

small bites



mexico city dip 14
spinach, artichoke, melted cheese, jalapeños, house tortilla chips, tomatoes

filet nachos 26
wood-grilled tenderloin, mexico city queso, avocado, pico, sour cream, jalapeños

citrus tuna 22
sesame tuna, cucumber, avocado, ponzu, jalapeño, herbs

chargrilled oysters 19
half dozen | garlic, parmesan, herbs, charred lemon

beef tenderloin skewers 26
wood grilled tenderloin, pineapple, bell peppers, red onion, herb butter, chimichurri, hand-cut fries

whipped feta 16
louisiana honey, charred grapes, aleppo pepper, pistachios, mint, warm house-made pita

grilled cheese dippers 15
mini grilled cheese bacon bites, served with our homemade tomato basil soup

crab cakes mkt
two crab cakes, house chipotle aioli, chives

asian honey shrimp 21
pecan crusted gulf shrimp, spicy honey glaze, mango sauce, sesame, scallion

banh mi lettuce cups 15
vesuvio chicken, carrot, fresh jalapeño, lettuce cups, bell pepper

wood-fired gulf shrimp 21
nola bbq butter, charred lemon, house pickled jalapeños, grilled french bread

one thirteen meatballs 16
three homemade meatballs, house vodka sauce, parmesan, basil

consuming raw or undercooked shrimp—especially imported, farm-raised shrimp—carry heightened food safety risks regarding bacterial and chemical contamination

fresh greens

grilled chicken +8, gulf shrimp +12, lump crab +16, wood grilled steak +16

one thirteen caesar 14
romaine, parmesan, garlic croutons

chopped salad 16
lettuce, avocado, cucumber, tomato, red onion, chickpeas, radish, herbs, sesame seeds, red wine vinaigrette

beet salad 16
mixed greens, roasted red beets, burrata, cucumbers, oranges, blackberry vinaigrette

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dinner favorites

filet au poivre 54
8 oz filet mignon, au poivre sauce, seasonal vegetables, hand-cut fries

crab stuffed redfish 50
lump crab, white wine butter, seasonal vegetables

santorini redfish 38
on the half shell with white wine, garlic butter, roasted potatoes

one thirteen burger 22
two smashed beef patties, american cheese, shaved onion, house pickles, house burger sauce, brioche bun, hand-cut fries

rigatoni a la vodka 17
vodka sauce, wood grilled italian sausage, calabrian chili, parmesan, basil

sides

garlic & herb potatoes 10
hand-cut fries 7
truffle fries 11
market vegetables 10
loaded baked potato 11
wood-fired mushrooms 10
baked mac & cheese 10
side salad 8

wood-fired cuisine

cocina de brasa

at the heart of one thirteen is our wood-burning vesuvio oven, where proteins are cooked over live fire and served with three house sauces and a choice of one accompaniment, creating a unique experience for our guests



protein

filet mignon 8oz 58

ribeye 16oz 69

hawaiian-marinated ribeye 16oz 74

wood-grilled pork chop 14oz 37

vesuvio chicken 32

vesuvio shrimp 38

enhancements

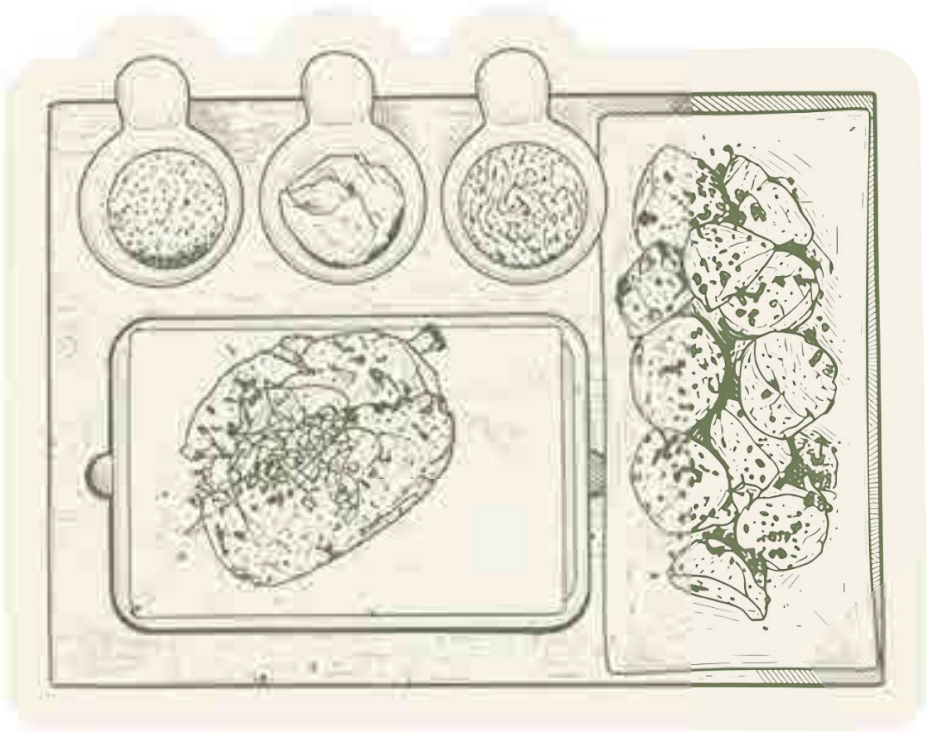
lump crab **+16**
grilled gulf shrimp **+12**
truffle butter **+4**

house sauces

herb butter
romesco
chimichurri

sides

garlic & herb potatoes
hand-cut fries
add truffle +$4
market vegetables
loaded baked potato
wood-fired mushrooms
baked mac & cheese
side salad



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cocina de brasa

one thirteen

lunch

monday through friday 11am to 4pm

small bites

soup of the day
made daily

crispy potatoes 8
parmesan, rosemary, confit garlic aioli

citrus tuna 22
sesame tuna, cucumber, avocado, ponzu, jalapeños, herbs

wood-fired gulf shrimp 21
new orleans bbq butter, charred lemon, house pickled jalapeños, grilled french bread

chargrilled oysters 19
half dozen | garlic, parmesan, herbs, charred lemon

whipped feta 16
louisiana honey, charred grapes, aleppo pepper, pistachios, mint, paired with house-made pita

greens & bowls

one thirteen caesar 14
romaine, parmesan, garlic croutons

chopped salad 16
lettuce, avocado, cucumber, tomato, red onion, chickpeas, radish, herbs, sesame seeds, red wine vinaigrette

enhance your salad
vesuvio chicken +8, gulf shrimp +12, or steak +16

vesuvio chicken bowl 22
hummus, cucumber, tomato, feta, olives, herbs, charred lemon, warm house made pita

soup and salad
cup of today's soup, caesar or chopped salad

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wood-fired flatbreads

tomato and mozzarella 12
san marzano tomato, fresh mozzarella, basil, parmesan, olive oil

spicy soppressata 15
san marzano tomato, mozzarella, soppressata, calabrian chili, honey

mushroom 15
roasted mushrooms, fontina, caramelized onion, thyme, parmesan



from the fire

vesuvio chicken 17
crispy potatoes, seasonal vegetables, natural jus, salsa verde

wood-grilled redfish 32
seasonal vegetables, brown butter, capers, charred lemon

filet frites 38
6 oz wood grilled filet, au poivre, hand cut fries | add a fried egg +3

rigatoni a la vodka 17
vodka sauce, wood grilled italian sausage, calabrian chili, parmesan, basil



sandwiches

served with choice of fries, soup, house salad

one thirteen burger 22
two smashed beef patties, american cheese, shaved onion, house pickles, house burger sauce, brioche bun

the godfather 22
house made meatballs, fresca tomato sauce, mozzarella, fresh basil, parmesan, stuffed in our warm house-made flatbread

hot honey chicken 20
crispy chicken thigh, spicy honey butter, cabbage slaw, wood grilled pickled jalapeños, buttermilk ranch, toasted bun

chicken caesar wrap 18
vesuvio chicken, romaine, parmesan crisps, cucumbers, tomatoes, caesar dressing, wrapped with a spinach tortilla

southern club 18
vesuvio chicken, smoked bacon, avocado, lettuce, tomato, confit garlic aioli, toasted sourdough

something sweet

warm chocolate chip cookie 8
sea salt, vanilla ice cream

affogato 8
espresso, vanilla ice cream, biscotti

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lunch



brunch sips

wake-up calls

bloody mary 13
vodka, charleston mix, pickled vegetables

espresso martini 13
vodka, fresh espresso, coffee liqueur, simple syrup

carajillo 11
fresh brewed espresso, licor 43

brunch only

$20 bottles house bubbles with juice

bubbles

spritz

aperol spritz 13
aperol, soda, prosecco

hugo spritz 13
fresh mint, elderflower, prosecco, soda

french 75 12
gin, fresh lemon, simple syrup, prosecco

indigo 75 13
empress indigo, fresh lemon, simple syrup, prosecco

sparkling

one thirteen private label 8 | 30
serenello prosecco 11 | 44
cascina moscato d'asti 9 | 40

brunch favorites

saturday & sunday until 4 pm

chicken & waffles 19
crispy chicken thigh, belgian waffle, spicy honey butter, maple syrup

french toast 14
thick cut brioche, seasonal berries, whipped mascarpone, maple syrup

steak & eggs 36
wood grilled steak, two eggs your way, chimichurri, garlic & herb potatoes

classic breakfast 19
two eggs your way, garlic & herb potatoes, toast
choice of bacon or italian sausage

country omelette 18
bacon, swiss, green onion, sour cream, garlic & herb potatoes

one thirteen benedict 22
country ham, poached eggs, toasted english muffin, hollandaise, garlic & herb potatoes
add crab cake +12

shrimp & grits 25
gulf shrimp, stone ground grits, new orleans bbq butter, poached egg

one thirteen burger 22
two smashed beef patties, american cheese, shaved onion, pickles, house burger sauce, sesame bun, hand cut fries
add a fried egg +4

wood fired breakfast flatbread 12
italian sausage, mozzarella, roasted tomato, sunny side eggs, calabrian chili, parmesan

wood grilled redfish 32
seasonal vegetables, brown butter, capers, charred lemon

chicken caesar wrap 18
vesuvio chicken, romaine, parmesan crisps, cucumbers, tomatoes, caesar dressing, wrapped in a spinach tortilla, served with hand-cut fries

southern club 18
vesuvio chicken, smoked bacon, avocado, lettuce, tomato, confit garlic aioli, toasted sourdough

something lighter

one thirteen caesar 14
romaine, parmesan, garlic croutons

chopped salad 16
lettuce, avocado, cucumber, tomato, red onion, chickpeas, radish, herbs, toasted seeds, red wine vinaigrette

enhance your salad
grilled chicken +8, gulf shrimp +12, lump crab +16, wood grilled steak +16

greek yogurt & honey 12
greek yogurt, seasonal fruit, oat crunch, louisiana honey

sides

bacon 6
italian sausage 8
two eggs 6
garlic & herb potatoes 6
stone ground grits 8
seasonal fruit 6
hand cut fries 7
truffle fries 11
belgian waffle 7

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brunch

one thirteen

weekly specials

985
happy hour
mon - sat
2-6 pm

get exclusive offers

MARGARITA MONDAY

8
13 limes margarita
mexico city dip
tomato & mozzarella flatread

TUESDAY FILET DAY

26
6oz filet
choice of side

WEDNESDAY AL DENTE

10
tomato & mozzarella flatbread
pasta a la vodka
mushroom flatbread
20 select bottles

THURSDAY TAPAS + TINIS

5 house martinis
40 tapas board with:
beef tenderloin skewer
asian honey shrimp
grilled cheese dippers
mexico city dip
truffle fries

FRIDAY FUEL

11 AM-6 PM
8 signature cocktails
5 house martinis
5 house old fashioned
5 house wines by the glass

SAT + SUN BUBBLES & BRUNCH

'til 4 pm

20 one thirteen sparkling

30 mumm prestige brute

brunch + brasa menu

RUBIO HOSPITALITY GROUP