



APPETIZERS

TIGER SHRIMP COCKTAIL **GF** **DF** - \$24
Yuzu & Wasabi Cocktail Sauce

VEGETABLE GYOZAS **VG** - \$18
Chili Sauce, Soy Sauce

SHISHITO PEPPERS **GF** **DF** - \$16
Grilled Shishitos, Extra Virgin Olive Oil, Bonito Flakes, Lime

GUACAMOLE & SALSA - \$20
Corn Tortilla Chips

STEAMED EDAMAME **GF** **V** **DF** - \$14
Maldon Salt

CHICKEN WINGS - \$21
Choice of: BBQ, Honey & Garlic, Spicy Buffalo

QUESADILLA
Salsa, Guacamole, Sour Cream
Chicken - \$24
Shrimp - \$37
Skirt Steak* - \$39

SALADS

ORGANIC GREENS **GF** **V** **DF** - \$22
Grape Tomatoes, Carrots, Radishes, Cucumber
Choice of: Oriental or Carrot Ginger Vinaigrette

CAESAR SALAD - \$21
Traditional Caesar Salad, Focaccia Croutons

AHI TUNA NIÇOISE * **GF** - \$32
Mesclun Greens, Green Beans, Tomatoes, Eggs, Olives, Potatoes, Niçoise Dressing

THAI BEEF SALAD * **DF** - \$34
Skirt Steak, Romaine Lettuce, Cucumber, Tomato, Red Onion, Cilantro & Thai Dressing

ENHANCE YOUR SALAD

With Chicken Breast - \$9
With Shrimp Skewer - \$15
With Atlantic Salmon* - \$16
With Skirt Steak* - \$17

SANDWICHES

Served with French Fries, Sweet Potato Fries, Side Salad or Fruit Salad

MO TURKEY CLUB - \$25
Multigrain Artisan Bread, Roasted Turkey Breast, Smoked Bacon, Heirloom Tomatoes, Bibb Lettuce, Avocado Aioli
Add Egg* - \$5
Add Sliced Avocado - \$8

ANGUS BEEF BURGER* - \$26
Angus Beef, Sun-Dried Tomato Chutney, Homemade Ranch, Crispy Potato Straws, Brioche Bun
Add Egg* - \$5
Add Bacon - \$6
Add Sliced Avocado - \$8

VEGETABLE WRAP **V** - \$18
Hummus, Avocado, Red Peppers, Tomatoes, Carrots, Radishes, Bibb Lettuce, Crispy Onions, Herb Citrus Dressing, Spinach Wheat Wrap

CUBAN MEDIANOCHE PANINI - \$23
Citrus Marinated Pork, Smoked Ham, Swiss Cheese, Pickle, Mustard, Mayonnaise, Sweet Egg Bread

AVOCADO TOAST **VG** - \$28
Multigrain Artisan Toast, Watermelon Radish, Microgreens
Add Egg* - \$5
Add Bacon - \$6

TRUFFLE HONEY GRILLED CHEESE **VG** - \$24
Artisan Bread, Comté & Aged Cheddar, Truffle Honey, Arugula, Basil

A portion of the proceeds from this dish will go to support the efforts for His House Children's Home. Founded in 1987, His House established "a place to call home" for children who cannot safely live with their parents.

SUSHI

CALIFORNIA ROLL* **GF** - \$21
Crab Meat, Masago, Avocado, Cucumber

CRUNCHY SPICY TUNA ROLL* - \$22
Tuna, Cucumber, Scallions, Tempura Flakes, Sesame Seeds

RAINBOW ROLL* **GF** - \$24
California Roll Topped with Tuna, Salmon & Hamachi

LOBSTER ROLL* **GF** - \$38
Lobster Tail, Masago, Asparagus, Topped with Avocado

SALMON & CREAM CHEESE ROLL* **GF** - \$22
Salmon, Avocado, Cream Cheese

VEGETABLE ROLL **V** **GF** - \$19
Cucumber, Asparagus, Avocado, Sesame Seeds

TUNA POKE BOWL* - \$34
Spicy Mayo, Tuna, Sushi Rice, Cucumber, Mango, Wakame, Avocado, Edamame, Nori, Spring Onion, Togarashi & Plantain Chips

NIGIRI* (PER PIECE) **GF** - \$8
Tuna/Salmon

SASHIMI* (4 PIECES) **GF** - \$20
Tuna/Salmon

DESSERTS

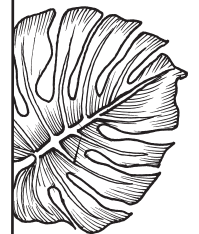
CHOCOLATE PISTACHIO TART **N** - \$16
Flourless Biscuit, Sicilian Pistachio Crunch & Chantilly Cream

MIXED BERRY CHEESECAKE BOWL **N** - \$16
Hazelnut Crumble & Fresh Berries

KEY LIME PIE **N** - \$15
Vanilla Tart Shell, Fresh Key Lime Cream & Italian Meringue

FRUIT PLATTER - \$19
Seasonal Fresh Fruit

ASSORTED HOMEMADE ICE CREAMS & SORBETS - \$15



A 20% CUSTOMER SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

VG Vegetarian **V** Vegan **GF** Gluten Free **DF** Dairy Free **N** Contains Nuts

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.

RIGHT OFF THE PALM TREE

As fresh as it can be... All drinks served in Fresh Young Coconuts

MO MARGARITA - \$31

Casamigos Blanco, Grand Marnier, Lime

SHAKEN PIÑA COLADA - \$31

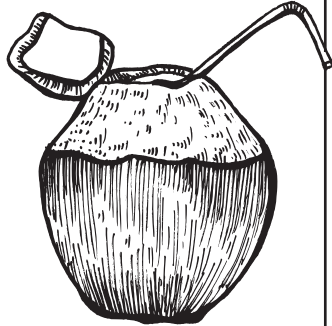
Brugal 1888, Crème de Coco, Pineapple

MO LYCHEE COLADA - \$31

Brugal 1888, Lychee Purée, Crème de Coco, Liquid Sugar Cane

MO HYDRATION - \$20

Fresh Coconut Water & Pulp



SIGNATURE DRINKS - \$22

ORIENTAL MULE

Grey Goose, Fresh Yuzu Juice, Ginger Beer

WATERMELON OASIS

Grey Goose, Watermelon Purée, Liquid Sugar Cane, Lime

CUCUMBER COOLER

Hendricks Gin, Cucumber, St-Germain, Lime, Mint

MOJITO

Brugal 1888, Lime, Liquid Sugar Cane, Mint, Soda Water
Choice of: Classic, Strawberry, Passion Fruit, Mango

FROZEN COCKTAILS - \$18

ISLAND MANGO

Bacardi Black, Coconut-Infused Rum, Mango Purée

FROZEN PIÑA COLADA

Bacardi Superior, Bacardi Black, Pineapple

FROZEN DAIQUIRI

Bacardi Superior & Bacardi Black
Choice of:
Strawberry, Passion Fruit, Mango

MARGARITA

Jose Cuervo, Triple Sec, Lime

UPLIFT YOUR SPIRIT...

VODKA: Grey Goose, Kettle One, Titos, Belvedere

GIN: Hendricks, Tanqueray, Tanqueray 10, Bombay Sapphire

RUM: Ron Zacapa, Captain Morgan, Ron Zacapa XO

BOURBON: Bullet, Woodford Reserve, Makers Mark

TEQUILA: Patron, Don Julio, Casamigos, Clase Azul



WINE SELECTIONS

CHAMPAGNE & SPARKLING

Casa Canevel, Brut, Prosecco D.O.C, Veneto, Italy - \$20 / \$100

Moët & Chandon, Brut, "Imperial", Epernay, France 187ml - \$40

Moët & Chandon, Rosé, "Imperial", Epernay, France 187ml - \$50

Moët & Chandon Rosé Reims, France - \$188

Taittinger, Brut "La Française" Reims, France - \$132

WHITE WINE

Hartford, Chardonnay, Russian River Valley, California - \$20 / \$78

Pighin, Pinot Grigio, Friuli, Italy - \$17 / \$70

Calvet, Les Hautes Roches, Sauvignon Blanc, Sancerre, France - \$24 / \$90

Vavasour, Sauvignon Blanc, Marlborough, New Zealand - \$18 / \$72

ROSÉ WINE

Ch. d'Esclans "Whispering Angels", Côtes De Provence, France - \$18 / \$85

Vie Vité, Rosé, Côtes De Provence, France - \$21 / \$86

RED WINE

Quilt, Cabernet Sauvignon, Napa Valley, California - \$24 / \$96

Jadot "Aurum" Pinot Noir, Burgundy, France - \$18 / \$70

BEERS

LOCAL CRAFT - \$11

Wynwood La Rubia

Cigar City Jai Alai (IPA)

DOMESTIC - \$9

Bud Light

Miller Lite

IMPORTED - \$11

Corona Extra

Heineken

Heineken 0.0 (Non-Alcoholic)

DRAFT - \$10

Stella Artois

Hop Gun (IPA)

The Wizard Wit

OTHER BEVERAGES

FRAPPÉ LEMONADE - \$9

ASSORTED SODAS - \$7

ICED TEA - \$7

SAN PELLEGRINO - \$7

COFFEE - \$7

ESPRESSO, CAPPUCCINO OR LATTE - \$7

PREMIUM TEA BY TEALEAVES - \$7

FRESH-SQUEEZED GREEN JUICE - \$12

SUPERFOOD SMOOTHIES

CHOCOLATE & PEANUT BUTTER ^N - \$19

Squash those sugar cravings and turbo start your day

REVIVE THE DRAGON ^N - \$19

Vibrant dragon fruit and probiotics may reduce bloating so you can feel your best

TROPICAL BOOST ^N - \$19

Replenish, recover, and restore your muscles

Indulge in rejuvenation at the Spa at Mandarin Oriental, Miami.
Scan the QR code to explore our offerings.



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