



Bold | Global | Vibrant

Soup and Salads

Avgolemono soup chicken rice lemon egg	4 / 8
Mixed greens seasonal greens mint cilantro olive oil & white balsamic	9
Fattoush tomatoes pomegranate 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 | grilled shrimp 9 | lamb chop 9
chicken breast 8 | pulled lamb 9 | salmon 9
octopus 15

Spreads Gluten Free tortilla +3

Tzatziki greek yogurt cucumbers dill garlic	7
Farmers market hummus tomatoes olives cucumbers onions	7
Baba ghanoush smoked eggplant garlic yogurt pomegranate mint dukkah olive oil	9
Lebanese ricotta confit cherry tomatoes chimichurri jalapeño zaatar	9
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
Smoked fish croquette fennel greek yogurt sumac	10
Spanakopita spinach feta greek yogurt mint	11
Saganaki flambé fennel ouzo pita	12
Farmers market grilled vegetables zucchini red peppers eggplant rapini baby bok choy olive oil lemon oregano	13
Meat me in Montreal's *poutine* home cut fries cheese curds ground beef Bolognese style	13
Grilled kefta 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 mayo furikake rice krispies jalapeño fried pita	16
Grilled octopus mint cilantro peanuts greek yogurt black garlic rice krispies	19
James River oysters 6 for 11 / 12 for 19 mignonette horseradish cocktail sauce	19
Grilled oysters (5) spinach parmesan béchamel bacon dill	15

Handhelds Gluten Free +3

***add house cut fries 3 | greek fries 4 | horiatiki 9
mixed greens 4**

Falafel open face pita chili tahini onions carrots sumac chimichurri	12
Grilled chicken breast open face pita tzatziki tomatoes onions carrots cilantro sumac	14
Grilled shrimp open face pita guacamole chimichurri pickles cabbage cilantro	17
Pulled lamb open face pita tzatziki feta tomatoes onions	16
Burger & fries ground beef 8oz smoked gouda 1592 sauce caramelized onions tomato romaine jalapeño	16
*add to your burger bacon 2 spicy feta 2 feta 2	
Soft shell crab & fries bacon tomato basil mayo brioche bun	19

Pizzas Gluten Free +3

Pepperoni marinara mozzarella	14
Grilled merguez marinara spicy lamb sausage caramelized onions mozzarella tahini	14
Spinach & feta spinach feta ricotta mozzarella	16
Shroom & swine marinara bacon mushrooms red peppers red onions mozzarella	17
Forestière mozzarella ricotta mushrooms parmesan cheese arugula black truffle oil	18

Sides

Rice 4	House cut fries 5
Broccoli rabe 9	Greek fries 7
Baby bok choy 8	Raw veggies 1.25
Mixed greens 4	Pita 0.75
Horiatiki 9	Gluten free tortilla 4
3 cheese potato purée 6	Fried pita 2

Wood Fired Grill

*Salt & pepper pork chop schnitzel baby bok choy tonkatsu sauce kimchi french fries	25
Ribeye "aged 30 days" 16oz montreal steak seasoning flavoured butter chimichurri fries mixed greens	49
Mixed grill shrimp (3) merguez (2) bangers (1) chicken breast fattoush fries	29
*add lamb chop 9 ea.	
Grilled lamb chops lamb chops (5) baby bok choy red wine gravy rice oregano	42
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	22
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	34
*Yellowtail tuna tartare ponzu sauce fish sauce mayo furikake rice krispies jalapeño fattoush fries	32
*Mushroom risotto shiitake & oyster mushrooms parmesan cheese *add braised lamb 9 lamb chop 9 ea.	21
*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 ROSÉE 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
Figuière 2020 MÉDITERRANÉE Rosé FR	44 / 11
Penedes NV Cava MISTINGUETT BRUT ROSÉ ES	44 / 11

White Wine

Condrieu 2018 LES GRANDS AMANDIERS D. P. Jaboulet FR	239
Russian River Valley 2019 HARTFORD COURT Chardonnay CA	62 / 16
Bourgogne 2020 Sancerre FR	59 / 15
Bourgogne 2018 MAISON L'ENVOYÉ Chardonnay FR	59 / 15
Sonoma 2017 COPAIN TOUS ENSEMBLE Chardonnay CA	59
Bourgogne 2017 BARDET & FILS Petit Chablis Chardonnay FR	57
Loire 2019 DOMAINE LES GRENETTES Sauvignon Blanc FR	57 / 14
Attiki 2019 DOMAINE PAPAGIANAKOS AS Assyrtiko GR	56 / 14
Monterey 2018 CRU CELLARS Unoaked Chardonnay CA	52 / 13
Attiki 2018 DOMAINE PAPAGIANAKOS RE Retsina GR	44
Vigneti Della Dolomiti 2019 ILEANA Pinot Grigio IT *low carb*	44 / 11
Willamette Valley 2019 PONZI VENYARDS Pinot Gris OR	42
Marlborough 2019 INNOCENT BYSTANDARD Sauv Blanc NZ	40 / 10

Red Wines

Bordeaux Saint-Julien 2005 CLOS DU MARQUIS Domaine Delon FR	399
Bordeaux Saint-Estèphe 2016 PAGODE DE COS Domaine Reybier FR	249
Cote-Rotie 2018 SAINT COSME CR Syrah FR	199
Piedmont 2015 FRATELLI PONTE B Barolo DOCG IT	169
Piedmont 2013 BORGOGNOT RISERVA Barolo DOCG IT	159
Napa Valley 2016 Canard Vineyard THROWBACK ESTATE Blend CA	153
Saint-Émilion Grand Cru 2014 CLOS CANTENAC FR	153
Bolgheri 2018 Dell' Ornellaia LE SERRE NUOVE B lend IT	139
Napa Valley 2016 Canard Vineyard CV CABERNET SAUVIGNON CA	136
Bordeaux 2012 CHATEAU GABY Canon-Fronsac FR	119
Napa Valley 2018 MAD HATTER Red Blend CA	99
Napa Valley 2017 Canard Vineyard CV ZINFANDEL CA	99
Piedmont 2015 BORGOGNOT Barolo DOCG 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 N Nebbiolo D'Alba IT	62
Bordeaux 2018 CH. LAMOTHE CASTÉRA Cabernet Sauv - Merlot FR	62 / 16
Côtes-du-Rhône 2019 DOMAINE CHÂTEAUMAR Cuvée Vincent FR	59
Willamette Valley 2019 STRAIGHT SHOOTER Pinot Noir OR	56 / 14
Douro 2017 DUORUM COLHEITA Red Blend POR	52 / 13
Languedoc 2019 BELLULA Pinot Noir FR	48 / 12
Côtes-du-Rhône 2017 E. GUIGAL Syrah / Grenache / Mourvèdre FR	48
Côtes-du-Rhône 2019 SAINT COSME S 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
Lazio 2019 CAESAR AUGUSTUS Cabernet Sauvignon IT	7
Bubbly of the moment	7

On Tap 16oz

Stella Artois Pilsner Belgium	7
Landshark Island Style Lager USA	6
Modelo Pale Lager Mexico	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

Bottles

Bud Light	5
Michelob Ultra Light Lager St. Louis MO	5
Corona Mexico	6
Corona Premier Mexico	6
Kirin Light Tokyo Japan	6
Elysian Space Dust } IPA Seattle	7
Lucky Buddha Quiandao Lake China	7
Labatt Bleu Montreal Canada	6
Stiegl Radler Grapefruit Austria	6

N/A Drinks

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



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**Vintages are subject to change*