

SHARE

TUNA CEVICHE

sushi grade ahi, lime & tomato marinade with cilantro & jalapeños + corn chips 16

POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa 12

CALAMARI

+ tempura shrimp, shishito peppers, sriracha aioli & sweet chili sauce 15½

SUSHI CONES

tempura shrimp with avocado, pea shoots, nori crisps + sesame chili ponzu 14

SPICY TUNA ROLL

sushi grade ahi, hand-rolled tempura sushi, soy sauce 15

ASIAN GLAZED SALMON

cucumber, creamy caper aioli + garlic crostinis 15

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 15

STEAK BITES

marinated sirloin, horseradish aioli 17

KOREAN CAULIFLOWER

tempura battered & served with korean hot sauce + jalapeño lime sauce 13

FRESH SMASHED

GUACAMOLE ❶ corn chips & salsa fresca 9

POUTINE

fresh cut fries, hot beef gravy, cheese curds, chives 11

CASHEW CHICKEN

LETTUCE WRAPS
crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 17

VEGAN TOFU

LETTUCE WRAPS ❶
crispy tofu, cashews, ginger, sesame, fresh vegetables, lettuce & spicy vegan mayo 17

1 LB CHEESE NACHOS

fresh pico de gallo & guacamole 16
add beef 6½
add chicken 6½

SOUP + SALADS

FRENCH ONION SOUP 9

CAESAR SALAD

house-made classic dressing, rustic croutons, grana padano, garlic ciabatta baguette 12
add grilled chicken 6½ *add salmon 9*

KALE & QUINOA SALAD

black kale, fresh market greens, roasted squash, panko, candied pecans & lemon vinaigrette 14
add grilled chicken 6½ *add salmon 9*

FLAT IRON STEAK SALAD

fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostinis 21

SALMON & AVOCADO COBB SALAD

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons 19

SEARED GINGER TUNA SALAD

sushi grade ahi, edamame beans, avocado, daikon, cashews, cucumber emulsion, ginger sesame dressing 21

❶ vegetarian items

STEAKS

served with your choice of roasted baby potatoes, lemon quinoa or a house-made twice baked potato with cream cheese, green onion & bacon. Plus, fresh seasonal vegetables.

PRIME NEW YORK 12 oz 44

PRIME RIB EYE 16 oz 46

TENDERLOIN FILET

classic grilled filet with house-made red wine demi 6 oz 36 9 oz 41

STEAK FRITES

top sirloin, chimichurri, arugula, fresh cut fries 27

PROUDLY SERVING BELL & EVANS CHICKEN,
HUMANELY RAISED WITH NO ANTIBIOTICS

MAINS + BOWLS

BLACKENED MAHI MAHI

chorizo sausage & corn hash, salsacado 26

SCOTTISH SALMON

ancient grains, lemon herb sauce, fresh seasonal vegetables 26

CHIPOTLE MANGO CHICKEN

with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca 25

BABY BACK RIBS

fall off the bone tender, choice of side + fresh seasonal vegetables
half rack 25 full rack 32

RED THAI CURRY BOWL

fresh sautéed veggies, jasmine rice, buttered naan 14
add chicken or shrimp 6½

CHICKEN MADEIRA RIGATONI

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette 18½

VEGETARIAN POWER BOWL

❶ marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice & spicy mayo 15
add sushi grade ahi 8½
add chicken 6½

MISO RAMEN

❶ miso broth, traditional ramen noodles, chili garlic, sesame oil, shiitake mushrooms, scallions & soft boiled egg 14
add pork belly or shrimp 6½

BEEF VINDALOO

fresh sautéed veggies, jasmine rice, yogurt drizzle, buttered naan 19
substitute chicken - no charge

OUR HAND-CUT STEAKS
ARE SOURCED FROM 3RD
GENERATION BUTCHER
MIAMI PURVEYORS

ADD ON...

cremini mushroom sauce 4

garlic butter shrimp 6½

HANDHELDS

served with fresh cut fries, unless otherwise indicated. beef burgers are served on a toasted buttered brioche bun & topped with lettuce, vine ripe tomatoes, red onions & pickles.

BLACKENED CHICKEN BURGER

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato 16

BEYOND MEAT BURGER

❶ plant based patty, aged white cheddar, pickled mustard seed mayo, red relish on a toasted buttered brioche bun + side fresh market salad 16

THE BURGER

cheddar, red relish, pickled mustard seed mayo 15
add bacon, avocado or sautéed mushrooms 1½ each

OUR BEEF
BURGERS ARE
100% CAB®
GROUND CHUCK

LETTUCE "BUN" BURGER

cheddar, red relish, pickled mustard seed mayo, fresh iceberg lettuce + side fresh market salad 15

LOADED BURGER

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce 17

BLACKENED SHRIMP TACOS

cajun spiced shrimp, corn salsa, spicy sour cream & pickled onions with fresh white corn chips + guacamole 14½

SOUTHERN FRIED CRISPY CHICKEN SANDWICH

cabbage slaw, cheddar cheese & pickles 15

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, swiss cheese, creamy horseradish + au jus 17

substitute sweet potato fries 2
substitute gluten-free bun - no charge

KIDS includes a drink & dessert for children under twelve

PASTA

with sautéed chicken & butter 9

GRILLED CHICKEN DINNER

with jasmine rice + fresh seasonal vegetables 9

CHEESEBURGER

with ketchup, served with your choice of fries or salad 9

GRILLED SALMON

with jasmine rice + fresh seasonal vegetables 9

CHICKEN BITES

served with your choice of fries or salad 9

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DESSERT

KEY LIME PIE

graham cracker crust, pecan whipped cream, fresh lime zest 9

GELATO

seasonal flavor 6

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise & vanilla bean ice cream 9

WHITE CHOCOLATE BROWNIE

warm chocolate sauce, vanilla bean ice cream & real whipped cream 9

COCKTAILS

G & T 13
roku gin, fresh cucumber, citrus & fever tree elderflower tonic

LAVENDER COLLINS 12
aviation gin, crème de violette, lavender syrup, fresh pressed lemon

PINEAPPLE MINT CAIPIRINHA 12
leblon cachaça, pineapple syrup, fresh mint & lime

GRAPEFRUIT MOJITO 12 | 28 jug
fresh grapefruit, muddled lime & mint, grapefruit rum & soda

RED SANGRIA 11 | 27 jug
red wine, ruby port, fresh fruit, citrus, fresh juices

ROSÉ SANGRIA 11 | 27 jug
sparkling rosé, deep eddy peach, cointreau, pressed orange

HOUSE-MADE HARD LEMONADE 12
fito's handmade vodka, fresh lemon pressed to order, lightly sweetened, topped with soda

WHISKEY SMASH 13
maker's mark whisky, fresh mint, pineapple, fresh lemon

MOSCOW MULE 13
ketel one vodka, fever tree ginger beer, fresh pressed lime

COLD BREW MARTINI 13
licor 43, amaretto, frangelico, lavazza cold brew, spiced cream

PROPER PISTOL 12
aviation gin, st-germain, cherry bitters, earl grey, fresh rosemary

NEGRONI 12
tanqueray gin, red vermouth, campari, fresh lemon twist

HEMINGWAY'S REVENGE 12
flor de caña 7 yr rum, aperol, pernod, honey, brûlée lime wheel

OLD FASHIONED

CLASSIC 13
bulleit bourbon, cane sugar, angostura, orange bitters, orange twist, served over fat ice

SMOKED MEZCAL 15
kimo sabe mezcal, cardamom syrup, cedar smoked, served over fat ice

OAK AGED 15
house-aged old forester bourbon, whiskey barrel bitters, angostura, served over fat ice

MARGARITAS

LIME MARGARITA 13
hand-shaken with altos reposado, cointreau, organic agave, fresh pressed lime

PINEAPPLE BASIL MARGARITA 14
don julio blanco agave tequila, cointreau, fresh basil, pineapple simple syrup, fresh pressed lime

PALOMA 13 | 29 jug
altos reposado, fresh lemon & lime, jarritos grapefruit soda

JALAPEÑO MARGARITA 13
hand-shaken with altos reposado, cointreau, organic agave, fresh pressed lime + jalapeño

STRAWBERRY GHOST PEPPER MARGARITA 13
ghost pepper infused tequila, fresh strawberry, cointreau, fresh pressed lime

MEZCAL MARGARITA 15
kimo sabe mezcal, cointreau, organic agave, fresh pressed lime

MILLIONAIRE MARGARITA 25
avion 44 extra añejo tequila, grand marnier, organic agave, fresh pressed lime

DRAFT

MILLER LITE, pilsner, usa 6

BUD LIGHT, lager, usa 6

MODELO, lager, mexico 6

PERONI, european pale lager, italy 7

MIA BEER CO. MIAMI WEISS, hefeweizen style ale, florida 7

FOUNDERS ALL DAY IPA, session ale, detroit 7

CONCRETE BEACH HAVANA LAGER, wheat ale, florida 7

WYNWOOD BREWING LA RUBIA, blonde ale, miami 7

CIGAR CITY JAI ALAI, ipa, florida 7

STELLA ARTOIS, european lager, belgium 8

SEASONAL TAP HANDLES ask your server for details

BOTTLES

BUDWEISER, lager, usa 6

MICHELOB ULTRA LIGHT, lager, usa 6

CORONA, lager, mexico 6

BISCAYNE BAY, saison, florida 6½

VEZA SUR BREWING MALA YERBA, ipa, miami 6½

VEZA SUR BREWING MANGOLANDIA, blonde, miami 6½

FUNKY BUDDHA PINEAPPLE BEACH, blonde, florida 6½

GUINNESS, stout, ireland 8

STRONGBOW CIDER, cider, england 7

REFRESH

ROSEMARY GRAPEFRUIT TONIC 5
fresh rosemary, grapefruit juice, bitters, pineapple syrup, cold tea, ginger beer

FRESH SQUEEZED JUICE 5
orange, grapefruit, pineapple orange

RED BULL 5
regular or sugar free

JARRITOS GRAPEFRUIT 4

TOPO CHICO 4

ERDINGER NON-ALCOHOLIC BEER 5

NITRO OR COLD BREW 4½
lavazza, smooth & aromatic, 100% columbian washed arabica

ESPRESSO 3½

LATTE 4

CAPPUCCINO 4

SOCIALS

BUBBLES

ROSÉ

WHITE

light & crisp

WHITE

full bodied + rich

RED

light + medium

RED

full bodied

RED

blends

RED

old world

RED

rich & powerful

SOCIAL WHITE

SOCIAL RED

	6 oz	9 oz	bottle
cava , poema brut, spain	-	-	35
prosecco , ruffino, italy	9	-	35
sparkling rosé , cantine maschio, veneto, italy	11	-	41
sparkling brut , roederer estate, anderson valley, california	-	-	47
champagne , perrier-jouët brut, france	-	-	90
champagne , veuve clicquot brut reserve cuvée, reims, france	21	-	95

rosé , josh cellars, california	10	14	39
rosé , miraval, côtes de provence, france	16	23	59

riesling , kessler r kabinett, pfalz, germany	9	13	35
pinot grigio , ruff, delle venezie, italy	10	14	38
pinot grigio , kettmeir, trentino-alto adige, italy	-	-	42
sauvignon blanc , kim crawford, new zealand	11	15	41
sauvignon blanc , matanzas creek winery, sonoma, usa	-	-	52

chardonnay , joel gott, california	12	17	45
chardonnay , olivier leflaive, bourgogne, france	-	-	63
chardonnay , hartford court, russian river valley, california	15	22	59
chardonnay , the prisoner wine co. snitch, california	-	-	64
chardonnay , cakebread cellars, napa, california	-	-	85
chardonnay , nickel & nickel stiling vineyard, russian river, california	-	-	99

pinot noir , argyle, willamette, oregon	-	-	47
pinot noir , meiomi, california	13	19	52
pinot noir , siduri, willamette, oregon	16	23	63
pinot noir , hartford court, russian river valley, california	-	-	69
pinot noir , the prisoner wine co. eternally silenced, california	-	-	85
pinot noir , domaine serene evenstad reserve, willamette, oregon	-	-	125

zinfandel , prisoner wine co. saldo, california	-	-	65
syrah , klinker brick winery, lodi, california	11	15	41
merlot , duckhorn decoy, california	13	19	50
merlot , hall, napa, california	-	-	75

red blend , niner wine estates, paso robles, california	12	17	45
red blend , the prisoner, napa valley, california	19	28	77
meritage , justin vineyards isosceles, paso robles, california	-	-	115

ripasso , rocca sveva, valpolicella, italy	-	-	50
chianti , castello di gabbiano bellezza, italy	-	-	66
rioja , viña eguía reserva, spain	11	15	41
châteauneuf-du-pape , m.chapoutier la bernardine, rhone, france	-	-	98

malbec , bodega amalaya, salta, argentina	9	13	35
malbec , bodega norton reserva, mendoza, argentina	-	-	42
cabernet sauvignon , silver palm, california	13	19	52
cabernet sauvignon , buehler vineyards, napa, california	-	-	58
cabernet sauvignon , daniel cohn bellacosa, sonoma	15	22	59
cabernet sauvignon , jackson estate, alexander valley, california	18	26	71
cabernet sauvignon , mount veeder, california	-	-	79
cabernet sauvignon , cakebread cellars, napa, california	-	-	152
cabernet sauvignon , caymus, napa, california	-	-	170

DRINKS

DRIP COFFEE lavazza, top class, 100% arabica, with hints of milk chocolate & hazelnut 3½

NITRO OR COLD BREW lavazza, smooth & aromatic, 100% columbian washed arabica 4½

TEA ask your server for our tea selection 3½

ESPRESSO 3½

LATTE 4

CAPPUCCINO 4

FRESH SQUEEZED JUICE orange, grapefruit, pineapple orange 5

ROSEMARY GRAPEFRUIT TONIC fresh rosemary, grapefruit juice, bitters, pineapple syrup, cold tea, ginger beer 5

BRUNCH

SMOKED SALMON & AVOCADO BAGEL served open faced with fresh smashed avocado & soft boiled egg + fresh fruit 13

VEGETARIAN HUEVOS RANCHEROS 🌱 sunny-side eggs, cheese & refried bean filled tortillas, ancient grains, dos amigos salsa + avocado 15

HUEVOS RANCHEROS WITH SUNNYSIDE EGGS blackened chicken & cheese filled tortillas, dos amigos salsa + avocado 15

FRENCH TOAST 🌱 crown royal strawberries & syrup + whipped cream 14

VEGETARIAN EGG WHITE OMELET 🌱 spinach, mushrooms, tomatoes, onions, goat cheese, multi-grain toast + fresh fruit 13¼

SMOKED SALMON, GOAT CHEESE & EGG WHITE OMELET 400 calorie omelet + multi-grain toast & fresh berries 14

BACON & AGED WHITE CHEDDAR OMELET with sautéed onions, home fries + multi-grain toast 14

SICILIAN SAUSAGE HASH poached eggs topped with hollandaise, rösti potatoes + multi-grain toast 14

PANCETTA & AGED WHITE CHEDDAR BENEDICT pancetta bacon, hollandaise, home fries + fresh fruit 14

BRUNCH BURGER 100% cab® ground chuck patty, sunny-side egg, bacon, cheddar + home fries 15½

STEAK & EGGS three eggs, home fries + multi-grain toast 21

CLASSIC BREAKFAST three eggs, your choice of bacon or sausage with home fries + multi-grain toast 13½

MIMOSAS [FRESHLY SQUEEZED]

1 PICK YOUR BUBBLES

CAVA, poema brut, spain 35

PROSECCO, ruffino, italy 35

CHAMPAGNE, perrier-jouët brut, france 80

CHAMPAGNE, veuve clicquot brut, france 85

CHAMPAGNE, bollinger special cuvée brut, france 99

2 PAIR WITH JUICE

PINEAPPLE ORANGE

GRAPEFRUIT

ORANGE

includes two Natalie's fresh squeezed juices, each additional \$2.

served with fresh seasonal fruit.

BRUNCH HAPPY HOUR [HANDCRAFTED]

BLOODY MARY ketel one vodka, zing zang, house-made veggie skewer 6

RED SANGRIA red wine, ruby port, fresh fruit, citrus, fresh juices 6

ROSÉ SANGRIA sparkling rosé, deep eddy peach, cointreau, pressed orange 6

MIMOSA sparkling wine & orange juice 6

APEROL SPRITZ aperol, prosecco, soda 9

PALOMA altos reposado, fresh lemon & lime, jarritos grapefruit soda 9

COLD BREW MARTINI licor 43, amaretto, frangelico, lavazza cold brew, spiced cream 9

🌱 vegetarian items

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