

soup + salads

soup of the day 10

classic caesar salad 14

romaine lettuce, shaved parmesan cheese, focaccia croutons, caesar dressing

artisan green salad 14

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

“tossed” miami cobb 14

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

enhance your salad

chicken 8 | shrimp 9 | grilled steak 13
seared salmon 13 | tuna steak 15

knife + fork

*tuna steak 33

pan seared sesame crusted tuna steak, quinoa, green garbanzo, kale, edamame, kimchi

*10oz rib eye steak 41

parmesan roasted potato, charred cauliflower, pineapple chimichurri, tobacco onion

*grilled lamb chops 45

citrus herb marinated, roasted eggplant pure (baba ghanoush), garbanzo, herb oil

farmers quinoa bowl 22 (v)

tri-color quinoa, farro, grape tomato, kale, spinach, corn, sweet potato, sofrito
add fried egg 5

chicken fettucini alfredo 25

grilled chicken, broccolini, parsley, parmesan cheese, cream

lomo saltado (6oz. skirt steak) 30

stirred fried beef, rice, fries, plum tomato, red onion, soy

*salmon “a la plancha” 29

broccolini, brown rice

cane fire fried rice “peruvian style” 22

jasmine rice, green peas, egg, ginger, scallion, soy

enhance your fried rice:

chicken 8 | shrimp 9

desserts

arroz con leche (rice pudding) 10

chocolate mousse 13

flan 10 | ice cream 9

to share

miami egg rolls (2) 12

grilled pork, beans, corn, pepper jack, aji verde sauce

*cobia ceviche 17

traditional peruvian ceviche, “leche de tigre”, choclo, red onion, sweet potato, cancha corn, plantain, micro cilantro

charred corn 8

manchego cheese, jalapeño, lime, smoked paprika

blister shishito peppers 8

smoked sea salt, goat cheese, bread crumble

miami nachos 14

tortilla chips, refried beans, cotija cheese, pico de gallo, cabbage slaw, citrus sour cream, cilantro

cheese quesadilla 14

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

upgrade your dishes:

extra guacamole 3 | chicken 8
shrimp 9 | grilled steak 13

tossed wings 13 | 20

with a choice of sauce: buffalo, mango habanero, korean gochujang bbq, roasted garlic sriracha, or parmesan garlic

handhelds

*burger 17 (vegetarian option available)

8 oz. beef patty, brioche, cheese, lettuce, tomato, onion, pickles, w/ fries

grilled chicken sandwich 18

multigrain hoagie, provolone cheese, lettuce, tomato, onion, garlic aioli, w/ fries

local mahi-mahi sandwich 18

grilled blackened mahi-mahi, brioche bun, tartar, lettuce, tomato, onion, w/ fries

*mushroom bacon burger 18

short rib patty, brioche butter bun, bacon, balsamic mushroom, grilled onion, w/ fries

*backyard burger 18

smoked gouda & cheddar cheese, bbq aioli, onion jam, tomato, arugula, w/ fries

mahi-mahi tacos 17

warm flour tortilla, blackened mahi, cabbage, sour cream, cilantro, pico de gallo, lime

*consumer advisory: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ALL PRICES ARE SUBJECT TO 18% GRATUITY AND 9% SALES TAX

house cocktails

all our handcrafted cocktails are made with fresh squeezed juices

going to town 16

aviation, bombay sapphire, lime juice, simple syrup

the runway 15

cruzan rum, pineapple & orange juice, orgeat syrup

after landing 16

ketel one, ketel one cucumber, cucumber, soda water

the take off 16

jameson irish whiskey, peach schnapps, lime juice, grenadine syrup

boarding pass | mocktail 9

fever-tree elderflower tonic, orange juice, lime juice, sprig of rosemary

direct flight 16

casamigos, triple sec, lime juice, pineapple juice

jetlag 15

jose cuervo tequila, cranberry juice, club soda, lime juice, simple syrup

business class 16

absolut vodka, kahlua, heavy cream

the terminal | mocktail 9

seedlip garden, fever tree tonic, thyme

final destination 17

mezcal, campari, sweet vermouth

after dinner drinks

bailey's irish cream	irish cream liqueur	ireland
campari	infused herbs & fruits liqueur	italy
chambord	black raspberry liqueur	france
cointreau	orange liqueur	france
courvoisier	cognac	france
disaronno amaretto	almond flavor liqueur	italy
drambuie	honey spiced scotch liqueur	scotland
fernet branca	herbal liqueur	italy
frangelico	hazelnut liqueur	italy
glenlivet 12	single malt, double matured	scotland
godiva	dark chocolate liqueur	belgium
grand marnier	orange liqueur	france
hennessy	brandy	france
kahlua	coffee liqueur	mexico
liquor 43	infused herbs, citrus & fruits liqueur	spain
macallan 12 / 18	sherry-cask-matured speyside	scotland
rumple minze	peppermint liqueur	german
sambuca	anise liqueur	italy
sanderman founders	port fortified wine	portugal
shanky's whip	black irish whiskey liqueur	ireland

	glass	750ml
bubbles		
veuve clicquot , brut, france	-	200.00
chandon , california	-	100.00
mionetto , prosecco, italy	13.00	55.00
la marca , prosecco, veneto, italy	12.00	50.00
chardonnay		
sonoma cutrer , california aged in french oak barrel	21.00	88.00
meiomi , california aged in french oak barrel	-	63.00
josh cellars , california oaked	12.00	47.00
ck mondavi , california	10.00	35.00
pinot grigio		
pighin , italy medium bodied, crisp	12.00	50.00
vino , casa smith, washington	11.00	44.00
ck mondavi , california	10.00	35.00
sauvignon blanc		
kim crawford , new zealand aromatic & refined	-	65.00
brancott estate , new zealand	12.00	48.00
ck mondavi , california	10.00	35.00
white specialty		
relax , riesling, longuich, germany	12.00	42.00
c. st. michelle , riesling, washington	-	40.00
seven daughters , moscato, california sweet & fruity	11.00	38.00
rosé		
chateau minuty "m" , france dry, light & crisp	21.00	80.00
the beach by whispering angel , france	-	56.00
fleurs de prairie , france	12.00	50.00
beringer , white zinfandel, california	11.50	46.00
pinot noir		
erath , oregon medium-bodied, smooth, dark fruity notes	-	75.00
meiomi , california sweet, smooth, fruity	16.00	68.00
mark west , california	11.00	40.00
woodbridge , california	10.00	35.00
merlot		
st francis , california	-	80.00
los osos , j. lohr estates, california	16.00	68.00
ck mondavi , california	10.00	35.00
cabernet sauvignon		
hess alomi , california bold full-bodied with great finish	-	100.00
hess maverick , california vibrant, flavourful, balanced	20.00	85.00
columbia crest h3 , washington	13.00	55.00
ck mondavi , california	10.00	35.00
red specialty		
troublemaker , california	-	85.00
conundrum , california	20.00	80.00
joel gott palisades , california	19.00	78.00
alamos , malbec, argentina	10.00	40.00



wine list

draft list r e e b

draft

	price	abv	ibu
miller lite	7.00	4.2%	12
elysian space dust - ipa	10.00	8.2%	73
blue moon – belgian white	9.00	5.4%	9
yuengling – red / amber lager	7.00	4.5%	12
sam adams - wicked hazy ipa	9.00	6.8%	35
sam adams boston lager	8.00	4.9%	30
sam seasonal	9.00	4.5%-5.8%	8-30
stella artois lager	9.00	5.2%	30
bud light lager	7.00	4.2%	10

bottle

	price	abv	ibu
budweiser - lager	7.00	5.0%	12
bud light - lager	7.00	4.2%	10
blue moon - belgian white	8.00	5.4%	9
coors light	7.00	4.2%	10
corona extra	8.00	4.6%	10
modelo	8.00	4.4%	18
stella artois - lager	7.00	5.0%	30
miller lite - pilsner	7.00	4.2%	12
michelob ultra – light lager	7.00	4.2%	14
sam adams – boston lager	8.00	4.9%	30
guinness draught	8.00	4.5%	45
heineken	8.00	5%	23
yuengling - lager	7.00	4.5%	12

ask about our changing local beer selection

alternative

	price	abv
heineken 0.0	8.00	<0.03%
angry orchard crisp apple cider (gf)	7.00	5.0%
truly hard seltzer	6.00	5.0%

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