

EXECUTIVE CHEF

JOSHUA MIRANDA

The LOCALE

ESTABLISHED 2017

BOCA RATON

STARTERS		HANDHELDS SERVED WITH FRIES (PARMESAN TRUFFLE SALT OR YUCCA +\$3)	
BEEF OR SPINACH EMPANADA	6	HOUSE BURGER	
MEATBALLS		100% angus blend, manchego, caramelized onions on a brioche bun add bacon, egg or onions rings \$2	16
CHICHARRON	10	PORTOBELLO BURGER	
CHEESE FRIES		grilled portobello with tamarind glaze, manchego, crispy kale, aioli on a brioche bun	16
ROASTED CAULIFLOWER	10	STEAK SANDWICH	
PROVOLETA		skirt steak, balsamic, mozzarella, shishito pepper, basil aioli on a brioche bun	17
BACON WRAPPED DATES	10	PORK TACOS	
LOS CHIPS		soft tortilla, pulled adobo pork, spicy coleslaw, cotija cheese, cilantro, lime	13
COXINHA	12	CARNE ASADA TACOS	
FIRE N’ WOOD WINGS		soft tortilla, steak, salsa verde, radish	13
QUESO FUNDIDO	12	FISH TACOS	
TOSTADA		soft tortilla, grilled or fried fish, pickled red onion, avocado crema	13
COCONUT CEVICHE		HOUSEMADE SOUPS	
OCTOPUS PLANTAINS	11	GAZPACHO	
SHRIMP FRITO		chilled heirloom tomatoes and infused olive oil	9
CRAB CAKE	8	ONION SOUP	
TUNA TARTARE		traditional onion soup with crostini and manchego cheese	10
BRUSSELS SPROUTS	9	SIGNATURE ENTRÉES	
MELTED COXINHA		PAPPARDELLE	
FARMER’S GREENS	14	braised short rib, spinach, tomatoes, parmesan cheese	24
QUINOA SALAD		FETTUCCINE ALFREDO	
LOCALE HOUSE SALAD	11	creamy parmesan sauce and grilled shrimp	25
WEDGE SALAD		CHICKEN RISOTTO	
CAESAR SALAD	10	sous vide airline chicken breast, yellow chili risotto with caramelized white corn, pickled carrots, queso fresco and scallion oil	26
Add:		SHORT RIB	
chicken \$6, shrimp \$6, skirt steak \$8	14	served over manchego polenta	29
		COCONUT SHRIMP	
	13	shrimp, yucca puree, coconut sauce, grilled asparagus, mushrooms, fried basil	26
		RED SNAPPER	
	12	served with roasted potatoes, mushrooms, asparagus, tomato, basil salsa, balsamic reduction	28
		SALMON	
	14	pan seared salmon, sautéed spinach, potatoes, bell peppers, zucchini, onions, squash, lemon sauce	28
		GRILLED OCTOPUS	
	16	cilantro aioli, smashed potato, chimichurri	31
		LAMB CHOPS	
	13	grilled lamb chops served over mushroom risotto, crispy garlic and scallion olive oil	38
		STEAK + CHIPS CHOOSE YOUR CHIPS: FRIED PLANTAINS, YUCCA FRIES, SWEET POTATO OR FRENCH FRIES	
	16	FILET MIGNON	
		8oz filet mignon	37
		SUIZO	
		8oz filet mignon stuffed with catupiry cheese and prosciutto served with béchamel	38
		SKIRT STEAK	
	13	sliced skirt steak with our homemade chimichurri sauce	29
		PICANHA	
	13	sliced picanha steak with brazilian farofa and chimichurri sauce	29
		SIDES • 6.00	
	13	STEAMED BROCCOLI	SAUTÉED MUSHROOMS
		RICE & BEANS	FRENCH FRIES
	11	ONION RINGS	YUCCA FRIES
		SIDES • 7.00	
		GRILLED ASPARAGUS	PARMESAN TRUFFLE FRIES

18% service added to parties of six or more | Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please let us know if you have allergies.

TRADITIONAL		SIGNATURE	
MARGHERITA	19	ARRABIATA	19
tomato sauce, fresh mozzarella, sliced tomatoes, basil		arrabiata sauce, mozzarella and fresh mozzarella, roasted garlic	
PEPPERONI	19	VEGETARIAN	20
tomato sauce, pepperoni, mozzarella		tomato sauce, grilled zucchini, eggplant, artichokes, black olives, roasted peppers, onions, mushrooms, mozzarella	
CAPRICCIOSA	21	CALABRESA	21
tomato sauce, artichokes, ham, cherry tomatoes, mozzarella		tomato sauce, calabresa sausage, onion, mozzarella	
CARNIVORO	21	TROPICAL	21
tomato sauce, ham, pepperoni, bacon, sausage, mozzarella		tomato sauce, pineapple, ham, mozzarella, ricotta	
BLANCA		PORTUGUESA	21
		tomato sauce, mozzarella, ham, egg, tomato, onion, green peas	
EGG BOAT	22	CATUPIRY	22
fresh mozzarella, parmesan, prosciutto, sous vide egg yolk, butter, scallions		tomato sauce, chicken, catupiry, mozzarella	
QUATTRO FORMAGGI	22	LOCALE	22
catupiry, gorgonzola, mozzarella, parmesan		tomato sauce, fresh mozzarella, prosciutto di parma, arugula, parmesan	
ESPECIALE	22	BURRATA	24
poached pear, bacon, gorgonzola, toasted almonds, argula		tomato sauce, burrata, fresh mozzarella, cherry tomatoes, arugula	
NAPOLITANO	22	CALZONE	
prosciutto, fig jam, gorgonzola, brie			
ANY ADDITIONAL INGREDIENT ADD \$3 EACH.		CLASSICO	19
ALL PIZZAS ARE AVAILABLE GLUTEN FREE CAULIFLOWER		ricotta, tomato sauce, mozzarella, pepperoni	
CRUST 10 INCHES ADD \$3.		RUSTICO	19
		mozzarella, parmesan, pepperoni	



EVERYDAY

Happy Hour

4PM - 7PM

HALF OFF cocktail, beer and wine by the glass.



DESSERTS		WOOD-FIRED OVEN DESSERTS	
DONUT BITES	9	VOLCANO	14
fried dough rolled in cinnamon sugar and served with dulce de leche		nutella, strawberry and white chocolate filled crust	
COCONUT TRES LECHEs	9	NUTELLA ESCALINATA	14
sponge cake, coconut milk, toasted coconut, whipped cream, orange		mascarpone, nutella, roasted almond, vanilla ice cream	
CRÈME BRÛLÉE	9	DULCE DE LECHE ESCALINATA	14
traditional vanilla custard		dulce de leche, fresh white cheese, walnut, caramel sauce, ice cream	
BROWNIE	10	FAMILY STYLE DESSERT	
brownie filled with salted caramel chocolate pretzels, served with vanilla ice cream			
LOCALE LIME PIE	10		
graham cracker crust, traditional lime custard, whipped cream			
DULCE DE LECHE LAVA CAKE	10		
served with vanilla ice cream			

BITES & APPETIZERS

BEEF EMPANADA

Served with cilantro aioli

6

SPINACH EMPANADA

Served with curry aioli

6

MEATBALLS

beef and pork blend meatballs with tamarind glaze

6

LOS CHIPS

(fried plantain/yucca/sweet potato) sauce trio: roasted bell pepper, queso fresco and chili sauce

6

COXINHA

fried dough stuffed with shredded chicken

6

CHICHARRON

crispy pork belly served with farofa

8

TOSTADA

ciabata toast topped with sautéed mushrooms, garlic-infused EVOO and whipped sweet ricotta

9

RISOTTO BALLS

lightly fried curry risotto balls served over a brown butter tomato sauce

10

PROVOLETA

fried provoleta cheese served with piquillo pepper jam and crostini

11

FIRE N' WOOD WINGS

rosemary, roasted garlic and parmesan

12

OCTOPUS PLANTAINS

fried green plantain topped with sliced octopus and avocado salsa

11

SHRIMP FRITO

ginger beer shrimp served with cilantro remoulade

11

SIGNATURE TACO

PORK TACO

soft tortilla, pulled adobo pork, spicy coleslaw, cotija cheese, cilantro, lime

6

CARNE ASADA TACO

soft tortilla, steak, salsa verde, radish

6

FISH TACO

soft tortilla, grilled or fried fish, pickled red onion, avocado crema

6

WOOD-FIRED OVEN PIZZA

MARGHERITA

tomato sauce, fresh mozzarella, basil

14

PEPPERONI

tomato sauce, pepperoni, mozzarella

14

VEGETARIAN

tomato sauce, grilled zucchini, eggplant, artichokes, black olives, roasted peppers, onions, mushrooms, mozzarella

14

TWO CHEESE

tomato sauce, mozzarella and fresh mozzarella

14

**50%
OFF**

cocktails, beer
and wines by
the glass.

The LOCALE

EVERYDAY 4PM - 7PM

MULES

	TRADITIONAL <i>premium gluten free Pearl vodka, fresh lime juice, ginger beer</i>	12
	HIBISCUS <i>premium gluten free Pearl vodka, homemade hibiscus reduction, ginger beer</i>	12
	KENTUCKY <i>Benchmark bourbon, fresh lemon juice, mint, ginger beer</i>	12
	MEXICAN <i>premium tequila Exotico reposado 100% blue agave, orange liqueur, fresh lime juice, ginger beer</i>	12

COCKTAILS

	SAGE BLOOD MARGARITA <i>Margarita premium tequila Exotico blanco 100% blue agave, organic blood orange liqueur, blood orange juice, lime juice, homemade sage syrup</i>	12
	FIG OLD FASHIONED <i>Benchmark bourbon, homemade fig syrup, Italian dark cherries, slice of fresh orange</i>	13
	CAIPIRINHA (pronounces kai-pee-ree-nya) <i>The most famous brazilian cocktail made with brazilian spirit “cachaça”, fresh lime muddled, sugar</i>	12
	LYCHEE MARTINI <i>The combination of our premium gluten free Pearl vodka, organic elderflower liqueur, chinese fruit lychee</i>	13
	VODKA MARTINI <i>American premium gluten free Pearl vodka</i>	13

WHISKEY

	JW RED LABEL/DEWARS <i>(blended scotch)</i>	9
	JIM BEAM/BENCHMARK <i>(bourbon)</i>	8
	SEAGRAM'S <i>(Blended Canadian)</i>	8

VODKA

	PEARL <i>(gluten free premium vodka)</i>	9
	KETEL ONE <i>(Dutch grain vodka)</i>	11

RUM

	DON Q CRISTAL <i>(Puerto Rican clear rum)</i>	8
	KRAKEN <i>(Caribbean Dark Spiced Rum)</i>	9
	CAPTAIN MORGAN SPICED	9

GIN

	BOMBAY	10
	HENDRICKS	12
	NOLETS	12

TEQUILA

	EXOTICO <i>(100% blue agave premium tequila)</i>	8
	MAESTRO DOBEL	
	DIAMANTE <i>(the first multi aged clear tequila)</i>	12

BEER

LAGERS AND LIGHTS

	DRAFT <i>Stella (8), Funky Buddha Floridian (7)</i>
	BOTTLES <i>Michelob ultra (6), Stella (7), Corona (7), Bud light (6)</i>

SPECIALS

	MONK IN THE TRUNK <i>ambar ale</i>	7
	OLD RASPUTIN <i>imperial porter</i>	9
	OBERON <i>wheat</i>	7
	O'DOULS <i>nonalcoholic</i>	7

BY THE GLASS

SPARKLING			ROSÉ			
MOSCATO D'ASTI, ITALY	10	11	BENZINGER, SONOMA, CALIFORNIA		11	
(SPLIT) PROSECCO MASCHIO BRUT, ITALY	11		RED			
(SPLIT) PROSECCO MASCHIO ROSE, ITALY	12		{LIGHT, EARTHY}			
(SPLIT) MOET CHANDON BRUT, FRANCE	22		CASTLE ROCK, PINOT NOIR, MENDOCINO		10	
VEUVE CLICQUOT, CHAMPAGNE, FRANCE	26		HAHN, PINOT NOIR, MONTEREY		11	
SANGRIA			BANFI CHIANTI, CLASSICO, TUSCANY, ITALY			12
FRESH DAILY SANGRIA RED OR WHITE	11		MEIOMI, PINOT NOIR, SONOMA, CALIFORNIA			14
WHITE			FOUR GRACES, PINOT NOIR, OREGON			15
{LIGHT, CRISP, REFRESHING}			RED			
CHATEAU STE. MICHELLE, RIESLING, WASHINGTON	10	11	{FULL-BODIED, RICH, EXPRESSIVE}			
BOLLINI, PINOT GRIGIO, ALTO ADIGE, ITALY	11		JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA		11	
KIM CRAWFORD, SAUV BLANC, NEW ZELAND	12		BENZIGER, MERLOT, SONOMA, CALIFORNIA		12	
ST SUPÉRY, SAUVIGNON BLANC, NAPA VALLEY	12		J LOHR, CABERNET SAUVIGNON, CALIFORNIA		12	
FOUR GRACES, PINOT GRIS, OREGON	13		TERRAZAS RESERVA, MALBEC, ARGENTINA		12	
WHITE			B.RCOHN,CABERNETSAUVIGNON,SILVER LABEL,CALI			14
{RICH, FULL-BODIED, RIPE FRUIT}			SMITH & HOOK, CABERNET SAUVIGNON, CALIFORNIA			15
A BY ACACIA, CHARDONNAY, NAPA, CALIFORNIA	10					
BREAD & BUTTER CHARDONNAY, CALIFORNIA	11					
J LOHR, CHARDONNAY, CALIFORNIA	12					
CHALK HILL, CHARDONNAY, SONOMA CALIFORNIA	13					
CAKEBREAD, CHARDONNAY, NAPA	26					

BY THE BOTTLE

SPARKLING		RED	
		{LIGHT, EARTHY}	
MOSCATO D’ASTI, ASTI, ITALY	38	CASTLE ROCK, PINOT NOIR, MENDOCINO	33
VEUVE CLICQUOT, CHAMPANGNE, FRANCE	98	HAHN, PINOT NOIR, MONTEREY	36
MOET CHANDON ROSE, CHAMPANGNE, FRANCE	110	DOMAIN DE VALMOUSINE, PINOT, VERDON, FRANCE	39
		BANFI CHIANTI, CLASSICO, TUSCANY, ITALY	40
		MEIOMI, PINOT NOIR, SONOMA, CALIFORNIA	48
		FOUR GRACES, PINOT NOIR, OREGON	55
		BRUNELLO COL D’ORCIA, MONTALCINO, ITALY	85
WHITE		RED	
{LIGHT, CRISP, REFRESHING}		{FULL-BODIED, RICH, EXPRESSIVE}	
BOLLINI, PINOT GRIGIO, ALTO ADIGE, ITALY	33	JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA	39
CHATEAU STE. MICHELLE, RIESLING, WASHINGTON	36	BENZIGER, MERLOT, SONOMA, CALIFORNIA	42
BANFI, PINOT GRIGIO, TUSCANY, ITALY	39	J LOHR, CABERNET SAUVIGNON,CALIFORNIA	42
ST SUPÉRY, SAUVIGNON BLANC, NAPA VALLEY	40	TERRAZAS RESERVA, MALBEC, ARGENTINA	44
KIM CRAWFORD, SAUV BLANC, NEW ZEALAND	42	B.RCOHN,CABERNET SAUVIGNON,SILVER LABEL,CALI	47
FOUR GRACES, PINOT GRIS, OREGON	44	IF YOU SEE KAY, (BLEND) LAZIO, ITALY	49
SANTA MARGHERITA, PINOT GRIGIO, ITALY	56	SMITH & HOOK, CABERNET SAUVIGNON, CALIFORNIA	53
CHATEAU DE SANCERRE, SAUV BLANC, FRANCE	62	ROBERT MONDAVI, NAPA VALLEY, CALIFORNIA	56
		CHATEAU GREYSAC, CABERNET SAUVIGNON BOURDEAUX	56
WHITE		BABY AMARONE, BERTANI, VALPOLICELLA, ITALY	62
{RICH, FULL-BODIED, RIPE FRUIT}		STAGS LEAP, ARTEMIS, CABERNET SAUVIGNON, NAPA	98
A BY ACACIA, CHARDONNAY, NAPA, CALIFORNIA	35	CAKEBREAD, CABERNET SAUVINGNON, NAPA VALLEY	119
BREAD & BUTTER CHARDONNAY, CALIFORNIA	38	SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY	135
J LOHR, CHARDONNAY, CALIFORNIA	38	CAYMUS, CABERNET SAUVIGNON, NAPA	149
LOUIS LATOUR, CHARDONNAY, FRANCE	39		
CHALK HILL, CHARDONNAY, SONOMA, CALIFORNIA	48		
DOMAINE VOCORET, CHABLIS, FRANCE	58		
CAKEBREAD, CHARDONNAY, NAPA	89		
ROSÉ			
BENZINGER, SONOMA, CALIFORNIA	35		

serving the coldest beer in America

BEER

DRAFT BEERS		IMPORT		PORTER/STOUT	
				(CREAMY / DARK / SMOOTH)	
STELLA ARTOIS 5.0%, Leuven, Belgium		8	STELLA ARTOIS 5.0%, Leuven, Belgium	7	NORTH COAST • Old Rasputin Imperial Porter 9.0%, Fort Bragg, California
COPPER POINT • Amber Lager 5.0%, Boynton Beach, Florida		7	CORONA EXTRA 4.6%, Mexico City, Mexico	6	
COPPER POINT • Blood Orange Wit Boynton Beach, Florida		8	AMBER/RED ALE (TOASTED / MALTY / HONEY)		WHEAT (MEDIUM BODIED / SLIGHTLY FRUITY)
FUNKY BUDDHA • Floridian Hefeweizen 5.2%, Oakland Park, Florida		7	BELLS • Amber Ale 5.8%, Kalamazoo, Michigan	7	BELLS • Oberon 5.8%, Kalamazoo, Michigan
UNIBROUE • La Fin Du Monde 9.0%, Quebec, Canada		9			SEA DOG • Blueberry 4.7%, Camden, Maine
SEASONAL • IPA		MKT	BELGIAN (BUBBLY / ROBUST / INTRICATE)		GLUTEN FREE / CIDER (FRUITY / SWEET / AROMATIC)
			OMMEGANG • Three Philosophers Quad 9.7%, Cooperstown, New York	10	CIDER BOYS • First Press 5.0%, Stevens Point, Wisconsin
			BARREL OF MONKS • Three Fates 9.0%, Boca Raton, Florida	9	NON - ALCHOHOLIC (LIGHT/ WHEAT)
			VICTORY • Golden Monkey 9.5%, Downington, Pennsylvania	8	ODOULS • Lager Style 0.5%, Saint Louis, Missouri
			IPA (HOPPY / BITTER / CITRUSY)		
BUD LIGHT 4.2%, Saint Louis, Missouri		6	SIX POINT • Resin 9.1%, Brooklyn, New York	9	
MICHELOB ULTRA 4.2%, Saint Louis, Missouri		6	BALLAST POINT • Grapefruit Sculpin 7.0%, San Diego, California	9	
			DOG FISH HEAD • 60 Minute 6.0%, Milton, Delaware	9	





COCKTAILS

MULES			
HIBISCUS <i>Ketel One Vodka, ginger beer, lime juice, hibiscus syrup</i>	12	MEXICAN <i>Exotico Reposado Tequila, Cointreau, ginger beer, lime juice</i>	12
KENTUCKY <i>Benchmark Bourbon, ginger beer, lemon juice, mint</i>	12	BRAZILIAN <i>Cachaça, fresh squeezed lime juice, brown sugar, ginger foam</i>	12
SIGNATURES		CLASSICS	
POMEGRANATE MARGATINI <i>Maestro Dobel tequila, pomegranate, lime juice, orange juice, agave</i>	13	RUSTY NAIL <i>Scotch, Drambuie, chocolate bitters, charred orange rind</i>	12
DOWN TO EARTH <i>Cachaça, fresh lemon, lime and orange muddled with brown sugar</i>	13	COSMOPOLITAN <i>Citron Vodka, Orange liqueur, cranberry juice, lime wedge</i>	12
SAGE BLOOD MARGARITA <i>Exotico Blanco Tequila, Thatcher's Blood Orange Liqueur, blood orange juice, lime juice, sage syrup</i>	12	MANHATAN <i>Bourbon, red vermouth, bitters, Italian cherries</i>	12
FIG OLD FASHIONED <i>Redemption Rye, fig, orange, Italian cherries, aromatic bitters</i>	13	NEGRONI <i>Generous Gin, red vermouth, Campari</i>	14
ORCHARD DELIGHT <i>Generous Gin, St. Germain, mint, lemon, apple juice</i>	12	MOJITO <i>Rum, lime wedge, simple syrup, fresh mint</i>	12
LYCHEE MARTINI <i>Ketel one, elderflower liquor, lychee juice</i>	13	TOM COLLINS <i>Generous Gin, lemon juice, lemon wedge, soda water</i>	12
3X A GINGER <i>Misunderstood Ginger Spiced Whiskey, lime, mint, homemade ginger beer, homemade ginger foam</i>	13	CAIPIRINHA <i>Cachaça, muddled fresh limes, sugar</i>	12
		WHISKEY SOUR <i>Bourbon, lime juice, egg white, bitters</i>	12
		VODKA MARTINI <i>Vodka, dry vermouth</i>	13
		GIN MARTINI <i>Generous Gin, dry vermouth</i>	13