

# CAFÉ | COFFEE

[ CALIENTE ]

DAILY BREW	\$4
ESPRESSO	\$4
CORTADO	\$4
CAPPUCCINO	\$6
CAFE CON LECHE	\$6
AMERICANO	\$4
MATCHA LATTE	\$6

[ CHILLED ]

COLD BREW	\$4
ICED LATTE	\$6
ICED MATCHA LATTE	\$6





## TÉ | ASSORTED TEA

GREEN GENMAICHA	\$4
BREAKFAST BLEND	\$4
PEPPERMINT	\$4
ICED MATCHA LATTE	\$6
RADIATE KOMBUCHA	\$7

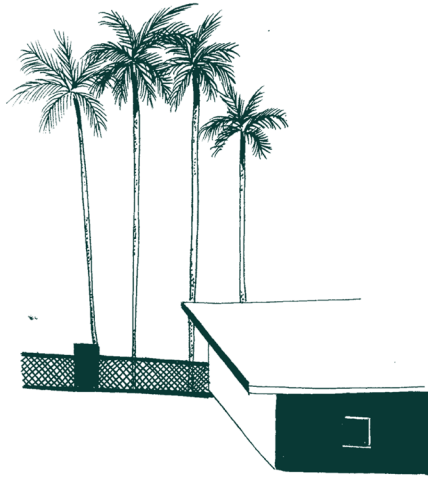
## JUGO | PRESSED JUICE

[FROM LOCAL MIAMI JUICERY, EXPRESSED JUICE]

KALE, SPINACH, CHARD CELERY, BOK CHOY, PARSLEY, APPLE, LIME	\$12
APPLE, CARROT, GINGER, LEMON	\$12
GINGER IMMUNITY SHOT	\$8

# DESAYUNO | BREAKFAST

[Served from 8am — 11am]



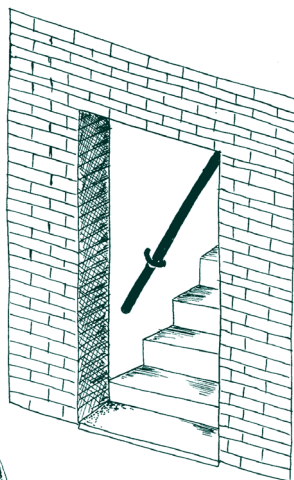
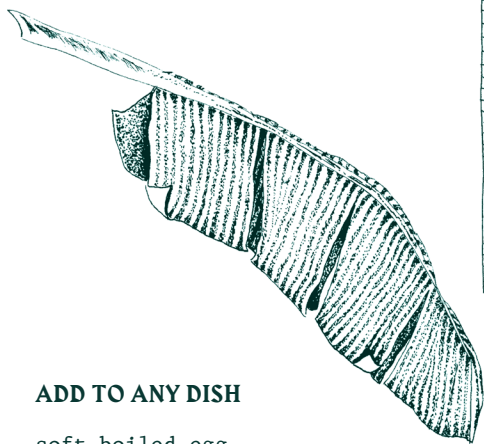
<b>SEASONAL FRUIT PLATE</b> local offering	<b>\$11</b>
<b>COCONUT CHIA PUDDING</b> dates, pistachios, raisins, blackberry, rose, saffron honey	<b>\$11</b>
<b>YOGURT PARFAIT</b> greek yogurt topped with house-made granola, mixed seeds, seasonal fruit, honey	<b>\$9</b>
<b>E·A·T</b> over easy egg, arugula, tomato, lime-cilantro aioli on sourdough, side mixed greens, add bacon or cheese [\$2]	<b>\$9</b>
<b>MALLORCA</b> cage free egg, local sausage, white cheddar, brioche bun, side mixed greens	<b>\$12</b>
<b>EGG SANDWICH</b> over easy egg, white cheddar, tomato, avocado, lemon aioli, brioche bun, side mixed greens add bacon [\$2]	<b>\$12</b>

**OMELET** \$12  
spinach, cheddar and side greens

**FLORIDA AGUACATE TOAST** \$11  
roasted heirloom tomato, cucumber, seed mix

**TWO EGGS, ANY STYLE** \$12  
heirloom tomato salad, greens, sourdough toast

**WHOLE WHEAT PANCAKES** \$11  
fresh fruit and maple syrup,  
finished with orange zest



**ADD TO ANY DISH**

soft boiled egg \$4

mixed greens \$4

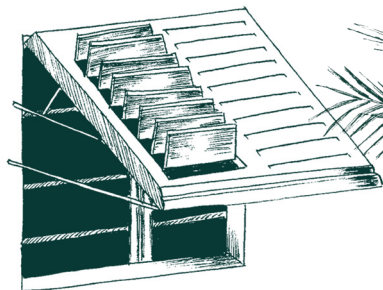
apple wood smoked bacon \$6

miami smokers chicken apple sausage \$6

miami smokers spicy jalepeno pork sausage \$6

# PARA COMPARTIR | TODO DIA TO SHARE | ALL DAY

[Until 11pm]



- |  |             |
|--|-------------|
| <b>(V) PETIT GREENS SALAD</b><br>heirloom tomato, cojita cheese, cucumber,<br>red wine vinaigrette | <b>\$11</b> |
| <b>(V) COCONUT &amp; HEARTS OF PALM SALAD</b><br>ginger, fresno chili, lime, malanga, mint         | <b>\$14</b> |
| <b>(V) ORGANIC GRILLED MUSHROOMS</b><br>pepitas, goat cheese, rosemary, house hot sauce            | <b>\$14</b> |
| <b>(V) BLACK KALE SALAD</b><br>fresno chili, crispy kale, cojita cheese                            | <b>\$14</b> |
| <b>(V) SQUASH SALAD</b><br>roasted pepitas, water crest, lemon yogurt,<br>mixed herbs              | <b>\$12</b> |
| <b>(V) BLACK BEAN AND QUESO DIP</b><br>cojita cheese, cilantro, house tostones                     | <b>\$12</b> |

**(V) ALCAPURRIAS** **\$12**  
 green plantain, mushroom, cilantro yogurt

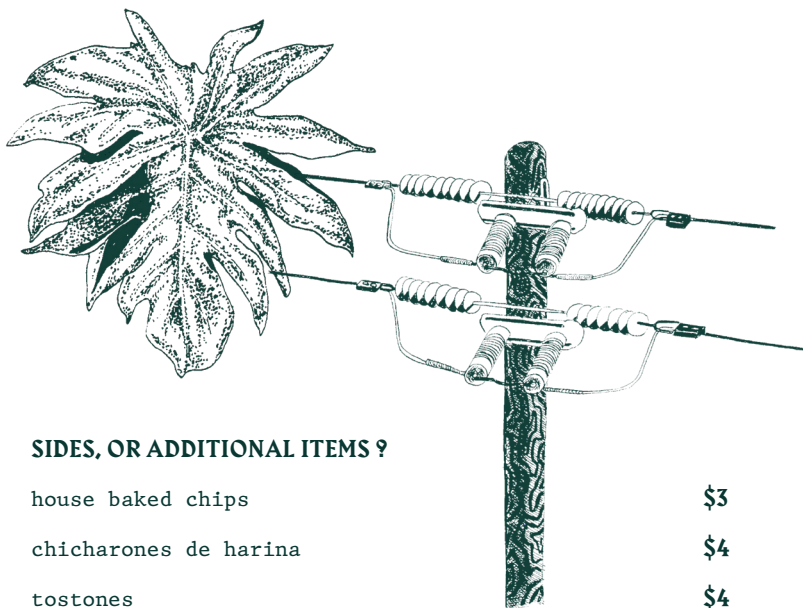
**POLLO TACO'S** **\$12**  
 mole, chipotle, cojita cheese, pablano lime aioli

**PORK BARBACOA** **\$14**  
**OR**

**(V) ROASTED HONGOS**  
 mole, chipotle, salsa verde, cojita cheese, lime,  
 fresh blue and white corn tortillas

**BACALAITOS** **\$12**  
 salted cod, caper remoulade

**ATLANTIC COD CEVICHE** **\$14**  
 chili, passion fruit, crispy malanga, lime



**SIDES, OR ADDITIONAL ITEMS ?**

house baked chips **\$3**

chicharones de harina **\$4**

tostones **\$4**

miami smokers chicken apple sausage **\$6**

miami smokers spicy jalepeno pork sausage **\$6**

## COCTELES | COCKTAIL MAP

Cocktails pull herbs, fruits, and spices from the property's Urban Rooftop & Courtyard Gardens.

### 1. MEZCALYFAN mezcal | cantarito \$12

mezcal, coconut cartel rum, pineapple, orgeat, xocolatl bitters, lemon

### 2. DIABLO tequila | long \$12

tequila, pimento dram, honey-ginger, blackberry, lime

### 3. FLOR DE JAMIACA mezcal | rocks \$12

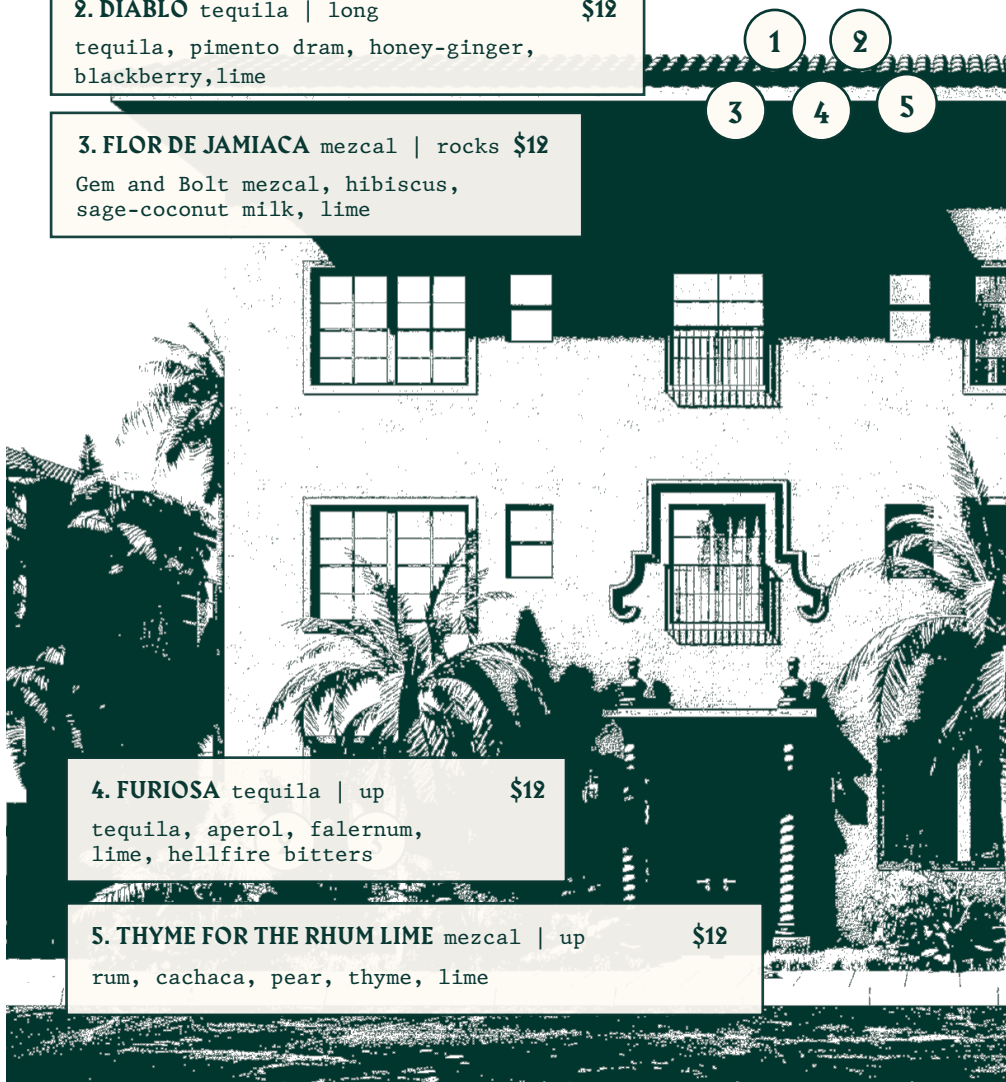
Gem and Bolt mezcal, hibiscus, sage-coconut milk, lime

### 4. FURIOSA tequila | up \$12

tequila, aperol, falernum, lime, hellfire bitters

### 5. THYME FOR THE RHUM LIME mezcal | up \$12

rum, cachaca, pear, thyme, lime





**6. NAME** rum | wine glas

**\$12**

mexican rum, ansinthe, apple,  
soursop, dill, lemon

**7. NAME** gin |

**\$11**

gin, campari, chinola, anise hysop,  
pineapple, lime

6

7

8

9

**8. PEACH SPRITZ** rum | rocks

**\$9**

rin quin quin, peche,  
red sorel, prosecco

**9. TRADE ROAD** bourbon | up

**\$11**

bourbon, rum, chartruese, honey-ginger,  
orange mint, lemon

**10. HOTEL NACIONAL** rum | rocks

**\$11**

rum, pineapple, petite shrub, lime

**11. CUBA LIBRE** rum | up

**\$9**

cuban aregano infused rum,  
coca cola, Lime

**12. MOJITO CRIOLLO** rum | rocks

**\$12**

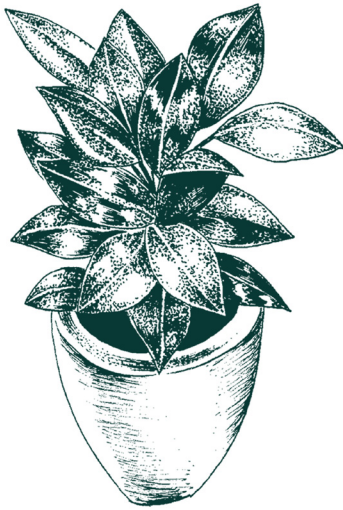
rum, pineapple, petite shrub, lime

10

11

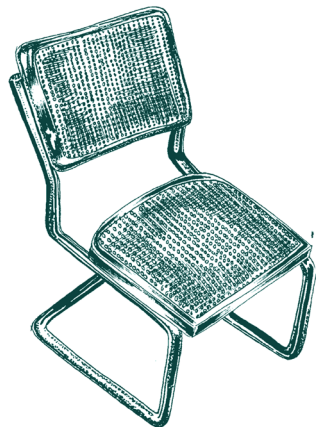
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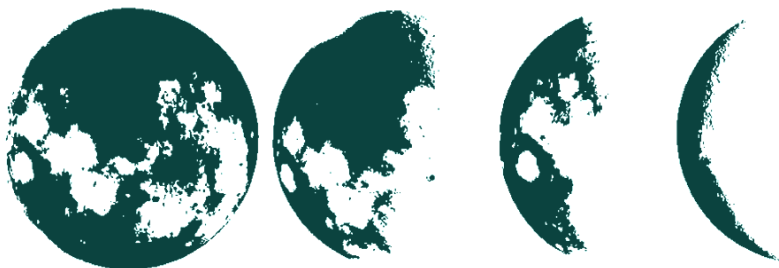
## CERVEZA | BEER

POSTCARD PILS [CAN]	\$7
LA RUBIA BLONDE ALE [CAN]	\$7
NIGHTLIFE PALE ALE [CAN]	\$7
FLORIDA CRACKER BELGIAN STYLE WHITE ALE [CAN]	\$7
HOUSE AMERICAN LAGER [CAN]	\$7
PACIFICO CLARA MEXICAN LAGER [BOTTLE]	\$7
PRESIDENTE DOMINICAN PILSNER [BOTTLE]	\$7



# VINO | WINE

ASK ABOUT OUR BIODYNAMIC SELECTIONS



## [WHITE]

<b>BLACK CABRA</b> CHARDONNAY, ARGENTINA	\$11 / \$44
<b>DAISY</b> PINOT GRIGIO, WASHINGTON, USA	\$12 / \$48
<b>ANKO</b> TORRONTES, ARGENTINA	\$12 / \$48

## [RED]

<b>BLACK CABRA</b> MALBEC, ARGENTINA	\$13 / \$52
<b>AZUL Y GARANZA</b> TEMPRANILLO, SPAIN	\$13 / \$55
<b>BROC CELLARS</b> LOVE RED BLEND, CALIFORNIA	\$16 / \$64

## [ROSE]

<b>BODEGAS OLIVARES</b> ROSADO, SPAIN	\$11 / \$44
<b>ROCA ALTXERRI</b> ROSE, SPAIN	\$13 / \$52

## [SPARKLING WINE]

<b>LE CULTURE, SLYVOZ,</b> PROSECCO, ITALY	\$12 / \$48
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artfully drawn by marina silva