

RWWSB

BREAKFAST 7:00 AM – 11:30 AM

THE BAKERY 3 for 11

Daily selection of fresh baked pastries including muffins, cakes and croissants.

Ask your captain for details

FRESH FRUIT

Mixed berries 17

Seasonal & tropical fruits 17

Greek yogurt, mixed berries & homemade granola 13

MAINS

Anson Mills Oatmeal // stewed fruits & almonds 13

Omelette // spinach, bacon, mushroom, cheddar 18

Lobster Benedict // hollandaise, cilantro 25

Steak and Egg Burrito // pico de gallo 20

Buttermilk Pancakes // blueberries, maple syrup 18

Smoked Salmon Plate // classic accoutrements 19*

Avocado Toast // poached eggs, sourdough 18

WHATEVER, WHENEVER

Two eggs any style, skillet potatoes, toast, choice of bacon or sausage, Coffee, espresso or tea, choice of juice 29

\$3 Up-charge for three egg omelette

ON THE SIDE

Applewood smoked bacon 7

Chicken or pork sausage 7

Skillet potatoes, rosemary, garlic 7

Your choice of toast 7

SPECIALTY COCKTAILS 12

Mimosa // Prosecco, Orange juice

Bellini // Prosecco, Peach

Bloody Mary // Vodka, Cilantro, Basil

Michelada // 305 Blonde Ale, Cayenne

COLD-PRESSED JUICES

K8 // kale, spinach, swiss chard, apple, celery, lime 14

B4 // beet, apple, celery, lemon 14

W4 // watermelon, grapefruit, strawberry, lime 14

Ginger Shot // ginger, lemon, agave 8

CAFFEINE

Coffee 6

Espresso 7

Cappuccino 7

Latte 7

Great Circle Cold Brew 10

Automatic service charge of 20% is applied, 22% to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

For special events please contact us:
events@knrhospitality.com or by phone at 305.938.3118

RWWSB

LUNCH 12 PM – 4 PM

LATE DAY BREAKFAST

Greek Yogurt // fresh berries, homemade granola 13
Smoked Salmon Plate // classic accoutrements 19*

APPETIZERS

Classic Corvina Ceviche // sweet potato, corn, radish 17*
Prawn Cocktail // lemon, fresh horseradish 24
House Salad // field greens, tomato, cucumber, onion 17
Caesar // homemade crouton, shaved parmesan 16*
Salad enhancements
Grilled fish 15 | Grilled shrimp 9 | Grilled chicken 7

PIZZAS AND PASTAS

Margherita // San Marzano tomato, mozzarella 17
Pizza Bianca // truffle, fresh herbs 19
Brooklyn pie // pepperoni, ricotta 19
Spaghetti "Cacio e Pepe" // olive oil, pecorino 23

ENTREES

WSB Burger // cheese, secret sauce, lettuce, tomato, onion 24*
Catch of the Day // coconut lime sauce, mango chutney 34
Roasted Organic Chicken // forbidden rice, roasted corn 28
Hanger Steak // arroz con gandules, salsa verde 34*

DESSERT & CHEESE

New York Cheesecake // strawberry coulis 12
Carrot Cake // dark rum 10
Flan Brulee // strawberry consume, fresh mint 11
Gricel's Key Lime Pie // caramel sauce 11
Selection of Domestic & Imported Cheese
Choice of 3 for 15 | Choice of 5 for 18

Please inquire with your captain for options

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DINNER 6 PM

APPETIZERS

- Mahi Fish Dip // grilled sourdough, jalapeño 14
- Wagyu Beef Carpaccio // capers, truffle pecorino cheese 22*
- Caesar // homemade crouton, shaved parmesan 16*
- House Salad // field greens, tomato, cucumber, onion 17
- Prawn Cocktail // lemon, fresh horseradish 24
- Grilled Octopus // caldo de pescado, crispy yucca 18
- Classic Corvina Ceviche // sweet potato, corn, radish 17*
- Beste Russian Osetra Caviar // brioche, accoutrements 135

PIZZAS AND PASTAS

- Pizza of the Day MP
- Meat Agnolotti // porcini ragu, demi-glace 24
- Spaghetti "Cacio e Pepe" // olive oil, pecorino cheese 23
- Lasagna Bolognese // ricotta, bechamel 24
- Spaghetti Vongole // white wine sauce, cherry tomato, clams 25

MAINS

- Catch of the Day // coconut lime sauce, mango chutney 34
- Branzino // lemon caper sauce, broccolini 36
- Roasted Organic Chicken // forbidden rice, roasted corn 28
- Hanger Steak // arroz con gandules, salsa verde 34*
- 14 oz Prime NY // truffle french fries 62*

ON THE SIDE

- Crispy Maitake Mushrooms // romesco 9
- Tuscan Crispy Potatoes // parmesan, rosemary, chili flakes 9
- Broccolini // garlic, olive oil 9
- French Fries 9

DESSERT & CHEESE

- New York Cheesecake // strawberry coulis 12
- Carrot Cake // dark rum 10
- Fran Brulee // strawberry conserve, fresh mint 11
- Gricel's Key Lime Pie // caramel sauce 11
- Selection of Domestic & Imported Cheese
Choice of 3 for 15 | Choice of 5 for 18

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NON-ALCOHOLIC COCKTAIL

Cucumber-Thyme Lemonade
fresh cucumber, lemon, thyme 10

COCKTAILS

Thoroughbred
Vodka, grapefruit, lime, rosemary 15

Fall Sunset
Tequila, Strega, blood orange, lime, ginger 17

Wild Rose
Bourbon, lemon, raspberry 17

Seventeenth Century
Gin, Luxardo Cherry Liqueur, Orgeat, lemon 17

Smoke Signals
Mezcal, St Germain, Fresno chili, passion fruit 17

Raspberry Oasis
Rum, Cocchi Americano, lemon, raspberry 15

BEER

Draft
The Tank 'el Farito' IPA, Florida 6.5% 9
Mia 305 'golden ale', Florida 5.0% 9
Peroni Lager, Italy 5.1% 9
Unibroue 'la fin du monde', Canada 9% 9

Bottles + Cans
Lucky Buddha, China 4.8% 8
Irma's Laeger, Florida 4.8% 9
Paulaner Hefe-Weizen, Germany 5.5% 8
Unibroue "Maudite" Amber Red Ale, Canada 8% 13
Sun Lab Hazy IPA, Florida 6.5% 13
Strongbow Apple Cider, England 5% 9
Krombacher Weizen N/A, Germany 0.5% 8

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco 'Jelo' Bisol, Italy 14
Cremant d'Alsace Rose' Jean Adam, France 22
Champagne Brut "La Francoise" Taittinger France 24

WHITE

Chardonnay Pomino Bianco Frescobaldi, Italy 12
Pinot Grigio Kettmeir, Italy 15
Sauvignon Blanc Nautilus, New Zealand 12
Riesling JJ Prum 'Graacher Himmelreich' Spätlese, Germany 25
Sauvignon Blanc Merry Edwards, California 30
Chardonnay Cakebread, California 26

ROSE

M by Minuty, Cotes de Provence, France 14

RED

Pinot Noir Chemistry, Oregon 16
Merlot Domaine Napa, California 16
Cabernet Sauvignon Broadside, California 14
Malbec Reserve Piattelli, Argentina 14
Supertuscan Frescobaldi Tenuta di Castiglioni, Italy 15
Pinot Noir Cristom 'Louise Vineyard', Oregon 36
Barbaresco, Ca del Baio, Italy 31
Bordeaux Chateau L'Harmonie de Fondbadet, France 29

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- Merlot Domaine Napa, California 16
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- Pinot Noir Cristom `Louie Vineyard`, Oregon 36
- Barbaresco, Ca del Baio, Italy 31
- Bordeaux Chateau L'Harmonie de Fondbadet, France 29

WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE

- Prosecco Bisol, Italy 56
- Franciacorta Ca del Bosco `Cuvee Prestige`, Italy 76
- Cremant D'Alsace Jean Baptiste Adam Brut Rose, France 88
- Champagne Taittinger Brut NV `La Francaise`, France 96
- Champagne Pierre Gimonnet Blanc De Blanc 1er Cru, France 125
- Champagne Jeeper `Gran Assemblage` Brut NV, France 149
- Champagne Laurent-Perrier `Grand Siecle` Brut NV, France 248
- Champagne Dom Perignon Brut, France 2006 375
- Schramsberg Brut Rose NV, USA 88
- Champagne Rose Paul Bara, Brut NV, France 139
- Champagne Rose Laurent-Perrier Brut, France 158

ROSE

- Massaya Rose, Lebanon 45
- Ott by Ott. Cotes de Provence, France 48
- Chateau Minuty 281, Cotes de Provence, France 169

WHITE

CLEAN & CRISP

- Pinot Grigio Kettmeir, Italy 60
- Chardonnay Etude, Carneros, USA 40
- Chardonnay Blend, Pomino Bianco, Frescobaldi, Toscana, Italy 48
- Chardonnay Masut, Mendocino County, USA 75
- Chardonnay Cakebread, Napa Valley, USA 104

AROMATIC & FLORAL

- Gruner Veltliner AM Berg Ott, Austria 53
- Chardonnay Martinelli Road, Russian River Valley, USA 172
- Chablis Laurent Tribute, France 102
- Sauvignon Blanc Groth, Napa Valley, USA 67
- Sauvignon Blanc Merry Edwards, Russian River Valley, USA 121
- Sauvignon Blanc Tohu, Marlborough, New Zealand 45
- Riesling Domaine Wachau, Austria 40
- Riesling SA Prum `Wehlener Sonnenuhr` Kabinett, Germany 58
- Sauvignon Blanc Nautilus, New Zealand 60
- Fiano di Avellino, `Colli di Lapio` Clelia Romano Italy 65

WHITE (Continued)

CLASSIC & ELEGANCE

Verdicchio 'Castello di Jesi' Garofoli, Marche, Italy 46
Cantine Terlano, Terlaner, Trentino Alto Adige, Italy 48
Moscofilero Domaine Skouros, Greece 53
Albarino Do Ferrero, Galicia, Spain 65
Chenin Blanc, Francois Chidaine 'Les Argiles', France 70
Merseguera Finca Calvastra, Valencia Spain 84
Miani Bianco, Friuli Venezia Giulia, Italy 211
Chardonnay Far Niente Napa Valley 149

RED

FRUIT & SPICE

Pinot Noir Chemistry, Oregon 64
Pinot Noir Burgundy, Terre de Chazeux 2014, France 60
Pinot Noir Etude, Carneros, 2016 USA 69
Pinot Noir Loveblock Wines, Otago 2012, New Zeland 73
Pinot Noir Masut, Mendocino County 2016, USA 83
Pinot Noir Innocent Tempranace Hill, Oregon 2015, USA 88
Pinot Noir Bergstrom Gregory Ranch, Oregon 2015 USA 154
Pinot Noir Cristom 'Louise Vineyard', Oregon 2015 USA 152
Pinot Noir Te Wahi, Cloudy Bay, New Zeland 196
Pinot Noir Hirsch Racshen Ridge, Sonoma Coast 2016, USA 206
Malbec Reserva Piattelli. Argentina 65

CHARACTER & FINESSE

Barbaresco, Ca del Baio, Italy 125
Merlot Domain Napa, California 64
Cabernet Sauvignon, Little Boat, Dry Creek Valley, 2017, USA 97
Cabernet Sauvignon Don Melchor 1996 Chile 218
Cabernet Sauvignon Blend
 Vina Almaviva Andes Valle del Maipo 2010, Chile 228
Cabernet Sauvignon Ramey 'Pedregal' Oakville 2011 USA 363
Cabernet Franc Humberto Canale Gran Reserva 2012 Argentina 63
Cabernet Franc Tawse, Niagara, Canada 2011 66
Merlot Twomey, Napa Valley 2012 USA 142
Syrah Gramercy Cellars 'Lagniappe' Columbia Valley 2009 USA 106
Syrah Blend Jonata 'Todos' Ynez Valley 2012 USA 175
Cabernet Sauvignon Broadside, California 56

BODY & SOUL

Nebbiolo Vietti 'Perbacco' Piemonte 2015, Italy 66
Nebbiolo Boca 'Le Piane' Piemonte 2006, Italy 185
Barolo Rocche Viberti 'Rocche di Castiglione' Piemonte 2014, Italy 162
Barolo Cordero Di Montezemolo 'Bricco Gattera' Piemonte 2013 238
Bordeaux Chateau L'Harmonie de Fonbadet, Pauillac 2011 France 106
Bordeaux Chateau Gloria Saint-Julien 2000 France 275
Bordeaux Rauzan Segla Margaux 2006 France 395
Rioja Montecillo 'Gran Reserva' 2012, Spain 57
Cotes du Rhone Domaine Marcoux 2015, France 60
Supertuscan 'Tenute di Castiglione' Frescobaldi, Toscana 2016, Italy 68
Barbera d'Asti La Spinetta, 'Ca del Pian', Piemonte 2015, Italy 75
Chianti Classico, Badia a Passignano; Antinori, Toscana 2015, Italy 132
Chateauneuf du Pape Chateau Beaucastel 2016, France 191
Brunello di Montalcino 'Pianrosso',
 Ciacci Piccolomini, Toscana 2013, Italy 194
Rioja Faustino 1st Gran Reserva 1990. Spain 217
Amarone della Valpolicella Sergio Zenato Veneto 2012, Italy 277