



RESTAURANT  
& BAR

## Tid-Bits

**Malawach 6**  
Yemenite Bread, La Boîte Shabazi

**Yucca Fries 8**  
Preserved Lemon Mojo

**Griot & Pikliz 12**  
Crispy Pork Shoulder, Spicy Slaw

**Falafel 12**  
Raw Vegetable Salad, Harif Yogurt

**Tostones 15**  
Daily Dip, House Pickles

**Local Catch Crudo 18**  
Ask Your Server For Details

## Small Plates

**Cauliflower 12**  
Pistachio Pesto, Parmesan

**Oyster Mushrooms 14**  
Tahini, Chermoula

**Marinated Tomatoes 15**  
Grilled Halloumi, Peaches, Avocado, Dukkah

**Yogurt-Tahini Massaged Kale 16**  
Cucumbers, Herbs, Grapefruit,  
Crispy Chickpeas

**Smoked Eggplant 14**  
Tahini, Matbucha, Parmesan, La Boîte Shabazi

**Harissa Carrots 14**  
Labneh, La Boîte Sumac and Za'atar

**Shrimp Shumai 14**  
Gulf Coast Shrimp, Sesame Chili Oil

**Lamb Ribs 15**  
Denver Co Lamb, Pomegranate Molasses,  
Pickled Cauliflower, Ana Spice

## The Spread

**Chickpea Masala 17**  
Eggplant, Feta, Malawach

**Kimchi Fried Rice 19**  
Sunny Side Up Eggs, Scallion

**Pappardelle 19**  
Summer Squash, Broccoli Rabe, Ricotta

**Twenty-Seven Burger 25**  
Florida Wagyu, Cypress Point Gouda,  
Proper Bacon, Onion Jam, ZTB Brioche

**Jerk Chicken 27**  
1/2 Murray's Farm Chicken,  
Sweet Plantains, Pineapple Chutney

**18oz Boneless Ribeye 58**  
Shaved Seasonal Vegetables

**Florida Middleneck Clams 24**  
Sambal-Miso, Lemongrass, Kaffir Lime

**Local Daily Catch MP**  
Coconut-Curry Broth,  
Ancient Grains, Avocado

**Whole Daily Catch MP**  
Choice of Grilled or Fried  
Add Tacos + Fixins 12

**Pulpo a la Huancaína 25**  
Braised Octopus, Papas,  
Huancaína Sauce, Aji Verde

**Gabe's Arepa Platter 30**  
House Made Arepas, Ropa Vieja,  
Queso De Mano, Hogado, Aji

**Tell Me Something  
I Don't Know**  
Abuela's Daily Specials



## Made in Miami

### South Pointe Mule 13

Garden Herb Infused Amaro Montenegro & Beefeater Gin shaken with Ginger-Cherry Reduction, Cucumber Juice and Lime Stock

### Mac Deuce Buggin' 14

Bacardi Superior & Chinola Passionfruit Liqueur shaken with House Kiwi-Honey, Green Szechuan Pepper Falernum, Orange Juice and Lime Stock

### Art Deco Diva 13

Absolut Vodka & Zoco Pacharan shaken with Berry-Cornflower Tea Reduction, Lime stock, Marigold Flower Tincture and Edible Glitter

### Raspy Landy 13

Bobbys Gin dry shaken with Pistachio-Raspberry Orgeat, Fresh Citrus and Egg White

## Booze City

### In Kendall with Jenner 14

Olmecca Altos Blanco & Agave accompanied with Peaflower Bitters and Citric Solution

### Weekend at Monty's 14

Jameson & Wild Turkey 101 Rye infused with Nasturtiums & Dill, stirred with Dolin Blanc, Gran Classico and Ginger-Cardamom Tincture

### Lemon Thyme Ol' Fashioned 14

Bulleit Bourbon & Plantation Pineapple Rum stirred with Lemon Thyme Reduction and Jamaican #2 Bitters

### Sweetwater Nomad 14

Ilegal Joven Mezcal stirred with Byrhh Grand Quinquina Vermouth, Genepy de Alpes, St. Germain and House-Made Spicy Tincture

### "THE DRIP" 14

We've repurposed a Japanese cold brew drip system into a cocktail infuser. Ask your server for this month's selection.

### Bottled Water

Sant Aniol Mineral 6  
Sant Aniol Sparkling 6

### Coffee & Tea

Colada 4  
Cafe Integral Coffee 4

Organic Tea by  
"Tea Leaves" 4

## Friends of Food

### Turnt-Down Service 13

Zacapa Rum shaken with Blueberry Infused Thai Coconut Milk, Lavender and Fresh Honey

### Dusty Jamato 13

Old Forester, Martell VSSD Cognac shaken with Carrot-Cinnamon Reduction, Lime Juice and Bitters Float

### Global Entry 14

Braulio Amaro shaken with a House Tahin Buffalo Basil Oleo Saccharum & Lime Stock topped with Sparkling Rose Wine

### Cantagrape Catcha Break 13

New Amsterdam Vodka, Manzanilla Sherry shaken with Cantaloupe-Lemon Balm Reduction, White Grape Juice and Fresh Lemon

## Beer

Postcard Pils, Oskar Blues Brewery, CO 7  
Heineken Lager, Heineken Brewing, Netherlands 7  
Ace Pineapple Hard Cider, Ace Cidery, CA 7  
Fathom IPA, Ballast Point Brewing, San Diego, CA 8  
Florida Cracker, Cigar City Brewery, Tampa 7  
Tampa Lager, Cigar City Brewery, Tampa 7

Ask your server about our rotating  
**Draft Beer Selection 8**

## Bartenders Choice &

### Non-Alcoholic

- Please Make Server Aware Of Any Allergy -

#### Step 1: Choose Your Booze

(Skip Step if ordering Non-Alcoholic)

#### Step 2: Shaken or Stirred?

(Skip Step if ordering Non-Alcoholic)

#### Step 3: Choose Your Flavor Profile

Lite - Refreshing - Tropical - Bitter - Sour  
Fruity - Savory - Herbal - Boozy - Green  
Digestif - Aperitif - Citrusy - Smoky