

SMALL PLATES

Marinated Tomato & Burrata

served with warm bread 16

Five Spice Carpaccio

NY strip, harissa aioli, arugula salad, truffle oil 22

Shrimp Cocktail

court bouillon & classic cocktail sauce 22

Half-Dozen Oysters

champagne mignonette, classic cocktail sauce 21

Seasonal Baked Oysters

parmesean, champagne kale cream 29

GREENS

Chopped Wedge Salad

blue cheese dressing & crumbles, bacon, chives, red onion, tomato, balsamic vinegar reduction 15

Fat Beet Farm Salad

Florida citrus, beets, pecans, parmesan, watermelon radish, lemon & honey vinaigrette 16

HANDHELDS

Lobster Roll

browned butter Maine lobster, greens, citrus 29

Truffle Steak

harissa aioli, white cheddar, caramelized onion, dressed arugula 24

Grilled Cheese

gruyere & white cheddar 16

ENTREES

Baked Lobster Macaroni & Cheese

(please allow 20 min cooking time) 32

New York Strip

compound butter, roasted potatoes, (choice of creamy horseradish or mojo sauce) 45

Saffron Chicken

roasted potatoes, saffron truffle sauce, citrus salad, bacon aioli 26

Faroe Island Salmon

fenugreek crusted, roasted potatoes, haricots verts, mojo sauce, lemon butter 29

SNACKS

Popcorn

classic 3 truffle 5

Marinated Olives

olive oil, garlic, orange 8

Bread & Butter

artisan bread, house made butter 9

Cheese & Charcuterie

cheese, cured meats, & accoutrements 23

BAO BUN

Cuban

roasted pork, soppressata, swiss, house pickles, mayo, mustard 18

Pork Belly

crispy pork, soy glaze, pickled cucumber, bacon aioli, walnut dust 18

Mushroom

oyster mushroom, gochujang paste, arugula, toasted sesame seed 17

CAVIAR

FUN

Chips & Dip

potato chips with crème fraiche caviar dip 21

Caviar Sandwich

brioche bread, crème fraiche and caviar 21

TRADITIONAL

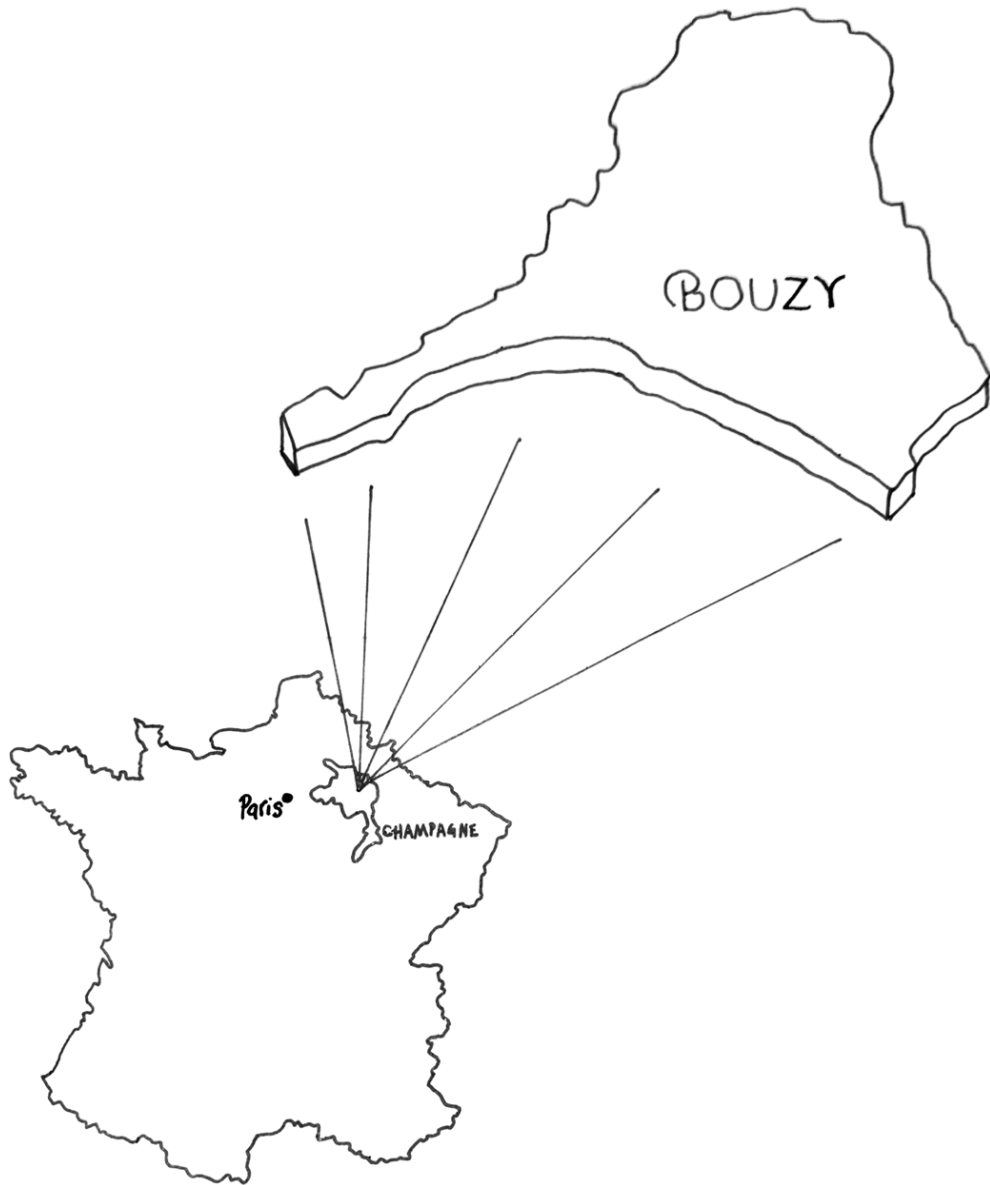
served with chips & accoutrements

Royal Osetra 120

large golden pearls, medium salinity, buttery

Premium Sturgeon 60

medium black pearls, smooth, sea salt



20% gratuity may be added to parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Our Favorite Brunch Cocktails

Bouzy Bloody Mary 19

Tito's Vodka, Tajin Rim, Bacon, Blue Cheese Olive, Cheese, House Made Pickle, Chilled Shrimp

Kimchi Bloody Mary 13

Tito's Vodka, Kimchi Bloody Mix, House Hot Sauce, Tajin Rim, Olive Medley

Coffee Old Fashioned 15

Buffalo Trace Bourbon, Coffee Syrup, Chocolate & Walnut Bitters

Our Favorite Brunch Cocktails

Bouzy Bloody Mary 19

Tito's Vodka, Tajin Rim, Bacon, Blue Cheese Olive, Cheese, House Made Pickle, Chilled Shrimp

Kimchi Bloody Mary 13

Tito's Vodka, Kimchi Bloody Mix, House Hot Sauce, Tajin Rim, Olive Medley

Coffee Old Fashioned 15

Buffalo Trace Bourbon, Coffee Syrup, Chocolate & Walnut Bitters

Bottomless Booze Brunch

Your choice of endless Mimosas or Bloody Mary's when you purchase a brunch or lunch item!

(2.5 hour limit)

\$25

Bottomless Booze Brunch

Your choice of endless Mimosas or Bloody Mary's when you purchase a brunch or lunch item!

(2.5 hour limit)

\$25

Brunch Plates

Always Brunch Waffle 15

brown butter waffle, chantilly cream, pralines, macerated berries

Brown Butter Lobster Benedict 17

hollandaise, Maine Lobster, croissant

Florentine Benedict 17

bacon, hollandaise, tomato, spinach, crispy garlic

Bacon, Egg, & Cheese Croissant 16

Cheshire Bacon, scrambled egg, cheddar

Avocado Toast 15

mulligrain bread, cherry tomatoes, red onion, microgreens, poached egg

Shrimp & Grits 25

blackened shrimp, gruyere grits, harissa hollandaise, mushroom duxelles, crispy bacon, poached egg

Brunch Plates

Always Brunch Waffle 15

brown butter waffle, chantilly cream, pralines, macerated berries

Brown Butter Lobster Benedict 17

hollandaise, Maine Lobster, croissant

Florentine Benedict 17

bacon, hollandaise, tomato, spinach, crispy garlic

Bacon, Egg, & Cheese Croissant 16

Cheshire Bacon, scrambled egg, cheddar

Avocado Toast 15

mulligrain bread, cherry tomatoes, red onion, microgreens, poached egg

Shrimp & Grits 25

blackened shrimp, gruyere grits, harissa hollandaise, mushroom duxelles, crispy bacon, poached egg



Happy Hour

Monday - Friday 4-7pm

\$4 Suds

Miller High Life | Kronenbourg 1664

\$7 Wine & Bubbles

House Red | House Sparkling | House White

\$8 Snacks

*Caviar Sandwich | Bao Bun (1 piece): Mushroom, Cuban, Pork Belly
Shrimp Cocktail 3 pieces | Oysters on the Half Shell (3) | Cheese & Charcuterie*

\$9 Cocktails

Aperol Spritz

Aperol, Prosecco, Soda

French 75

Gin, Lemon, Cava

Moscow Mule

Vodka, Lime, Ginger Beer

Old Fashioned

Bourbon, Brown Sugar, Bitters

Paloma

Tequila, Grapefruit, Lime, Agave, Soda

Bouzy DJ Cellar Brunch

Sundays in the Cellar

3 & 5 Course Menu Options
Bottomless Mimosas
Reservations via Open Table at
bouzytampa.com

check out our
speakeasy
Champagne Cellar



join the Bouzy
Insider's List for
two free gifts!



COCKTAILS

Blanc à Rose	14
<i>Empress Gin, Juniper, Citrus, Lavender, Fever Tree Elderflower Tonic</i>	15
Passionné	
<i>Corazon Reposado Tequila, House Spiced Agave, Lime, Ancho Reyes Chile, Tajin rim</i>	16
Nouveau Carre	
<i>High West Double Rye, Calvados, Cocchi Rosa Americano</i>	15
Plant City Punch Up	
<i>Strawberry infused Los Vecinos Mezcal, Lychee, Lime, Fever Tree Ginger Beer</i>	

MARTINIS

Briny & Boozy	18
<i>EVOO infused Grey Goose Vodka, Smoked Sea Salt, Olive Brine, Cambozola Olives, Oyster (Caviar Bump #10)</i>	
Popstar Martini	19
<i>Wheatley Vodka by Buffalo Trace, Passionfruit Liqueur, Mango, Vanilla, Lime, Champagne sidecar</i>	
Espresso Martini	18
<i>Wheatley Vodka by Buffalo Trace, Borghetti, Espresso Liqueur</i>	
Level One	17
<i>Wheatley Vodka by Buffalo Trace, Raspberry, Peach Liqueur, Lemon, Jeio Prosecco</i>	

SPARKLING COCKTAILS

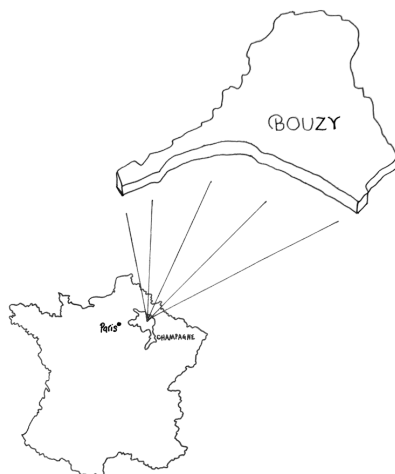
Soul of Jalisco	14
<i>Corazon Tequila Blanco, Lemon, Sparkling Rosé</i>	
Bouzy Susie	17
<i>Tinkerman's Gin, Provence Rosé, Lemon, Peñalba Lopez Cava</i>	

BOOZE FREE

Hyde Away	8
<i>Raspberry, Coconut, Pineapple, Lemon</i>	
Wake Up Call	8
<i>Mango, House spiced Agave, Lime, Fever Tree Club Soda</i>	

BUBBLES - BY THE GLASS

<i>Champagne</i>	Veuve Clicquot "La Grande Dame" 2012 75
	the hallmark of finesse, Veuve Clicquot's top wine with over a decade of age
	Ruinart Brut Rosé NV 45
	the first rosé Champagne...lovely sparkle & subtle red fruit give way to a round palate.
	Veuve Clicquot Brut Rosé NV 35
with Pinot Noir as the signature grape, Veuve's rosé is a standout... balanced & beautiful.	
Michel Forget Brut NV 28	
finesse & elegance, with bright green apple flavors.	
Voirin-Jumel "Tradition" Brut NV 23	
a lovely Grower Champagne, this rich style has notes of brioche, pear & citrus.	
<hr/>	
<i>Other Bubbles</i>	Almacita Brut Rosé NV, Argentina 14
	lively & bubbly, with delicate ripe strawberry and cranberry notes!
	Peñalba Lopez Cava Brut Nature NV, Ribera del Duero, Spain 14
	our favorite Cava! Second-generation winery owner lives here in Tampa...fresh & bright
Bisol "Jeio" Prosecco Brut NV, Italy 11	
delicate & refreshing...goes down easy!	



WINES - BY THE GLASS

<i>White & Rosé Wines</i>	Le Grand Caillou Sauvignon Blanc, Loire, France	14
	sauv. blanc at its best from the Loire Valley! Notes of kiwi, citrus, & refreshing minerality	
	Can Feixes Blanc, Catalonia, Spain	13
	the main grape used in Cava...plus Moscatel which gives the wine its floral character	
	Flowers Chardonnay, Sonoma Coast, CA	18
perfectly balanced Chardonnay, lovely acidity surrounding lush apple & a creamy finish		
<i>Red Wines</i>	Peyrassol "La Croix" Rosé, Provence, France	13
	from an incredible property in Provence, this dry rosé has lovely wild strawberry note	
	Ch. D'Esclans Rock Angel Rosé, Provence, France	17
	pale, bright, & dry. Classic Provence style rosé from the makers of Whispering Angels	
	<hr/>	
<i>Red Wines</i>	Lange Pinot Noir, Willamette Valley, OR	15
	a great producer of classic Oregon Pinot...shows deep cranberry & dark cherry notes	
	Darting Pinot Meunier, Pfalz, Germany	14
	Pinot Meunier, the third blending grape used in Champagne Try it in its still red form here ... ripe black raspberry & cherry with great structure	
	Combel la Serre Malbec, Cahors, France	13
	we love this style of Malbec! Aged in concrete, floral notes, with blueberry & purple fruit	
<i>Red Wines</i>	Elizabeth Spencer Cabernet Sauvignon, Mendocino, CA	18
	organic grapes grown in Mendocino make this lovely & fruit forward	
	Ch. Durfort-Vivens Margaux, Bordeaux, France	25
an elegant glass of Margaux...ripe black cherry & plum with seamless texture		
<i>Red Wines</i>	Venge "Signal Fire" Zinfandel, Napa Valley, CA	45
	powerful, rich, & jammy red wine with a toasty oak finish. Limited production	

Pop Bottles

Featured Sparkling Wines by the Bottle

Champagne Houses

bin*

- 355 Dom Perignon Brut 2013 356
- 305 Veuve Clicquot "La Grande Dame" 2012 300
- 337 Laurent Perrier Rosé Brut NV 186
- 311 Louis Roederer Brut Nature Blanc 2015 169
- 105 Bruno Paillard "Premiere Cuvée" Extra Brut NV 115
- 107 Champagne Jeeper "Grand Assemblage" Brut NV 99

Grower Champagnes

- 435 Laherte Frères Rosé de Meunier Extra Brut NV 135
- 425 Glavier "La Grace d'Alphaël" Blanc de Blancs Extra Brut NV 123
- 413 Paul Bara Brut Rosé Grand Cru NV, Bouzy 117
- 415 Paul Bara "Reserve" Brut Grand Cru NV, Bouzy 104
- 441 Gamet "Rive Droit" Blanc de Noirs Brut NV 97

Champagne Collection

- 205 Salon Cuvee "S" Le Mesnil Blanc de Blancs 2012 1399
- 203 Jacques Selosse "Millesime" Grand Cru Extra Brut 2010 5999
- 209 Krug "Grand Cuvée" 170th Edition 449
- 307 Louis Roederer "Cristal" Brut 2002 699

Other Bubbly

- 505 Raventos "de la Finca" Extra Brut 2018, Penedes, Spain 79
- 515 Borgoluce "Rive di Collalto" Extra Brut 2020, Prosecco, Italy 74
- 517 Rouanne "Grignan" Rosé Brut Nature 2020, Rhone, France 69

Scan for full 185 bottle list of sparkling, whites & reds



DESSERTS

Chocolate Budino	12
<i>dense Italian chocolate mousse topped with fresh whipped cream and macerated berries</i>	
Flourless Chocolate Torte	12
<i>macerated berries, raspberries, powdered sugar</i>	
Always Brunch Waffle	15
<i>brown butter waffle, chantilly cream, pralines, macerated berries</i>	
Macarons	10
<i>Assorted Variety</i>	

DESSERT WINES

P. Bottex "La Cueille" Bugey-Cerdon, France	15
<i>sparkling Gamay with a kiss of sweetness...the best!</i>	
Tintero Moscato d'Asti, Italy	13
<i>hard to resist these sweet bubbles with notes of pear & white flowers.</i>	
Kopke 10 Years Old Tawny Port	11
<i>elegant & complex with notes of spice, dried fruit, and almond</i>	

SUDS

Miller High Life	6
<i>"the Champagne of beers"</i>	
Kronenbourg 1664	7
<i>"pale lager - France</i>	
Magnanimous Juice Lord	8
<i>india pale ale - Tampa, Fl</i>	
Allagash White	8
<i>white wheat - Portland, ME</i>	

We proudly serve
Acqua Panna, S. Pellegrino, & Coca Cola products