



BRUNCH

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APPETIZERS

ISLAND CREEK OYSTERS*
21 half dozen / 42 dozen
mignonette, lemon, hot sauce *gf,nf*

SMOKED FISH DIP 11
vinaigrette, tostones *gf,nf*

YUCA CHEESE PUFFS 11
parmesan, sea salt *v,gf,nf*

SHRIMP CEVICHE 18
cucumber, avocado, tomato
hot sauce, tajin spice *gf,nf*

GRILLED CHORIZOS 9
green tomatillo salsa *gf,nf*

SHORT RIB EMPANADA 8
chimichurri *nf*

CHIMI POTATOES 8
jalapeño crema *v,gf*



sweets

STRAWBERRY SORBET 10

DULCE DE LECHE FLAN 12

TRES LECHE 12
pumpkin spice, whipped cream
fresh Knaus farm strawberries *v*

CASHEW CHOCOLATE TORTE 12
manjari dark chocolate, cashew caramel
crumble, passionfruit, vanilla ice cream

Beverage Specials

MAGNUM OF FRENCH SPARKLING WINE 80
carafe of OJ
serves up to 11 mimosas

QUARANTINE MIMOSA 18

CHISMOSA 15
chinola passionfruit liqueur
sparkling wine

BLOODY A-MARY 12
vodka or tequila, tomato
aji panca, aji amarillo



BRUNCH PLATES

BRIOCHE FRENCH TOAST toasted walnut butter, milk chocolate
Knaus farm strawberries, maple syrup **14** *v*

ESCAROLE & SUNCHOKE SALAD smoked almonds, manchego
creamy lemon vinaigrette **16** *v,gf*

GRILLED QUESO grilled strawberries, sour onion, bbq almonds
serrano chile, mint, corn tortilla **16** *v*

JERK MUSHROOM TACOS soft scrambled eggs, avocado salsa
chayote squash, shredded cabbage, sour onion
yellow corn tortilla **18** *ve,nf*

YELLOWFIN TUNA TOSTADA chipotle mayo, avocado, cilantro
lime, crispy shallots **18** *gf,nf*

CACHAPA fresh corn pancake, crispy bacon, mozzarella
cilantro, avocado, vinaigrette **18** *gf,nf*

SOFT SCRAMBLE shaved serrano ham, jalapeño, queso fresco
green tomatillo salsa, grilled toast **18**

AMARA BRUNCH BOWL one sunny egg, cilantro rice, avocado
red beans, sweet plantain, sour onion, queso frito **20**

PLANCHA CHEESEBURGER double short rib & brisket patty
american cheese, mojo onions, mayo, tajin-spiced fries **21** *nf*

GRILLED RED SNAPPER crispy chimi potatoes, salsa verde
picked herbs, grilled lemon **34** *gf,nf*

GRILLED STEAK & EGG* *grilled 10 oz skirt steak*
two sunny eggs, romesco, red onion marmalade **42**

KNOW WHAT YOU ARE EATING

a food sensitivities key to help guide you
through our menu...

ve - vegan v - vegetarian
gf - gluten-free nf - nut-free

RESTAURATEUR michael schwartz **EXECUTIVE CHEF** michael paley **CULINARY DIRECTOR** bradley herron

*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 should eat oysters fully cooked.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

COCKTAILS

BISCAYNE BREEZE 14

vodka, basil, lemon, cucumber
luxardo maraschino

SMOKE ON THE WATER 16

bruxo mezcal, tequila reposado
pineapple, lime, tajin

FROZEN PALOMA 14

blanco tequila, greppfruit, lime

FROSÉ 14

rosé, gin, aperol, campari

BULLETPROOF MANHATTAN 14

bourbon, cherry-rosemary, lemon
(served up or on the rocks)

JALISCO BY DAY 14

cilantro infused reposado
chinola passionfruit liqueur
ancho reyes verde, lime

TULUM SPRITZ 15

chili infused tequila blanco
aperol, hibiscus, lime, agave, soda

Lover's Cocktails

CUPID'S MARK 16

maker's mark bourbon,
cranberry lavender, lemon
sparkling wine

BEACH CLUB 16

basil infused sipsmith, lemon
raspberry, egg white

WINE

SPARKLING

Champagne Veuve Clicquot "Yellow Label" Champagne, France NV

Sparkling Sommariva, Prosecco Superiore DOCG, Italy

Sparkling Rosé Avinyo "Reserva" Cava, Spain 2016

Demi-Sec Moët & Chandon "Ice Imperial" Champagne, France NV

WHITE

Arneis Angelo Negro, Roero, Piedmont, Italy 2019

Picpoul Font-Mars, Picpoul de Pinet, France 2018

Riesling Elektrisch, Rheinhessen, Germany 2019 (off-dry)

Sauvignon Blanc Fournier, Sancerre, France 2018

Chardonnay Neyers "304" Sonoma Valley, California 2018

ROSÉ

Malbec Maal "Ambiguo" Mendoza, Argentina 2019

Grenache blend La Fête du Rosé, St. Tropez, Provence, France 2019

Pinot Noir A.J. Adam, Mosel, Germany 2018

RED

(chilled) **Barbera** Ercole, Monferrato, Piedmont, Italy 2019 (1L)

Garnacha Granito del Cadalso, Madrid, Spain 2017

Malbec Zorzal, Tupungato, Mendoza, Argentina 2018

Petit Verdot blend Lua Rossa, Central Coast, California no.6 MV

Pinot Noir Siduri, Willamette Valley, Oregon 2018

Cabernet Sauvignon Faust, Napa Valley, California 2018

Petite Sirah Stags' Leap, Napa Valley, California

Cabernet Sauvignon Caymus, Napa Valley, California 2019

GL (6OZ)	QUARANTINE POUR (9OZ)	BTL
28	40	150
15	22	52
17	25	65
20	29	80
14	20	54
11	16	44
13	19	52
22	32	84
18	26	70
12	17	46
16	23	62
19	27	72
13	19	55
12	17	46
13	19	52
15	21	58
18	26	70
25	36	100
26	38	104
42	61	170



BEER

SIX POINT "CRISP" 9

pilsner, new york 5.4%

WYNWOOD "LA RUBIA" 8

blonde ale, florida 5.0%

M.I.A. "MEGA MIX" 8

pale ale, florida 5.5%

DOGFISH "90 MINUTE" 10

imperial IPA, florida 9.0%

CIGAR CITY "MADURO" 8

brown ale, florida 5.5%

CIGAR CITY "JAI ALAI" 8

IPA, florida 7.5%

BELL'S "TWO HEARTED ALE" 8

IPA, michigan 7.2%

FUNKY BUDDHA "HOP GUN" 8

IPA, florida 7.0%

DELIRIUM "TREMENS" 18

belgian ale, belgium 8.5%

BITBURGER "DRIVE" 8

alcohol-free pils, germany 0.1%

NON-ALCOHOLIC BEVERAGES

HIBISCUS AGUA FRESCA

5 (GLASS) / 17 (CARAFE)

SODA

Mexican coke 5

diet coke 3.50

sprite 3.50

JUICE 6

orange

lemonade

grapefruit

WATER 8

aqua panna

san pellegrino

ICED TEA 5

OUR *Wine List*
IS AVAILABLE

50% OFF

ON *Mondays*

