

Soho Beach House Beach Bar menu



Smalls

- TFC cauliflower, hot sauce (plant based) \$18
- TFC fried chicken, hot sauce \$19
- Red beet hummus, hemp seed, taro chips, crudités (plant based) \$19
- Truffle fries \$19
- Guacamole, taro chips, crudités (plant based) \$22
- Salpicon, shrimp, scallops, octopus, bell pepper \$26
- Burrata, tomato, basil \$27

Sandwiches and Salads

- Butter lettuce, avocado, sherry vinaigrette (plant based) \$22
- Watermelon salad, cucumber, radish, feta \$24
- Summer salad, heirloom tomatoes, zucchini, parmesan, celery \$25
- Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$28

Mains

- Avocado Toast, chili, sourdough, radish pb \$20
- Arepas, short ribs, avocado, cotija \$22
- Dirty Burger, cheddar, mustard, lettuce, iceberg, tomato, pickle, fries \$24
- Dirty Vegan Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$25
- Salmon Tostada, white miso, yuzu, avocado, tomato, cucumber, capers \$26

Wood-Fired Pizzas

- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$30
- Spicy salami, tomato, mozzarella, mushroom \$34
- Black truffle, zucchini, goat cheese \$67

Sides

- Popsicles by Gelato to Go, mango, coconut, strawberry, lemon, immunity \$8
- Sliced watermelon (plant based) \$13
- Jars, chocolate pot (plant based), key lime, or tres leches \$14
- Chocolate chip cookies \$15

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Sparkling

Prosecco, Tasi, It. Nv	\$17	\$65
Moet & Chandon Brut, Fr. Nv	\$28	\$115
Veuve Cliquot Yellow Label, Fr. Nv		\$138
Ruinart Blanc de blancs Fr. Nv		\$209
Veuve Cliquot Rose Fr. Nv		\$248

Rose

Maison Vincent Carignan, Languedoc, France '19	\$18	\$59
Lady A, Provence Igp '19 (organic)	\$19	\$76
RUMOR COTES DE PROVENCE '21	\$20	\$78
Lady K Coteaux D' Aix en Provence, France '20	\$23	\$86

White

Maison Vincent, Marsanne Vermentino, Languedoc, France '19	\$15	\$59
Sauvignon Blanc, Scarbolo, Friuli, Italy '18	\$19	\$71
Rolle/ Semillon, La Fete due Blanc, St. Tropez. France '19	\$21	\$80
Chardonnay, Luuma, Sonoma Coast, California '18	\$22	\$90
Sancerre, Domaine Rimbault-Pineau, France '18	\$24	\$93

Chilled red

Maison Vincent Grenache, Languedoc, Fr '19	\$15	\$56
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House Balloon

- Americano, campari, sweet vermouth, soda \$24
- Aperol spritz, aperol, soda, prosecco \$24
- G&T, bombay sapphire gin, double dutch tonic, rosemary \$24
- Paloma, patrón reposado tequila, two keys, grapefruit soda, lime, salt \$24
- White long island, amass vodka and gin, bacardí coconut, cointreau, double dutch cucumber \$24

Cocktails

- Picante de la casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$19/\$76
- Eastern standard, 42 below, or Bombay Sapphire, cucumber, mint, lime \$19/\$76
- Soho mule, 42 below, ginger, lime, soda \$19/\$76
- Island negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$19/\$76
- Luna dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon, yuzu marmalade \$20/\$82

Trip CBD

- (250 ml lightly sparkling)
- Lemon and basil \$10
- Elderflower and mint \$10
- Peach and ginger \$10

Beers

- Biscayne Bay Pass Time Pilsner 4.2% \$9
- Biscayne Bay Tropical IPA 6% \$9
- Peroni Nastro Azzurro 5.1% \$9/\$40
- Amass Sun Sign mandarin seltzer 5% \$14/\$59
- Amass Faerie Fizz jasmine & raspberry Seltzer 5% \$14/\$59

Non alcoholic

- Pina colada, house coconut blend, pineapple, angostura \$10
- Peppermint swizzle, pineapple juice, sweet peppermint tea, lemon \$10
- Pentire picante, Pentire Adrift, agave, fresno chili, cilantro \$10
- Fresh whole coconut \$17

Wine and vintages may vary upon availability.