

Area 31

270 Biscayne Boulevard Way EPIC Hotel 33131-2123 · +13054245234 · Updated: Jan 14, 2026

[View online menu](#)



HEALTHY START 5

Area 31 Acai Bowl	\$17.00
chef's selection of seasonal tropical fruit, shredded coconut, granola	
Tropical Fruit Bowl	\$17.00
chef's selection of seasonal tropical fruit & florida citrus	
Yogurt Parfait	\$16.00
berries, acacia honey, granola, vanilla greek yogurt	
Smoked Salmon Pizzette	\$18.00
grilled pita bread, cream cheese mousse, pickled red pearl onions, capers, aromatics	
Avocado Toast	\$16.00
cotija cheese, pomegranate, everything spice, frisée salad	

EGGS 6

Two Farm Eggs "Any Style"	\$14.00
served with breakfast potatoes & toasted bread	
Maine Lobster & Crab Benedict	\$28.00
maine lobster & crab meat mix, sautéed spinach, avocado, garlic aioli, english muffin, hollandaise sauce	
Short Rib Eggs Benedict Arepa	\$26.00
braised short rib, arepa, spicy avocado, hollandaise sauce	
Area 31 Huevos Estrellados (Broken Eggs)	\$16.00
sunny-side-up cage free eggs, txistorra, breakfast potatoes, smoked paprika	
Shrimp & Grits	\$27.00
stone ground grits, shrimps, shallots, garlic, white wine cream, poached egg	
Whole Egg Omelette	AVAILABLE OPTIONS
	\$14.00
	Egg White Substitute: \$2.00
	Add Veggies: \$3.00

BREAKFAST ADD-ONS 5

Bacon	\$7.00
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Turkey Bacon	\$7.00
Apple Chicken or Pork Sausage	\$7.00
Chicken	\$10.00
Shrimp	\$16.00

SWEET TREATS 4

Buttermilk Pancakes	AVAILABLE OPTIONS
Buttermilk Pancakes 15 served with grade a organic maple syrup	\$15.00
	Add Chocolate Chips, Bananas or Blueberries (Each): \$4.00
Gluten Free Buttermilk Pancakes	AVAILABLE OPTIONS
served with grade a organic maple syrup	\$16.00
	Add Chocolate Chips, Bananas or Blueberries (Each): \$4.00
Belgian Waffles	AVAILABLE OPTIONS
served with grade a organic maple syrup	\$18.00
	Add Chocolate Chips, Nutella or Blueberries (Each): \$4.00
French Toast	AVAILABLE OPTIONS
served with fresh fruit and grade a organic maple syrup	\$17.00
	Add Nutella: \$4.00

SIDES 5

Toast	\$5.00
regular, wheat, gluten free	
Heirloom Breakfast Potatoes	\$5.00
Berries Cup	\$6.00
Avocado	\$7.00
Stone Ground Grits	\$10.00

CEREALS 2

Assorted Variety	\$10.00
choice of whole, skim, soy or almond milk	
Oatmeal	\$18.00
steel cut oats, dried fruits, brown sugar, nuts	

STARTERS & APPETIZERS 9

Royal Mezze	\$28.00
muhammara, smoked tzatziki, tropical hummus, melitzano, grilled pita with za'atar (contains nuts)	

Parker House Rolls	\$10.00
whipped herb butter	
Clam Chowder	\$14.00
new england style, bacon, paprika croutons	
Octopus a la Plancha	\$25.00
caramelized onions, split pea fava purée, kalamata olive powder	
Spicy Giant Prawns	\$32.00
nigerian jumbo prawns, cherry tomatoes, garlic, aleppo pepper, herb butter	
Parmesan & Herb Crusted Scallops	\$34.00
creamy sweet corn purée, tomato charred corn relish, herb oil	
Pork Belly	\$24.00
kimchee glazed brussel sprouts, coleslaw, granny smith apple, maple glaze (contains nuts)	
Grilled Baby Artichokes	\$19.00
carrot purée, english peas, parmesan broth	
Papas Bravas	\$16.00
bravas sauce, garlic aioli, fresh herbs	

SALADS ³

Burrata	\$21.00
heirloom cherry tomatoes, compressed strawberries, balsamic caviar, pesto sauce, grilled ciabatta bread (contains nuts)	
Aphrodite	\$20.00
baby kale, avocado, parmesan, herbed panko, pickled shallot, strawberry-vanilla vinaigrette	
Horiatiki	\$18.00
coarsely chopped vine ripened tomatoes, baby cucumbers, red onions, peperoncini, barrel aged feta, oregano, olive oil	

RAW & CHILLED ⁸

Ceviche Tropical	\$28.00
local line caught fish, passionfruit leche de tigre, red onions, mango, crispy corn, micro cilantro	
Tuna Tataki	\$29.00
za'atar crusted tuna, radish, ginger-soy vinaigrette (contains nuts)	
Snapper Aguachile	\$24.00
yellowtail snapper, cucumber aguachile, serrano pepper, red onions, dill	
Smoked Wahoo Dip	\$19.00
smoked wahoo, celery, bell peppers, chives, pane carasau	
Alaskan King Crab	\$65.00
butter poached chilled king crab, yuzu kosho, pickled fennel, osetra caviar	

Prawn Cocktail	\$27.00
3pcs nigerian jumbo prawns, vodka-cocktail dill sauce	
Salmon Tacos	\$21.00
salmon tartare, avocado, aleppo pepper-mirin emulsion, preserved lemons, purple shiso, wonton taco shells	
Wagyu Beef Tartare	\$32.00
truffle aioli, watermelon radish, cured egg yolk, toasted brioche	

FROM THE SEA 6

Lobster Capellini	
handmade capellini, whole 1.5 lbs maine lobster, creamy lemon butter sauce, cherry tomatoes, topped with housemade lobster oil and bottarga	
Florida Grouper	\$54.00
local florida grouper, purple cauliflower mousse, greek yogurt emulsion, potato au gratin (contains nuts)	
Swordfish Steak	\$52.00
local grilled swordfish, bulgur pilaf, saffron beurre blanc (contains nuts)	
Fisherman's Catch	
fried whole local catch of the day, grilled lemons, house salad and choice of one additional side	
Lavraki	\$55.00
grilled mediterranean seabass fillet, castelvetro olives and fennel salad, jerusalem artichoke mousse	
Scottish Salmon	\$40.00
smoked gouda grits, corn succotash, roasted brussel sprouts	

FROM THE LAND 7

Asado	\$60.00
slowly cooked bone-in short rib, homemade korean bbq glaze, roasted onion salad, smoked rosemary	
Truffle Risotto	\$55.00
wild mushrooms, truffle cream, grana padano cheese, fresh black truffle shavings	
Lamb Chops	\$52.00
roasted baby lemon potatoes, roasted eggplant, chermoula sauce	
Wagyu Tomahawk	\$220.00
34 oz. grilled wagyu tomahawk steak, grilled oyster mushrooms, sauce au poivre, served with choice of two sides	
Spanish Half Chicken	\$48.00
marinated and pan roasted half chicken, celery root puree, baby spinach & english peas, chicken jus	
Prime Striploin	\$80.00
12 oz. prime striploin, truffle parsnip cream, sundried tomatoes chimichurri, topped with shaved fresh black truffles	
Wagyu Chateaubriand	\$165.00
16 oz. grilled center cut wagyu tenderloin, finished in sizzling clarified butter, served with pomme purée	

STARTERS 2

Mediterranean Guacamole \$16.00

pomegranate, feta, pumpkin seeds, micro cilantro

Tropical Fruit Platter \$18.00

chef's selection of seasonal tropical fruits

MAIN COURSES 3

Linguine Carbonara

parmigiano reggiano, guanciale, garlic cream

AVAILABLE OPTIONS

\$25.00

Add On: Steak: \$18.00

Add On: Salmon: \$16.00

Add On: 3pcs. Shrimp: \$12.00

Add On: Chicken: \$10.00

Scottish Salmon \$42.00

smoked gouda grits, roasted brussel sprouts, creamy corn succotash

Airline Chicken \$40.00

pomme purée, grilled asparagus, chicken jus

BURGERS & SANDWICHES 5

Epic Burger \$24.00

wagyu beef patty, american cheese, tomato, caramelized onions, arugula; served with french fries

Beyond Burger \$26.00

american cheese, lettuce, onion, tomato, area 31 secret sauce; served with french fries

Reuben Cubano \$22.00

garlic cuban bread, corned beef, swiss cheese, sauerkraut, guava thousand island dressing; served with plantain chips

Turkey BLT \$21.00

ciabatta bread, bacon, tomato, avocado, garlic aioli, gruyère cheese; served with potato chips

Lobster Roll \$28.00

butter roll, creamy lobster, chives; served with potato chips

SNACKS 5

Fish Tacos \$22.00

3 pcs. beer battered local caught fish, coleslaw, spicy aioli

Area 31 Nachos

cheese sauce, sour cream, pico de gallo, avocado cream, bacon, jalapeño

AVAILABLE OPTIONS

\$16.00

Add On: 3pcs. Shrimp: \$12.00

Add On: Chicken: \$10.00

Add On: Steak: \$18.00

Fresh Tuna Nachos **\$32.00**
spicy tuna, avocado, jalapeño, wonton chips

Crispy Chicken Wings **\$21.00**
choice of buffalo or BBQ sauce, celery sticks, blue cheese dressing

Quesadilla **AVAILABLE OPTIONS**
grilled onions and peppers, grated mozzarella and cheddar cheese \$18.00
Add On: 3 Pcs. Shrimp: \$12.00
Add On: Chicken: \$10.00
Add On: Steak: \$18.00

COCKTAILS 7

Classic Margarita **\$18.00**
herradura tequila, cointreau, fresh lime juice

Classic Mojito **\$18.00**
bacardi rum, lime juice, simple syrup, fresh mint

Watermelon Express **\$18.00**
tito's vodka, fresh cucumber juice, fresh watermelon juice, simple syrup, prosecco

Purple Rain **\$18.00**
butterfly pea flower infused the botanist gin, house made kiwi syrup, simple syrup, fresh lime juice, grapefruit soda

Frozen Piña Colada **\$18.00**
choice of: cruzan light rum or cruzan dark rum

Huracán **\$18.00**
cruzan single barrel rum, appleton estate rum, passion fruit, lemon & orange juice

Lillet Spritz **\$18.00**
lillet rosé, ketel one botanicals grapefruits

EPIC DRINKS 2

Adult Capri Sun **\$20.00**
herradura tequila, lychee, pineapple, passion fruit

Spiked Coconut **\$22.00**

WINE & BUBBLES 6

Prosecco **AVAILABLE OPTIONS**
\$18.00
\$90.00

Veuve Clicquot Yellow Label **\$175.00**

Veuve Cliquot Rosé **\$185.00**

Chandon, Brut Rosé

\$18.00

Kim Crawford, Sauvignon Blanc

AVAILABLE OPTIONS

\$18.00

\$90.00

Siduri, Chardonnay

AVAILABLE OPTIONS

\$17.00

\$85.00

BEERS 7

Heineken

Heineken Light

Corona

Corona Light

Modelo

Miller Lite

Truly Hard Selzter

BOOZY FROZEN POPS 1

Boozy Frozen Pops

AVAILABLE OPTIONS

\$8.00

Served with Prosecco: \$23.00

MAIN 5

Area 31 Cheese Fries

Creamy american cheese sauce | crumble bacon

Ham Croquetas

Spanish ham | garlic aioli

Chicken Fingers

Honey mustard sauce | french fries

Fish Sticks

Lemon garlic aioli | french fries

Citrus & Tropical Fruit Bowl

Chef selection of seasonal tropical fruit & florida citrus

DESSERT 4

Vanilla Gelato

Chocolate Gelato

Coconut Sorbet

Strawberry Sorbet

DRINKS & BUBBLES 5

Milk / Low Fat Milk

Orange Juice

Apple Juice

Coke

Sprite

ADD-ONS 6

Bacon **\$7.00**

Turkey Bacon **\$7.00**

Apple Chicken or Pork Sausage **\$7.00**

Chicken **\$10.00**

Shrimp **\$16.00**

Cage- Free Egg **\$6.00**

ENTRÉES 5

Lobster Linguini

whole 1.5lbs lobster, homemade linguine, lemon butter sauce, chives

Scottish Salmon **\$42.00**

smoked gouda grits, roasted brussel sprouts, creamy corn succotash

Cheese Burger

wagyu beef patty, american cheese, arugula, tomatoes, onions, area 31 secret sauce, choice of french

fries or side salad

AVAILABLE OPTIONS

\$22.00

Substitute with Beyond Burger:

\$26.00

Fisherman's Catch

fried whole local catch of the day, grilled lemon, house salad

Roasted Airline Chicken **\$36.00**

pomme purée, grilled asparagus, chicken au jus

SOCIAL HOUR BAR BITES 9

Marcona Almonds	\$10.00
sea salt, olive oil, espelette	
Mediterranean Guac	\$10.00
pomegranate seeds, feta, pumpkin seeds, cilantro	
Ceviche Tropical	\$10.00
local line caught fish, red onion, mango, passion fruit leche de tigre, crispy corn, micro cilantro	
Lobster Croquettes	\$10.00
roasted pepper coulis, citrus miso mayonnaise, grana padano	
Salmon Tacos	\$10.00
salmon tartare, avocado, aleppo pepper, preserved lemon, purple shiso, wonton taco shells	
Tuna Tataki	\$10.00
za'atar crusted tuna, radish, ginger-soy vinaigrette	
Snapper Aguachile	\$10.00
yellowtail snapper, cucumber aguachile, serrano pepper, red onions, dill	
Beef Anticucho	\$10.00
marinated beef skewers, baby potatoes, garlic aioli	
Lamb Sliders	\$10.00
caramelized onions, harissa aioli, feta, arugula	

SOCIAL HOUR BAR MENU 4

Well, Well, Well	\$9.00
wheatley vodka, mi campo tequila, befeater gin, crown royal canadian whiskey, cruzan rum, johnny walker black label	
Rotating Selection of Domestic and Imported Beers	\$7.00
Wine by the Glass	\$8.00
house red, white, rosé or sparkling	
Make It a Cocktail	\$10.00
area 31 margarita or mojito	

SIGNATURE BRUNCH COCKTAILS 11

Pineapple Martini	\$22.00
tito's vodka, freshly squeezed pineapple juice	
Espresso Martini	\$19.00
tito's vodka, freshly brewed espresso, kahlua coffee liqueur	
Mr. Green	\$24.00
mi campo tequila, freshly squeezed green juice, house made ginger syrup	

Something Sweet for My Honey	\$24.00
tito's vodka, freshly squeezed honey dew melon juice, midori melon liquor	
Watermelon Strawberry Margarita	\$24.00
mi campo tequila, freshly squeezed watermelon juice, house made strawberry syrup	
Signature Mimosa	\$17.00
choice of mango, passionfruit, guava, strawberry, pineapple or peach	
Classic Mojito	\$18.00
cruzan rum, simple syrup, lime juice, club soda	
Area 31 Margarita	\$20.00
mi campo tequila, freshly squeezed lime juice, simply syrup, cointreau liqueur	
Guava Martini	\$20.00
tito's vodka, freshly squeezed lime juice, guava syrup	
Bloody Mary	\$22.00
tito's vodka, our very own Area 31 secret bloody mary mix	
Sangria	\$20.00
red or white, assorted fruits, st. germain, simple syrup	

WHITES ⁶

Wairau River, Sauvignon Blanc, Marlborough, New Zealand	\$18.00
Blindfold Blanc de Noir, White Pinot Noir, Sonoma County, California	\$19.00
August Kessler, Riesling, Rheingau, Germany	\$17.00
Chateau Ste. Michelle Mimi, Chardonnay, Horse Heaven Hills, Washington	\$17.00
Pine Ridge, Chenin Blanc, Viognier, Napa Valley, California	\$17.00
Familia Torres Celeste Verdejo Sur Lies, Rueda, Spain	\$17.00

REDS ⁴

Unshackled by the Prisoner Wine Company, Cabernet Sauvignon, Paso Robles, California	\$20.00
Nielson, Pinot Noir, Santa Barbara, California	\$18.00
Colome Estate, Malbec, Mendoza, Argentina	\$19.00
Vinos Torremoron Tempranillo, Ribera del Duero, Spain	\$17.00

ROSÉ AND SPARKLING ⁴

Fleur de Mer, Rose Blend, Cotes de Provence, France	\$17.00
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La Marca, Prosecco, Veneto, Italy	\$18.00
Bouvet-Ladubay Excellence, Brut Rosé, Loire, France	\$18.00
Domaine Carneros by Taittinger, Brut, Carneros, California	\$22.00

RED | CABERNET 8

To Kalen Vineyard Highest Beauty, Oakville, Napa Valley, California	\$525.00
Faust, Napa Valley, California	\$150.00
Justin, Paso Robles, California	\$85.00
Austin Hope, Paso Robles, California	\$135.00
Caymus, Napa Valley, California	\$365.00
Robert Mondavi, Napa Valley, California	\$135.00
Decoy Limited, Napa Valley, California	\$95.00
Daou, Central Coast, California	\$75.00

RED | PINOT NOIR 6

OSC Slander, California Pinot Noir	\$195.00
Aubert Pinot Noir UV Vineyard, Sonoma Coast, California	\$325.00
Meiomi, Sonoma Coast, California	\$100.00
Decoy Limited, Sonoma Coast, California	\$95.00
J Vineyards, Russian River Valley, California	\$175.00
Charles Woodson's Intercept, Paso Robles, California	\$70.00

RED | OTHER 9

Sandrone, Dolcetto, Dolcetto d'Alba, Italy	\$105.00
Saldo by the Prisoner Wine Company, Zinfandel, Central Coast, California	\$130.00
Csello di Volpaia Chianti Classico, Tuscany, Italy	\$115.00
Thorn Merlot, Napa Valley, California	\$135.00
Terroir al Límit Soc. Lda "Torroja" Grenache, Priorat, Spain	\$195.00
Terroir al Límit Soc. Lda "Dits del Terra" Cariñena, Priorat, Spain	\$205.00
Villa Antinori Toscana, Sangiovese, Tuscany, Italy	\$85.00

Daniel Bouland Morgon Corcelete, Sangiovese, Tuscany, Italy \$155.00

Donatella Cinelli Colombini, Sangiovese, Brunello di Montalcino, Italy \$165.00

RED | BLEND 10

Justin Isosceles, Paso Robles, California \$350.00

Hudson "Phoenix" Napa Valley, California \$320.00

The Prisoner, Central Coast, California \$140.00

Ruffino Modus, Tuscan Blends, Tuscany, Italy \$100.00

Harvey & Harriet, Paso Robles, California \$115.00

OSC 8 Years in the Dessert, Central Coast, California \$185.00

Dom. Faury Saint Joseph Rouge, Saint-Joseph, France \$155.00

Château Pichon Réserve de la Comtesse, Pauillac, France \$270.00

Gaja Ca'Marcanda Promis Toscana, Tuscany, Italy \$225.00

Charles Woodson's Intercept, Paso Robles, California \$75.00

WHITE 14

Stag's Leap Wine Cellars "Karia" Chardonnay, Napa Valley, California \$110.00

Flowers, Chardonnay, Sonoma Coast, California \$150.00

Landmark Overlook, Chardonnay, Sonoma County, California \$75.00

My Favorite Neighbor, Chardonnay, Sonoma County, California \$125.00

Santa Margherita, Pinot Grigio, Südtirol-Alto Adige, Italy \$75.00

Rodney Strong Reserve Russian River Valley, Chardonnay, Sonoma County, California \$205.00

Rabble, Sauvignon Blanc, Central Coast, California \$75.00

Castello della Sala Conte della Vipera, Sauvignon Blanc, Umbria, Italy \$145.00

Matetic EQ Coastal, Sauvignon Blanc, Casablanca, Chile \$85.00

Monastero Suore Cistercensi "Coenobium" Trebbiano, Lazio, Italy \$95.00

Domaine André Vatan "Les Charmes" Sancerre, Sancerre, Loire, France \$135.00

Saldo by the Prisoner Wine Company, Chenin Blanc, California \$90.00

Joh. Jos. Prum Graacher Kabinett, Riesling, Mosel, Germany \$140.00

Paso Verde, White Blend, Paso Robles, California \$70.00

ROSÉ 4

Kim Crawford, Marlborough, New Zealand	\$75.00
Tormaresca Calafuria, Puglia, Italy	\$80.00
Fleurs de Prairie, Languedoc, France	\$85.00
Rabble, Paso Robles, California	\$70.00

SPARKLING ROSÉ 4

Veuve Clicquot Brut Rosé, Champagne, France	\$205.00
Perrier Jouet Belle Epoque Rosé 2012 Burgundy, France	\$895.00
G.H. Mumm Grand Cordon Rosé, Champagne, France	\$195.00
Unshackled by the Prisoner Wine Company, Sparkling Rose, Central Coast, California	\$80.00

SPARKLING 10

Canard Duchene Cuvee Leonie Brut, Champagne, France	\$135.00
Iron Horse "Wedding Cuvée" Sonoma County, California	\$160.00
G.H. Mumm Grand Cordon Brut, Champagne, France	\$180.00
Veuve Clicquot Brut, Champagne, France	\$175.00
Marc Hébrart Brut, Champagne, France	\$210.00
Larmandier-Bernier "Latitude" Champagne, France	\$220.00
Moët & Chandon Impérial Brut, Champagne, France	\$195.00
Taittinger Brut la Francaise, Champagne, France	\$135.00
Dom Perignon, Champagne, France	\$875.00
Bisot, Prosecco, Veneto, Italy	\$80.00

BEERS | BOTTLE 13

Amstel Light	\$8.00
Bud Light	\$8.00
Corona	\$8.00
Corona Light	\$8.00
Samuel Adams Alpine Lager	\$8.00

Voodoo Ranger IPA	\$8.00
Heineken	\$8.00
Lagunitas IPA	\$8.00
Miller Lite	\$8.00
Modelo	\$8.00
Peroni	\$8.00
Stella Artois	\$8.00
Athletic Brewing - Upside Dawn	\$8.00
Non-Alcoholic Brew - Golden Ale Style	

BEERS | DRAFT ¹

Seasonal & Local Selection of Craft Brews Feat. Tripping Animal Brewing

AVAILABLE OPTIONS

14oz: \$10.00

19oz: \$13.00

TAPAS ¹⁰

Marcona Almonds	\$10.00
sea salt, olive oil, espelette	
Mediterranean Guac	\$12.00
pomegranate seeds, feta, pumpkin, cilantro	
Lamb Sliders	\$15.00
caramelized onions, feta, harissa aioli, arugula	
Truffle Fries	\$16.00
parmesan, truffle oil, rosemary	
Snapper Aguachile	\$24.00
yellowtail snapper, cucumber aguachile, serrano pepper, red onions, dill	
Prawn Cocktail	\$27.00
nigerian u6 prawns, vodka-cocktail dill sauce, lemon wedge	
Ceviche Tropical	\$16.00
local line caught fish, red onion, mango, passion fruit leche de tigre, crispy corn, micro cilantro	
Lobster Croquettes	\$16.00
roasted pepper coulis, citrus miso mayonnaise, grana padano	
Beef Anticucho	\$14.00
marinated beef skewers, baby potatoes, garlic aioli	

Salmon Tacos

\$12.00

salmon tartare, avocado, aleppo pepper, preserved lemon, purple shiso, wonton taco shells

CRAFT COCKTAILS 10

For Once Send Me Flowers

\$22.00

bombay sapphire gin, house-made blueberry & lavender, thai chili & passion fruit syrup, st. germain elderflower liqueur, freshly squeezed lemon juice

No One Sleeps in Miami

\$19.00

wheatley vodka, freshly brewed espresso, mr. black cold brew coffee liqueur

From Scotland with Love

\$20.00

clarified johnnie walker black label scotch whiskey, house-made lychee syrup, lillet rose

Honey! I'm Home

\$22.00

rabbit hole kentucky straight bourbon whiskey, house-made dragon fruit syrup, simple syrup, freshly squeezed lemon juice, fevertree ginger beer, mint & blackberries

Too Pretty to Drink

\$19.00

casa noble tequila, los vecinos mezcal, housemade thai chili & dragonfruit syrup, freshly squeezed lime juice, orange bitters

Don't Slip Before You Rum

\$18.00

banana infused diplomatico rum, papa's pilar dark rum, pineapple juice, house-made passion fruit syrup, simple syrup, freshly squeezed lime juice

Damn the Weather

\$19.00

Monkey 47 schwarzwald dry gin, freshly squeezed lemon juice, house-made peach syrup, lillet rose, egg white. Contains Egg Whites

Area 31 Negroni

\$19.00

bombay sapphire gin, vanilla infused campari, antica sweet vermouth

Don't Forget About Me

\$19.00

el tesoro tequila, house-made passion fruit syrup, bodegas toro albala pedro ximenez 25yrs sherry, simple syrup, freshly squeezed lime juice

Millionaire's Margarita

\$35.00

patron el cielo tequila, blue agave nectar, grand marnier cuvee louis alexandre, freshly squeezed lime juice

ZERO-PROOF COCKTAILS 1

Designated Driver

\$16.00

lyre's aperitif rosso, house-made guava puree, whistlepig barrel aged maple syrup, fevertree ginger beer & pink grapefruit soda

ROSÉ & SPARKLING 4

Rabble, Rosé, Paso Robles, California

\$17.00

Bisol, Prosecco, Veneto, Italy

\$16.00

Unshackled by the Prisoner, Brut Rosé, Napa Valley, California

\$16.00

Domaine Carneros by Taittinger, Brut, Napa Valley, California **\$19.00**

DOMESTIC BEERS 5

Budweiser, Bud Light, Missouri **\$8.00**

Samuel Adams Alpine Lager, Massachusetts **\$8.00**

Voodoo Ranger IPA, Colorado **\$8.00**

Lagunitas IPA, California **\$8.00**

Athletic Brewing - Upside Dawn, Connecticut, Massachusetts **\$8.00**

Non-Alcoholic Brew

IMPORTED BEERS 6

Amstel Light, Netherlands **\$8.00**

Corona, Corona Light, Mexico **\$8.00**

Modelo, Mexico **\$8.00**

Rothaus Black Forest Pilsner, Germany **\$8.00**

Heineken, Heineken 0.0 Netherlands **\$8.00**

Stella Artois, Belgium **\$8.00**

LOCAL FOOTPRINT 1

Seasonal Craft Brews Feat. Tripping Animal Brewing, Doral, Miami **\$12.00**

READY-TO-DRINK | HARD SELTZER 3

Truly Hard Seltzer **\$8.00**

High Noon, Onda Tequila Seltzer **\$10.00**

Austin Cocktails (Assorted Varieties) **\$12.00**

MORNING OFFERINGS 9

Traditional Biscotti

Glazed Pumpkin Bread Loaf

with candied pumpkin seeds

Seasonal Scones

Gingerbread Cookie

Fruit Cups

Greek Yogurt Parfaits

Whole Fruit

Protein Bars

Beverages

Espresso, latte, cappuccino, still & sparkling water, orange juice