

Mayfair Grill

3000 Florida Ave · +13054410000 · Updated: Jan 14, 2026

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SNACKS 4

Wood Grilled Flatbread	\$9.00
slow cooked garlic butter	
Grilled Olives	\$8.00
california olive oil, ancho pepper za'atar, gluten-free	
Paleta De Jamon Iberico	\$22.00
sliced to order, gluten-free	
Black Truffle & Potato Croquetas	\$14.00
truffle crème fraîche	

STARTERS 8

Eggplant Burrata	\$19.00
local burrata, marinated eggplant, sundried tomato, aged balsamic, gluten-free	
Little Gem Lettuce	\$17.00
parmigiano vinaigrette, roasted garlic croutons, add chicken +12 or shrimp +15	
Wedge Salad	\$18.00
iceberg, bacon, gorgonzola crema, sundried tomato, balsamic onions, toasted seeds	
Tuna Tartare	\$24.00
passionfruit, ponzu, fresno chili, cilantro, house chips, gluten-free	
Muhammara	\$15.00
roasted red peppers, lemon, hazelnut, sundried tomato, flatbread	
Shrimp Tiradito	\$22.00
poached shrimp, chili pepper, leche de tigre, sweet potato	
Grilled Thick-Cut Bacon	\$19.00
embered maple syrup, smoked sea salt, gluten-free	
Wood Grilled Dates	\$13.00
whipped sheep's milk cheese, hazelnut, grape saba, gluten-free	

PASTAS 3

Jalapeño Pesto	\$31.00
semolina pasta, stracciatella, florida basil, cashew	
Lobster Ravioli	\$39.00
garlic scampi sauce, breadcrumbs	
Gnocchi	\$33.00
pomodoro, parmigiano reggiano, basil, olive oil	

FROM THE WOOD-FIRED GRILL 8

Florida Snapper	\$33.00
key lime garlic butter, gluten-free	
Wood Grilled Shrimp	\$35.00
preserved lemon, calabrian chili, gluten-free	
Wood-fired Scallops	\$38.00
tomato olive relish, herb salad	
Pasture Raised Chicken	\$35.00
cilantro salsa verde, grilled lime, gluten-free	
Cheeseburger	\$26.00
white american, bacon jam, fries	
Angus Skirt Steak	\$39.00
chimichurri rojo, gluten-free	
Iberico Pork “Churrasco”	\$42.00
umami butter, gluten-free	
16oz Bone-In Rib Ey	\$58.00
grilled maitre’d, gluten-free	

SIDES 4

Tostones	\$8.00
cilantro salsa verde	
Grilled Broccolini	\$11.00
california olive oil	
Shoestring French Fries	\$8.00
black truffle crème fraîche	
Grilled Oyster Mushrooms	\$14.00
hand-cut chimichurri	

SWEETS 3

Pineapple upside down tart	\$15.00
coconut sorbet, lime curd, passionfruit	
Sweet corn churros	\$14.00
brown butter caramel, salted vanilla bean ice cream	
Whipped dark chocolate	\$13.00
california olive oil, candied breadcrumbs	

ESPRESSO MARTINIS 3

Café colada
dos hombres mezcal espadin, jf haden’s espresso liqueur, mep cold brew, coconut cream, pineapple
Cold carajillo
torres 10 spanish brandy, giffard madagascar vanilla liqueur, mep cold brew, cream, cinnamon
Vodka espresso
tito’s handmade vodka, jf haden’s espresso liqueur, mep cold brew, demerara sugar

AMARO, FERNET & BITTERS 13

Averna amaro
Fernet branca
Amaro montenegro
Amaro nonino
Bigallet china china amer
Aperol
Campari
Cynar
Luxardo bitter bianco
Nardini bitter chinato
Ramazzotti aperitivo rosato
Cocchi americano
Lillet rosé

SELECT LIQUEURS 6

Bailey’s irish cream
Disaronno amaretto

jf haden’s espresso liqueur

Grand marnier

Two james nain rouge absinthe verte

Frangelico

COFFEE 5

Espresso

Americano

Café con leche

Cuban coffee

Vietnamese coffee

BITES 7

Grilled olives \$8.00

california olive oil, ancho pepper za’atar

Wood grilled dates \$13.00

whipped sheep’s milk cheese, hazelnut, grape saba

Wood grilled flatbread \$9.00

slow-cooked garlic butter

Grilled thick-cut bacon \$19.00

embered maple syrup, smoked sea salt

Black truffle & potato croquetas \$14.00

truffle crème fraîche

Tuna Tartare \$18.00

passionfruit, ponzu, fresno chili, cilantro, house chips

Tostones \$10.00

cilantro salsa verde

BEVERAGES 5

The sea basilica

dos hombres mezcal espadin, aperol, watermelon purée, lemon, basil

The king of miami

espolon tequila reposado, jf haden’s mango liqueur, lime, salt

Bananavardier

maker’s mark bourbon, carpano classico vermouth, campari, banane du br sil

Quiver of ros s

lillet ros , j.f. haden’s lychee liqueur, fever-tree indian tonic, lime

Pepino fizz

house-made cucumber agua fresca, carpano vermouth bianco, fever-tree elderflower tonic, mint

BEER & WINE 2

House red & white wine **\$10.00**

Beer **\$5.00**

HOUSE EXPRESSIONS 7

Coconut Grove Dirty Martini

choice of fords gin or wheatley vodka, vermouth bianco, salted coconut water brine, orange bitters, citrus pickled pineapple

Dole Whip Daiquiri

coconut cartel light & dark rums, sour orange, pineapple pur e, milk syrup

The King of Miami

espolon tequila reposado, jf haden's mango liqueur, lime, salt

The Weekly Special

fords gin, combier kummel, luxardo maraschino, florida grapefruit juice

Toki Tea

toki japanese whiskey, amaro nonino, chamomile, lemon, san p lligrino

Bananavardier

maker's mark bourbon, carpano classico vermouth, campari, banane du br sil

The Sea Basilica

dos hombres mezcal espad n, aperol, watermelon pur e, lemon, basil

LOW ABV 4

Pepino Fizz

house made cucumber agua fresca, carpano vermouth bianco, fever-tree elderflower tonic, mint

Mayfair Spritz

ramazzotti aperitivo rosato, hendrick's gin, strawberry, prosecco ros , soda water

Americano

campari, carpano classico vermouth, san p lligrino, lemon oil

Quiver of Ros s

lillet ros , j.f. haden's lychee liqueur, fever-tree indian tonic, lime

BEER 3

Monopolio, Lager, Mexico

Dream State Brewing "Space Ninja" IPA, Fort Lauderdale

Monopolio, IPA, Mexico

SPARKLING 10

Mionetto Avantgarde Prosecco, Italy

Moët & Chandon Imperial, Champagne

Larent Perrier, NC, Champagne

J.M. Seleque Solescence Extra Brut, NV, Champagne

Ruinart Blanc de Blanc, NV, Champagne

Coppola Diamond Collection Prosecco Rosé, Italy

Henri Milan Papillon Rosé Brut Nature, Provence

Cruse Wine Co 'Tradition Zero Dosage', NV, CA

Larmandier-Bernier 1er Cru Extra Brut Rosé de Saignée, NV, Champagne

Dom Perignon, 2013, Champagne

ROSÉ 3

Chateau d'Eslans Whispering Angel, Provence

Château Musar Jeune Rosé

Rumor, Provence

WHITE WINE 15

A Palmeira, Albarino, Spain

Domaine Huet 'Le Jaut-Lieu Moelleux', Chenin Blanc, Loire Valley

Martin Woods 'Hyland Vineyard', Riesling, Oregon

SLO Jams, Sauvignon Blanc, Washington

Domaine Bernard Reverdy & Fils, Sauvignon Blanc, Sancerre

Leeuwin Estate 'Prelude Vineyards', Chardonnay, Australia

Nicolas Jay 'Affinites', Chardonnay, Willamette Valley

Lucie 'Sun Chase Vineyard', Chardonnay, Russian River, CA

Marimar Estate, Albarino, Russian River Valley

Chateau de l'Ou 'Secret de Shistes' Blanc, Grenache Gris, Roussilon

Dandelion Vineyards 'Enchanted Garden', Riesling, Australia

Duckhorn, Sauvignon Blanc, Napa Valley, CA

Calera 'Central Coast', Chardonnay, CA

Francois Gaunoux Meursault 'Clos des Meix Chavaux', Chardonnay, Burgundy

Sylnain Pataille 'Les Mechalots', Chardonnay, Burgundy

RED WINE 18

Ciacci Piccolomini d'Aragona Montecucco, Sangiovese, Tuscany

Orin Swift 'The Prisoner', Zinfandel, CA

Vinedos de Alcohuz 'Grus de Alcohuz Mezcla Tinta', Syrah, Chile

Hyde Estates Vineyard 'Lary Hyde', Merlot, Carneros, CA

Maison l'Envoye 'Two Messengers' Pinot Noir, Willamette Valley, CA

Iron + Sand, Cabernet Sauvignon, Paso Robles, CA

Clos des Fous 'Grillos Cantores', Cabernet Sauvignon, Chile

Textbook Vineyards 'Reserve', Cabernet Sauvignon, Napa Valley, CA

Querciabella Chianti Classico, Sangiovese, Tuscany

Peccadillo, Tempranillo, Spain

G.B. Crane Vineyard 'El Coco', Zinfandel, Napa Valley, CA

Decoy by Duckhorn, Merlot, CA

Banshee, Pinot Noir, Sonoma, CA

Devil's Corner 'Resolution' Pinot Noir, Tasmania

Domaine David Duband Chambolle-Musigny, Pinot Noir, Burgundy

Dana Estates VASO, Cabernet Sauvignon, Napa Valley, CA

Orion Swift 'Papillon, Cabernet Sauvignon, Napa Valley, CA

Parduxx, Cabernet Sauvignon, Napa Valley, CA

TEQUILA 21

Casamigos Blanco
Casamigos Reposado
Casamigos Anejo
Clase Azul Plata
Clase Azul Reposado
Don Julio 'Alma Miel' Joven
Don Julio '1942'
Espolon Blanco
Espolon Reposado
Espolon Anejo
Ghost Spicy Blanco
Mijenta Blanco
Patron Silver
Patron Reposado
Patron Anejo
Patron Extra Anejo
Lunzazul Blanco
Casa Noble Reposado
Tequila Tromba Reposado
Tequila Komas Anejo Cristalino
El Tesoro Anejo

MEZCAL & SOTOL 13
Del Maguey Vida
Dos Hombres Mezcal Espadin
Ilegal Mezcal Reposado
The Lost Explorer Mezcal Tobalá
Mezcalero No. 26, Arroqueño
Montelobos Pechuga

Mezcal Vago 'Elote'

Del Maguey San Luis Del Rio Azul

Ilegal Mezcal Joven

Ilegal Mezcal Anejo

The Lost Explorer Mezcal Salmiana

Montelobos Tobala

Sotol Por Siempre

VODKA 5

E11ven

Ketel 1

Wheatley

Grey Goose

Tito's

GIN 10

Bombay Dry

Empress 1908

Hendrick's

Roku

Tanqueray

Bombay Sapphire

Fords Gin

New Amsterdam

Grey Whale

Monkey 47

RUM 15

Stiggins' Fancy Original Dark Pineapple

Cocounut Cartel Anejo

- Ron Zacapa No . 23 'Sistema Solera'
- Rhum Barbancourt 8yo Reserve 5 Stars
- Flor de Cana 7 Year Gran Reserva
- Bacardi 8
- Don Q Oak Barrel Spiced
- Planteray Rum Original Dark
- Gosling's Rum Spirited Seas Ocean Aged Bermuda
- Hamilton 151 Demerara Overproof
- Appleton Estate 8yo
- Hamilton Jamaican Gold
- Flor de Caña 18 Centenario
- Havana Club Añejo Blanco
- Cruzan Aged Light

- BOURBON 14
- Angel's Envy
- Bulleit
- Knob Creek 9yo
- Maker's Mark 46
- Wild Turkey
- Jim Beam White Label
- Jefferson's Reserve
- Blanton's
- Buffalo Trace
- Maker's Mark
- Old Forester
- Wilderness Trail Single Barrel
- Basil Hayden
- Michter's US 1 Bourbon

RYE 6

Angel's Envy

Whistlepig Piggy Back Rye

Wild Turkey 101 Rye

Bulleit

Whistlepig Rye 10yo

Sagamore Spirit Port Finish Rye

TENNESSE 1

Jack Daniel's

AMERICAN SINGLE MALT 1

The Macklowe

SCOTCH WHISKY 15

The Balvenie Doublewood

Craigellachie 13yo

Dewar's 18

Glenlivet 12

Glinfiddich 12

Johnny Walker Black

Laphroaig 10yo

The Macallan 12

Buchanan's Deluxe

Dewar's 12

Dewar's White Label

Glenlivet Founder's Reserve

James Buchanan Special Reserve 18

Johnny Walker Blue

Monkey Shoulder Malt Whisky

IRISH WHISKEY 3

Jameson
Redbreast 12
Yellow Spot

JAPANESE WHISKY 1
Toki

CANADIAN WHISKY 1
Crown Royal

BRANDY 6
Domaine d'Espérance 5yo Bas-Armagnac
Roger Groult 8yo Calvados Pays D'Auge France
Hennessy VSOP Privilege
Jean-Luc Pasquet L'Organic 04 Cognac Grande Champagne
Torres 10 Spanish Brandy
Pierre Ferrand 'Ambre' Cognac

BRUNCH FAV'S 7

Broken Eggs	\$26.00
fried eggs, truffled crème fraîche, iberico ham, shoestring fries	
Breakfast Wrap	\$21.00
scrambled eggs, applewood bacon, white american, house potatoes	
Fried Egg Sandwich	\$21.00
brioche bun, griddled chicken sausage, jalapeño pesto, parmigiano	
‘Brunch’ Burger	\$27.00
white american, grilled bacon, sunny side up egg, shoestring fries	
Grilled Chicken Sandwich	\$24.00
cilantro salsa verde, pickled onion, gem lettuce	
Steak Frites	\$39.00
skirt steak, grilled maitre’d butter, shoestring fries, add sunny side up egg +3	
Iberico Steak & Eggs	\$27.00
pork churrasco, umami butter, sesame fried eggs	

GRIDDLED SWEETS 3

Griddled Pancakes	\$16.00
european butter, vanilla bean syrup, berries, vegetarian	
Coconut French Toast	\$18.00
brioche, rum roasted pineapple, lime, passion fruit custard, vegetarian	
Key Lime Pancakes	\$18.00
vanilla bean whipped cream, key lime curd, graham cracker crumble, vegetarian	

GREENS 3

Local Burrata	\$19.00
local burrata, marinated eggplant, sundried tomato, aged balsamic	
Little Gem Lettuce	\$17.00
parmigiano vinaigrette, roasted garlic croutons, gluten-free	
Wedge Salad	\$18.00
iceberg, bacon, gorgonzola, crema, sundried tomato, balsamic onions, toasted seeds	

TOASTS 4

Brioche Toast	\$13.00
local stracciatella, housemade jam, vanilla bean salt	
Avocado Toast	\$20.00
local sourdough, florida basil, parmigiano & aged balsamic	
Smoked Salmon Toast	\$22.00
herbed cream cheese, pickled shallot, chive, "biscayne bay" spice	
Cinnamon Toast	\$9.00
buttered brioche, cinnamon sugar, embered maple	