

BEER

BOTTLES & CANS

Blue Moon, Blue Moon Brewing Co.
Belgian-Style Wheat Ale, Colorado 8

La Tropical, Nativo Key
Tropical Blonde Ale, Florida 9

Cigar City Brewing, Guayabera
Citra Pale Ale, Florida 9

Bell's Brewery, Two Hearted IPA
American IPA, Michigan 9

Red Stripe
Jamaican Lager, Jamaica 9

Coppertail Brewing Co., Free Dive
American IPA, Florida 9

Guinness, Guinness Draught
Irish Stout, Ireland 9

DRAFT

Negra Modelo, Grupo Modelo
Marzen, Mexico 11

Peroni Nastro Azzurro, Birra Peroni
Italian Lager, Italy 11

La Rubia, Wynwood Brewery
American, Blonde Ale, Miami 11

Hop Gun, Funky Buddha Brewery
American IPA, Florida 11

NON-ALCOHOLIC

Athletic Brewing Co., Athletic Lite NA
Non-Alcoholic Golden Ale, Connecticut 8

Peroni 0.0, Birra Peroni
Non-Alcoholic Italian Lager, Italy 9

THE SHELBORNE

LUNCH

Pauline Lunch

CEVICHES

Served with tostadas

Snapper*

*Sour orange vinaigrette, cucumber,
red onion 24*

Lobster*

*Coconut leche de tigre, habanero ferment, sungold
cherry tomatoes 39*

FRITTERS

Conch

Peppers & tomato 15

Cod

Coconut & sazón 16

Zucchini

Goat cheese & mint 14

SALAD & VEG

Green Life Farms Lettuce

Radish, cucumber & lime vinaigrette 18

Heart of Palm

Avocado, baby romaine & anchovy 19

Watermelon

Cotija, mint & tajín 20

Jicama

Citrus, mango & sweet pepper 18

Add

Grilled Chicken 14

Skirt Steak* 18

Grilled Mahi Mahi 16



SHELBORNE GUAC'

19

*Florida avocado, green onion, lime &
tostadas*

WINE BY THE GLASS

ROSÉ

Txakolina Rosé, Gañeta

Basque Country, Spain, 2023 19

Avaline

Vin de France, 2024 17 | 65

La Fête

Côtes de Provence, France, 2022 17 | 70

RED

Glou D'État, Jolie Laide (chilled)

California, 2023 16 | 70

Barda Pinot Noir, Bodega Chacra

Patagonia, Argentina, 2023 23 | 105

Dolcetto d'Alba, Poderi Colla

Piedmont, Italy, 2022 18 | 80

Piedrasassi, Syrah, 'PS'

Santa Barbara County, California, 2021 21 | 95

Carmelo Patti, Cabernet Sauvignon

Luján de Cuyo, Argentina, 2018 23 | 100

NON-ALCOHOLIC

Sparkling Rose, Missing Thorn

California, NV 17 | 75

Red Blend, Missing Thorn

California, NV 17 | 75

DESSERT

Moscato d'Asti, G.D. Vajra

Piedmont, Italy, 2024 15 | 70

Barsac, Château Coutet

Bordeaux, France, 2019 21 | 95

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. 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.

Pauline Lunch

WINE BY THE GLASS

SPARKLING

Prosecco, Sorro

Veneto, Italy, NV 17 | 75

Brut Rosé, Empire Estate

Finger Lakes, New York, NV 18 | 80

Classic Penedès Reserva, AT Roca

Penedès, Spain, 2022 19 | 85

Champagne, A. Bergère

Épernay, France, NV 25 | 115

WHITE

Chardonnay, Presqu'île

Santa Barbara, California, 2022 18 | 80

Sauvignon Blanc, Domaine Siret-Courtaud

Quincy, France, 2022 17 | 75

Etna Bianco, Graci

Sicily, Italy, 2021 23 | 105

Chenin Blanc, Lieu Dit

Santa Ynez Valley, California, 2023 17 | 75

Verdiccio, Terralibera "Insieme"

Marche, Italy, 2023 18 | 80

ORANGE

'Skins', Field Recordings

Paso Robles, California, 2022 19 | 85

"PAN CON"

Grilled Chicken

Salsa verde & avocado 24

Jerk Burger*

Manchego & pickled red onion 26

Cuban Sliders

Lechon asado, gruyere & dijonaise 21

DOS TACOS

Crispy Mahi Mahi

Avocado & piña slaw 24

Chicken

Guajilo pepper, lime crema, cilantro 18

THE BASKET

Grilled or Fried Mahi Mahi

*Served with fries or green life farms lettuces,
papaya slaw & house-made hot sauces 24*

PALETAS

9 each

Coconut

Passion Fruit

Strawberry

Watermelon

Dulce de Leche

We are 100% seed oil-free.

*We cook only with non-seed oils like avocado and olive, and our fryers use
Zero Acre oil, made from fermented sugarcane.*

Pauline Lunch

SHELBORNE SIGNATURES

South Beach Spritz

Aperol, guava, sparkling wine, soda, rosemary 19

High Note

*Blanc vermouth, Illegal mezcal, Suze
green cardamom, ginger yuzu soda 20*

Ocean Blush

*Aperitivo, St~Germain, Grey Goose
lemon, grapefruit, superfoam 20*

Mango Heat

*Nosotros blanco tequila, fino sherry, chili
mango, lime, club soda 23*

Fig & Honey

*Ferez sherry blend, fig, rosso
vermouth, honey, orange oil 18*



MARTINI SERVICE

24

Shelborne Martini

Condesa gin, avocado

oil-washed vodka,

dry vermouth, cocchi americano, fennel,

tangerine evoo

THE BAR SIGNATURES

Yuzu Swizzle

*Aged rum, yuzu, ginger, orange, lime,
aromatic bitters 22*

Passion Fruit Margarita

*Jalapeño-infused Nosotros Blanco tequila
Chinola, St~Germain, vanilla, lime 22*

Plum Luck

*Bourbon, rosso vermouth, plum
aromatic bitters 22*

Pandan Negroni

*Coconut oil washed reposado tequila,
rosso vermouth, campari, pandan, guava 22*

SPIRIT FREE

Cloud Walker

Hibiscus, dragon fruit, cinnamon, lemon soda 17

Light As A Feather

*N/A gin, grapefruit, lime, osmanthus
elderflower tonic 17*

Carrot Cooler

Carrot, mango, bergamot, lime, ginger 17



SANGRIA SERVICE

150

Moët & Chandon Impérial Brut

*with house-made sangria and seasonal fresh
cut fruit*

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

Our menu is 100% seed oil-free and clean-fried® using avocado, olive, and fava fruit oil from Zero Acre Farms.