



Founded in November 2014, 27 Restaurant is Freehand Miami's first full service restaurant and bar.

With a focus on a welcoming communal dining atmosphere designed by Roman & Williams, 27 locally sources ingredients, including produce and herbs sourced from our garden.

Monthly Medleys

Boerum Hill 14

Hennessey 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

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, Crème de Noyaux shaken with Pineapple-Blueberry-Ginger Puree & Fresh Citrus

Jefferson Airplane 13

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

Spirits

Vodka

Absolut.....	12
Aylesbury Duck	12
Grey Goose	14
Absolute Elyx	14

Rum

Bacardi Ocho	14
Santa Teresa 1796.....	16
Barbancourt	12
Plantation Original Dark	13

Gin

Martin Millers	12
Beefeater 24	13
Hendricks	13
Botanist	13

Tequila

Herencia Silver/Repo	12/13
Fortaleza Silver/Repo	16/20
Tequila Ocho Silver/Repo	16/17
Siete Leguas Silver/Repo	14/15

Bourbon

Angels Envy	15
Bulleit	13
Knob Creek 100	13
Willet Pot Still	14

Rye Whisky

Wild Turkey 101	12
RittenHouse	12
Mitcher's	20
Redemption	12

Scotch

Monkey Shoulder	12
Dalmore 12	20
Johnny Walker Black Label	12
Compass Box Glasgow	14

Mezcal

Montelobos	14
Illegal Joven/Repo	15/18
Del Maguery Chichicapa.....	19
Maguery Pechuga	30

From the Kitchen

* Available until 10:30PM on Fridays & Saturdays *

Tid-Bits

Malawach 6

Yeminite Bread,
La Boîte Shabazi

Yucca Fries 8

Preserved Lemon Mojo

Griot & Pikeliz 12

Crispy Pork Shoulder, Spicy Slaw

Falafel 12

Raw Vegetable Salad,
Harif Yogurt

Oyster Mushrooms 14

Tahini, Chermoula

Shrimp Shumai 14

Gulf Coast Shrimp,
Sesame Chili Oil

Lamb Ribs 15

Denver Co Lamb, Pomegranate
Molasses, Pickled Cauliflower

Tostones 15

Daily Dip, House Pickles

Local Catch Crudo 18

Ask Your Server For Details

The Spread

Marinated Tomatoes 15

Cucumbers,
Dried Apricot Vin, Dukkah

Yogurt-Tahini Massaged Kale 16

Cucumbers, Herbs,
Grapefruit, Crispy Chickpeas

Local Daily Catch MP

Coconut-Curry Broth,
Ancient Grains, Avocado

Twenty-Seven Burger 25

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

Pulpo a la Huancaína 25

Braised Octopus, Papas,
Huancaína Sauce, Aji Verde

Florida Seafood Chraime MP

Sambal-Miso, Lemongrass, Kaffir Lime

Kimchi Fried Rice 19

Sunny Side Up Eggs, Scallion

Gabe's Arepa Platter 30

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

Happy Hour

6pm-9pm

Sunday-Thursday

Cocktails 9⁰⁰

El Vato Swizzle

Altos Tequila, Spicy Agave,
Fresh Watermelon, Mint, & Citrus

B*tch Better Have My Money

Absolut Vodka, Aperol, Strawberry,
Cinnamon, & Fresh Lemon

Coco-Puff Old Fashioned

Old Forester Bourbon Infused with Coco-Puffs,
Stirred with Demerara & Bitters

Wine 7⁰⁰

House Red Wine

House White Wine

Beer 5⁰⁰

Heineken Draft

Bar Bites

Brussels Sprouts 6

Ginger Sweet Chili

Falafel 6

Raw Vegetable Salad, Harif Yogurt

Hand Cut Fries 6

Tahini Ranch, Pomegranate BBQ,
& Jerk Aioli Dipping Sauces

Griot & Pikeliz 6

Crispy Pork Shoulder, Spicy Slaw

Milly's Empanadas 7

Black Bean Y Queso (3)

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 about our rotating Draft Beer Selection	8
Heineken H41 Draft, Netherlands.....	8

Wine by the Glass

Ask About Our Rotating Selection of Natural
Red, White, Orange, Rose, & Sparkling Wines

Champagne

Perrier-Jouet Grand Brut NV ~ Epernay France	120
Dom Perignon Brut 2006 ~ Champagne France	280
Varnier Fanniere Grand Cru NV ~ Champagne France	180
Malvasia 'Blanc the Blancs' ~ Catalonia, Spain	80
Bereche et Fils Brut NV ~ Champagne France	156

Bottled Water

Llanllyr Source Mineral 8
Llanllyr Source Sparkling 8

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

Kiki's Margarita 14

Illegal Mezcal shaken with an Avocado-Serrano Pepper Shrub,
Orange Juice, finished with Citrus Blend Bitters

Booze City

Banana Lavender Old Fashioned 14

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

Suzie's Negroni 14

Manzanilla Sherry, Suze Gentian Liquor, stirred with St. Germain
Elderflower, topped with Orange & Marigold Tincture

Dr. Green Thumb 14

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