



Bold | Global | Vibrant

Soup and Salads

Avgolemono soup chicken rice lemon	4 / 8
Soup of the day ask and you shall receive .. information	4 / 7
Mixed greens seasonal greens mint cilantro olive oil & white balsamic	9
Fattoush tomatoes pomegranate zaatar red peppers romaine hearts onions cucumbers fried pita	10
Caesar baby kale romaine hearts parmesan brioche garlic croutons bacon fried capers	12
Beets & goat cheese florida oranges arugula walnuts	12
Horiatiki "greek salad" cucumbers tomatoes onions kalamata olives green peppers feta oregano	9 / 14

***add to any salad** | sausage 7 | falafel 7 | lamb chop 9
chicken breast 7 | pulled lamb 9 | salmon 9
octopus 12

Spreads **Gluten Free pita +3**

Tzatziki greek yogurt cucumbers dill garlic confit	7
Farmers market hummus tomatoes olives cucumbers onions	7
Baba ghanoush smoked eggplant garlic confit yogurt pomegranate mint dukkah olive oil	8
Spicy feta feta grilled red peppers roasted walnuts	10

Consumption of oysters can cause serious illness. Especially in someone with liver, stomach, blood or immune system disorders. Please use CAUTION - Shell fragments may be present in shellfish, fish or smoked fish spread. Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked seafood, poultry, meats, eggs and other foods will increase the risk of food-borne illness.

To Share or Not

Fried brussel sprouts fish sauce mint rice krispies	9
Falafel greek yogurt mint pomegranate	9
Fried zucchini beignets tzatziki feta capers lemon	9
Vegetarian dolmades vine leaves rice dill tzatziki	9
Montreal's poutine home cut fries cheese curds homemade gravy	10
Spanakopita spinach feta greek yogurt mint	11
Salmon gravlax greek yogurt cucumber masago dill pickled onions	11
Blind date medjool jumbo dates feta smoked bacon	11
Saganaki flambé fennel ouzo pita	12
Escargots (6) kataifi parmesan garlic butter	12
Grilled kefta prime ground beef hummus tzatziki pickled onions radish jalapeño	13
Fried calamari & greens spicy sweet & sour sauce cilantro mint arugula	14
Fried half cauliflower bacon hazelnut dill browned butter/lemon	14
Yellowtail tuna tartare ponzu sauce fish sauce mayo furikake rice krispies jalapeño fried pita	16
Hand-cut beef tartare filet mignon mustard capers green onions grilled brioche bread	16
Grilled octopus mint cilantro peanuts greek yogurt black garlic rice krispies	19
Oysters James River 6 for 11 / 12 for 19 mignonette horseradish cocktail sauce	19
Grilled oysters (5) béarnaise bacon dill	15

Handhelds **Gluten Free +3**

*add house cut fries 3 greek fries 4 horiatiki 9 mixed greens 4 montreal poutine 7	
Falafel open face pita chili tahini onions carrots sumac chimichurri	12
Grilled chicken breast open face pita tzatziki tomatoes onions carrots cilantro sumac	12
Kefta open face pita prime ground beef tomatoes cilantro onions corn relish sumac jalapeño	13
Pulled lamb open face pita tzatziki feta tomatoes onions	16
Burger & fries prime ground beef 8oz smoked gouda 1592 sauce caramelized onions tomato romaine jalapeño	15
*add to your burger bacon 2 spicy feta 2 feta 2	

Pizzas **Gluten Free +3**

Pepperoni marinara mozzarella	12
Grilled merguez marinara spicy lamb sausage caramelized onions mozzarella tahini	14
Spinach & feta spinach feta ricotta mozzarella	15
Shroom & swine marinara bacon mushrooms red peppers red onions mozzarella	15
Forestière mozzarella ricotta mushrooms parmesan cheese arugula black truffle oil	18
Just meat it! marinara spicy ground beef braised beef roast mozzarella arugula	18

Sides

Octopus & shrimp rice 8	House cut fries 5
Rice 4	Greek fries 7
Broccoli rabe 9	Raw veggies 1.25
Mixed greens 4	Pita 0.75
Horiatiki 9	Gluten free pita 4
3 cheese potato purée 6	Fried pita 2

Wood Fired Grill

Filet mignon 8oz 3 cheese potato purée escargots in garlic butter broccoli rabe homemade gravy	39
Ribeye "aged 30 days" 16oz montreal steak seasoning flavoured butter chimichurri fries mixed greens	42
Mixed grill kefta merguez lamb chops fattoush fries	29
Bangers & mash sausages 3 cheese potato purée corn relish caramelized onions green peas	18
Piri piri chicken breast 3 cheese potato purée broccoli rabe piri piri smoked paprika yogurt	21
Grilled whole branzino "1.8lbs" for 2 shrimp & octopus rice broccoli rabe fattoush capers parsley olive oil burnt lemon	45
Grilled salmon shrimp & octopus rice cilantro pickled red grapes	24
Red tuna sushi grade hummus fattoush green herb oil fried pita	29
*Yellowtail tuna tartare ponzu sauce fish sauce mayo furikake rice krispies jalapeño fattoush fries	29
*Mushroom risotto shiitake & oyster mushrooms parmesan cheese *add braised lamb 8 lamb chop 9 ea.	19
*Moussaka prime ground beef eggplant potatoes tomatoes béchamel herb oil mixed greens	21
*Vegetarian moussaka eggplant potatoes tomatoes zucchini carrots broccoli béchamel herb oil mixed greens	21

***not from the wood fired grill**

NO SUBSTITUTIONS PLEASE
Gluten free & vegetarian options available. Ask your server.
20% gratuity will be added to parties of 6 or more.

Bubbles & Rose

Champagne NV Collet Esprit Couture FR	199
Champagne NV Laurent-Perrier Cuvée Rosé FR	169
Champagne NV Laurent-Perrier Brut FR	99
Champagne NV Collet Brut FR	79
Champagne NV Paul Dangin & Fils Cuvée Carte Or Brut FR	79
Bordeaux 2019 Château Auguste Rosé FR	44 / 11
Penedes NV Cava Mistinguet Brut Rosé ES	44 / 11
Champagne NV Laurent-Perrier Brut FR *split 6oz*	27

White Wines

Bourgogne 2018 Bardet & Fils Chablis Chardonnay FR	69
Bourgogne 2017 Maison L'Envoyé Chardonnay FR	59 / 15
Loire 2019 Laurent Mantagu Sancerre Sauvignon Blanc FR	59 / 15
Bourgogne 2017 Bardet & Fils Petit Chablis Chardonnay FR	57
Loire 2019 Domaine Les Grenettes Sauvignon Blanc FR	57 / 14
Attiki 2019 Domaine Papagiannakos Assyrtiko GR	56 / 14
Monterey 2018 Cru Cellars Unoaked Chardonnay CA	52 / 13
Attiki 2018 Domaine Papagiannakos Retsina GR	44
Vigneti Della Dolomiti 2019 Ileana Pinot Grigio IT *low carb*	44 / 11
Marlborough 2019 The Ned Sauvignon Blanc NZ	40 / 10

Red Wines

Cote-Rotie 2018 Saint Cosme Syrah FR	199
Barolo DOCG 2015 Fratelli Ponte Nebbiolo IT	169
Barolo DOCG 2013 Borgognot Riserva Nebbiolo IT	159
Napa Valley 2016 Canard Vineyard Throwback Estate Blend CA	153
Saint-Émilion Grand Cru 2014 Clos Cantenac FR	153
Napa Valley 2016 Canard Vineyard Cabernet Sauvignon CA	136
Bordeaux 2012 Château Gaby Canon-Fronsac FR	119
Napa Valley 2018 Mad Hatter Red Blend CA	99 / 25
Napa Valley 2017 Canard Vineyard Zinfandel CA	99
Barolo DOCG 2015 Borgognot Nebbiolo IT	92
Montepulciano d'Abruzzo 2012 Santinumi Riserva IT	92
Amarone Della Valpolicella 2016 Villa Almadi IT	86
Russian River Valley 2019 The Dude Pinot Noir Sonomama CA	79 / 20
Piedmont 2017 M.A. Monticelli Nebbiolo IT	77
Tuscany 2017 Podere Sapaio 'Volpolo Bolgheri' Super Tuscan IT	76
Piedmont 2017 Fratelli Ponte Nebbiolo D'Alba IT	62
Bordeaux 2018 Chateau Lamothe Castéra Cabernet Sauv - Merlot FR	62 / 16
Côtes-du-Rhône 2019 Domaine de Châteaumar Cuvée Vincent FR	59 / 15
Willamette Valley 2019 Straight Shooter Pinot Noir OR	56 / 14
Mendocino County 2019 75 Cabernet Sauvignon CA	48 / 12
Languedoc 2019 Bellula Pinot Noir FR	48 / 12
Côtes-du-Rhône 2019 Saint Cosme Syrah FR	48 / 12
Languedoc-Roussillon 2017 Bleu de Mer Merlot FR	44 / 11
Alentejo 2018 Aplanta Red Blend POR	36 / 9

House Wines

Campo de Borja 2019 Borsao Garnatxa Rosé ES	7
Central Valley 2019 Toro Forte Chardonnay CL	7
Central Valley 2019 Toro Forte Sauvignon Blanc CL	7
Central Valley 2019 Toro Forte Cabernet Sauvignon Reserva CL	7
Bubbly of the moment	7

**Vintages are subject to change*

On Tap 16oz

Michelob Ultra Light Lager St. Louis MO	6
Stella Artois Pale Lager Belgium	6
Funky Buddha Floridian Wheat Beer Oakland Park FL	7
Big Top Hazy Highwire IPA Sarasota FL	7
Coppertail Night Swim Porter St. Pete FL	7
V Twin Vienna Lager Bradenton FL	7
3 Daughters Beach Blond Ale St. Pete FL	7
Green Bench Postcard Pilsner St. Pete FL	7

Bottles

Bud Light	4
Corona Mexico	5.5
Corona Premier Mexico	6
Kirin Light Tokyo Japan	6
Alpha Athens Greece	7
Labatt Bleu Montreal Canada	6
Stiegl Radler Grapefruit	6

N/A Drinks

St. Pauli Germany	4
Boombacha Kombucha Passion Fruit SRQ	6
Boombacha Kombucha Lemon-Hibiscus-Passion SRQ	6



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