

COCKTAILS

SEASONAL SANGRIA 9

Ask About Our Current Selection(s)

DARKENED PEACH MARTINI 11

Peach Nectar, Lemon, Stoli Vanil, Amaro Averna, Tito's Handmade Vodka

SMOKIN' OLD FASHIONED 11

Brandied Cherry, Orange, Smoked Simple Syrup, Pimento Bitters, Bulleit Bourbon

PINEAPPLE GINGER CAIPIRINHA 11

Pineapple, Lime, Ginger Root, Simple Syrup, Cachaça Augusta

CHROMA PALOMA 10

Stoli Ohranj, Grapefruit Juice, Mint, Coppertail Brewing Co. Wheat Stroke

TEATIME COLLINS 10

Ginger, Lemon, Chamomile Tea Syrup, Hendrick's Gin

ANCHO DAIQUIRI 11

Lime, Angostura Bitters, Simple Syrup, Ancho Reyes

GARDEN RITA 11

Mini Bell Pepper, Cilantro, Cucumber, Lemon, Cointreau, Roca Patrón Silver Tequila

ADAM'S GOT MOJO 10

Flor de Caña Rum, Mint, Lime, Cigar City Jai Alai

DRAFT BEER 8 oz | 16 oz

TREKKER BIER 3.5 | 6

Farmhouse Ale | Central 28 Beer Co. | DeBary, FL | 4.5% abv

WHEAT STROKE 3.5 | 6

American Wheat Ale | Coppertail Brewing Co. | Tampa, FL | 5.0% abv

DANCING PIERRE 3.5 | 6

Belgian Pale Ale | Central 28 Beer Co. | DeBary, FL | 5.9% abv

STOUT 3.5 | 6

American-Style | Crooked Can | Winter Garden, FL | 6.7% abv

JAI ALAI 3.5 | 6

India Pale Ale | Cigar City | Tampa, FL | 7.5% abv

ROTATING SEASONAL

Ask About Our Current Selection

SPECTRUM BEER FLIGHT 8

Your Choice of Four Beers, 5 oz Each

BOTTLED BEER

BUD LIGHT 4

CORONA 5

GUINNESS 6

HEINEKEN 5

MICHELOB ULTRA 4

MILLER LITE 4

SAM ADAMS 5

STELLA ARTOIS 5

MAD MAN HARD CIDER 5

ROTATING CRAFT BEERS

Ask About Our Current Selections

While these are some of our wine and cocktail favorites, check out our beverage menu to see a full list of Chroma creations.

TAVISTOCK WINE COLLECTION

We hope you enjoy these wines that we have carefully selected for your pleasure.

BUBBLES 3 oz | 5 oz

PROSECCO

6 | 12

Veneto

WHITES 3 oz | 6 oz | 9 oz

SAUVIGNON BLANC

6 | 12 | 18

Yountville

CHARDONNAY

6.5 | 13 | 19.5

Santa Barbara

REDS 3 oz | 6 oz | 9 oz

PINOT NOIR

6.5 | 13 | 19.5

Santa Barbara

MALBEC

6 | 12 | 18

Mendoza

BACARRÉ RED BLEND

6.5 | 13 | 19.5

Santa Barbara

CABERNET SAUVIGNON

7 | 14 | 21

Happy Canyon

WINE BY THE GLASS

BUBBLES 3 oz | 5 oz

KENWOOD YULUPA 4.25 | 8.5

Cuvée Brut, Sonoma County

WHITES 3 oz | 6 oz | 9 oz

ST. SUPERY 4.25 | 8.25 | 12.25

Rosé, Napa Valley

SARTORI BANFI 4 | 8 | 12

Pinot Grigio, Veneto

SAINT M 4.5 | 8.75 | 13

Riesling, Pfalz

TERRA d'ORO 5.5 | 10.75 | 16

Chenin Blanc/Viognier, Clarksburg

THREE THIEVES 4.25 | 8.5 | 12.75

Chardonnay, California

REDS 3 oz | 6 oz | 9 oz

SEAGLASS 4.5 | 8.75 | 13

Pinot Noir, Santa Barbara County

SANTA CRISTINA BY ANTINORI 4.25 | 8.25 | 12.25

Rosso, Toscana

RODNEY STRONG 5 | 9.75 | 14.5

Merlot, Sonoma

TORRES IBÉRICOS 5.5 | 10.75 | 16

Tempranillo Crianza, Rioja

MOTTO 4.5 | 9 | 13.5

Cabernet Sauvignon, California

CASK WINE 3 oz | 6 oz | 9 oz

ACROBAT 4.5 | 9 | 13.5

Pinot Gris, Oregon

NOBILO 4 | 8 | 12

Sauvignon Blanc, Marlborough

CHALK HILL 7 | 14 | 21

Chardonnay, Sonoma Coast

NORTH BY NORTHWEST 5.25 | 10.5 | 15.75

Red Blend, Columbia Valley

SIMI 7.5 | 15 | 22.5

Cabernet Sauvignon, Sonoma

ARTEZIN 5.25 | 10.5 | 15.75

Zinfandel, Mendocino

CHROMA
MODERN BAR + KITCHEN



Gather around, relax and share small bites and big flavors with friends. **CHROMA SMALL PLATES** are designed to savor, inspire and satisfy, so we encourage you to try multiple plates at your own pace.

FIVE-BITE SALADS

Tuscan **Kale and Quinoa**, Roasted Chicken, Toasted Almonds, Golden Raisins, Citrus Vinaigrette 10

Chopped Heirloom, Blue Cheese, Romaine, Red and Yellow Beets, Beefsteak Tomato, Cucumber, Rainbow Carrots, Brioche Croutons, Honey-Almond Vinaigrette 9

Local Greens, Diced Cucumber, Tomato, Citrus Vinaigrette 8

Spinach and Charred Apple, String Beets, Citrus Vinaigrette 11

THIS & THAT

Roasted **Edamame**, Pomegranate Molasses, Smoked Salt 7

Guava and Goat Cheese **Flatbread**, Speck Ham, Marcona Almonds, Red Sorrel 12

Quail Egg Croquettes, Yuca, Micro Greens, Mustard Sauce 9

Deviled Egg, House Aioli, Smoked Spanish Paprika, Micro Greens 4 | *with Crab +1*

Flash-Fried **Goat Cheese**, Fresh Thyme, Organic Honey 9

House **Charcuterie** Board, Dry-Cured Meats, Rustic Bread, Local Fruit Jam, Stone-Ground Mustard, Gherkins 14

Cheese Board, Daily Selection, Rustic Bread, Preserves, Almonds, Honey 7 | 13 | 19

Seared **Foie Gras**, Tangerine-Beet Relish, Micro Herbs, Pinot Syrup 19

CHROMA GROUP DINING

We are pleased to offer multiple group dining options ideally suited for your social or corporate event.

SEAFOOD

Florida **Shrimp** de La Plancha, Spicy Garlic-Árbol Chile Glaze, Micro Cilantro 11

Sautéed **Mussels**, Almond Romesco Sauce, Rustic Bread 10

Wild **Tuna** Poke, Crispy Wontons, Toasted Sesame Seeds, Avocado Crema, Ponzu Sauce 14

Tempura **Fish** Taco, Local Catch, Zesty Slaw, Soft Flour Tortilla, Chipotle Aioli 8

Crab Spring Roll, Corn, Pickled Ginger, Daikon Radish, Ponzu Sauce 8

Pan-Seared Florida **White Fish** Taco, Jicama Slaw, Red Onion, Soft Flour Tortilla, Cilantro Chiffonade 8

Skillet-Roasted **Clams**, Buttery Garlic Cloves, Rustic Bread, Crispy Thyme, Citrus Splash 11

Fish and Chips, Local Catch, Hand-Cut Fries, Sea Salt, Malt Vinegar 12

BEEF

Roasted **Bone Marrow**, Fresh Herbs, Rustic Bread, Mustard Vinaigrette 13

Wagyu **Skirt Steak**, Fried Shallots, Gem Lettuce, Baby Tomatoes, Crumbled Blue Cheese, Buttermilk Dressing 14

Baked House **Meatballs**, Parmesan Cheese, Micro Basil, San Marzano Sauce 8

Grilled **New York Strip**, Broccoli Greens, Caramelized Stone Fruit, Citrus Oil 15

CHICKEN, LAMB & PORK

Crispy **Drumsticks**, Charred Orange, Thyme 10

Smoked **Wings**, Ancho Chile Rub, Blue Cheese, Pickled Celery, Micro Greens 9

Chicken Satay, Peanut Sauce 8

Fire-Grilled **Chicken Thighs**, Sriracha 10

Lamb Ribs, Korean Barbecue Glaze, Shredded Daikon Radishes, Sprouts 11

Sticky Florida **Pork Ribs**, Spicy Rub, Jicama Slaw, Blueberry Sauce 11

Roasted House **Pork Sausage**, Crispy Shallot Rings, Pickled Vegetables, Stone-Ground Mustard 7

VEGGIES

Charred **Shishito Peppers**, Lime Zest, Buttermilk Dressing 9

Julienne **Snow Peas**, Salt and Pepper, Blood Orange Olive Oil, Lemon Zest 8

Vidalia Onion **Bhaji**, Spiced Mint Chutney 7

Patatas Bravas, San Marzano Sauce, Garlic Aioli, Lime Zest 7

Parsnip and Celery Root Mash, Cream, Thyme, White Pepper, Candied Walnuts 8

Chilled **Asparagus**, Organic Poached Egg, Lemon Zest, Citrus Vinaigrette 10

Hand-Cut **Fries**, Sea Salt 7

THREE-BITE SLIDERS

Chroma Burger, **Short Rib** Patty, Cheddar Cheese, Bourbon Onions, Bacon Jam, Dill Pickle, Brioche Roll 9

Cheeseburger, Aged White Cheddar, Spiced Ketchup, Brioche Roll 8

Lamb Burger, Pickled Red Onion, Feta-Mint Aioli, Potato-Chive Roll 10

Smoked **Pulled Pork**, Sourdough Bun, Jicama Slaw, Shishito Aioli 9



FOR THE TABLE SERVES 4 GUESTS

Larger meals meant to be shared among friends.

Crispy **Pork** Loin, Caramelized Figs, Roasted Parsnips 36

Flame Grilled **Ribeye**, 30-oz Bone-In, Herb and Sea Salt Crust, Melted Foie Gras Butter, Hand-Cut Fries 53

Jambalaya, House Andouille Sausage, Seared Shrimp, Smoked Pork, Cajun Rice, Heirloom Tomato 35

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us. Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.