

SALADS

Add Chicken 6 | Salmon 8 | Mahi Mahi 8 | Grilled Shrimp 10

<b>KALE CAESAR</b> Parmesan, House-Made Croutons, Caesar Dressing	<b>15</b>	<b>QUINOA</b> Red Quinoa, Sliced Kale, Radish, Ricotta Salata, Lemon Vinaigrette	<b>16</b>
<b>FROZEN FRUIT PLATTER</b> Seasonal Selection of Fruit	<b>17</b>		

TO SHARE

<b>SMASHED AVOCADO</b> Queso Fresco, Diced Tomato, Plantain Chips	<b>14</b>	<b>CHICKEN LOLLIPOPS</b> Buffalo-Style Sauce, Bleu Cheese, Shaved Pickled Celery	<b>18</b>
<b>POACHED JUMBO SHRIMP COCKTAIL</b> Cocktail Sauce, Lemon Wedge	<b>22</b>	<b>TRIO OF WAGYU SLIDERS</b> Manchego Cheese, Caramelized Onion, Crispy Prosciutto, Spicy Dijonaise	<b>17</b>
<b>COCONUT POPCORN SHRIMP</b> Tempura Shrimp, Coconut Glaze, Hazelnuts	<b>17</b>		

PIZZAS

<b>BBQ CHICKEN</b> Homemade BBQ Sauce, Vermont White Cheddar	<b>16</b>	<b>CAPRESE</b> Fresh Mozzarella, Baby Heirloom Tomato, Basil, Aged Balsamic	<b>16</b>
<b>PEPPERONI</b> Mozzarella, Tomato Jam	<b>16</b>	<b>MARGHERITA</b> Buffalo Mozzarella, Tomato, Basil, Olive Oil	<b>15</b>

SUSHI\*

<b>CRUDOS &amp; TIRADITOS</b>	
<b>HAMACHI</b> Brunt Grapefruit, Pickled Jalapeno, Daikon Shoots, Pink Peppercorns	<b>20</b>
<b>TUNA</b> Grilled Watermelon, Sriracha, Pickled Shallots, Watermelon Dressing, Beet Sprouts, Pomegranate Seeds	<b>18</b>
<b>COBIA</b> Young Celery, Leche De Tigre, Lime, Peruvian Corn, Radish	<b>19</b>
<b>TEMAKE</b>	
<b>CALIFORNIA 19   JB ROLL 18</b>	
<b>SPICY TUNA 21   SHRIMP TEMPURA 20</b>	
<b>MAKI ROLLS</b>	
<b>SPIDER</b> Soft Shell Crab, Avocado, Sriracha, Green Onions	<b>18</b>
<b>CALIFORNIA</b> Avocado, King Crab, Cucumber	<b>18</b>
<b>SPICY TUNA</b> Big Eye Tuna, Cucumber, Sriracha	<b>20</b>
<b>SHRIMP TEMPURA &amp; EEL</b> Cream Cheese, Scallions, Avocado, Eel Sauce	<b>19</b>
<b>COBIA</b> Avocado, Scallions, Arugula	<b>20</b>
<b>SUSHI BOAT</b>	
<b>5 PERSON OR 10 PERSON BOATS</b>	<b>MP</b>

<b>SNACKS</b>	
<b>EDAMAME</b> Maldon Salt	<b>9</b>
<b>BLISTERED SHISHITO PEPPERS</b> Lemon Aioli	<b>10</b>
<b>TAPAS</b>	
<b>SALMON TOWER</b> Crispy Smashed Plantains, Avocado, Soy Citrus	<b>17</b>
<b>ICED TUNA TARTAR</b> Kettle Chips, Ponzu	<b>19</b>
<b>CHICKEN MISO SALAD</b> Spinach, Mung Bean, Snap Peas, Tomato Oil	<b>12</b>
<b>MINI SHRIMP CURRY</b> Fermented Chili, Young Coconut Juice, Madras Style Curry	<b>14</b>
<b>TEMPURA FRIED SOFT SHELL CRAB</b> Black Bean Vinaigrette, Charred Broccolini	<b>14</b>
<b>RICELESS ROLLS</b>	
<b>HAMACHI &amp; CRAB</b> Ikura, Avocado, Cucumber, Red Tobiko	<b>21</b>
<b>CRAB &amp; SPICY TUNA</b> Masago, Avocado, Cucumber	<b>21</b>
<b>SALMON &amp; SHRIMP</b> Ikura, Avocado, Red Tobiko	<b>18</b>
<b>SASHIMI (4 PCS PER ORDER)</b>	
<b>TUNA 16   SALMON 14   HAMACHI 18  </b>	
<b>SHRIMP 14   COBIA 15</b>	
<b>ALL FISH SASHIMI 3PCS OF EACH</b>	<b>65</b>

MONDRIAN  
SOUTH BEACH

SANDWICHES

Served with choice of Julianne Fries or House Salad

<b>CHICKEN AVOCADO WRAP</b> Baby Arugula, Smashed Avocado, Tomato, Harissa Aioli	<b>16</b>
<b>MAHI MAHI SANDWICH</b> Blacken or Grilled, Arugula, Tomatoes, Red Onion, Chipotle Aioli, Brioche Bun	<b>18</b>
<b>MONDRIAN TURKEY CLUB</b> Smoked Applewood Bacon, Arugula, Tomato, Rosemary Aioli, Sourdough	<b>16</b>
<b>MINI LOBSTER ROLLS</b> Soft Roll, Tarragon Aioli	<b>21</b>
<b>ALL AMERICAN WAGYU CHEESE BURGER*</b> White Cheddar, Tomato, Arugula, Special Sauce, Brioche Bun	<b>19</b>
<b>WAGYU HOT DOG</b> Camembert Spread, Dijonaise, Arugula, Red Onion Salad	<b>15</b>

COCKTAILS

<b>LAST NIGHT'S REMEDY</b> Grey Goose, Bianco Vermouth, Lemon, Honey-Ginger, Hibiscus Iced Tea	<b>16</b>
<b>MIAMI MULE</b> Stoli, Ginger Beer, Red Bull Tropical (yellow)	<b>16</b>
<b>IT'S A LOVE/HATE THING</b> El Jimador Tequila, Passion Fruit-Honey, Apricot Liqueur, Lime Juice	<b>16</b>
<b>SERENITY SWIZZLE</b> Chamomile-Infused Hennessy VS, Lemon, Tarragon, Green Apple, Maple Syrup	<b>16</b>
<b>BY THE BAY</b> Belvedere Vodka, Giffard's Lichi-Li, Lemon, Mint, Raspberry	<b>16</b>
<b>BIENVENIDO MIAMI</b> Bacardi, Lime, Mint, Homemade Seasonal Mojito Syrup	<b>16</b>
<b>SPICY MARGARITA</b> Don Julio Blanco Tequila, Lime, Agave, Hell Fire Bitters, Rosemary Sprig	<b>16</b>
<b>PALOMA FRESCA</b> Zunte Mezcal, Grapefruit Juice, Soda	<b>16</b>
<b>STAYCATION</b> Leblon Cachaça, Maker's Mark Rye, Valdespino Fino Sherry, Disaronno Amaretto, Zucca Amaro, Citrus, Pineapple, Homemade Coconut Cream	<b>20</b>
<b>Served in a Thai Coconut</b>	

BEERS

<b>DOMESTIC BEERS</b> Blue Moon, La Playita, Freedom Tower	<b>7</b>
<b>IMPORT BEERS</b> Corona, Stella, Heineken	<b>8</b>
<b>BEER BUCKETS (5) DOMESTIC/IMPORT</b>	<b>30/35</b>

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

Applicable taxes and 20% service charge will be added to all checks.

REFRESHMENTS & COCKTAILS

H2O & ENERGIZERS

FIJI   PERRIER	6
FIJI 1 LITER	10
RED BULL Select Flavors	7
FRUIT SMOOTHIES	9

FROZEN COCKTAILS

ROSA ROSÉ	16   70
Three Olives Rosé Vodka, Strawberries, Watermelon, Citrus, Maraschino Liqueur	
CLEAR BLUE SKIES	16   70
El Jimador Tequila, Basil Lemonade, Red Bull Blue	
BANANA BATIDA	16   70
Leblon Cachaça, Coconut Cartel Rum, Ripe Plantain, Pineapple	

TO SHARE

MOJITO   MARGARITA (Flor de Caña   Avión)	70
Choice of: Classic, Passionfruit, Mango, Strawberry, Watermelon	
KING OF THE CASTLE	40
Serves 2   Served In Pineapple Mt. Gay Black Barrel, Remy VSOP, Vanilla Bean-Infused Cointreau, Pineapple, Citrus, Ginger Beer	

LIQUOR BOTTLE SELECTION

VODKA

GREY GOOSE	350
ABSOLUT	300
KETEL ONE	350
BELVEDERE	350

MAGNUMS

GREY GOOSE MAGNUM	650
KETEL ONE MAGNUM	650
BELVEDERE MAGNUM	650

RUM

BACARDI	250
COCONUT CARTEL	250
FLOR DE CAÑA	200
CAPTAIN MORGAN	250
RON ZACAPA 23	350

GIN

FORD'S	175
BOMBAY SAPPHIRE	350
HENDRICK'S	400

TEQUILA

AVIÓN SILVER	350
AVIÓN REPOSADO	375
AVIÓN AÑEJO	400
AVIÓN 44	650
DON JULIO BLANCO	350
DON JULIO REPOSADO	375
DON JULIO AÑEJO	400
DON JULIO 1942	700
CAZADORES	280
CAZADORES REPOSADO	350
CAZADORES ANEJO	400
VOLCAN BLANCO	250

SCOTCH

DEWERS 12	400
JOHNNIE WALKER BLACK LABEL	400
JOHNNIE WALKER BLUE LABEL	850
CHIVAS 12	350
CHIVAS 15	400
CHIVAS 18	450
GLENLIVET 12	300
GLENLIVET 15	350
GLENLIVET 18	450
JAMESON	300
JAMESON CASKMATES	400
JAMESON BLACK BARREL	450

COGNAC

HENNESSEY VS	400
HENNESSEY XO	600
D'USSE VSOP	400
D'USSE XO	600

CHAMPAGNE & SPARKLING

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MASCHIO Prosecco	13   53
CELENE SAPHYR Brut Rosé	17   120
TAITTINGER Brut	20   150
TAITTINGER Nocturne	165
TAITTINGER PRESTIGE Rosé	165
TAITTINGER NOCTURNE Rosé	195

MOET IMPERIAL Brut	200
MOET IMPERIAL Rosé	325
VEUVE CLICQUOT Yellow Label	22   225
DOM PÉRIGNON Brut	700
VEUVE CLICQUOT Rosé	375
DOM PÉRIGNON Rosé	1200

MAGNUMS & JEROBOAMS

TAITTINGER Brut	375   500
TAITTINGER PRESTIGE Rosé	400   1800
VEUVE CLICQUOT Yellow Label	450   N/A
VEUVE CLICQUOT Rosé	600   N/A

WINE SELECTION

WHITES

CAPE MENTELLE Sauvignon Blanc	12   48
JUSTIN Sauvignon Blanc	15   60
SANTA MARGHERITA Pinot Grigio	15   60
BECKON Chardonnay	13   52
PACIFICO SUR Chardonnay	15   52

ROSÉ

CHÂTEAU MINUTY	12   48
CAPE MENTELLE ROSÉ	12   48
JUSTIN ROSÉ	13   52
WHISPERING ANGEL	14   56

REDS

BODEGA NORTON RESERVE Malbec	12   48
CHLOE Pinot Noir	13   52
SANT ARTURO Pinot Noir	15   60
BON TERRA Merlot	13   52
SEBASTIAN Cabernet	14   55

PORTABLE CHARGING KIT \$20

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