

Greenstreet Cafe

3468 Main Hwy Coconut Grove 33133-5916 · +13054440244 · Updated: Jan 14, 2026

[View online menu](#)



FRENCH TOASTS 3

Original French Toast

AVAILABLE OPTIONS

\$8.00

\$10.00

Coconut Crusted French Toast

\$12.00

Nutella Filled French Toast

\$12.00

PANCAKES 7

Pancakes

AVAILABLE OPTIONS

\$8.00

\$11.00

Whole Wheat Pancakes

AVAILABLE OPTIONS

\$9.00

\$12.00

Whole Wheat Protein Pancakes

AVAILABLE OPTIONS

\$9.00

\$12.00

Caramelized Banana Pancakes

AVAILABLE OPTIONS

\$9.00

\$12.00

Blueberry Pancakes

AVAILABLE OPTIONS

\$9.00

\$12.00

Gluten Free Buttermilk Pancakes

AVAILABLE OPTIONS

Fri, Sat & Sun only

\$9.00

\$12.00

Cinnamon Roll Pancakes

\$12.00

OMELETTES 6

Cheese & Mushroom Omelette

\$14.00

Ham & Cheese Omelette

\$14.00

Vegetable Omelette	\$14.00
Chives Cream Cheese Omelette	\$14.00
Spinach & Feta Omelette	\$14.00
Goat Cheese & Tomato Omelette	\$16.00

EGGS SERVED W/ POTATOES & TOAST ⁹

Two Eggs any Style	\$10.00
Eggs Scrambled - Plain	\$10.00
Eggs Scrambled with Jerk Spices (Hot!)	\$11.00
Eggs Scrambled with Cheese	\$11.00
Eggs Scrambled with Salsa	\$11.00
Eggs Scrambled with Asparagus	\$11.00
Eggs Scrambled with Nova & Onions	\$15.00
Benedict or Nova Benedict	\$15.00
Steak and Eggs	\$19.00

CONTINENTAL BREAKFAST ⁸

Homemade Muffins	\$5.00
Bagel & Cream Cheese	\$5.00
Toasted Multi Grain Baguette	\$5.00
Organic Oatmeal with Cranberries and Raisins	\$6.00
Homemade Organic Granola	\$6.00
Grilled Cinnamon Buns	\$6.00
Smashed Avocado Tartine	\$14.00
after 9am	
Nova Platter	\$15.00

SIDES & FRUITS ⁷

Potatoes	\$5.00
Local Organic Greek Yogurt	\$4.00
Sausage Patties	\$5.00

Applewood Bacon	\$5.00
Turkey Bacon	\$5.00
Cup of Berries	\$6.00
Fruit Salad	\$8.00

SANGRIA ¹

Red / White

AVAILABLE OPTIONS

\$10.00

\$35.00

BLOODY MARY'S ³

Greenstreet Mary

\$14.00

absolut peppar classic | traditional flavors

Bloody Maria

\$14.00

espolon | mint | jalapeño | squeezed lime

Greenstreet CBD Mary

\$14.00

absolute peppar | 30mg cbd | green Mary mix

BUBBLIES & SPRITZERS ⁴

Mimosa

\$11.00

fresh squeezed orange juice | giulia

French 52

\$14.00

bombay sapphire | lemonade | st. germain | giulia

Bellini

\$14.00

white peach puree | giulia

Main Spritz

\$14.00

st. germain | aperol | lemon | giulia

BEERS ³

Hoop Tea

\$8.00

infused white mango ice tea seltzer

Chelada

\$12.00

corona | lime | hot sauce with bloody mary mix

Manmosa

\$14.00

blue moon | grey goose l'orange | orange juice | giulia

FROSE COCKTAILS ⁴

Miss Frosé	\$12.00
private label rosé absolute essence flavors	
Paloma Frosé	\$12.00
espolon grapefruit blood orange fresh citrus	
Kentucky Mule Frosé	\$12.00
makers 46 ginger fresh citrus	
Arnold Palmer Frosé	\$12.00
absolute citrus traditional iced tea lemon	

COCKTAILS 5

Robbie's Lemonade	\$14.00
tito's vodka st-germain blueberries basil lemonade	
Key Lime Pie Martini	\$14.00
liquor 43 key lime juice graham cracker crumbs	
Espresso Martini	\$14.00
tito's vodka nitro cold brew godiva white chocolate kahlua	
Bobba Vaccination	\$15.00
grey goose lemongrass soho lychee lemon bobba pearls	
Garden Spritz	\$15.00
chandon orange dried orange peels rosemary	

ESPRESSO DRINKS 12

Brewed Coffee	\$3.50
Cuban	\$3.50
Espresso	\$3.50
Cortadito	\$3.50
Macchiato	\$3.50
Caffé Latte	\$5.00
Caffé con Leche	\$5.00
Cappuccino	\$5.00
Mochaccino	\$5.00
Caramel Macchiato	\$5.00
Sweet Matcha Love (Hot Cold or Blended)	\$7.00
natural matcha soy milk agave nectar	

Extra Shots **\$1.50**

BELLACCINOS 3

Frozen Cappuccino **\$5.50**

Frozen Mochaccino **\$5.50**

Frozen Caramel Macchiato **\$5.50**

ICED COFFEE DRINKS 6

Iced Caffé **\$4.00**

Iced Americano **\$4.00**

Iced Caffé Latte **\$5.50**

Iced Cappuccino **\$5.50**

Iced Mochaccino **\$5.50**

Iced Caramel Macchiato **\$5.50**

GREENSTREET HOT CHOCOLATE 1

Greenstreet Hot Chocolate **\$4.50**

TEA 4

Tazo® Hot Tea **\$4.00**

Iced Tea **\$4.00**

Chai Tea Latte (Hot or Cold) **\$4.50**

Peach Green Tea **\$5.50**

JUICES, LEMONADES & SMOOTHIES 9

Fresh Squeezed Orange Juice **\$5.00**

Fresh Squeezed Lemonade **\$5.00**

Homemade Watermelon Lemonade **\$5.00**

Homemade Strawberry Lemonade **\$5.00**

Apple | Cranberry | Pineapple | V8 **\$4.50**

Fresh Squeezed Carrot Juice **\$6.00**

Fresh Squeezed Green Juice	\$8.00
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PB & J	\$6.50
peanut butter strawberries banana agave almond milk	
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Not So Lil' Havana	\$6.50
mango pineapple orange juice banana	

APPETIZERS 10

Truffle Fries	\$9.00
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Hummus	\$11.00
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Chicken Wings	\$11.00
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Smoked Salmon Dip	\$11.00
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Chorizo Macaroni and Cheese	\$13.00
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Truffle Spinach Dip	\$14.00
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Fried Calamari	\$14.00
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Tuna Tartare	\$15.00
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Mediterranean Plate	\$17.00
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Truffle Brie Wrapped in Puff Pastry	\$18.00

PASTAS 11

Tomato Fresco, Angel Hair	\$13.00
tomatoes garlic red pepper flakes basil light olive oil	
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Penne Tetrazzini	\$15.00
light pink cream sauce chicken pine nuts	
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Meat Lasagna	\$16.00
with a light white sauce	
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Penne Bolognese	\$15.00
topped with pine nuts	
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Mushroom Ravioli	\$15.00
filled with mushrooms creamy porcini sauce	
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Sylvano's Linguini	\$16.00
sliced grilled chicken breast pesto sauce	
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Chicken Alfredo Linguini	\$16.00
grilled chicken creamy alfredo	

Vegetable Lasagna	\$16.00
eggplant portobello red pepper zucchini goat cheese pesto	
Linguini with Shrimp	\$18.00
sauteed in olive oil garlic parsley	
Linguine with Clams	\$18.00
little neck clams light white wine sauce	
Lobster Ravioli	\$19.00
red pepper pesto	

ENTRÉES 7

Scottish Salmon Filet	\$17.00
grilled with a fennel sauce	
Blackened Mahi Mahi	\$17.00
with mashed potatoes	
Veal Milanese Margarita	\$19.00
tomato sauce melted mozzarella	
Skirt Steak	\$27.00
with a green peppercorn sauce	
Snapper	\$25.00
white wine sauce tomatoes asparagus onions	
Filet Mignon	\$25.00
blue cheese butter	
Lamb Chops	\$26.00
marinated and grilled	

BURGERS, SANDWICHES, ETC 7

Smashed Avocado Tartine	\$14.00
toasted multigrain smashed avocado feta topped with a poached egg	
Crispy Portobello Mushroom	\$15.00
goat cheese spread mixed greens roasted tomatoes on a multigrain sourdough	
Tuna Salad Multigrain Bread	\$15.00
tuna salad swiss cheese and tomato	
Cheeseburger	\$16.00
angus ground beef cheddar lettuce tomato	
Impossible Burger	\$16.00
fontina caramelized onions dijonnaise	

Lamburger	\$17.00
topped with goat cheese	
Fish Wrap	\$17.00
blackened mahi mahi tartare sauce lettuce and tomato	

SOUP & SALADS 8

Soup of the Day	AVAILABLE OPTIONS
ask your server about today's soup	Cup: \$4.00
	Bowl: \$8.00
Caesar Salad	\$12.00
the classic	
Greek Salad	\$16.00
the traditional balsamic vinaigrette	
Fig Salad	\$16.00
mixed greens dried figs tomatoes aged cheese pita pecans	
Endive Salad	\$16.00
crumbled blue cheese green apples pecans balsamic vinaigrette	
Goat Cheese Salad	\$17.00
mixed greens goat cheese wraps tomatoes balsamic vinaigrette	
Grilled Chicken Salad	\$18.00
mixed greens sliced chicken tomatoes corn dijon vinaigrette	
Salmon Salad	\$19.00
mixed greens grilled salmon dried cranberries balsamic vinaigrette	

DESSERTS 6

Key Lime Pie	\$9.00
fresh berries	
Creme Brulee	\$9.00
madagascar vanilla fresh berries	
Brownie	\$9.00
homemade brownie à la mode with vanilla ice cream	
Mixed Berry Cheesecake	\$9.00
in a jar fresh berries	
Apple Tart	\$11.00
caramel sauce a la mode with vanilla ice cream	
Nutella French Toast	\$12.00
fresh strawberries	

DRAFT BEERS 8

Hoop Tea 5% (Maryland) Infused Seltzer **\$8.00**

An infused ice tea seltzer white tea mango

Blue Moon 5.4% (Colorado) Witbier **\$8.00**

A zesty orange fruitiness with a light spicy wheat aroma

Funky Buddha Floridian 5.6% (Florida) Hefeweizen **\$8.00**

Unfiltered and refreshing German-style wheat

Sierra Nevada Hazy Little Thing 6.7% (New England) IPA **\$8.00**

Hazy beer with modest bitterness and intense hop characters

Laces IPA 6.9% (Florida) IPA **\$8.00**

Light golden crisp malt body with a dry finish

Wynwood la Rubia 5.5% (Florida) Blonde Ale **\$8.00**

A sweet, malty palate leading to a dry, crisp finish

Monopolio 5% (Mexico) Blonde Ale **\$8.00**

Crafted crisp blond lager w/ tantalizing malt flavor

La Nueva 4.5% (Florida) Amber Lager **\$8.00**

Deep golden hue and a touch of rich malt

BOTTLED AND CANNED BEERS 8

Lagunitas Little Sumpin 7.5% (California) Pale Wheat Ale **\$8.00**

A truly unique style featuring a strong hop finish on a silky body

Corona 4.6% (Mexico) Pale Lager **\$8.00**

Sparkling clear gold with a fresh taste

Peroni 4.7% (Italy) Pale Lager **\$8.00**

Lager, clean & simple w/ a modest floral note

Amstel Light 3.5% (Netherlands) Light Lager **\$8.00**

A sweet and refreshing balanced malt

Duvel 8.5% (Belgium) Strong Golden Ale **\$8.00**

Lemony yellow hue and a sweet pleasant aroma

Monk In the Trunk 5.5% (Florida) Organic Amber Ale **\$8.00**

Lemony yellow hue and a sweet pleasant aroma

Stella Artois 0% (Belgium) **\$6.00**

Lager with pronounced hoppy bitterness, crisp, clean & refreshing finish

Heineken 5% (Netherlands) **\$8.00**

Lager with a yellow gold body and a sweet smell of grains

RED WINE 10

Pinot Noir | Private Label | Pays d'Oc | France

AVAILABLE OPTIONS

\$12.00

\$47.00

Pinot Noir | Benton Lane | Willamette Valley

\$47.00

Pinot Noir | Hartford Court | Russian River | California

\$66.00

Cabernet Sauvignon | Private Label | Pays d'Oc | France

AVAILABLE OPTIONS

\$11.00

\$43.00

Cabernet Sauvignon | Simi | Sonoma County | California

\$51.00

Merlot | Drumheller | Columbia Valley | Washington

AVAILABLE OPTIONS

\$11.00

\$43.00

Chianti Classico | Private Label | Tuscany | Italy

AVAILABLE OPTIONS

\$11.00

\$43.00

Malbec | La Linda | Maipu | Mendoza

\$47.00

Tempranillo | Melior | Ribera del Duero | Spain

\$46.00

Pio Cesare | Barolo | Alba | Italy

\$114.00

ROSÉ WINE ²

Rose | Private Label | Pays d'Oc | France

AVAILABLE OPTIONS

\$13.00

\$49.00

La Gordonne | Provence | France

\$51.00

WHITE WINE ¹¹

Chardonnay | Private Label | Pays d'Oc | France

AVAILABLE OPTIONS

\$12.00

\$47.00

Chardonnay | Flat Top | Dunnigan Hills | California

\$45.00

Chardonnay | Chalone | Estate Grown | Central Coast | California

\$64.00

Pinot Grigio | Private Label | Friuli | Italy

AVAILABLE OPTIONS

\$11.00

\$43.00

Pinot Blanc | Hugel | Alsace | France

\$47.00

Pinot Grigio | Livio Felluga | Italy

\$68.00

Riesling S.A Prum Essence Mosel Germany	\$47.00
Pouilly-Fuisse Bouchard Pere & Fils France	\$57.00
Moscato Villa Pozzi Italy	\$43.00
Sauvignon Blanc Private Label Pays d'Oc France	AVAILABLE OPTIONS
	\$12.00
	\$47.00
Sauvignon Blanc Ritual Casablanca Valley Chili	\$61.00

CHAMPAGNE AND SPARKLING WINE ⁵

Giulia Brut Private Label 750ml France	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Louis Perrier Sparkling Rose Brut 750ml France	\$42.00
Moet & Chandon Brut Imperial 375ml France	\$60.00
Moet & Chandon Brut Imperial 750ml France	AVAILABLE OPTIONS
	\$25.00
	\$93.00
Moet & Chandon Rose Brut Imperial 750ml France	\$125.00

SALADS ²

Caesar Salad	\$12.00
Grilled Chicken Salad	\$19.00

COCKTAILS - HANDCRAFT ⁸

Robbie's Lemonade	\$14.00
tito's vodka st-germain blueberries basil lemonade	
The Lavish Life	\$15.00
hendricks lemon lavender egg white	
Cool as a Cucumber Martini	\$15.00
hendrix aperol lime cucumber	
Tequila My Friend	\$15.00
casamigos freshly squeezed lemonade	
Whiskey & Ice & Everything Nice	\$15.00
makers mark aperol lemon orange juice	

Bobba Vaccination	\$15.00
grey goose lemongrass soho lychee lemon bobba pearls	
Garden Spritz	\$15.00
chandon orange dried orange peels rosemary	
Holy Mezcal	\$16.00
casamigos blueberries habanero lemon agave	

ROSE ¹

Rose, Private Label, Pays d'Oc, France	\$13.00
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BUBBLY ⁵

Giulia Brut, Private Label, France	\$11.00
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Moet and Chandon, Brut Imperial, France	AVAILABLE OPTIONS
	750ml: \$25.00
	\$93.00

Louis Perrier, Rose Brut, France	\$42.00
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Moet and Chandon, Brut Imperial, France	\$60.00
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Moet and Chandon, Rose Brut Imperial, France	\$125.00
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SCOTCH ³

Dewars White	\$11.00
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Buchanan Chivas 12	\$12.00
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Johnny Walker Black Label Dewars 12	\$13.00
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SINGLE MALT ³

Glenlivet 12	\$13.00
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Macallan 12	\$14.00
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Macallan 15	\$18.00
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WHISKEY ⁵

Fireball, Canada	\$10.00
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Jack Daniel's, Tennessee	\$12.00
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Crown Royal, Canada	\$12.00
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Jameson, Ireland \$12.00

Skrewball Peanut Butter, California \$14.00

BOURBON ⁷

Jim Beam \$10.00

Bulleit \$12.00

Basil Hayden's \$12.00

Maker's Mark \$13.00

Knob Creek \$13.00

Woodford Reserve \$15.00

Breckenridge Rum Cask, Colorado \$15.00

CARDIALS & COGNAC ⁶

Jagermeister \$11.00

Sambuca \$11.00

Grand Marnier \$12.00

Hennessy V.S \$13.00

Courvoisier V.S \$13.00

Martell \$14.00

OMELETS & EGGS ⁶

Ham & Cheese Omelet \$12.00

Swiss cheese, potatoes, whole wheat toast

Veggie Omelet \$12.00

with potatoes, whole wheat toast

Cheese & Mushroom Omelet \$13.00

Swiss cheese, potatoes, whole wheat toast

Egg White Only \$1.50

Eggs Benedict \$13.00

English muffin, canadian bacon

Steak & Eggs \$18.00

scramble eggs, potatoes, whole wheat toast

FRENCH TOAST ³

Original French Toast **\$9.00**

Nutella Filled French Toast **\$10.00**

Coconut Crust French Toast **\$10.00**

carmalized syrup, banana topping

BRUNCH SIDES ²

Side of Bacon **\$4.50**

Side of Potatoes **\$4.50**

APPS ³

Chicken Wings **\$10.00**

Jerk spice seasoning

Chicken Tenders **\$10.00**

with honey mustard

Truffle Spinach Dip **\$13.00**

with tortilla chips

PASTA ⁷

Sylvanos Linguini **\$17.00**

Slice grill chicken breast, pesto sauce

Penne Tetrazzini **\$17.00**

Light cream sauce, chicken, pine nuts

Linguine Shrimp **\$19.00**

sauteed in olive oil, garlic, basil

Lobster Ravioli **\$21.00**

With a red pepper pesto

Penne Bolognese **\$17.00**

Topped with pine nuts

Mushroom Ravioli **\$18.00**

filled with mushrooms, creamy porcini sauce

Meat Lasanga **\$17.00**

with a light white cream sauce

ENTREES ⁴

Cheeseburger	\$16.00
American cheese, french fries	
Lamburger	\$17.00
Goat cheese, french fries	
Impossible Burger	\$15.00
Veggie burger, french fries	
Skirt Steak	\$29.00
green pepper corn sauce, french fries	

ENTREE SIDES 3

Asparagus	\$6.00
Fries	\$6.00
Sweet Potato Fries	\$6.00

BEVERAGES 4

Fresh Squeezed Lemonade	\$4.50
Watermelon Lemonade	\$5.00
Cafe con Leche	\$4.50
Cappucino	\$4.50