



Tid-Bits

Malawach 6

Yemenite Bread, La Boîte Shabazi

Yucca Fries 8

Preserved Lemon Mojo

Griot & Pikliz 12

Crispy Pork Shoulder, Spicy Slaw

Falafel 12

Raw Vegetable Salad, Harif Yogurt

Tostones 15

Daily Dip, House Pickles

Local Catch Crudo 18

Ask Your Server For Details

Small Plates

Cauliflower 12

Pistachio Pesto, Parmesan

Oyster Mushrooms 14

Tahini, Chermoula

Marinated Tomatoes 15

Cucumbers, Dried Apricot Vin, Dukkah

Yogurt-Tahini Massaged Kale 16

Cucumbers, Herbs, Grapefruit,
Crispy Chickpeas

Smoked Eggplant 14

Tahini, Matbucha, Parmesan, La Boîte Shabazi

Harissa Brussels Sprouts 14

Labneh, La Boîte Sumac and Za'atar

Shrimp Shumai 14

Gulf Coast Shrimp, Sesame Chili Oil

Lamb Ribs 15

Denver Co Lamb, Pomegranate Molasses,
Pickled Cauliflower, Ana Spice

The Spread

Chickpea Masala 17

Eggplant, Feta, Malawach

Kimchi Fried Rice 19

Sunny Side Up Eggs, Scallion

Pappardelle 19

Artichoke, Summer Squash, Cherry Tomatoes

Twenty-Seven Burger 25

Florida Wagyu, Cypress Point Gouda,
Proper Bacon, Onion Jam, ZTB Brioche

Jerk Chicken 27

1/2 Chicken, Wild Rice & Red Beans, Pineapple Chutney

Skirt Steak 25

Boñiato-Horseradish Purée, Hearts of Palm Salad

Florida Seafood Chraime MP

Spicy Tomato Sauce, Green Tahini, Herbs

Local Daily Catch MP

Coconut-Curry Broth,
Ancient Grains, Avocado

Whole Daily Catch MP

Choice of Grilled or Fried
Add Tacos + Fixins 12

Pulpo a la Huancaína 25

Braised Octopus, Papas,
Huancaína Sauce, Aji Verde

Gabe's Arepa Platter 30

House Made Arepas, Ropa Vieja,
Queso De Mano, Hogado, Aji

**Tell Me Something
I Don't Know**
Abuela's Daily Specials

Automatic service charge of 18% is applied and 20% for groups 10 & over. Four Credit Card Maximum.

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Libations

Made in Miami

This Sh*t is for the Birds 13

Ron Zacapa, Mt. Gay Black Barrel, Thai-tea Campari, Chinese 5-Spice, Watermelon, topped off with Heavy Cream

Club Internacional 13

Pimm's Liquor, Wild Turkey Rye 101, shaken with Pineapple-Blueberry-Ginger Puree & Fresh Citrus

Jefferson Airplane 13

Olmecca Altos Tequila shaken with a Toasted Cashew-Tamarind Shrub, Toasted Coconut-Marigold Tincture & Fresh Lime Juice

Booze City

Banana Lavender Old Fashioned 14

Old Forester stirred with Jameson and Giffard Banane de Brésil, finished with a Lavender Tincture

Suzie's Negroni 14

Tanqueray Gin, Manzanilla Sherry, Suze Gentian, stirred with Elderflower Liquor, topped with Orange & Marigold Tincture

Dr. Green Thumb 14

Beefeater Gin, Saler's Aperitif Liquor, St. Germain stirred with a Lapsang-Cucumber Reduction & Celery Bitters

Monthly Medleys

Boerum Hill 14

Hennessy VS Cognac, stirred with Cocchi Americano, Alessio Chinato, and PX Sherry

Autumn Spiced Mule 13

Botanist Gin, New Amsterdam Vodka, Montenegro Amaro, black caraway, and nutmeg, topped with East Imperial Ginger Beer

The Drip 14

Havana Club Anejo & Roulaison Overproof Rum infused with Lemongrass, Kaffir Lime & Star Fruit, shaken with Honey & fresh Lemon Juice, topped with Champagne

Friends of Food

Dine & Ditch Sangria 13

Barbancourt 8 Year, Chinola Passionfruit, shaken with a Papaya- Rosemary Reduction & Lemon Juice

Primal Instincts 13

Leblon infused w/ Jojo Tea Matcha & Blackberries, shaken with a Ginger-Cardamom Reduction, Fresh Citrus, topped with Yuzu Tonic

Kiki's Margarita 14

Illegal Mezcal shaken with a Serrano Pepper Shrub, Orange Juice, finished with Citrus Blend Bitters

Beer

Tecate Lager, Mexico	5
Coastline Lager, Due South Brewery.....	7
Heineken Lager, Heineken Brewing, Netherlands	7
Ace Pineapple Hard Cider, Ace Cidery, CA.....	7
Grapefruit Sculpin IPA, Ballast Point Brewing	8
Namaste White Belgian, Dogfish Head Brewery.....	7

Ask your server about our Rotating Draft Beer Selection 8

Heineken H41 Draft, Netherlands	8
---------------------------------------	---

Bartenders Choice & Non-Alcoholic

- Please Make Server Aware Of Any Allergy -

Step 1: Choose Your Booze

(Skip Step if ordering Non-Alcoholic)

Step 2: Shaken or Stirred?

(Skip Step if ordering Non-Alcoholic)

Step 3: Choose Your Flavor Profile

Lite - Refreshing - Tropical - Bitter - Sour
Fruity - Savory - Herbal - Boozy - Green
Digestif- Aperitif - Citrusy - Smoky

Bottled Water

Llyanllyr Source Mineral 8
Llyanllyr Source Sparkling 8

Coffee & Tea

Colada 4
Cafe Integral Coffee 4

Organic Tea by "Tea Leaves" 4

Interested in hosting your next event here?
Email: events.miami@thefreehand.com