

Miami Beach House menu



Snacks

Ham and Cheese Croquettas, piquillo aioli \$14

Guacamole, taro chips, crudite (plant based) \$18

Salmon Tostada, pickled cucumber, chipotle aioli \$18

TFC Chicken or Cauliflower (plant based), hot sauce \$18 / \$19

Avocado Toast, chili, sourdough, radish (plant based) \$20

Burrata, heirloom tomato, basil pesto, aromatic oil, pickled onion (vegetarian) \$25

Salads and raw add burrata / chicken / salmon / shrimp \$12

Butter Lettuce, avocado, sherry vinaigrette (plant based) \$17

Baby Gem, golden beets and citrus, crispy quinoa, pickled beets (plant based) \$20

Watermelon Salad, cucumber, feta, radish (vegetarian) \$23

Ahi Tuna Poke, avocado, cucumber, fresno, edamame, red cabbage, brown jasmine rice \$28

Burgers

Cheeseburger, cheddar, mustard mayo, iceberg lettuce, tomato, pickle, fries \$24

Dirty Vegan, mustard mayo, iceberg, tomato, pickle, fries (plant based) \$24

Pizzas

Margherita, tomato, mozzarella, oregano \$18

Spicy Salami, tomato, mozzarella, mushroom \$26

Calabrian Sausage and Broccolini, provolone, caramelized onion \$28

Black Truffle, goat cheese, zucchini \$58

Dessert and popsicles

Popsicles by Gelato To Go, mango / strawberry / lemon / immunity (plant based) \$8

Sliced Watermelon (plant based) \$13

Jars, chocolate pot (plant based) / key lime / tres leches \$15

Chocolate chip cookies \$15

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Cocktails

Picante De La Casa, cazadores reposado, chili pepper, cilantro, lime, agave \$19 / \$76
Soho Sunset, Patron Reposado, ilegal mezcal reposado, chinola, blood orange syrup \$22 / \$76
Eastern Standard, 42 below or bombay sapphire, cucumber, mint, lime \$19 / \$76
Soho Mule, 42 below, ginger, lime, east double dutch soda \$18 / \$76
Calle Ocho, bacardi ocho, bacardi coconut, creme de cacao, angostura, champagne \$18 / \$76
Luna Dorada, rosaluna mezcal, aperol, grapefruit, lemon juice, yuzu marmala \$20 / \$76
Roku Lychee, roku gin, rocky's botanical, re'al lychee \$20 / \$76
Monkey Business, monkey 47, luxardo, ume plum, rhubarb \$20 / \$76
Sangria House Red, st george spiced pear, brandy, lillet blanc, orange \$20 / \$76
Black Tea Rum Old Fashioned, santa teresa rum, black tea, angostura, orange \$20 / \$76

Frozen

Frozen Paloma, cazadores reposado, kelvin organic grapefruit mix \$20 / \$76, add aperol float 5
Pina Colada, bacardi superior and candela spiced rum, tropeka piña colada mix \$20 / \$76, add bacardi 8 float \$9

Non-alcoholic

Clarified Pina Colada, pineapple juice, coconut milk \$10
Pentire and Tonic, pentire adrift, tonic water, rosemary \$10
Coconut, fresh whole \$18

Beers

Peroni Nastro Azzurro 5.1% \$9 / \$40
Tarpon River Brewing Inzane Lager 5% \$9 / \$40
Tarpon River Brewing Honey Love Cream Ale 9.5% \$9 / \$40
Estrella Damm Lager 5.4% \$9 / \$40
Tripping Animals Brewery Ever Haze IPA 7% \$12
Athletic Brewing Upside Dawn N/A \$9 / \$40