

SALADS

Caesar Salad 12

Artisan Green Salad 12

grape tomato, cucumber, red onion, berries,
raspberry dressing

"Tossed" Miami Cobb 13

greens, corn, beans, tomato, egg, roasted pepper, cilantro,
bacon, ranch

Enhance your salad

Chicken 5
Grilled steak 12
Seared salmon 10

SHARE

Chips & Salsa 9

crisp tortilla chips, mild salsa, guacamole

Tossed Wings 12

with a choice of sauce: traditional buffalo, Korean BBQ, cajun
or dry rub lemon pepper

Cheese Quesadilla 11

flour tortilla, corn & black beans, cheddar & Monterrey jack
cheese, salsa, guacamole

HANDHELD

All our sandwiches come with fries

Burger 16

8 oz. beef patty, brioche, cheese, lettuce, tomato, onion,
pickled spear

Grilled Chicken Sandwich 15

multigrain hoagie, provolone cheese, lettuce, tomato, onion,
garlic aioli

Local Mahi-Mahi Sandwich 15

grilled blackened Mahi-Mahi, brioche bun, tartar, lettuce,
tomato, onion

KNIFE & FORK

Chicken Fettucini "Al Ajillo" 23

grilled chicken breast, brocolini, parsley, parmesan cheese,
olive oil

Grilled Flat Iron Steak (6 oz. Sirloin) 28

fries, brocolini

Salmon "A la plancha" 27

brocolini, brown rice

DESSERTS

Arroz con leche – Rice pudding 9

Flan 9

WINES

Bubbles

	Glass	750ml
Veuve Clicquot , Brut, France		120.00
Chandon , California	20.00	78.00
Mionetto , Prosecco, Italy	11.00	42.00
La Marca , Prosecco, Veneto, Italy	9.50	36.00

Chardonnay

	Glass	750ml
Sonoma Cutrer , California	16.50	60.00
Meiomi , California	13.00	50.00
Chateau St Jean , California	11.50	44.00
Sycamore Lane , California	8.00	30.00

Pinot Grigio

	Glass	750ml
Pighin , Italy	12.00	46.00
VINO , Casa Smith, Washington	9.00	34.00
Sycamore Lane , California	8.00	30.00

Sauvignon Blanc

	Glass	750ml
Kim Crawford , New Zeland	14.00	56.00
Brancott Estate , New Zeland	10.00	38.00
CK Mondavi , California	8.00	30.00

White Specialty

	Glass	750ml
Seven Daughters , Moscato, California	9.50	38.00
C. St. Michelle , Riesling, Washington	9.00	35.00

Rose

	Glass	750ml
Chateau Minuty "M" , France	21.00	80.00
Fleurs de Prairie , France	13.00	50.00
Beringer , White Zinfandel, California	8.00	30.00

Pinot Noir

	Glass	750ml
Erath , Oregon		52.00
Meiomi , California	13.00	50.00
Mark West , California	10.00	38.00
Sycamore Lane , California	8.00	30.00

Merlot

	Glass	750ml
St Francis , California		72.00
Los Osos , J. Lohr Estates, California	11.00	40.00
Sycamore Lane , California	8.00	30.00

Cabernet Sauvignon

	Glass	750ml
Black Stallion , California	19.00	74.00
Columbia Crest H3 , Washington	11.00	40.00
Sycamore Lane , California	8.00	30.00

Red Specialty

	Glass	750ml
Troublemaker , California		50.00
Alamos , Malbec, Argentina	8.50	32.00
Diamond Label , Shiraz, Australia	8.00	30.00

BEER

	Glass	ABV	IBU	Glass	ABV	IBU	
Mala Yerba – Session IPA	7.00	5.2%	47	Stella Artois	7.00	5.2%	30
Elysian Space Dust - IPA	7.00	8.2%	73	Sam Adams Boston Lager	7.00	5.0%	30
Jai Alai - IPA	7.00	7.5%	65	Havana Lager	7.00	4.8%	15
60 Minute – IPA	7.00	6.0%	60	Shocktop - Belgian White	6.00	5.2%	10
Yuengling – Red / Amber	7.00	4.9%	36	Bud Light	5.00	4.2%	10
				Sam Seasonal	7.00		

*18% gratuity will be added to parties of 6 or more

*Consumer Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
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