

Beach Bar Menu



Dips

Red beet hummus, hemp seed, taro chips, crudites (plant based) \$17

Cannellini bean dip, dried olive, taro chips, crudites (plant based) \$19

Guacamole, taro chips, crudites (plant based) \$19

Snacks

Jamaican beef patties by King Patty's \$14

TFC chicken or cauliflower (plant based) hot sauce \$16/\$15

Truffle fries \$17

Salpicon, shrimp, scallops, octopus, bell pepper \$22

Smoked shrimp skewers, chipotle salsa \$24

Salads and raw

add burrata or chicken or salmon or shrimp \$11

Butter lettuce, avocado, sherry vinaigrette (plant based) \$20

Quinoa, heart of palm, cherry tomato, black beans, corn (plant based) \$21

Beet & greens, goat cheese, radish, radicchio, arugula, sherry vinaigrette, seeds (vegetarian) \$21

Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$ 24

Grill and mains

Dirty burger, cheddar, mustard, lettuce, iceberg, tomato, pickle, fries \$21

Dirty vegan burger mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$23

Cubanito, ham, swiss, pickle, mustard, plantain chips \$24

Wagyu steak hot dog, bbq & truffle sauce, fries \$24

Fish taco, spicy chipotle aioli, coleslaw, cilantro, guacamole, tortilla chips \$24

Lobster roll & fries \$28

Half baked chicken, spicy aioli, coleslaw, corn on the cob \$32

Wood fired pizza

Plant based sausage, artichoke, arugula (plant based) \$27

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$27

Spicy salami, tomato, mozzarella, mushroom \$29

Black truffle, goat cheese, zucchini blossom \$61

Dessert and bowls

Popsicles by Gelato to Go (plant based) - strawberry, mango, coconut, lemon, immunity \$7

Dessert jars - Chocolate pot (plant based), key lime, or tres leches \$11

Sliced watermelon (plant based) \$11

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consumption of carpaccio, tartare, raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

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Non alcoholic

Coconut, fresh whole \$14

Clarified Pina Colada, pineapple juice, coconut milk, orange blossom, honey, angostura bitters \$9

Pentire & Tonic, Pentire Adrift, tonic water, rosemary \$8

Trip CBD 250ml lightly sparkling

Lemon & Basil \$9

Elderflower & Mint \$9

Peach & Ginger \$9

Cocktails

Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$17/\$72

Eastern Standard, Grey Goose or Bombay Sapphire, cucumber, mint, lime \$17/\$72

Soho Mule, 42 below, ginger, lime, East Imperial soda \$17/\$72

Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$17/\$72

Luna Dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon juice, yuzu marmala \$17/\$72

House Cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon \$17/\$72

Frozen

Frozen Paloma, Cazadores Reposado, Kelvin organic grapefruit mix *add Aperol float \$5 \$17/\$72

Pina Colada, Bacardi superior & Bacardi 8, Kelvin organic piña colada mix *add Bacardi 8 float \$8 \$17/\$72

Wine

Sparkling

Prosecco, Tasi, It. Nv (biodynamic) \$15/\$60

Moet & Chandon Brut, Fr. Nv \$25/\$105

Veuve Cliquot Brut, Fr. Nv \$125

Ruinart Blanc de Blanc, Fr. Nv \$150

Veuve Cliquot Brut Rose Fr. Nv \$225

Rose

Maison Vincent Carignan, Languedoc, Fr '19 \$13/\$52

Lady A, Provence Igp '19 (organic) \$16/\$64

Lady K Coteaux D' Aix en Provence, Fr. '20 \$20/\$80

White

Maison Vincent Vermentino, Languedoc, Fr. '19 \$13/\$52

Sauvignon Blanc, Scarbolo, Friuli, It. '18 \$17/\$66

Sancerre, Domaine Raimbault, Fr.'18 (organic) \$21/\$82

Chilled Red

Maison Vincent Grenache, Languedoc, Fr '19 \$13/\$52

Amass seltzer

Faerie Fizz 5% jasmine, cardamom, raspberry \$12/\$55

Sun Sign 5% mandarin, vanilla, oak \$12/\$55

Beer

Peroni Nastro Azzurro 5.1%

Biscayne Bay Pass Time Pilsner 4.2% \$8/\$35

Biscayne Bay Tropical IPA 6% \$8/\$35