

HAPPY

CALIZA

COCKTAILS

HOUR

PORCH SIPPER

Peach Tea-Infused Whiskey, Lemonade · 6

BEE STING

Cathead Honeysuckle Vodka, Jalapeño, St. Germain, Lemon · 6

PEPINO GIMLET

Uncle Val's Botanical Gin, Cucumber, Lime, Herbsaint · 6

UN-RESOLUTION

Milagro Silver & Resposado Tequila, St. George Pear, Lime, Giffard Orgeat · 6

BEER

DOMESTIC.....3
IMPORT3.5

WINE

CAVA Marques de Gelida '13, Spain.....6
PINOT GRIGIO Alois Lageder '16, Italy.....6
MALBEC Catena Vista Flores, Mendoza '15, Argentina .6

SNACKS

WHIPPED FETA CHEESE

Local Honey, Marcona Almonds, Naan Bread · 11

CHICKPEA HUMMUS

Rosemary, Lemon, Garden Vegetables, Naan Bread · 10

BURRATA TOAST

Florida Tomatoes, Basil, Extra Virgin Olive Oil · 12

MAINE MUSSELS

Chorizo Vinaigrette, White Wine, Garlic, Fine Herbs, Cajun French Fries · 17

We support local, sustainable, natural, and organic ingredients when possible. Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness. A 20% gratuity is applied to parties of 6 or more. A \$5 split fee is applied to all split entrées. A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund that provides cultural, educational, and entertainment activities for the community.

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