



Weekend Brunch

Tid-Bits

Pan de Bono 8

Cassava Flour Cheese Bread, Guava Butter

Malawach 15

Harif, Grated Tomato, Feta,
Hard Boiled Egg

Chia Seed Pudding 15

Seasonal Fruit, Passion Fruit Vinaigrette, Granola

Sweet Thangs 9

Guava & Cheese Pastelito, Cream Cheese Danish,
Chocolate Croissant

Smoked Salmon Croquettes 12

Scallion Cream Cheese, Everything Seasoning

Bloody Mary Ceviche 15

Local Catch, Cucumbers, Tostada

The Spread

Bacon, Egg and Cheese Tacos 14

Proper Sausages, Soft Scramble, Cotija, Fixins

Arepas 15

Huevos Pericos, Queso, Avocado, Black Beans

Elad's Shakshuka 15

Stewed Tomatoes, Tomatillos, Two Eggs,
Feta, Sullivan St Bakery Bread

Falafel Cobb Salad 17

Mixed Greens, Avocado, Corn,
Bleu Cheese, Tahini Ranch

Shawarma Fried Chicken Benedict 20

Two Eggs, Buttermilk Thyme Biscuit,
Chermoula Hollandaise

Latke Benedict 18

House Cured Lox, Caper Cream Cheese,
Dill Hollandaise

Local Fish Sandwich 18

Local Beer Batter, Tartar Sauce, Cajun Fries
Ask Your Server For Today's Catch

Steak and Eggs 32

Coffee Rubbed Angus Skirt Steak,
Sunny Side up Eggs, Yucca

Banana Bread French Toast 14

Spiced Cream, Rum and Fennel infused Maple

Extras

House Cured Lox	8
Two Eggs	6
Sullivan St Bakery Toast	2
Banana Bread	4

Proper Bacon	6
Buttermilk Thyme Biscuit	4
Yucca	6
Cajun Fries	6

Automatic service charge of 18% is applied and 20% for groups 10 & over. Four Credit Card Maximum.

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.



Mimosas, Mimosas! 50

Single Mimosa 12

Ca'Corner Prosecco with
Your Choice of a Seasonal Fresh Juice

Cocktails 12

Available in Pitchers 50

Leonard Washington

Leblon, Pineapple, Oregano, Aperol - Watermelon
Oleo Sacrum and Fresh Lime Juice

Mango Macho

Banks 5 Rum, Poblano Pepper - Mango Purée
shaken with Coconut and Honey

Gra'it Corretto

Gra'it Grappa, Vanilla - Fig Reduction
served with Fresh Espresso

Wake N Bake St Germain Spritz

St Germain, House- Made Garden Soda Water
topped with Prosecco

Tale of II Joshs

JoJo Tea Sensei Blend infused Italicus, Pomegranate
Vermouth topped with Soda and Grapefruit Bitters

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

Beers

Postcard Pils, Green Bench Brewing, Tampa 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

Heineken H41 Draft, Netherlands 8

Ask your server about our rotating
Draft Beer Selection 8

Bottled Water

Sant Aniol Mineral 6

Sant Aniol Sparkling 6

Coffee & Tea

Colada 4

Cafe Integral Coffee 4

Organic Tea by "Tea Leaves" 4

Fresh Daily Juices

Seasonal Fresh Juices 5

Ask Your Server For Daily Selection

Carrot, Apple, & Ginger 9

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Interested in hosting your next event here? Email: events.miami@thefreehand.com