

WINE



BUBBLES

ALBERTO NANI PROSECCO 15 | 60

Glera

Moët & Chandon Impérial 25 | 120

Pinot Noir

APHRODISE 14 | 65

Xinovaro

CHATEAU DE ROUANNE 15 | 70

Chardonnay, Shiraz, Grenache

APHRODISE MAGNUM 130

Xinovaro

RUINART BLANC DE BLANC 220

Chardonnay

DOM PERIGNON 450

Pinot Noir, Chardonnay

ROSE

MIRABEAU FOREVER SUMMER 15 | 50

Caladoc, Shiraz/Syrah

MIRABEAU PURE 15 | 50

Grenache, Sinsault

WHISPERING ANGEL 15 | 65

Grenache

WHITE

SANTA MARGHERITA 15 | 60

Pinot Grigio

LA CREMA SONOMA COAST 14 | 65

Chardonnay

DOG POINT 15 | 50

Sauvignon Blanc

GEIL 14 | 50

Riesling

SOALHERIO 14 | 50

Albarinho

RED

ARUMA 14 | 50

Malbec

RUFFINO RISERVA DUCALE 14 | 50

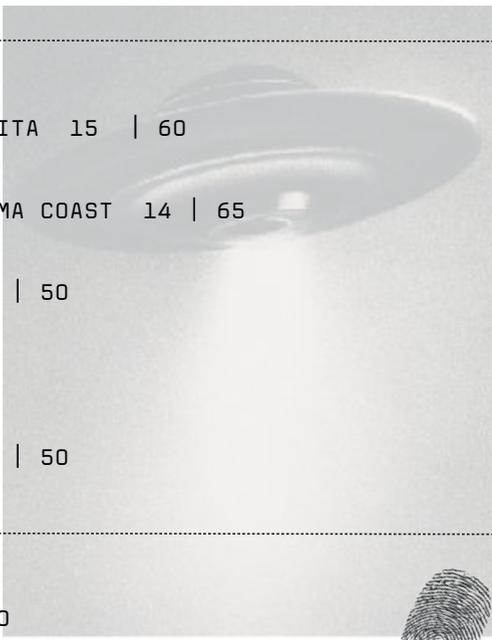
Chianti Classico Riserva

AVALON 15 | 50

Cabernet Sauvignon

LANDMARK 14 | 65

Pinot Noir



COCKTAILS

DRINKIES

NAZCA LINES 15

Pisco Gobernador, Rosaluna Mezcal, Giffard
Banana Liqueur, Guava Puree, Lime

MOONFAL 20

JW Gold Label, Quinquina, Benedictine, Peach Bitters,
Yuzu, Peach Puree, Oolong Peach Ginger Soda, MSK

SKYLINE NEGRONI 17

Campari, Beefeater, Carpano Antica Formula,
Monin Mango Syrup, Plant-Based Foam

BELLA CIAO 16

Absolut Citron, Italicus, Lemon Oleo Saccharum,
Sicilian Lemonade

CLOSE ENCOUNTER 15

Black Tot Finest, Luxardo Maraschino Liqueur, Lapsang,
Lemon Juice, MSK

BONNY'S VINTAGE NEGRONI 120

1970 Gordon's, 1970 Campari, 1970 Carpano Antica Formula

BONNY'S VINTAGE BOULEVARDIER 150

1970 Four Roses, 1970 Campari, 1970 Carpano Antica Formula

AGAVE SPIRITS

LA SIERRA 35

Kilinga Reposado, Tonka Bean Infused Antica Formula,
Clarified Banana & Pineapple Syrup, Px, Saline Solution

VOLADORES 16

Patron Silver, Aphrodise, Strawberry Puree, Agave, Fresh Lemon

COCO 16

Los Vecinos Mezcal, Tamarind Liqueur, Giffard Pamplemousses,
Lemon Juice

SANGRIA

WHITE

White Wine, St Germain, Bacardi White,
Rosemary Syrup, Apple Juice

RED

Red Wine, Bacardi White, Grand Marnier,
Spiced Sugar Cranberry, Raspberry Juice

BY THE PITCHER 60

BY THE GLASS 12

BEER

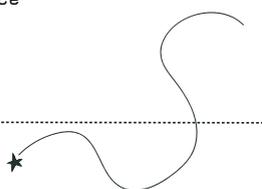
LOCAL DRAFT 7.5

LOCAL CAN 6

IMPORTED 7.5

SURFSIDE & WHITE CLAW 7

CIDERS & SELTZERS 7.5



SIGNATURE

WOOD FIRE OVEN

WOOD FIRED CABBAGE 14

Caramelized Onion Puree, Labneh, Toasted Peanuts

CHARRED OCTOPUS 26

Anticuchera Sauce, Rainbow Potatoes

WOOD-FIRED KOJI SCALLOPS 24

Sunchoke Puree, Yuzu Criolla

CAMEMBERT 18

Pizza Dough, Quince, Truffle Oil, Smoked Salt

GARDEN GRATIN 18

Tomato Sauce, Mushrooms, Peas, Egg, Mashed Potatoes, Sourdough

SNACKS

CRISPY CALAMARI 16

House Aioli

TUNA TARTARE 19

Yuca Chips, Cucumber

OYSTERS AU GRATIN 18

Garlic Cream, Parmesan Cheese Crumbs

HASS AVOCADO 5

APPLEWOOD SMOKED BACON 6

ÉCLAIR 16

Chicken Liver Pate, Guava

BUTTER BEAN HUMMUS 12

Pickled Onion, Herbs, Flatbread

+ Smoked Salmon Belly +7

+ Beef Curry +6

SALADS

CAESAR 14

Romaine Lettuce, Croutons, Parmesan Cheese, Crispy Chicken Skin, Bonny's Caesar Dressing

CAYMAN FARMERS 14

Mixed Greens, Arugula, Cucumber, Red Radish, Cherry Tomatoes, Carrot, Hard-Boiled Egg, Local Honey & Mustard Vinaigrette

FENNEL & CUCUMBER 16

Orange, Celery, Kalamata, Parsley, Almonds, Pecorino, Honey Yuzu Dressing

BEETS & EGG 14

Red Radish, Cilantro, Watercress, Hard Boiled Egg, Dill Mayo

SPINACH & TRUFFLE 16

Baby Spinach, Parmesan Cheese, Miso Vinaigrette

FLATBREADS

CLASSIC FLATBREAD 15

Pomodoro, Mozzarella, Pesto

+ Prosciutto Cotto +4

SPICY CAULIFLOWER FLATBREAD 16

Ras El Hanout, Mozzarella & Pecorino Cheese, Banana Peppers

CHIPOTLE CHICKEN FLATBREAD 16

Mozzarella, Oaxaca Cheese, Red Onion, Cilantro

FUGAZZETA 21

Flatbread Stuffed with Mozzarella & Gruyere Cheese, Onions, Oregano

SANDWICHES

DOUBLE SMASHED BURGER 22

CAB Beef, Lettuce, Mature Irish Cheddar, Smoked Bacon, Caramelized Onion, Bonny's Sauce, Fries

HOUSE CHICKEN PITA 19

Provençal Chicken, Mayo, Mango & Onion Escovitch, Arugula, Fries

PANINO ROSSO 21

House Focaccia, Pesto Rosso, Zucchini, Eggplants, Arugula, Mozzarella, Fries

SIGNATURES

BONE-IN SHORT RIB 42

Carrot Crema, Papines, Mushrooms, Torta Frita

YELLOWFIN TUNA STEAK 35

Jus, Pomme Puree, Crispy Onions

CHICKEN BORANI BANJAN 27

Eggplant, Tomato, Yogurt, Pan-fried Bread

GNOCCHI SOUFFLE 24

Guanciale, Sage, Wasabi, Pecorino Cheese, Cured Egg Yolk

ARROZ CON MARISCO 32

Seafood Rice, Parmesan Cheese, Cilantro Aioli

PAN SEARED SNAPPER 28

Yellow Rice, Escovitch, Jhonny Cake

ADD ON

Marinated in our House Blend

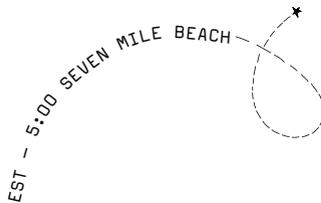
GRILLED SHRIMP 10

CHICKEN BREAST 8

SNAPPER FILLET 14

CAB BEEF SKEWERS 12

HASS AVOCADO 5



moon walk in's welcome



RAW

OYSTERS

Moonrise Oysters
by the Piece 6

SUSHI ROLLS

PHILLY 16

Salmon, Avocado, Cucumber, Cream Cheese

SHRIMP TEMPURA 16

Tuna, Pickled Daikon, Yuzu & Sweet Chili Sauce

UMAMI INFERNO 17

Hamachi, N'duja, Pickled Carrot, Lettuce,
Chives, Shallots, Unagi Sauce

TOKIO LIMA 15

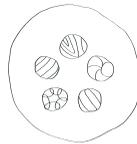
Zucchini Tempura, Eggplant, Avocado, Acevichado Sauce

SOL Y MAR 18

Salmon, Tuna, Asparagus, Aji Amarillo Sauce

TEMARI (5pcs) 18

Salmon, Hamachi, Shrimp & Avocado, Red Radish,
Pickled Daikon & Cucumber, Wasabi Soy Sauce



SASHIMI (3pcs)

SCOTTISH SALMON 14

YELLOWFIN TUNA 15

HAMACHI 16

CEVICHE

ROCOTO SHRIMP 16

Orange, Sweet Potato, Cancha

TUNA NIKKEI 18

Sesame, Charred Avocado, Yuzu

WAHOO 18

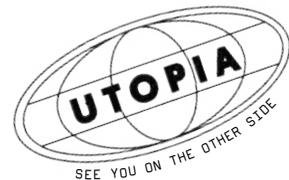
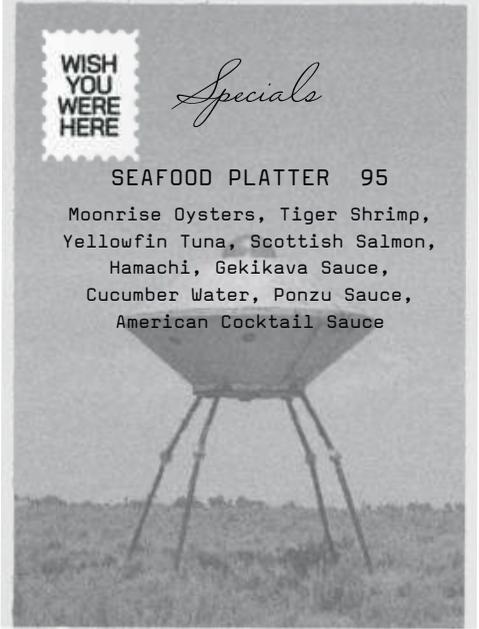
Leche De Tigre, Cilantro, Cancha, Sweet Potato

WISH
YOU
WERE
HERE

Specials

SEAFOOD PLATTER 95

Moonrise Oysters, Tiger Shrimp,
Yellowfin Tuna, Scottish Salmon,
Hamachi, Gekikava Sauce,
Cucumber Water, Ponzu Sauce,
American Cocktail Sauce



SWEETS

MOUSSE AU CHOCOLAT 14

Valrhona 70% Dark Chocolate, Honeycomb

COCONUT & RASPBERRY CAKE 13

Cream Cheese, Toasted Coconut

YUZU & PISTACHIO ÉCLAIR 15

White Chocolate Ganache

GELATO 7.5

DULCE DE LECHE MARROC

Dulce De Leche Caramel, Chocolate & Peanuts Bombon

PANNA A LA FRUTILLA

Strawberries & Cream

MANGO SORBET

Seasonal Local Mango



Prices are displayed in \$CI. A discretionary gratuity of 18% will be added to your final bill.

GET ABDUCTED

STAY FOR DESSERT