

OFFSHORE BISTRO

BREAKFAST MENU

ENTRÉES

THE BISTRO BREAKFAST* 14

Two Eggs Any Style, Bacon or Sausage,
Toast Served with Choice of
Rosemary Potatoes or Fresh Fruit

GF Toast and Egg Whites Available

AVOCADO TOAST 14

Two Slices of Your Choice of Bread Topped with
Avocado Spread, Pico de Gallo, Feta Cheese,
Fresh Red Peppers, Cilantro and Sprinkled with
Everything Bagel Seasoning

Add Two Eggs Any Style 2*

BREAKFAST TOSTADA* 13

Topped with Roasted Red Pepper Hummus, Salsa Fresco,
Feta Cheese and Two Sunny-Side Up Eggs with
Choice of Fruit or Potatoes

SMOKED SALMON BAGEL 18

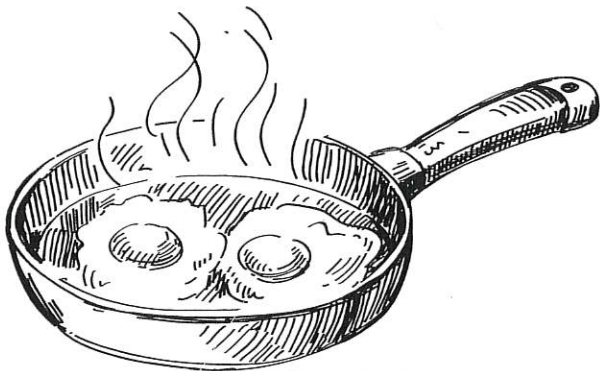
Norwegian Smoked Salmon, Bagel, Cream Cheese,
Capers, Tomatoes and Onions. Served Deconstructed

EGGS BENEDICT* 15

English Muffin Topped with Shredded Beef, Arugula,
Poached Egg and Hollandaise Sauce,
Choice of Potatoes or Fruit

OATMEAL 8

Fresh Oatmeal Served with Craisins,
Brown Sugar and Fresh Fruit



SWEETS

FRENCH TOAST 11

Two Slices of French Toast Sprinkled with
Cinnamon and Powdered Sugar,
Topped with Fresh Fruit

Add Two Eggs Any Style 2*

WAFFLES 9

Two Waffles with Maple Syrup and Butter,
Choice of Fresh Fruit, Candied Pecans,
Chocolate Chips and/or Bacon

Add Two Eggs Any Style 2*

SIDES

BREAKFAST PARFAIT 6

Vanilla Yogurt Layered with Fresh Fruit and
Topped with Granola

CEREAL 4

Ask Server for Daily Offering.
Served with Milk and Fresh Fruit

BAGEL 4

TOAST 3

ENGLISH MUFFIN 3

BACON 4

SAUSAGE 5

EGGS* 4

BREAKFAST POTATOES 5

FRESH FRUIT 5

GF: While we offer gluten-free items, our kitchen is not gluten-free and cross-contamination is possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu can change at anytime without notice

VOCO DOWNTOWN SARASOTA
1223 BOULEVARD OF THE ARTS

Our wines are hand picked for our menu by small, sustainable vineyards, often single family owned and operated. From all over the globe, we have collected truly special wines. We change our menu on a monthly basis so each experience with us is unique and memorable. Many of our featured wines are not offered in local stores, so if you find a favorite, take one home!

Choose your own flight to try some of these fantastic wines, paired beautifully with our tapas menu items. Or, enjoy a glass or bottle.

wine list

WHITE WINES

- Chiara Grillo 2019 (Sicily Italy) 2 oz/6 oz/btl 4/10/32
Beautiful traditional table white perfect for seafood and sure to be a crowd favorite.
- Bravium Chardonnay 2022 (Anderson Valley CA) 2 oz/6 oz/btl 8/14/42
From the cooler temperatures in the Valley, enjoy the lemon-lime and green apple flavor with medium acidity. It is well-balanced and elegant.
- Bruno M Riesling (2020 Germany) 2 oz/6 oz/btl 4/9/36
Sweet and viscous with hints of tropical fruit, nectarine, melon and pineapple. This Riesling is without a doubt Germany's favorite grape.
- Las Veletas Sauvignon Blanc (2022 Chile) 2 oz/6 oz/btl 6/12/39
This unique 92pt. wine has minerality, elegant tannins, and estate grown grapes. 2023 winemaker of the year. 100% viognier grapes.
- 707 Gewurztraminer (2021 Napa Valley) 2 oz/6 oz/btl 6/13/39
A grown up version of the moscato grape, striking aromatics with grapefruit, pineapple, peach, apricot and cantelope.
- Del Comune Di Gavi (2022 Gavi Italy) 2 oz/6 oz/btl 6/12/36
A light and refreshing white blend.
- Lilly (2022 CA) 2 oz/6 oz/btl 5/9/28
A bit flowery, but crisp on the nose and a mouthful of flavor. Perfect for the sweet wine lover.

RED WINES

- Las Jamelles Cabernet (2021 Sud De La France) 2 oz/6 oz/btl 5/12/48
Silky tannins, complex aromas of blackcurrant and roasted coffee with dark chocolate on the finish. This French wine will dazzle your tastebuds.
- Bravium Pinot Noir Wiley Vineyard (2021 CA) - CV 2 oz/6 oz/btl 8/19/54
Cool climate valley vineyard on the coast of Mendocino County, hints of soft and elegant wine.
- Campo Vijeo (2017 Spain) 2 oz/6 oz/btl 5/10/29
Elegant and smooth with well balanced flavors of cloves, vanilla and coconut.
- 707 Barbera (2017 Napa Valley CA) 2 oz/6 oz/btl 5/14/40
From the first sip, you'll find rich layers of cherry, cassis, and cranberry with a hint of chocolate orange and baking spice.
- The Millkeeper Cabernet (2019 Napa Valley, CA) - CV 2 oz/6 oz/btl 5/14/42
This wine releases soft tannins with round and fruit forward flavors of black cherry, red currant, and toasted hazelnut with hints of vanilla and toasted oak.
- Dante Dusi Zinfandel (2019 Paso Robles CA) - CV 2 oz/6 oz/btl 6/22/65
Earthy and herbaceous on the nose. This Zinfandel jumps straight into deep dark fruit upon opening.

OTHER WINES

	<u>House Wines</u>
Josh Cabernet	Cabernet
Meomi Pinot Noir	Merlot
Kim Crawford Savignon Blanc	Malbec
Kendall Jackson Chardonnay	Chardonnay
Banshee Cabernet	Pinot Grigio
	\$7 glass/\$32 btl

COCKTAIL MENU

COCKTAILS

"THE MARGARITA"

The best of the best. A skinny version is all we offer. Tequila with fresh lime juice and agave make this irresistible.

\$13

"THE OLD FASHIONED"

Made simply with agave and our Redemption Bourbon. Bitters and orange peel.

\$17

"THE NEGRONI"

Bombay Sapphire Gin with Campari and Sweet Vermouth. Topped with an orange peel.

\$13

THE "SUSTAINABLE SPRITZ"

Vodka with Ste Germain, prosecco and lime juice topped with club soda and mint and lime. A refreshing favorite.

\$14

ISLAND BREEZE

Coconut Rum with pineapple juice, cranberry juice and peach schnapps. A perfect drink to sip on a hot day or by the pool.

\$14

MOCKTAILS

AMARETTI MAI TAI

non-alcohol version of this sizzling favorite. Lyers amaretti and cranberry, orange, topped with grenadine.

\$7

BLUEBERRY NO-JITO

Fresh mint, blueberries, and lime juice with blueberry simple syrup and club soda. so good it Makes you think: Why drink?

\$8

CUCUMBER GIMLET REFRESHER

Cucumber muddled with mint, club soda, agave.

\$5

I'M NOT OLD FASHION

Made simply with agave and our non-alcoholic whiskey. Bitters and orange peel.

\$8

AMARETTI AFFOGATO

Vanilla ice cream topped with non-alcoholic amaretto, and espresso.

\$7

Offering Happy Hour daily 4-6pm

STARTERS

CRISPY CHICKEN WINGS(GF) 14

Six crispy chicken wings tossed in choice of buffalo, BBQ, honey bbq, or garlic parmesan sauce. Served with carrots, celery & choice of ranch or bleu cheese dressing

CEVICHE BY THE SEA (GF) QB 18

Three glasses of marinated mahi mahi served in a cilantro onion-lime salsa with plantain chips.

SHRIMP COCKTAIL (GF) QB 14

W/homemade cocktail sauce

HUMMUS & FLATBREAD QB 12

Roasted seasonal vegetable hummus served w/sweet potato flatbread and veggies

HANDHELDS/SALADS

OFFSHORE BURGER 15

Burger served on a brioche bun w/lettuce, tomato, and onions. Choice of cheese. Choice of side.

MARGHERITA PIZZA 14

Our cauliflower crust pizza covered in zesty marinara sauce w/mozzarella, tomatoes and fresh basil. (Pepperoni +1)

CHEESE QUESADILLA QB 11

Flour tortilla & mexican cheese mix served w/sour cream and pico gallo. chicken \$3 steak \$5

SIESTA KEY SALAD 18

Romaine lettuce, onions, tomatoes, cucumbers, crabmeat, and grilled shrimp served w/citrus honey vinaigrette.

OFFSHORE GREEK SALAD 14

Mixed greens, grape tomatoes, kalamata olives, onions, cucumbers, and feta cheese. Served w/homemade greek dressing.

CAPRESE SALAD QB 11

Fresh mozzarella, tomatoes, and basil drizzled w/balsamic glaze. Add salmon, shrimp \$6

CAESAR SALAD QB 10

Romaine lettuce, shaved parmesan cheese, and crispy croutons tossed in caesar dressing. Add chicken \$4, salmon or shrimp \$6

DESSERTS

CHOCOLATE LAVA CAKE 7

STRAWBERRY SPONGE CAKE (GF) 7

KEY LIME PIE 7

CARROT CAKE 7

TOFFEE BUNDT CAKE 7

TAPAS

RISOTTO STUFFED MUSHROOMS (GF) QB 13

Baked w/mozzarella cheese and served on top of our mediterranean sauce (GF)

CRAB CAKES QB 18

Two crab cakes served with our homemade remoulade sauce.

GRILLED ARTICHOKE TAPAS QB 15

Six grilled artichoke halves topped with olive tapenade, roasted red peppers, feta cheese and a balsamic drizzle. (GF)

SMOKED SALMON TAPA QB 15

Four baguettes topped w/smoked salmon, capers, onions, and our house made cream cheese spread

KEBABS (GF) 12

Two chicken skewers of onions, grape tomatoes, & green peppers. Served with garlic tzatziki sauce.

Steak +3, Shrimp +4

Add rice side +3

CHICKEN PROVENCAL 18

Green olives, grape tomatoes, shallots, herbs de provence, white wine, garlic & dates. Served w/baguettes. GF avail.

*As entree with angel hair pasta \$22

BEEF TUSCANY TAPA 15

Five baguettes topped w/shredded beef, tuscan tapenade, arugula and a balsamic drizzle

AVOCADO BRUSCHETTA QB 13

Vine tomatoes & basil, parmesan cheese on top of toasted baguettes w/balsamic drizzle

STEAK CHIMICHURRI (GF) 18

6 oz sirloin sliced and topped w/chimichurri sauce.

PESTO SCALLOPS (GF) 18

Blackened scallops served over fresh mozzarella and fresh basil with balsamic glaze.

GARLIC SHRIMP TAPAS 18

Blackened shrimp and shallots in garlic butter sauce with lemon, and capers. As entree with angel pasta 24

BACON JAM MEATBALLS (GF) QB 12

Five meatballs baked in housemade bacon jam with hint of spice.

CHARRED BRUSSEL SPROUTS (GF) 12

charred brussel sprouts served with balsamic glaze and topped with feta crumbles.

QB - Quick bites (ready in 10 min or less)

GF - Gluten - Free - while our kitchen serves gluten-free and vegan items, cross-contamination can occur. Please be aware we do our best to serve quality products. GF bread is available.

*Consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of foodborne illness.

Menu is subject to change at any time.