

Bar Menu

Appeti-zers

PINEAPPLE MARGARITA SHRIMP \$14
pineapple agua chile, mezcal jelly, mint, watermelon radish (*sf*)

BEEF TARTARE \$12
roasted beets, fennel, whole mustard, chives, capers, caper vinaigrette, malanga chips (*s, v*)

ADOBEO STEAK TACO \$17
tomatillo salsa, cilantro, pickled onion, lime, blue corn tortilla (*s*)

SMOKED CAESAR SALAD \$15
red romaine, pecorino, anchovy crouton crumble (*m, e, w, f, s*)

TUNA CRUDO \$17
yuzu, shoyu, avocado crema, salsa macha, green papaya, jalapeño, red onion, cilantro (*m, e, se, f, s, tn*)

WARM CRAB DIP \$14
crab, jalapeno, corn, cream, crispy onions and garlic, *toasted baguette* (*m, w, sf, s*)

GRILLED OCTOPUS \$35
recado negro, salsa macha, yellow pepper crème, duck fat potatoes (*m, se, sf, s, tn*)

SALMON AU BEURRE BLANC \$35
cured & smoked atlantic salmon, dill and chive buerre blanc, snap peas, crispy quinoa and tobiko (*f, m, s*)

TEATRO FISH ESCABECHE \$39
tomato romesco, green plantain fritters, pickled pepper & shallot (*w, tn, [almond], f, s*)

CHICKEN POULET ROUGE \$33
pan seared half chicken, caper vinaigrette, frisee salad lemon oil, charred lemon (*s*)

MUSHROOM & GRUYERE TART \$28
french onion cream, gruyère, oyster & maitake mushrooms, crispy onions, crispy garlic, herbs (*m, e, w, s, vg*)

GRILLED LAMB CHOPS \$47
tamarind glaze, brown butter couscous, whipped labneh, oregano vinaigrette (*m, w, s*)

Entrées

CENTER STAGE STEAK & POTATOES \$40
skirt steak, caper butter, baked potato filled with mashed potatoes, crispy pork, whipped butter and tobiko (*m, s, f*)

12 OZ. 1855 RIB BYE ENHANCEMENT + \$17
8 OZ. ANGUS FILET ENHANCEMENT + \$10



Allergens

M contains milk

E contains egg

W contains wheat

P contains peanut

TN contains tree nut

SE contains sesame

F contains fish

SF contains shellfish

S contains soy

V vegan

VG vegetarian

Mocktails

ESPRESSO MARTINI \$18

Ritual Zero Proof rum | coffee | honey syrup

DON'T BREAK A LEG \$18

Ritual Zero Proof gin | lime juice | raspberry syrup | basil

LYCHEE SPRITZ \$18

Ritual Zero Proof tequila | lychee syrup | mint | soda water



Sides

TEATRO BAKED POTATO \$10

baked potato stuffed with mashed potatoes, crispy pork whipped butter, tobiko (*m, s, f*)

ROASTED BROCCOLINI \$10

broccolini with charred lemon (*v*)

ROASTED MUSHROOMS \$8

maitake mushroom, brown butter, crispy garlic, herbs (*m, vg*)

BREAD PLATTER \$8

House Parker rolls, 3 seasonal butters (*m, d*)

PLANTAIN FRITTERS \$10

grated green plantain, sea salt, romesco sauce (*s, v, tn, w*)



\$5

PEPSI DIET PEPSI STARRY GINGER ALE

WATER \$8

Acqua Panna, still
Sanpellegrino, sparkling

ICED TEA \$6

unsweetened
arnold palmer

Desserts



CURTAIN CALL KEY LIME PIE \$14

florida key lime pie, meringue two ways, kaffir lime crumble (*m, vg*)

STICKY BANANA PUDDING \$14

banana, date cake, dulce de leche, candied pecans, spiced whipped cream (*m, e, w, tn, vg*)

COCONUT SORBET \$12

caramelized pineapple, coconut cluster, coconut caramel (*tn, v*)

SPICED CHOCOLATE TART \$12

chili chocolate ganache, whipped cream (*m, e, w, vg*)

Juices \$10



WATERMELON

LEMONADE

TANGERINE

PINEAPPLE

GRAPEFRUIT

APPLE

Coffee tea \$7

DOUBLE \$6

COLADA \$5

CORTADITO \$5

ESPRESSO \$4

AMERICANO \$4

LATTE \$6

CAPPUCCINO \$8

TEA FORTE

jasmine green

english breakfast

chamomile citron

earl grey

white ginger pear