

**Trio Atlántico** | \$15

anchovies, tomato, olives, crackers

**From Florería Atlántico Buenos Aires**

ossobuco empanada | \$16 · king crab empanada | \$19

**Ostra Atlántica** | \$24

local oysters with a side of south atlantic chimichurri

**Basque terrine** | \$27

rabbit, pistachio, mustard

**Shrimp cocktail** | \$17

heart of palm, Florería “Salsa Golf” sauce

**Crab tartar** | \$29

jumbo king crab, avocado, peach

**Mejillones a la Marinera** | \$21

mussels, pomodoro, pan francés

**Tortilla de papa** | \$29

octopus, potato, paprika

**Chicken “Provençal”** | \$20

wings, parsley, garlic

**Choripan Costanera** | \$21

argentinian chorizo, chimichurri, salsa criolla, lettuce, tomato, french fries

**Lomo completo** | \$28

argentinian tenderloin, chimichurri, mayo, tomatoes, cheese, egg, lettuce, french fries

**Corte de ternera** | \$23

5 oz cut of argentinean beef, chimichurri, tortita norteña

**Veal milanese** | \$25

argentinean tenderloin, mustard, lemon

**Vesuvio** | \$28

Brasero Bolognese, grana padano

**Argentinean ribeye** | \$68

12 oz ribeye, chimichurri, french fries

**FLORERIA “CAVIAR ATLÁNTICO” (1.1 OZ) | \$198**

medialunas | shallots | creme fraiche | chives | egg

## POSTRES

### **Chocotorta** | \$18

chocolate sponge cake layered with dulce de leche and coffee gel

### **Merengada** | \$20

Mascarpone, figs, oat and coconut

### **Arroz con leche** | \$17

rice pudding, cinnamon and honey tuille

### **Paczi & Membrillo** | \$18

roasted chocolate cream, argentinean fried rolls and quince coulis

### **Torre de panqueque** | \$23

Dulce de leche filled argentinean crepes with mascarpone icecream

### **Torta** | \$17

housemade cake of the day

## GELATO & SORBET

— \$13 —

**strawberry | mango | mascarpone | dulce de leche**  
**vanilla | pistachio | gianduja**



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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY SPECIFIC ALLERGIES.

# — COCKTAIL SUMMARY —

## LOS CLÁSICOS DE FLORERÍA ATLÁNTICO



**BOCHAROV | 2003**.....\$23

Grey Goose Vodka, rosehip marmalade, tangerine,  
pine & green peppercorn soda



**NEGRONI BALESTRINI | 2015**.....\$22

Principe de los Apóstoles Campari, Amaro Averna, sea water,  
eucalyptus, pine nuts



**YAMANAS | 2018**.....\$23

**From Florería Buenos Aires Menu: “Native Towns Volume II”**

Monkey Shoulder Scotch Whisky, Old Tom Gin, earl grey, blue spirulina,  
rosehip, king crab bitters



**EL DORADO | 2017**.....\$21

**From Florería Buenos Aires Menu: “Only Colonies Volume I”**

Aguaviva Cachaça, Jägermeister, house-made mate tereré,  
sugar cane juice, tropical fruits



**TRASATLÁNTICO FIZZ | 2013**.....\$20

**Inaugural Florería Buenos Aires Menu**

Fords Gin, Manzanilla Sherry, peated malt, Grand Marnier, tangerine,  
grapefruit, egg white



**AMORETTI COCKTAIL | 2003**.....\$19

Sake, Aperol, mandarine, honey, caléndula



**SAINT MARTHE | 2015**.....\$19

Organic french rosé wine, lemon juice, lavender & pastis syrup



**EGIPTO | 2023**.....\$22

**Florería Atlántico Barcelona: “Small Immigrations  
from Mediterranean Countries”**

Loquat Bombay Sapphire Gin, dry vermouth, root cordial, chamomile,  
saffron

## LOCAL INFLUENCES



**POTOMAC | SEPTEMBER 2025** ..... \$22

### **Florería Atlántico Georgetown**

Ten to One Locally Blended White Rum, tobacco & sycamore tree syrup, walnuts, Potomac River bitters

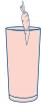


**TIDE WATER MARTINI | SEPTEMBER 2025** ..... \$24

### **Florería Atlántico Georgetown**

Grey Goose Vodka or Ford Gin, vermouth blanc, local seaweed & shells, olives stuffed with Maryland crabs

· With Casa Dragones Blanco Tequila ..... \$28



**CHAI CARROT CAKE | SEPTEMBER 2025** ..... \$21

### **Florería Atlántico Georgetown**

Fords Gin, Monkey Shoulder Blend Scotch, purple carrot liquor, chai soda

## COCTELES N/A



**MILO LEMONADE** ..... \$17

Yerba mate tereré, lemon verbena, grapefruit & peach cordial, strawberry oleo



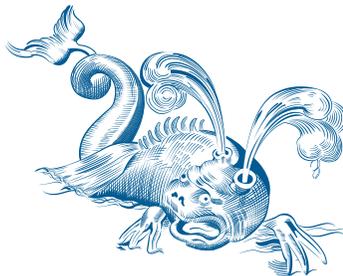
**PENICILLINE OCEÁNICO** ..... \$18

Non alcoholic whisky, ginger honey, palo santo, seaweed marine air



**TRES MAÍCES** ..... \$17

Purple corn chicha, chipotle syrup, lemonade soda, popcorn



## COCTELES N/A



### MILO LEMONADE

Yerba mate tereré, lemon verbena,  
grapefruit & peach cordial, strawberry oleo

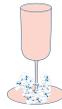
**\$16**



### PENICILLINE OCEÁNICO

Non Alcoholic whisky, ginger honey, palo santo,  
seaweed marine air

**\$17**



### TRES MAÍCES

Purple corn chicha, chipotle syrup,  
lemonade soda, popcorn

**\$16**



# WINES

— *By the glass* —

## ESPUMANTES - SPARKLINGS

<b>NV Asolo '84</b>	<b>\$18</b>
Veneto, Italy   Prosecco Superiore	
<b>NV Reginato Rosé</b>	<b>\$18</b>
Mendoza, Argentina   Malbec/Pinot Noir	
<b>NV Champagne De Lozey Brut Tradition</b>	<b>\$30</b>
Champagne, France	

## BLANCOS - WHITES

<b>2021 Vallisto Extremo Viejas Blancas</b>	<b>\$18</b>
Salta, Argentina   Sauvignon Blanc Blend	
<b>2023 Mendel</b>	<b>\$17</b>
Mendoza, Argentina   Semillón	
<b>2019 Catena "Alta"</b>	<b>\$25</b>
Mendoza, Argentina   Chardonnay	

## ROSADO - ROSE

<b>2022 Bodini Rosé</b>	<b>\$17</b>
Mendoza, Argentina   Malbec	

## TINTOS - REDS

<b>2023 Bodega Chacra Barda</b>	<b>\$22</b>
Patagonia, Argentina   Pinot Noir	
<b>2020 Bodega Aleanna “El Enemigo”</b>	<b>\$20</b>
Mendoza, Argentina   Bonarda	
<b>2021 Tikal “Natural”</b>	<b>\$18</b>
Mendoza, Argentina   Malbec-Syrah	
<b>2020 Casarena “Lauren’s Vineyard”</b>	<b>\$22</b>
Mendoza, Argentina   Cabernet Franc	
<b>2021 Zuccardi “Tito” Paraje Altamira</b>	<b>\$28</b>
Uco Valley, Argentina   Malbec	

# SPIRITS

## *Vermouths, Cordials & Amaros*

AMARO MONTENEGRO .....	\$17
ANTICA FORMULA .....	\$18
APEROL .....	\$17
AVERNA .....	\$17
CAMPARI .....	\$17
CAPITOLINE ROSE .....	\$18
CAPITOLINE DRY .....	\$18
COCCHI BAROLO CHINATO ROSSO .....	\$20
COCCHI AMERICANO .....	\$18
COCCHI DI TORINO ROSSO .....	\$18
COCCHI ROSA .....	\$18
COMOZ BLANC VERMOUTH DE CHAMBÉRY .....	\$17
CYNAR .....	\$18
FERNET BRANCA .....	\$18

<b>JÄGERMEISTER .....</b>	<b>\$19</b>
<b>LILLET BLANC .....</b>	<b>\$17</b>
<b>LILLET ROSE .....</b>	<b>\$17</b>
<b>LILLET ROUGE .....</b>	<b>\$17</b>
<b>LUXARDO BITTER BIANCO .....</b>	<b>\$17</b>
<b>MANCINO BIANCO VERMOUTH.....</b>	<b>\$18</b>
<b>MACINO DRY VERMOUTH.....</b>	<b>\$18</b>
<b>MANCINO ROSSO VERMOUTH .....</b>	<b>\$18</b>
<b>MANCINO CHINATO VERMOUTH 500 ML.....</b>	<b>\$18</b>
<b>MANCINO SAKURA VERMOUTH 500 ML.....</b>	<b>\$18</b>
<b>OKA KURA BERMUTTO SAKE VERMOUTH 900 ML.....</b>	<b>\$18</b>
<b>OKA KURA BERMUTTO SAKE SWEET VERMOUTH .....</b>	<b>\$18</b>
<b>PUNT E MES CARPANO .....</b>	<b>\$17</b>

## *Scotch Blends Whiskey*

CHIVAS 12 YRS .....	\$20
CHIVAS 15 YRS .....	\$22
CHIVAS 18 YRS .....	\$33
COMPASS BOX GREAT KING ARTIST BLEND.....	\$20
COMPASS BOX HEDONISM GRAIN SCOTH WHISKY ....	\$50
JOHNNIE WALKER BLACK.....	\$20
JOHNNIE WALKER BLUE .....	\$60
JOHNNIE WALKER GOLD.....	\$22
JOHNNIE WALKER GREEN .....	\$22
MONKEY SHOULDER .....	\$19

## *Japanese Whiskey*

HIBIKI HARMONY 86.....	\$29
NIKKA WHISKY FROM THE BARREL .....	\$25
YOICHI SINGLE MALT .....	\$35

YOICHI TEN.....	\$47
NIKKA TAKETSURU 86.....	\$30
NIKKA MIYAGIKYO SINGLE MALT .....	\$35
TAKERSURU PURE MALT .....	\$30
YAMAZAKI 12 .....	\$60

## *Single Malts*

ARDBEG 10 .....	\$22
CAOL ILA 12.....	\$22
DALMORE 12 .....	\$22
DALMORE 14 .....	\$40
GLENFIDICH 12.....	\$22
GLENFIDICH 18.....	\$70
GLENLIVET 12 .....	\$22
GLENLIVET 15 .....	\$28
GLENLIVET 18 .....	\$45
GLENLIVET FOUNDER RESERVE.....	\$22
GLENMORANGIE 12.....	\$22

GLENMORAGIE 16.....	\$30
GLENMORANGIE 18.....	\$45
LAPHROAIG 10 .....	\$22
MACALLAN 12.....	\$22
MACALLAN 15.....	\$50
MACALLAN 18.....	\$110
OBAN 14.....	\$25
TALISKER 10 .....	\$25

## *Bourbon & Rye*

ANGELS ENVY BOURBON .....	\$20
BASIL HAYDEN BOURBON .....	\$20
BASIL HAYDEN TOUST .....	\$22
BASIL HAYDEN DARK RYE .....	\$20
BULLEIT BOURBON.....	\$20
BULLEIT RYE .....	\$20
GENTLEMAN JACK.....	\$19
JACK DANIELS SINGLE BARREL .....	\$22

<b>JEFFERSONS BOURBON</b> .....	<b>\$22</b>
<b>JEFFERSONS OCEAN AGED</b> .....	<b>\$22</b>
<b>KNOB CREEK RYE</b> .....	<b>\$22</b>
<b>KNOB CREEK 12</b> .....	<b>\$19</b>
<b>MAKERS MARK</b> .....	<b>\$19</b>
<b>MITCHERS SMALL BATCH BOURBON</b> .....	<b>\$20</b>
<b>MITCHERS SMALL BATCH RYE</b> .....	<b>\$20</b>
<b>WILD TURKEY BOURBON SINGLE BARREL</b> .....	<b>\$19</b>
<b>WOODFORD RESERVE</b> .....	<b>\$21</b>
<b>WHISTLEPIG 10 YEAR</b> .....	<b>\$30</b>
<b>PAPPY VAN WINKLE 15</b> .....	<b>\$70</b>
<b>PAPPY VAN WINKLE 20</b> .....	<b>\$120</b>
<b>PAPPY VAN WINKLE 23</b> .....	<b>\$160</b>
<b>SAZERAC RYE</b> .....	<b>\$19</b>
<b>OLD FORESTER BOURBON</b> .....	<b>\$19</b>
<b>OLD FORESTER RYE</b> .....	<b>\$19</b>

## *Irish*

REDBREAST 12 .....	\$22
REDBREAST 15 .....	\$40
SLANE IRISH .....	\$19
LOST IRISH.....	\$19

## *Cognac*

FERRAC COGNAC .....	\$21
HENNESSY VS .....	\$19
HENNESSY VSOP .....	\$22
HENNESSY XO .....	\$60
REMY MARTIN XO .....	\$60
REMY MARTINVSOP .....	\$22
SAZERAC DE FORCE .....	\$45

## *Vodkas*

BELUGA NOBLE .....	\$19
BELVEDERE .....	\$20
BELVEDERE 10.....	\$33
CHOPIN .....	\$19
GREY GOOSE .....	\$20
HOKU VODKA .....	\$19
KETEL ONE.....	\$19
NIKKA VODKA.....	\$19
STOLICHNAYA .....	\$19
TITOS.....	\$19

## *Gin*

PRÍNCIPE DE LOS APÓSTOLES GIN.....	\$19
BEEFEATER .....	\$19
BEEFEATER 24 .....	\$20

<b>BOMBAY SAPPHIRE .....</b>	<b>\$19</b>
<b>HAYMANS OLD TOM GIN.....</b>	<b>\$19</b>
<b>NIKKA GIN.....</b>	<b>\$19</b>
<b>FORDS GIN.....</b>	<b>\$18</b>
<b>GIN MARE CAPRI .....</b>	<b>\$20</b>
<b>HENDRICKS.....</b>	<b>\$20</b>
<b>LAS CALIFORNIAS NATIVO.....</b>	<b>\$20</b>
<b>LAS CALIFORNIAS CÍTRICO .....</b>	<b>\$20</b>
<b>MONKEY 47.....</b>	<b>\$22</b>
<b>SUNTORI ROKU GIN .....</b>	<b>\$20</b>
<b>TANQUERAY.....</b>	<b>\$19</b>
<b>TANQUERAY 10.....</b>	<b>\$21</b>
<b>TANQUERAY FLOR DE SEVILLA.....</b>	<b>\$19</b>
<b>THE BOTANIST .....</b>	<b>\$22</b>

## *Rum*

APPLETON ESTATE 12 RARE CASKS .....	\$20
BACARDI 8.....	\$19
DIPLOMATICO BLANCO .....	\$19
DIPLOMATICO MANTUANO .....	\$19
DIPLOMATICO RESERVA EXCLUSIVA .....	\$20
HAVANA CLUB 3 AÑOS.....	\$18
HAVANA CLUB 7 .....	\$18
HAVANA CLUB ANEJO .....	\$18
MATUSALEN RESERVA 18 .....	\$19
MATUSALEN GRAN RESERVA 15 .....	\$19
MATUSALEN GRAN RESERVA 23 .....	\$20
MOUNT GAY XO.....	\$22
PLANTATION 3 STAR .....	\$19
PLANTATION COCONUT .....	\$19
PLANTATION PINEAPPLE .....	\$19
PLANTATION XO .....	\$22
SANTA TERESA 1796 SOLERA .....	\$19

ZACAPA 23 SOLERA .....	\$20
ZACAPA XO .....	\$40
TEN TO ONE WHITE.....	\$19
TEN TO ONE DARK.....	\$19

## *Pisco & Cachaça*

AGUAVIVA CACHAÇA .....	\$18
PISCO VIÑAS DE ORO ACHOLADO .....	\$19
PISCO CARAVEDO MOSTO VERDE .....	\$20

## *Sake* *(3oz)*

NAMI JUNMAI (MÉXICO) .....	\$22
NAMI JUNMAI GINJO (MÉXICO) .....	\$27
NAMI JUNMAI DAIGINJO(MÉXICO) .....	\$33

## *Shochu*

MUJEN AI LITE .....	\$19
MUJEN ORIGINAL .....	\$22
MUJEN X .....	\$40

## *Tequila*

ALTOS PLATA TEQUILA .....	\$19
ALTOS REPOSADO .....	\$19
CASA DRAGONES BLANCO .....	\$23
CASA DRAGONES CRISTALINO 200 COPAS .....	\$30
CASA DRAGONES REPOSADO .....	\$35
CASA DRAGONES AÑEJO .....	\$40
CASA DRAGONES JOVEN .....	\$90
CASCAHUIN BLANCO .....	\$21
CASCAHUIN PLATA .....	\$25
CASCAHUIN TAHOBA BLANCO .....	\$33

CLASE AZUL PLATA .....	\$40
CLASE AZUL REPOSADO .....	\$50
CLASE AZUL EXTRA AÑEJO ULTRA .....	\$380
CONTRALUZ CRISTALINO .....	\$20
EL TESORO BLANCO .....	\$21
EL TESORO ANEJO .....	\$28
EL TESORO REPOSADO .....	\$22
EL TESORO PARAÍSO .....	\$69
FORTALEZA BLANCO .....	\$23
FORTALEZA REPOSADO .....	\$30
G4 BLANCO .....	\$26
G4 REPOSADO .....	\$26
LALO .....	\$24
PATRON SILVER .....	\$20
PATRON REPOSADO .....	\$21
PATRON CRISTALINO .....	\$22
PATRON AÑEJO .....	\$22
PATRON EXTRA AÑEJO .....	\$29
PATRON BARREL SELECTED .....	\$23
PATRON EL ALTO .....	\$69

SIETE LEGUAS BLANCO.....	\$20
SIETE LEGUAS REPOSADO .....	\$22

## *Mezcal*

AMARAS AMERICANA.....	\$21
AMARAS CUPRETA .....	\$22
AMARAS REPOSADO .....	\$20
AMARAS ESPADIN .....	\$20
AMARAS VERDE.....	\$19
CONTRALUZ CRISTALINO .....	\$20
DEL MAGUEY VIDA.....	\$20
DEL MAGUEY TOBALÁ .....	\$38
DEL MAGUEY VIDA JAMÓN IBÉRICO .....	\$60
ILEGAL MEZCAL JOVEN .....	\$22
ILLAGAL MEZCAL REPOSADO.....	\$22
MAL BIEN ZACATE LIMÓN.....	\$20
MAL BIEN ALTO.....	\$33
MAL BIEN TEPEXTATE .....	\$33

MAL BIEN ESPADIN.....	\$20
MONTELOBOS MEZCAL JOVEN ESPADIN.....	\$33
NETA ESPADIN .....	\$33
NETA TEPEXTATE.....	\$55
NETA TOBALÁ.....	\$69
REY CAMPERO PECHUGA DE CODORNIZ .....	\$33
MADRECUISHE PALENQUEROS.....	\$33
MEXICANO PALENQUEROS .....	\$33
LA VENENOSA RAICILLA.....	\$40
SIETE MISTERIOS .....	\$21

## *Liquor*

GALLIANO .....	\$19
AMARETTO DISARONNO .....	\$18
STREGA.....	\$18
BENEDICTINE DOM.....	\$18
CHARTREUSE GREEN .....	\$22
CHARTREUSE YELLOW .....	\$22

<b>COINTREAU</b> .....	<b>\$18</b>
<b>DRAMBUIE</b> .....	<b>\$18</b>
<b>GRAND MARNIER</b> .....	<b>\$19</b>
<b>ITALICUS</b> .....	<b>\$19</b>
<b>NIXTA CORN LIQUEUR</b> .....	<b>\$19</b>
<b>KAHLUA</b> .....	<b>\$19</b>
<b>MR-BLACK</b> .....	<b>\$20</b>
<b>LUXARDO LEMONCELLO</b> .....	<b>\$19</b>
<b>ST. GERMAIN ELDERFLOWER</b> .....	<b>\$19</b>