

LETTER



FROM THE CHEF | Sarasota. Please relax and let us provide you with the finest that Sarasota has to offer, either in our elegant yet approachable dining room, or on our one-of-a-kind patio overlooking the gorgeous downtown Sarasota area.

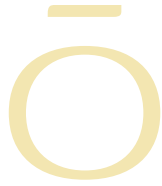
After a beautiful day exploring the Suncoast, we invite you to take a sip of your favorite wine from our curated list, or perhaps allow one of our colleagues to create a crafted cocktail made from the freshest seasonal ingredients. If you are looking for something on the healthier side, our fresh cold pressed juices are delicious and rejuvenating.

Our menu was designed to provide a comforting meal from a unique, yet recognizable perspective. My goal as a Chef is to provide food that people are excited to try, regardless of whether it is their first time in evoq or they are loyal repeat guests. Whether you select from one of our small plates or one of our more substantial offerings, please know that a great deal of thought and care went into the composition and preparation of the meal.

However you decide to enjoy your time at evoq, be it for breakfast, lunch or dinner, with a large group or a more intimate gathering, trust that we will attempt to evoq food memories from long ago or create them anew.

Buen Provecho!

Chef Craig



FROM
THE BAR

COCKTAILS	BELLINI THYME	13
	Grey Goose Vodka, house-made peach thyme syrup, Mumm Napa Brut Prestige	
	CUCUMBER BASIL GIMLET	11
	Effen Cucumber Vodka, Benedictine Lemon, agave, plum bitters, basil	
	CARROT GINGER FIZZ	13
	Grand Marnier, Domain de Canton Ginger Liqueur, fresh carrot juice, Chandon Brut Classic	
	SMIRK ROYALE	13
	The Botanist Gin, Belle de Brillet Pear Liqueur, house-made grenadine, lemon, Falernum Bitters, ginger beer	
	ROSEMARY PINEAPPLE MARGARITA	13
	Milagro Reposado Tequila, cherry heering, agave simple syrup, lime, orange bitters	
	SPARKLING PALOMA	13
	Patron Silver, fresh lime and grapefruit juices, Prosecco splash	
	POMOJITO	11
	Crusoe Organic Rum, mint, lime, pomegranate juice, club soda	
	ESPRESSO MARTINI	13
	Absolut Vodka, Absolut Vanilla, Kahlua, Amaretto, espresso & cream	
FRESH-PRESSED JUICES	BEET, CARROT, KALE, APPLE, LEMON, GINGER JUICE	8
	PAPAYA, PINEAPPLE, MINT JUICE	8
	STRAWBERRY, BANANA, GOJI BERRY, COCONUT MILK SMOOTHIE	8



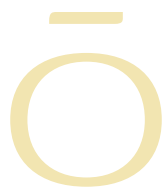
WINE:
GLASSES

WHITES WINES |

	Santa Margherita , Prosecco, Italy	12
	Domaine Chandon , Sparkling Wine, Yountville California	12
NV	Nicolas Feuillate , <i>Brut Rose</i> , Champagne, France	21
	Banfi , Centine Rose, Tuscany, Italy	9
2014	Anew , Riesling, Columbia Valley, Washington	8
	Moller , Riesling, Pfalz Germany	12
	Bollini , Pinot Grigio, Trentino, Italy	9
2015	Neil Ellis , <i>Sincerely</i> , Sauvignon Blanc, South Africa	8
2016	Kim Crawford , Sauvignon Blanc, New Zealand	11
2015	Pazo De Senorans , Albarino, Rias-Baixas, Spain	13
2015	14 Hands , <i>Hot To Trot</i> , White Blend, Washington	7
2015	Angove , <i>Nine Vines</i> , Moscato, Australia	7
2015	Chateau St Jean , <i>Magnolia Grove</i> , Chardonnay, Sonoma, California	7
2015	Chateau Ste Michelle , <i>Indian Wells</i> , Chardonnay, Columbia Valley, Washington	11
	ZD , Chardonnay, Napa Valley, California	13

RED WINES |

	De Loach Vineyards , <i>Heritage Reserve</i> , Pinot Noir, California	7
2014	The Paring , Pinot Noir, Santa Barbara County, California	13
	MacMurray Ranch , Pinot Noir, Russian River Valley, California	14
2013	Beringer , <i>Founders Estate</i> , Merlot, Napa Valley, California	7
2013	Wild Horse , Merlot, Central Coast, California	11
2015	Saldo , Zinfandel, California	14
2014	Grafigna , Malbec, Argentina	7
2016	Chateau St Jean , <i>Magnolia Grove</i> , Cabernet Sauvignon, Sonoma County, California	7
2014	Beringer , <i>Knights Valley</i> , Cabernet Sauvignon, California	13
	Le Pich , Cabernet Sauvignon, Napa Valley, California	18
2014	Turnbull Wine Cellars , Cabernet Sauvignon, Napa Valley, California	19
	Alamos , Red Blend, Argentina	9
2012	Gerard Bertrand , <i>Chateau L'Hospitalet La Reserve</i> , Red Blend, Languedoc-Roussillon, France	11
2013	Girard Winery , <i>Artistry</i> , Red Blend, Napa Valley, California	19



LUNCH

COLD APPETIZERS	YELLOWFIN TUNA	15
	smoked avocado, crispy radish, lobster-chili oil	
	EAST COAST OYSTERS	15
	black pepper mignonette, real horseradish, peppadew cocktail	
	CORVINA CEVICHE	12
	leche de tigre, sweet potato, concha	
<i>chef's selection</i>	HOUSE-CURED CHARCUTERIE	13
	pickled vegetables, grain mustard, toasted baguette	
HOT APPETIZERS	CORNFLAKE CRAB CAKE	16
	smoked onion remoulade, pineapple kale slaw	
	MAHI-MAHI TACOS*	12
	blue corn tortilla, lime dressing, Napa cabbage	
	HOUSE-CURED CANDIED BACON	8
	FLATBREAD	14
	local tomato, burrata mozzarella, micro basil	
SCRATCH SOUPS	PUMPKIN-CARROT GINGER SOUP*	8
	toasted pepitas, candied ginger	
	CHORIZO AND LENTIL SOUP	8
	wine braised chorizo, green lentils, goat cheese	
GARDEN FRESH	MARKET LETTUCES	10
	shaved vegetables, cucumber, avocado, green goddess	
	SPINACH & RED QUINOA SALAD	13
	tart cherries, walnuts, lemon vinaigrette	
	STACKED CAESAR SALAD	12
	creamy parmesan dressing, brioche croutons	
	PAN-SEARED SALMON*	18
	cucumber watercress salad, tomato fondue, kale chips	
	MICRO-CHOPPED CHICKEN SALAD*	15
	romaine, chicken, avocado, hardboiled egg, herb vinaigrette	
	AVOCADO SALAD	14
	mache, cucumber, pickled onion, mango, citrus vinaigrette	

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



LUNCH

SPECIALTY SANDWICHES	
SNAPPER REUBEN	20
blackened snapper, swiss, house kraut, thousand island	
HOUSE-ROASTED TURKEY SANDWICH	18
sumac crusted turkey, white cheddar, arugula, chipotle aioli	
SKIRT STEAK SANDWICH	20
marinated skirt, chimichurri aioli, crispy onions, provolone, avocado	
EVOQ BURGER	18
ground daily, house-cured candied bacon, vidalia onion jam, local Amish butter cheese, potato roll	
TURKEY BURGER	18
crushed avocado, pepperjack, arugula, burger sauce	
SESAME SALMON BURGER	18
teriyaki lacquered house-ground salmon, grilled pineapple, caramelized onion aioli, sesame bun	

CHEF'S CREATIONS	
ROASTED CHICKEN	24
Peruvian marinated 1/2 chicken, cilantro rice, salsa criolla	
BLACKENED GROUPEL	28
pencil cobb grits, key west pink shrimp, heirloom tomato ragout	
STICKY SALMON	26
house teriyaki, shiitake fried rice, bok choy, soy butter sauce	
BEEF TENDERLOIN	32
crispy brussels, parsnip cream, candied shallots	
TOASTED BARLEY RISOTTO*	14
wild mushrooms, Vidalia onion	

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* SuperFoodsRx