ALL DAY BRUNCH

HANGOVER EGGS \$18

Bacon, two fried eggs served over cut potatoes, bacon, peppers and jalapeños, topped with cheddar cheese, avocado, sour cream, sriracha and ketchup

BUTTERSCOTCH PECAN FRENCH TOAST \$17

Challah french toast, topped with bananas, candied pecans, powdered sugar and homemade butterscotch sauce

BREAKFAST SANDWICH \$18

Fried eggs, bacon, jack cheese, avocado, tomato and arugula, served on a challah bun. Served with 50/50 fries

CHICKEN N WAFFLES \$18

Voted Best in Miami Crispy chicken, Belgian waffles, bacon, powdered sugar, maple syrup

TACOS

Served with Tortilla Chips

PINK TACOS WITH BANG BANG SHRIMP \$18

Crispy shrimp, dry slaw, red onions, cilantro, bang bang sauce

BAJA FISH TACOS \$18

Fried fish, red cabbageslaw, queso fresco, chipotle crema

VEGGIE TACOS \$17

Grilled asparagus, peppers, mushrooms topped with arugula, boursin cheese and LoKal vinaigrette

HANDHELDS

Our burgers are ground fresh, in-house by hand, daily and served fries or 50/50 fries (or choose your choice of side)

FRITA BY KUSH™ \$23

Voted one of the top 52 burgers in the USA Guava jelly, potato stix, bacon, swiss cheese, lokal sauce

MIAMI HEAT \$23

Jack cheese, lettuce, tomato, jalapeños, grilled onions, chipotle mayo, sriracha

CLEVELANDER BURGER \$23

Cheddar cheese, lettuce, tomato, white onions, pickles, yellow mustard, mayonnaise

LOCAL FISH SANDWICH \$25

Cajun grilled white fish, lettuce, red onions, pickles and fish dressing

BLACK BEAN BURGER \$19

Black bean-mushroom patty, jack cheese, dry slaw, tomato, red onions, sour cream, quacamole

SPICY CHICKEN SANDWICH \$22

Grilled cajun chicken topped with Jack cheese, grilled onions, lettuce, tomato, jalapeños, sriracha and bang bang sauce

SHRIMP BURGER \$21

Grilled shrimp patty topped with mayo, arugula, onion marmalade, tomato

PHILLY CHEESESTEAK \$23

Shredded beef topped with melted jack cheese, chipotle mayo, grilled onions and peppers. Served on a hoagie.

BBQ TENDER SUB \$22

Crispy chicken tenders tossed in BBQ sauce, topped with melted jack cheese, lettuce, diced red onions, banana peppers and shredded cheddar cheese

PARTY STARTERS

BANG BANG SHRIMP \$17

Fried shrimp tossed in our homemade bang bang sauce with a old bay rim

PORTOBELLO STRIPS \$14

Fried portobello mushrooms, old bay seasoning and ranch

CHICKEN TENDER TIPS \$17

Lightly battered chicken tenders served with BBQ, honey mustard and French fries

BUFFALO FISH BITES \$17

Buffalo sauce, blue cheese dressing and ranch

WINGS (5) \$18 WINGS (10) \$35

Choice of lemon pepper, hot honey, BBQ or buffalo sauce. Served with carrots, celery and homemade blue cheese dressing

NACHOS \$15

Guacamole, pico, sour cream, jalapeños and cheddar cheese Chicken \$7 • Black bean crumbles \$6 Chopped steak \$8

HOMESTEAD GUACAMOLE \$17

Onions, cilantro, pickled relish, lime, salsa, tomato, jalapeño, tortilla chips

CRISPY CALAMARI \$18

Lightly Fried with house marinara sauce

FLATBREADS

MARGHERITA FLATBREAD \$20

Housemade marinara sauce, fresh mozzarella, fresh basil, and olive oil drizzle

BUFFALO FLATBREAD \$22

Buffalo sauce, grilled chicken, mozzarella, blue cheese crumbles

ROASTED VEGGIE \$20

Olive oil, boursin cheese, roasted asparagus, peppers, mushrooms, arugula and homemade vinaigrette

MEAT LOVERS \$24

Housemade marinara sauce, pepperoni, sausage, chorizo and mozzarella cheese

SIDES \$8

French fries • Sweet fries • Cole slaw • Side salad Asparagus • Roasted peppers • Mushrooms

HAPPY ENDINGS

All desserts made in house

BABY'S GUAVA BREAD PUDDING \$12

Candied pecans, toffee, milk marinade

KEY LIME PIE \$12

Award winning pie Graham cracker, pecans, ime zest, whipped cream

KUSH™ BROWNIE SUNDAE \$12

Vanilla bean ice cream. candied pecans,

FAMOUS FROZENS

16OZ. \$17 | 45OZ. MEGA \$40 | ADD A FLOATER \$2

Been and Thine

SINGLE

GLASS

\$12

\$12

GLASS

\$11

GLASS

\$13

\$13

GLASS

PITCHER

PITCHE

BUCKET

BUCKET

\$35

\$35

BOTTLE

\$225

BOTTLE

\$33

\$39

BOTTLE

BOTTLE

\$42

LOCAL DRAFT BEER

Kaptain Kush™ Tank Brewing CO.

. Wakefield Hops 4 Teacher

Wynwood's Brewing La Rubia 6) Blonde Ale. Wynwood, Florida

DRAFT BEER

Stella Artois I Yuengling

LOCAL CRAFT BEER

Funky Buddha Brewery

CANNED BEER

HARD SELTZEF

Funky Buddha Brewery Tropical Mango Guava

High Noon

Moet Brut Imperi

Moet Brut Split

/euve Clicquot Bru

euve Clicquot Ro

WHITE WINE

la Sandi, Pinot Grig

renzy, Sauvignon Blar

Hogue, Rieslind

<u>ROSÉ</u>

RED WINE

Parker Station, Pinot Noir

Ernesto Cantena Padrillos, Malbec

NON-ALCOHOLIC

he Beach" by Whispering Angel



BACARDI.









HOOKAH

Red Bull Watermelon

REGULAR FLAVORS \$60 | REFILLS \$25

Fresh Mint | Double Apple Blueberry | Watermelon

PREMIUM FLAVORS \$70 | REFILLS \$30

Blue Mist | Pink Lemonade Flavor of the Month

KUSH → AT CLEVELANDER →

REGULAR \$19 | 450Z. MEGA \$40 | PITCHER \$55

KIWI BLISS

Smirnoff, kiwi purée, pineapple juice, and cranberry juice

SEXY CUBAN MOJITO Bacardi Lime, muddled lime

with mint leaves Flavors: Mango, Raspberry, Coconut

WATERMELON MOJITO Bacardi Superior, muddled lime and mint, with a splash of simplesyrup topped with Red Bull Watermelon

SOUTH BEACH HURRICANE

Captain Morgan, Malibu Original, passionfruit, orange juice, and pineapple, topped with grenadine

KISS MY PEACH

Tito's, peach puree & lemonade

WEEKEND VICE

Bacardi Superior, blue curaçao, coco purée, and pineapple

PREMIUM COCKTAILS

PATRÓN REPOSADO

CLEVE-ARITA

Add a shot of Grand Marnier \$2

HENNY FROM THE BLOCK

SWEET THANG

REGULAR \$21 | 45 oz \$45

PITCHER \$60

Order ANY Draft Beer, Famous Frozen or Signature Cocktail in a

24oz FLAMINGO SOUVENIR YARD

Enjoy Low Priced Refills

Famous Frozen \$27 Refill \$22

Draft Beer \$20 Refill \$15

Signature Cocktail \$30 Refill \$25



(BEST DECISION EVER.)

Please finish cocktail before taking home

21% Service Charge, 2% City of Miami Beach and 7% Florida State Tax added to final check LIVE FUN. DRINK RESPONSIBLY.

FRESH GREENS

CAESAR SALAD \$18

parmesan cheese

Romaine, croutons, eggless caesar dressing,

Mixed greens, bacon, avocado, cherry tomatoes, red onions, jack cheese. Served with LoKal vinaigrette

KUSH SALAD \$18

BAJA SHRIMP SALAD \$25

Grilled shrimp, black beans, roasted yellow corn, crispy tortilla, avocado, tomato, red onion, cilantro, lime, and shaved parmesan cheese served with ranch

• Shrimp \$8 • Grilled or crispy chicken \$8 • Black bean patty \$7 • Grilled fish \$10