

# The Flagler Herald

CELEBRATING OVER 100 YEARS OF THE CASA MARINA

EVENING EDITION

KEY WEST, FLORIDA FRIDAY, DECEMBER 31, 1920

PRICE TWO CENTS

## Small Bites

<b>Chilled Key West Pink Shrimp*</b>	\$35
Dozen Peel & Eat Pink Shrimp Pimenton Cocktail Sauce	
<b>Guacamole</b>	\$19
Pico de Gallo, Corn Tortilla Chips Roasted Tomato Salsa	
<b>Conch Fritters*</b>	\$20
Yuzu Remoulade, Pickled Fresno Micro Cilantro, Key Lime	
<b>Chicken Wings</b>	\$22
House Spice Rub, Buffalo Sauce Bleu Cheese Sauce, Pickled Baby Carrots	
<b>Marinated Olives</b>	\$14
Mixed Olives; Marinated in Oil & Herbs	
<b>Charcuterie Platter</b>	\$25
Mixed Plate of Sliced Cured Meats	
<b>Fruit &amp; Cheese Platter</b>	\$20
Mixed Plate of Cheese & Fruit	
<b>Libations</b>	
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<b>Railcar No 91</b>	\$23
Gin, Fresh Lemon Juice, Fresh Basil, Tonic	
<b>Rose Tattoo</b>	\$24
Blanco Tequila & Fresh Lemon Juice topped with Rosé Sparkling Wine	
<b>The Three Artists</b>	\$23
Gin, Aperol, & Cucumber	
<b>El Presidente</b>	\$27
Aged Rum, Lillet Blanc, & Grand Marnier	
<b>First Leading Role</b>	\$24
Crème de Violette, Vodka, Grapefruit Juice topped with Brut Champagne	
<b>And Finally... The Wrath of God</b>	\$26
Mezcal Tequila, Campari, Sweet Vermouth	
<b>Show-Me A Good Time</b>	\$22
Bourbon, English Breakfast Tea, Blackberries	

## Sweet Things

<b>Hemmingway Key Lime Pie</b>	\$14
Graham Cracker Crust, Key Lime Custard Fresh Berries	
<b>Anastasia Cake</b>	\$14
Dark Chocolate Biscuit, Guanaja Chocolate White Chocolate Almond Mousse	

## Vino

	6oz	9oz
<b>Chandon Sparkling Wine, Brut Classic</b> CA	\$18	
<b>Veuve Clicquot Champagne, Brut Classic</b> Reim, Fr	\$38	
<b>Le Grand Courtage Sparkling Rose</b> France	\$17	\$26
<b>Nivole Michele Chairlo Moscato d' Asti</b> Calamandrana, It DOCG	\$25	\$38
<b>Whispering Angel Rose</b> Cote de Provence, Fr	\$17	\$26
<b>Sanford Chardonnay</b> Santa Rita Hills	\$28	\$42
<b>Cakebread Chardonnay</b> Napa Valley, Ca	\$37	\$54
<b>Langlois- Chateau Sancerre</b> Loire Valley, Fr	\$33	\$50
<b>Van Duzer Pinot Gris</b> Willamette Valley, Or	\$21	\$31
<b>Ponzi Tavola Pinot Noir</b> Willamette Valley, Or	\$25	\$37
<b>Toad Hollow Merlot</b> Sonoma County	\$20	\$31
<b>Austin Hope Cabernet Sauvignon</b> Paso Robles, Ca	\$25	\$37
<b>Oberon Cabernet Sauvignon</b> Napa Valley, Ca	\$18	\$27

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to an 18% service charge.