

# RWWSB

## LUNCH 12 PM – 4 PM

### LATE DAY BREAKFAST

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

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### 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

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### 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

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### 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 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

*Please inquire with your captain for options*

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### 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

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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@knhospitality.com](mailto:events@knhospitality.com)  
or by phone at 305.938.3118

## 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