



EST.



2021



CASSANOVA

RESTAURANT & BAR

ELEVATED DINING. TIMELESS EXPERIENCE.

DRINK MENU



ELEVATED DINING. TIMELESS EXPERIENCE.

CASSANOVA
 BAR & RESTAURANT
THE ART OF MIXOLOGY

Crafted Cocktails. Elevated Experiences. Unforgettable Nights.

SIGNATURE COCKTAILS



BILLIONAIRE MARGARITA \$42

Ultra-premium Don Julio 1942 and Grand Marnier are shaken with fresh lime and agave, finished with a delicate champagne float and presented with a signature smoked reveal.



SECRET ADMIRER \$17

The vibrant hue of Empress 1908 Gin meets fresh lemon and the soft floral notes of St-Germain, topped with champagne for a crisp, elegant finish.



CASSANOVA NOIR \$18

Smooth reposado tequila is balanced with blackberry, fresh lemon, and agave, then layered with a rich red wine float for added depth and a velvety finish.



GOLDEN HOUR \$16

Crisp vodka is combined with passionfruit and fresh lemon, enhanced by the delicate elderflower of St-Germain, then finished with sparkling prosecco and a subtle gold shimmer.



BRUGAL HORIZON \$17

A bold cocktail that highlights where tropical meets spice. This cocktail is both smooth and bold with pineapple flavor, notes of lime and Pear partnered with the unique flavor Brugal 1888 Dark Rum.



POMPEII \$17

A Bold but juicy martini that features a mix of pomegranate liqueur, lime, cranberry and agave. And with a final touch of Campari Italian liqueur, this martini will be sure to make your tastebuds explode just like the famous "Pompeii" volcano!



DESIRE NO. 7 \$16

Tequila shaken with passionfruit, lychee, fresh lime, and agave, creating a smooth balance of tropical sweetness and bright citrus. Elegant, refreshing, and quietly seductive.



NOBU \$16

Vodka shaken with fresh watermelon purée, citrus, and a hint of orange liqueur, then finished with a light splash of soda. Martini styled—crisp, refreshing, and subtly sweet.



WEEKEND WATER \$17

An adventurous cocktail that will get you through the weekend! With a perfect balance of citrus, passion fruit, the base of crown apple is truly allowed to shine.

SUN & SILK

Boldness. Elegantly Crafted.
(SPRITZ COLLECTION)



WHITE PEACH SANGRIA \$18

White wine and rum blended with peach schnapps, peach nectar, and fresh lemon, layered with strawberries and finished with a light splash of soda for a refreshing, fruit-forward finish.



POMEGRANATE SPRITZ \$18

A vibrant mix of Aperol, pomegranate, prosecco, and soda water, delivering a balanced bittersweet profile with a bright finish.



THE LUXURY \$18

A Refreshingly unique cocktail that is a parallel to the classic French 75. Featuring notes of guava, elderflower and spiced almond, you will be pleasantly surprised how these flavors come together.



NORA'S SECRET \$18

An Exquisitely sweet yet refreshing cocktail, that is our dressed up version of a vodka tonic. With a perfect balance of blueberry and yuzu citrus, this sparkling cocktail topped with elderflower tonic is perfect for those who love to sip.

ZERO PROOF INDULGENCE

*Crafted with the same intention,
without the spirits.*



GARDEN MOJITO \$12

Fresh lime and mint muddled with simple syrup, topped with soda for a crisp, cooling, and refreshing finish.



SWEET TEMPTATION \$12

(MARGARITA INSPIRED)
Fresh lime and citrus shaken with agave and orange essence, finished with a sparkling lift—bright, smooth, and irresistibly refreshing.



LEGEND \$12

Lemonade, peach syrup, fresh lime, and agave, topped with Sprite for a smooth, citrus-forward refresher with a lightly sparkling finish.

SIP. RELAX. UNWIND.

BIRKEN ADD-ON WITH ANY COCKTAIL PURCHASE

DINNER MENU



ELEVATED DINING. TIMELESS EXPERIENCE.

THE CULINARY AFFAIR

MAQUE CHOUX FRIED GREEN TOMATOES \$16

Golden fried green tomatoes layered over Louisiana-style maque choux featuring roasted corn, andouille sausage, sweet peppers, and smoky Cajun flavor.

GULF COAST SHRIMP BASKET \$20

Golden fried Gulf shrimp served with seasoned fries and cocktail sauce.

CASSANOVA PARTY WINGS \$18

Ten crispy wings tossed in your choice of:

- Breaded • Sweet Heat • Lemon Pepper

SWEET HEAT CATFISH BASKET \$18

Crispy catfish bites tossed in sweet heat lemon pepper, served with seasoned fries and house remoulade.

SHORT RIB BIRRIA TACOS \$20

Three slow-braised beef tacos topped with Oaxaca cheese, cilantro, onions, and consommé.

LOADED QUESO & CHIPS \$16

Creamy queso topped with your choice of chicken, shrimp, or seasoned beef.

SALADS

CAESAR SALAD \$15

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with parmesan cheese and croutons.

COBB SALAD \$16

Fresh chopped romaine topped with crispy bacon, hard-boiled egg, tomatoes, and your choice of dressing.

ADD TO ANY SALAD

Grilled Chicken	\$3
Grilled Shrimp	\$6
6oz Salmon	\$12

OYSTERS

½ DOZEN \$24 | DOZEN \$42

BIENVILLE OYSTERS

Chargrilled oysters topped with shrimp, mushrooms, herbs and a rich parmesan cream.

CAJUN ROCKEFELLER OYSTERS

Fresh Gulf oysters topped with spinach, bacon, herbs and a creamy Cajun parmesan sauce.

PARMESAN CRUSTED BAYOU BUTTER OYSTERS

Fresh oysters on the half shell charbroiled in a rich Cajun garlic butter, topped with parmesan breadcrumbs and melted parmesan cheese, then finished with fresh parsley and a hint of lemon for a buttery, smoky Gulf Coast finish.

ENTRÉES

GRILLED PEACH TERIYAKI PORK CHOP \$24

Hand-cut pork chop glazed with sweet peach teriyaki, served with two sides.

CARIBBEAN GRILLED RED SNAPPER ESCOVITCH \$40

Chargrilled whole red snapper topped with traditional Caribbean escovitch vegetables.

GOLDEN COAST FRIED SNAPPER MP

Crispy whole snapper finished with lemon caper beurre blanc.

BRAISED RED WINE SHORT RIB \$34

Slow-braised beef short rib served over creamy mashed potatoes.

SMOKED ROSEMARY 16oz RIBEYE \$60

16oz ribeye finished with rosemary compound butter and garlic mash.

VELVET KISS LAMB CHOPS \$37

Perfectly grilled lamb chops finished with rich red wine reduction.

LEMON BEURRE BLANC SALMON \$28

Grilled salmon topped with silky lemon beurre blanc and parmesan broccoli.

CREAMY ITALIAN TUSCAN CHICKEN \$28

Tender chicken in a white wine cream sauce with spinach and sun-dried tomatoes.

PASTAS

JAMAICAN FIRE PASTA \$26

Penne pasta tossed in spicy jerk cream with chicken and andouille sausage.

BLACKENED SALMON FETTUCCINE ALFREDO \$26

Creamy garlic parmesan alfredo topped with blackened salmon.

RASTA PASTA \$26

Penne pasta tossed in a creamy jerk sauce with shrimp, bell peppers, and scallions.

SIGNATURE SIDES

\$6 EACH

- Lemon Butter Asparagus
- Garlic Mash Potatoes
- Parmesan Crusted Broccolini
- Crispy Thai Chili Brussel Sprouts
- Lemon Pepper Okra
- Crispy Golden Steak Fries
- Lemon Herb Rice

DESSERTS

CARIBBEAN BLISS CHEESECAKE \$14

PEACH PARADISE ROLLS \$15

BLUEBERRY DREAM CHEESECAKE \$14

LOVER'S CHOCOLATE SKILLET À LA MODE \$14

18% GRATUITY ADDED
TO PARTIES 6 OR MORE

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EAT WELL. SIP SLOW. LIVE CASSANOVA.

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

HOOKAH SELECTION

Relax. Unwind. Indulge.

CASSANOVA HOOKAH

\$50

HEART HOOKAH

\$55



CASSANOVA SECRET

a vibrant, candy-sweet blend with bright tropical and fruity finish



MAGIC CITY NIGHTS

a sweet, juicy blend with a soft candy finish



PORNSTAR

a smooth, tropical blend layered with creamy vanilla and warm notes of ripe peachy and golden honey



XOXO

a juicy, ripe peach blend with a soft pink candy sweetness



CITRUS SEDUCTION

a bright, citrus-forward blend with a smooth, creamy sorbet finish and a playful orange candy sweetness



GOLD'N SMOKE

a smooth, sweet blend of juicy peach and golden honey



VELVET VIXEN

a refreshing, lightly sweet melon blend with a mysterious twist



KISSA NOVA

blueberry, citrus, mint



ROMEO

grape, citrus, mint



AFTER HOURS

smooth vanilla and a touch of warm caramel, sweet, velvety, and dessert-like



TEMPTRESS

tropical fruits with ripe peach and refreshing melon



PINK STARBURST

tastes just like a pink starburst



MIAMI OASIS

a juicy tropical fruit blend layered with a smooth creamy gummy sweetness

SIP. RELAX. UNWIND.