BLANC

	Bottle
Torres, Penedes, Spain	64
Sterling Vineyards, Napa Valley, California	42
Whitehaven, Marlborough, New Zealand	50
Trinchero "Mary's Vineyard", Napa Valley, California	48
Groth, Napa Valley, California	55
Cakebread, Napa Valley, California	70

PINOT NOIR

Noble Vines 667, Monterey, California	48
King Estate, Oregon	64
Landmark Overlook, California	60
Domiane Carneros, Carneros, California	72
Ponzi, Willamette Valley, Oregon	78
Patz & Hall, Sonoma Coast, California	90
Flowers, Sonoma Coast, California	94
Goldeneye, Anderson Valley, California	104

BLENDS

The Prisoner, White Blend, Napa Valley, California	92
Stag's Leap "Hands of Time", Napa Valley, California	70
Hess Treo, Napa Valley, California	56
Stratton Lummis, The Riddler, Napa Valley, California	54
Caymus Conundrum, California	62
Roth Estate, Alexander Valley, California	66
Taken, by Phelps & Trinchero, Napa Valley, California	70
Mullan Road Cellars, by Cakebread, Columbia Valley, Washington	89
Franciscan "Magnificat", Oakville, California	92
Spring Valley, "Uriah", Walla Walla Valley, Washington	99
Justin Isosceles, Paso Robles, California	147
Newton, The Puzzle, Napa Valley, California	175
Opus One, Napa Valley, California	392

+
WINES
+

INTERESTING REDS

	Bottle
Rancho Zabaco, Zinfandel, Sonoma, California	48
Kunde, Zinfandel, Sonoma County, California	42
NxNW Winery, Syrah, Columbia Valley, Washington	63
Seghesio, Zinfandel, Sonoma, California	55
Complicated, Grenache/Syrah, Central Coast, California	52
Darioush, Shiraz, Napa Valley, California	145

ITALIAN REDS

Antinori Villa Red, Super Tuscan, Tuscany, Italy	48
Banfi, Chianti, Tuscany, Italy	50
Michele Chiarlo, Barbaresco, Piedmont, Italy	65
Renato Ratti, Barolo, Piedmont, Italy	94
Silvio Nardi, Brunello di Montalcino, Tuscany, Italy	132
Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino, Tuscany, Italy	147
Tenuta Dell'Ornellaia La Serre Nuove, Bolgheri, Tuscany, Italy	154

SPANISH REDS

Rioja Vega, Tempranillo, Rioja, Spain	48
Marques de Riscal Proximo, Tempranillo, Rioja, Spain	48
Celeste Crianza, Ribero del Duero, Spain	54
Numanthia, Termes, Tempranillo, Toro, Spain	58
Numanthia, Numanthia, Tempranillo, Toro, Spain	75
Torres, Mas La Plana, Cabernet Sauvignon, Penedes, Spain	120

SOUTH AMERICAN REDS

Achaval-Ferrer, Quimera, Malbec, Mendoza, Argentina	82
Montes, Purple Angel, Carmenere, Colchagua Valley, Chile	125

SCOTCH

BLEND

CHIVAS 12 YEAR	15
CHIVAS 18 YEAR	23
DEWAR'S 12 YEAR	14
DEWAR'S 18 YEAR	22
DEWAR'S SIGNATURE	35
BUCHANAN'S 12 YEAR	17
BUCHANAN'S 18 YEAR	20
BUCHANAN'S RED SEAL	40

SINGLE MALT

GLENFIDDICH 12 YEAR	16
GLENFIDDICH 15 YEAR	20
GLENFIDDICH 18 YEAR	26
THE GLENLIVET 12 YEAR	16
THE GLENLIVET 15 YEAR	24
THE GLENLIVET 18 YEAR	32
THE MACALLAN 12 YEAR	18
THE MACALLAN 15 YEAR	24
THE MACALLAN 18 YEAR	48
THE MACALLAN 25 YEAR	175
LAGAVULIN 16 YEAR	25
GLENMORANGIE 10 YEAR	15
GLENMORANGIE 18 YEAR	26
THE BALVENIE 12 YEAR	24
ABERLOUR 10 YEAR	25
HIGHLAND PARK 12 YEAR	15
OBAN 14 YEAR	22

RUM

FACUNDO NEO	15
FACUNDO EXIMO	22
FACUNDO EXQUISITO	28
FACUNDO PARAISO	75
ATLANTICO PRIVATE CASK	17
PAPA'S PILAR BLONDE	15
PAPA'S PILAR DARK	19
RON ZACAPA 23 YEAR	17
ZACAPA BLACK EDITION	20
ZACAPA XO	24

TEQUILA

DON JULIO 1942	40
DON JULIO REAL	65
DON JULIO 70 YEAR	20
JOSE CUERVO RESERVA	30
AVION AÑEJO 44	36
PATRÓN GRAN PLATINUM	44
CASAMIGOS REPOSADO	16
CASAMIGOS AÑEJO	19

BOURBON

BAKER'S	15
BASIL HAYDEN'S	16
BOOKER'S	16
KNOB CREEK	15
WOODFORD RESERVE	15
HUDSON BABY BOURBON	18
ANGEL'S ENVY	14
MICHTER'S SMALL BATCH	14

WHISKEY

CROWN ROYAL	13
JAMESON	13
OLD BUSHMILLS	12
JACK DANIEL'S BLACK	13
GENTLEMAN JACK	15
HIGH WEST CAMPFIRE	15
HIGH WEST BOURYE	13
MICHTER'S AMERICAN	14

JAPANESE

SUNTORY TOKI	16
HIBIKI HARMONY	16

RYE

KNOB CREEK RYE	15
BULLEIT	12
HIGH WEST DOUBLE RYE	13
MICHTER'S SINGLE BARREL	13

HOUSE OF WALKERS

JOHNNIE WALKER BLACK	14
JOHNNIE WALKER DOUBLE BLACK	15
JOHNNIE WALKER GREEN	20
JOHNNIE WALKER GOLD	25
JOHNNIE WALKER PLATIUM	29
JOHNNIE WALKER BLUE	49

DESSERTS

BAR COLLINS ZEPPOLE 9
Soft traditional Italian donut dusted
with powdered sugar, cinnamon ice cream

STRAWBERRIES SPHERE 9
Vanilla cake, light strawberry cream,
oversized French macaroon

MOLTEN NUTELLA CAKE 9
Warm rich chocolate cake, filled
with Nutella lava, vanilla ice cream

TRADITIONAL KEY LIME TART 9
Flaky tart shell filled with Florida
Key lime filling topped with meringue

CAST IRON CREME BRULEE 9
Rich vanilla custard, caramelized sugar

**CARAMELIZED BANANA
POT DE CREME** 9
Milk chocolate custard,
caramelized monzano banana

BRICK OVEN DESSERT

Available between 6 pm - 11 pm

BANANA & CHOCOLATE PIZZA 14
Hazelnut Valrhona chocolate spread,
strawberries, mini marshmallows

S'MORES CASSEROLE 12
Graham cracker crust, melted
chocolate & marshmallow

CORDIALS

AMARETTO DISARONNO	13
BAILEYS	13
CHAMBORD	13
DRAMBUIE	13
FRANGELICO	13
GRAND MARNIER	13
GRAND MARNIER 100	25
GRAND MARNIER 1880	40
KAHLUA	13
SAMBUCA ROMANA	13
GRA'IT GRAPPA	13

COGNACS

COURVOISIER VS	15
COURVOISIER VSOP	18
COURVOISIER XO	35
REMY MARTIN VSOP	20
REMY MARTIN XO	45
HENNESSY VS	15
HENNESSY VSOP	18
HENNESSY XO	40
HENNESSY PARADIS	125
LOUIS XIII 2 oz.	250

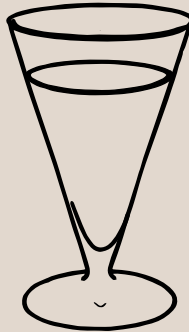
PORTS

FONSECA	12
TAYLOR FLADGATE 10 YEAR	12
TAYLOR FLADGATE 20 YEAR	16
TAYLOR FLADGATE 40 YEAR	26

BAR COLLINS



+
MIA
+



+
FLA
+

+
BAR COLLINS BITES
+

MEDIANOCHE SLIDERS 12
"Zak the Baker" brioche bun, "Palmetto Creek" free range roasted pork loin, smoked ham, Swiss cheese, yellow mustard, pickles

CHURRASCO ANTICUCHO 14
Churrasco skewer, ahi panca marinade, cilantro puree, grilled lime

CLASSIC GUACAMOLE 12
Assorted freshly baked corn, pita and plantain chips

"PATAGONIA" EMPANADAS 14
Choice of:
beef, chicken, chorizo, ham and Swiss cheese, vegetarian

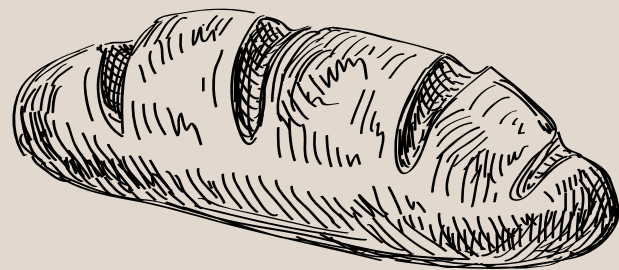
AHI TUNA TARTARE 12
Marinated with Mexican chilies, pineapples and chicharron

GRILLED OCTOPUS 19
Octopus marinated in chimichurri, fingerling potatoes, Swiss chard, snow peas

EDAMAME HUMMUS 10
Wonton chips, baked pita bread

LOCAL FLORIDA CHEESES 22
"Winter Park Dairy" cheese selection
florida tomme, chipotle cheddar, blue sunshine, aged cheddar, local organic honey from "Bee my Honey"

VEGETARIAN ZUCCHINI CAKES 12
Mango rum chutney
"A play on crab cake made with zucchini for vegetarian lovers"



+
SALADS
+

ORGANIC BABY ROMAINE 16
Sun dried tomato pesto, kalamata tapenad, za'atar croutons

ROASTED BEET CARPACCIO 16
Walnut crusted goat cheese, arugula mint salad, citrus vinaigrette

PALMITO AND WATERCRESS SALAD 14
Fresh hearts of palm, farro, green peas, watercress

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil, balsamic pearls, "Uriah's Urban Farm" organic basil



+
BRICK OVEN
+

MARGHERITA PIZZA 16
Mozzarella di bufala, tomato sauce, fresh basil

CUBAN PIZZA 17
Roasted "Palmetto Creek Farm" pork loin, Swiss cheese, yellow mustard, pickles

CHORIZO CALZONE 17
Hand made chorizo "from our butcher shop", tomato basil sauce, mozzarella cheese, cage free egg

MEATBALL AND ROASTED MINI PEPPERS PIZZA 17
Tomato basil sauce, Parmesan and mozzarella cheese

ARGENTINEAN PROVOLETA 14
Tomato jam, pizza bread
"An Argentinian classic melted provoleta cheese baked in our stone oven"

CHEDDAR AND ARTICHOKE DIP 12
Melted "Winter Park Dairy" chipotle cheddar, roasted artichoke, pizza bread

ROASTED CHICKEN WINGS 16
Chipotle and Florida orange marinated wings

+
BRICK OVEN DESSERT
+

BANANA AND CHOCOLATE PIZZA 14
Hazelnut Valrhona chocolate spread, strawberries, mini marshmallows

S'MORES CASSEROLE 12
Graham cracker crust, melted chocolate and marshmallow

+
ENTREES
+

COLLINS SIGNATURE BURGER 22
Grass fed beef burger, bacon, grilled heirloom tomato, pickled cucumber and arugula, "Winter Park Farm" florida cheddar cheese, "Zak the Baker" brioche bun

HOME-MADE TURKEY BURGER 20
100% Free range and organic turkey, caramelized onions and arugula, "Winter Park Farm" florida cheddar cheese, "Zak the Baker" brioche bun

ROASTED FREE RANGE ORGANIC HALF CHICKEN 24
Usda organic chicken from "Ft. McCoy Ranch Ocala", chipotle and citrus marinated, roasted purple potatoes, grilled asparagus

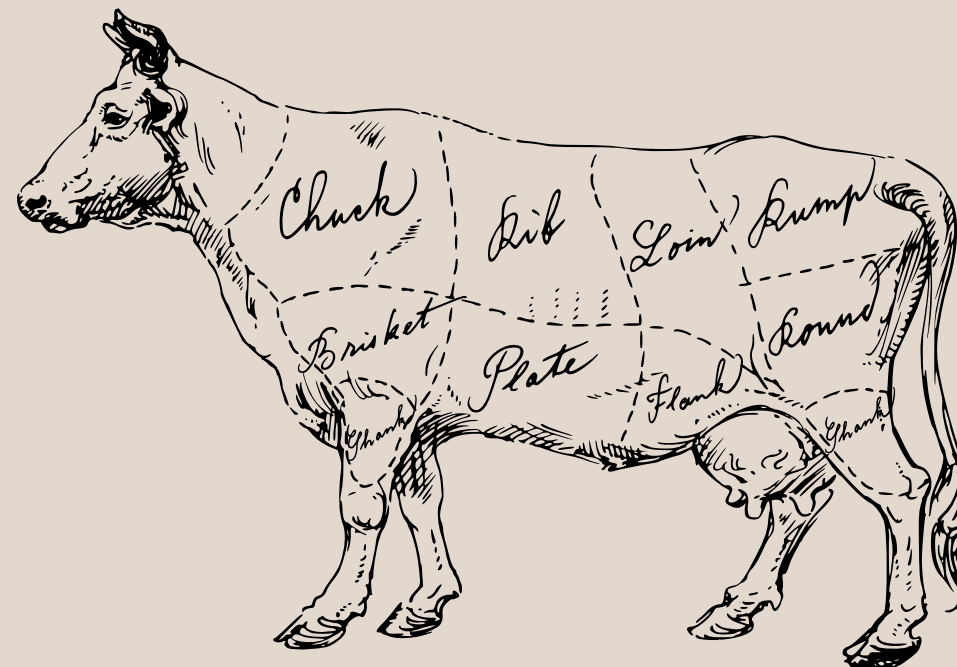
CHILEAN SEA BASS "ADOBO" 34
Yucca puree, salsa verde, Middleneck clams

SEAFOOD PARRILLADA 38
Grouper chorizo, squid-rice morcilla sausage, swordfish skirt steak, asparagus and zucchini, chimichurri and raw pepper salsa

"ROPA VIEJA" STYLE BRAISED SHORT RIBS PASTA 32
Papardelle pasta, short rib ragu, kale and Parmesan cheese

N.Y STRIP STEAK FRITES 42
14 oz. Grass-fed beef, parmesan truffle fries, roasted asparagus

SAFFRON GULF SHRIMP RISOTTO 29
Roasted grapes tomatoes, basil pesto, shaved Parmesan cheese



+
TO SHARE
(choose 2 sides of your choice)
+

WHOLE ROASTED SNAPPER 49
Two pounder, roasted whole snapper

BONE-IN RIB EYE 59
24 oz. grass-fed beef

WHOLE ROASTED FREE RANGE ORGANIC CHICKEN 42
Usda organic chicken from "ft. mccooy ranch ocala", chipotle and citrus marinated, roasted rainbow potatoes, grilled asparagus



+
SIDES 8
+

GRILLED GREEN ASPARAGUS

PERUVIAN MASHED POTATOES

ROASTED TOMATOES PROVENCEALE

MADUROS

ROASTED RAINBOW POTATOES

PARMESAN TRUFFLE FRITES

+ DIN +

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+
MIA
+

Bar Collins

+
FLA
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+
COCKTAILS
+

RASPBERRY 75 16

Tito's Vodka, Fresh Raspberries,
Lemon Juice, Sugar, Prosecco

HEMINGWAY'S AFFAIRS 16

Bacardi Superior Rum, Maraschino, Lime &
Grapefruit Juice, Moscato d'Asti

CUCUMBER RON COLLINS 16

Flor de Caña Rum, Cucumber & Lime Juice,
Sugar, Himalania Salt, Soda Water

BARREL AGED MEZCAL NEGRONI 16

Montelobos Mezcal, Casamigos Reposado Tequila,
Aperol, Sweet Vermouth, Coffee & Cocoa Bitters

FLAMINGO MOJITO 16

Miami Club Rum, Watermelon Juice,
Ginger Syrup, Mint

SPICY TIKI MANGO 16

Don Julio Tequila Blanco, Mango Puree,
Cayenne-Agave Syrup, Lime Juice

FIFTY POUNDS & TONIC 16

Fifty Pounds Gin, St. Germain, Lemon Juice,
Grapefruit Bitters, Tonic Water

ITALIAN SOUR 16

Gra'it Grappa, Campari, Lemon Juice,
Sugar, Egg White, Bitters

MIAMI VICE MULE 16

Miami Club Rum, liqueur strega, Lime Juice,
Ginger Beer

STARDUST VODKA MARTINI 18

Absolut Elyx Vodka, Dry Vermouth,
Maraschino, Orange Bitters

MAI TAI 16

Cruzan Rum & Appleton Reserve Dark Rum,
Orange Liqueur, Orgeat, Lime Juice, Orchid

NIGHT CAP 16

St. Augustine Gin, Cognac,
White Crème De Cacao, Lime Juice

ZACAPA OLD FASHIONED 16

Zacapa 23, Sugar, Chocolate Bitters,
Grapefruit Peel

CHURCHILL 16

Cardenal Mendoza Brandy, Tawny Port Wine,
Benedictine, Flamed Orange Peel

+
BAR MENU
+

SMALL BITES

MEDIANOCHE SLIDERS 12
"Zak the Baker" brioche bun, "Palmetto Creek" free range roasted pork loin, smoked ham, Swiss cheese, yellow mustard, pickles

CHURRASCO ANTICUCHO 14
Churrasco skewer, ahi panca marinade, cilantro puree, grilled lime

CLASSIC GUACAMOLE 12
Assorted freshly baked corn, pita and plantain chips

"PATAGONIA EMPANADAS" 14
Choice of:
Beef, chicken, chorizo, ham and Swiss, vegetarian

AHI TUNA TARTARE 12
Marinated with Mexican chilies, pineapples & chicharron

GRILLED OCTOPUS 19
Octopus marinated in chimichurri, fingerling potatoes, Swiss chard, snow peas

EDAMAME HUMMUS 10
Wonton chips, baked pita bread

LOCAL FLORIDA CHEESES 22
"Winter Park Dairy" cheese selection
Florida tomme, chipotle cheddar, blue sunshine, aged cheddar, local organic honey from "Bee My Honey"

BIG BITES

MARGHERITA PIZZA 16
Mozzarella di bufala, tomato sauce, fresh basil

CUBAN PIZZA 17
Roasted "Palmetto Creek Farm" pork loin, Swiss cheese, yellow mustard, pickles

**MEATBALL AND ROASTED
MINI PEPPERS PIZZA** 17
Tomato basil sauce, parmesan and mozzarella cheese

CHORIZO CALZONE 17
Handmade chorizo "from our Butcher Shop", tomato basil sauce, mozzarella cheese, cage free egg

ROASTED CHICKEN WINGS 16
Chipotle and Florida orange marinated wings

COLLINS SIGNATURE BURGER 22
Grass fed beef burger, bacon, grilled heirloom tomato, pickled cucumber and arugula, "Winter Park Farm" Florida cheddar cheese, "Zak the Baker" brioche bun

HOME-MADE TURKEY BURGER 20
100% Free range and organic turkey, caramelized onions and arugula, "Winter Park Farm" Florida cheddar cheese, "Zak the Baker" brioche bun

SALADS

ORGANIC BABY ROMAINE 16
Sun dried tomato kalamata tapenade, za'atar croutons

LOCAL BURRATA 18
Heirloom tomatoes, extra virgin olive oil, balsamic pearls
"Uriah's Urban Farm" organic basil

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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WINES
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CHAMPAGNES & SPARKLING

	Glass	Bottle
Lunetta Prosecco, Sparkling Wine, Italy	12	48
Domaine Chandon, Brut Classic, California	split 187ml	13
Nicolas Feuillatte, Brut, Champagne France	19	90
Moet Chandon, Imperial, Brut, Champagne, France	23	112
Veuve Clicquot, Brut, Yellow Label, Champagne, France	28	140
Nicolas Feuillatte, Rosé, Champagne, France	22	110

ROSE & SWEET

Jean Luc Colombo Cape Bleue Rosé, France	12	48
Beringer, White Zinfandel, Napa Valley, California	10	38
Ruffino, Moscato d'Asti, Piedmont, Italy	11	45
La Chapelle Gordonne Rosé, Provence, France	24	60
Smoke Tree, Rosé, Sonoma, California	14	56

LIGHT INTENSITY WHITES

Banfi, Le Rime, Pinot Grigio, Friuli-Venezia, Italy	12	48
Hugel, Pinot Gris, Alsace, France	15	60
Chateau Ste. Michelle, Riesling, " Saint M " Pfalz, Germany	13	50
Invitation, Sauvignon Blanc, Applegate, California	11	44
Brancott, Sauvignon Blanc, Marlborough, New Zealand	12	48
Chateau De Sancerre, Loire, France	16	64

CHARDONNAY

Invitation, Applegate Valley , California	11	44
Joel Gott " Unoaked ", Monterey, California	13	50
Natura "Organic" Emiliana, Chile	12	48
Cakebread, Napa Valley, California	24	96
Georges Duboeuf, Pouilly-Fuisse, Burgundy, France	16	64

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WINES
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PINOT NOIR

	Glass	Bottle
Invitation, Applegate Valley, Oregon	11	44
SeaGlass, Santa Barbara, California	13	50
Laboure ROI Burgundy, France	13	50
Lyric by Etude, Santa Barbara County, California	14	55
Belle Glos Meiomi, Central Coast, California	16	64

MERLOT

Invitation, Applegate Valley, Oregon	11	44
Emmolo, Napa Valley, California	16	64
14 Hands, Columbia Valley, Washington	12	48

CABERNET SAUVIGNON

Invitation, Applegate Valley, Oregon	11	44
Fortress, Sonoma, California	15	60
Spellbound, Napa, California	12	48
Justin Vineyards, Paso Robles, California	16	62
Jordan, Sonoma, California	18	82

INTERNATIONAL & BLENDS

Banfi, Chianti, Tuscany, Italy	13	50
Trivento Reserve, Malbec, Mendoza, Argentina	12	48

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WINES
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CHAMPAGNE & SPARKLING

	Bottle
Domaine Chandon, Brut Classic, California	50
Piper-Heidsieck, Brut, Champagne, France	95
Veuve Clicquot, Rosé, Champagne, France	145
Laurent-Perrier, Rosé, Brut, Champagne, France	197
Dom Perignon, Brut, Champagne, France	375
Louis Roederer, Brut, Cristal, Champagne, France	475
Perrier-Jouet, Brut, Champagne, France	110

PINOT GRIS & PINOT GRIGIO

Maso Canali, Pinot Grigio, Trentino, Italy	50
King Estate, Pinot Gris, Oregon	48

ALTERNATIVE WHITES

Tilia, Torrontes, Salta, Argentina	38
Fess Parker, Viognier, Santa Barbara County, California	45
Licia, Albarino, Spain	48
Laurenz V Singing, Gruner Veltliner, Austria	48
Truchard, Roussanne, Carneros, California	48
Darioush, Viognier, Napa, California	87

CHARDONNAY

William Hill, Central Coast, California	48
La Crema, Sonoma Coast, California	48
Stag's Leap Wine Cellars "Hands of Time", Napa California	68
Sonoma-Cutrer, Sonoma, California	60
Jordan Sonoma, California	65
Antica, Napa Valley, California	68
Grgich Hills, Napa Valley, California	78
Newton, Untiltered, Napa Valley, California	85
Chateau Montelena, Napa Valley, California	99
Darioush, Napa Valley, California	102
Far Niente, Napa Valley, California	114
Kistler, Sonoma Valley, California	125

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WINES
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SAUVIGNON BLANC

	Bottle
Torres, Penedes, Spain	64
Sterling Vineyards, Napa Valley, California	42
Whitehaven, Marlborough, New Zealand	50
Trinchero "Mary's Vineyard", Napa Valley, California	48
Groth, Napa Valley, California	55
Cakebread, Napa Valley, California	70

PINOT NOIR

Noble Vines 667, Monterey, California	48
King Estate, Oregon	64
Landmark Overlook, California	60
Domiane Carneros, Carneros, California	72
Ponzi, Willamette Valley, Oregon	78
Patz & Hall, Sonoma Coast, California	90
Flowers, Sonoma Coast, California	94
Goldeneye, Anderson Valley, California	104

BLENDS

The Prisoner, White Blend, Napa Valley, California	92
Stag's Leap "Hands of Time", Napa Valley, California	70
Hess Treo, Napa Valley, California	56
Stratton Lummis, The Riddler, Napa Valley, California	54
Caymus Conundrum, California	62
Roth Estate, Alexander Valley, California	66
Taken, by Phelps & Trinchero, Napa Valley, California	70
Mullan Road Cellars, by Cakebread, Columbia Valley, Washington	89
Franciscan "Magnificat", Oakville, California	92
Spring Valley, "Uriah", Walla Walla Valley, Washington	99
Justin Isosceles, Paso Robles, California	147
Newton, The Puzzle, Napa Valley, California	175
Opus One, Napa Valley, California	392

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WINES
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INTERESTING REDS

	Bottle
Rancho Zabaco, Zinfandel, Sonoma, California	48
Kunde, Zinfandel, Sonoma County, California	42
NxNW Winery, Syrah, Columbia Valley, Washington	63
Seghesio, Zinfandel, Sonoma, California	55
Complicated, Grenache/Syrah, Central Coast, California	52
Darioush, Shiraz, Napa Valley, California	145

ITALIAN REDS

Antinori Villa Red, Super Tuscan, Tuscany, Italy	48
Banfi, Chianti, Tuscany, Italy	50
Michele Chiarlo, Barbaresco, Piedmont, Italy	65
Renato Ratti, Barolo, Piedmont, Italy	94
Silvio Nardi, Brunello di Montalcino, Tuscany, Italy	132
Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino, Tuscany, Italy	147
Tenuta Dell'Ornellaia La Serre Nuove, Bolgheri, Tuscany, Italy	154

SPANISH REDS

Rioja Vega, Tempranillo, Rioja, Spain	48
Marques de Riscal Proximo, Tempranillo, Rioja, Spain	48
Celeste Crianza, Ribero del Duero, Spain	54
Numanthia, Termes, Tempranillo, Toro, Spain	58
Numanthia, Numanthia, Tempranillo, Toro, Spain	75
Torres, Mas La Plana, Cabernet Sauvignon, Penedes, Spain	120

SOUTH AMERICAN REDS

Achaval-Ferrer, Quimera, Malbec, Mendoza, Argentina	82
Montes, Purple Angel, Carmenere, Colchagua Valley, Chile	125

SCOTCH

BLEND

CHIVAS 12 YEAR	15
CHIVAS 18 YEAR	23
DEWAR'S 12 YEAR	14
DEWAR'S 18 YEAR	22
DEWAR'S SIGNATURE	35
BUCHANAN'S 12 YEAR	17
BUCHANAN'S 18 YEAR	20
BUCHANAN'S RED SEAL	40

SINGLE MALT

GLENFIDDICH 12 YEAR	16
GLENFIDDICH 15 YEAR	20
GLENFIDDICH 18 YEAR	26
THE GLENLIVET 12 YEAR	16
THE GLENLIVET 15 YEAR	24
THE GLENLIVET 18 YEAR	32
THE MACALLAN 12 YEAR	18
THE MACALLAN 15 YEAR	24
THE MACALLAN 18 YEAR	48
THE MACALLAN 25 YEAR	175
LAGAVULIN 16 YEAR	25
GLENMORANGIE 10 YEAR	15
GLENMORANGIE 18 YEAR	26
THE BALVENIE 12 YEAR	24
ABERLOUR 10 YEAR	25
HIGHLAND PARK 12 YEAR	15
OBAN 14 YEAR	22

RUM

FACUNDO NEO	15
FACUNDO EXIMO	22
FACUNDO EXQUISITO	28
FACUNDO PARAISO	75
ATLANTICO PRIVATE CASK	17
PAPA'S PILAR BLONDE	15
PAPA'S PILAR DARK	19
RON ZACAPA 23 YEAR	17
ZACAPA BLACK EDITION	20
ZACAPA XO	24

TEQUILA

DON JULIO 1942	40
DON JULIO REAL	65
DON JULIO 70 YEAR	20
JOSE CUERVO RESERVA	30
AVION AÑEJO 44	36
PATRÓN GRAN PLATINUM	44
CASAMIGOS REPOSADO	16
CASAMIGOS AÑEJO	19

BOURBON

BAKER'S	15
BASIL HAYDEN'S	16
BOOKER'S	16
KNOB CREEK	15
WOODFORD RESERVE	15
HUDSON BABY BOURBON	18
ANGEL'S ENVY	14
MICHTER'S SMALL BATCH	14

WHISKEY

CROWN ROYAL	13
JAMESON	13
OLD BUSHMILLS	12
JACK DANIEL'S BLACK	13
GENTLEMAN JACK	15
HIGH WEST CAMPFIRE	15
HIGH WEST BOURYE	13
MICHTER'S AMERICAN	14

JAPANESE

SUNTORY TOKI	16
HIBIKI HARMONY	16

RYE

KNOB CREEK RYE	15
BULLEIT	12
HIGH WEST DOUBLE RYE	13
MICHTER'S SINGLE BARREL	13

HOUSE OF WALKERS

JOHNNIE WALKER BLACK	14
JOHNNIE WALKER DOUBLE BLACK	15
JOHNNIE WALKER GREEN	20
JOHNNIE WALKER GOLD	25
JOHNNIE WALKER PLATIUM	29
JOHNNIE WALKER BLUE	49

DESSERTS

BAR COLLINS ZEPPOLE 9
Soft traditional Italian donut dusted
with powdered sugar, cinnamon ice cream

STRAWBERRIES SPHERE 9
Vanilla cake, light strawberry cream,
oversized French macaroon

MOLTEN NUTELLA CAKE 9
Warm rich chocolate cake, filled
with Nutella lava, vanilla ice cream

TRADITIONAL KEY LIME TART 9
Flaky tart shell filled with Florida
Key lime filling topped with meringue

CAST IRON CREME BRULEE 9
Rich vanilla custard, caramelized sugar

**CARAMELIZED BANANA
POT DE CREME** 9
Milk chocolate custard,
caramelized monzano banana

BRICK OVEN DESSERT

Available between 6 pm - 11 pm

BANANA & CHOCOLATE PIZZA 14
Hazelnut Valrhona chocolate spread,
strawberries, mini marshmallows

S'MORES CASSEROLE 12
Graham cracker crust, melted
chocolate & marshmallow

CORDIALS

AMARETTO DISARONNO	13
BAILEYS	13
CHAMBORD	13
DRAMBUIE	13
FRANGELICO	13
GRAND MARNIER	13
GRAND MARNIER 100	25
GRAND MARNIER 1880	40
KAHLUA	13
SAMBUCA ROMANA	13
GRA'IT GRAPPA	13

COGNACS

COURVOISIER VS	15
COURVOISIER VSOP	18
COURVOISIER XO	35
REMY MARTIN VSOP	20
REMY MARTIN XO	45
HENNESSY VS	15
HENNESSY VSOP	18
HENNESSY XO	40
HENNESSY PARADIS	125
LOUIS XIII 2 oz.	250

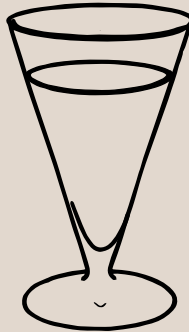
PORTS

FONSECA	12
TAYLOR FLADGATE 10 YEAR	12
TAYLOR FLADGATE 20 YEAR	16
TAYLOR FLADGATE 40 YEAR	26

BAR COLLINS



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MIA
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FLA
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