

# Drinks

## COFFEE / MATCHA / TEA

- COFFEE 5
- ESPRESSO 5
- MACCHIATO 5.5
- AMERICANO 6
- COLD BREW 6
- CAPPUCCINO 6
- LATTE 6
- MIGHTY LEAF TEA 5
- MATCHA ICED OR HOT 6.5
- MATCHA LATTE 8
- PANNA 1L 8
- SAN PELLEGRINO 1L 8
- SODAS 6

## ORGANIC JUICES

100% cold pressed raw juice

- K8 Green 12oz - 12**  
Kale, spinach, chard, parsley, celery and bok choy
- A3 Carrot 12oz -12**  
Apple, carrot, lemon and ginger.
- D3 Pink 12oz - 12**  
Dragonfruit, pineapple, coconut water and lime
- P3 Yellow 12oz - 12**  
Pineapple, mango, apple and mint

## COCKTAILS

- ORANGE BLOSSOM PUNCH 15**  
Vodka, fresh orange, lime, white or red wine.
- STRAWBERRY MOJITO 15**  
Bacardi white rum, lime, soda water, mint, and fresh strawberries.
- MIAMI MULE 15**  
E11even Vodka, blood orange, lime and ginger beer.
- CUCUMBER MINT GIN FIZZ 15**  
Sip Smith Gin, cucumber and fresh mint topped with soda water.
- GRAPEFRUIT BASIL SMASH 15**  
Tequila Reposado, fresh grapefruit, basil, and lime.
- SPICY BLOOD ORANGE MARGARITA 15**  
Tequila Blanco, blood orange syrup, jalapeño.
- STRAWBERRY BASIL COOLER 15**  
Vodka, fresh strawberries, basil and lime.
- SPICY PALOMA 15**  
Dos Hombres Mezcal, fresh grapefruit jalapeño, cilantro and lime.

## BOTTOMLESS

- |                     |                     |
|---------------------|---------------------|
| <b>SPARKLING 30</b> | <b>COCKTAILS 35</b> |
| Mimosa              | Bloody Mary         |
| Bellini             | Screw Driver        |
| Le Jay Bellini      | Cuba Libre          |
| Aperol Spritz       | Tequila Sunrise     |
|                     | Scotch & Soda       |
|                     | Gin Tonic           |

*\*Per person, available with purchase of an entree. 2 hour limit.*

## WINES

### ROSÉ glass/bottle

- RUMOR 16/64**  
Cote du Provence, France
- WHISPERING ANGEL 60**  
Cote du Provence, France

### WHITES glass/bottle

- ALBARINO, BODEGAS GRANBAZAN ETIQUETA VERDE 14/55**  
Rias, Baixas, Spain 2021
- PINOT GRIGIO, ERSTE + NEUE 14/55**  
Alto Adige, Italy, 2021
- SAUVIGNON BLANC, ZORZETTIG 12/48**  
Coli Orientali del Friuli, Italy, 2021
- CHARDONNAY, SIBILIANA SENSABLE BIO/ORG 11/46**  
Sicily, Italy, 2021
- CHARDONNAY, OBSIDIAN POSEIDON 20/80**  
Napa Valley, California, 2017

### REDS glass/bottle

- PINOT NOIR, SCREAMING EAGLE THE PAIRING 20/78**  
Napa Valley, California.
- CRianza TEMPRANILLO, DUCADO DE HOJA 14/56**  
Tuscany, Italy.
- CHIANTI CLASSICO, MONTECCHIO 14/56**  
Tuscany, Italy.
- MALBEC, FEBVRE MONTMAYOU RESERVE 14/56**  
Mendoza, Argentina.
- CABERNET SAUVIGNON, CASTELLO DI VOLPAIA PRELIUS 15/60**  
Organic, Tuscany, Italy, 2020

### BUBBLES glass/bottle

- ORANGE BLOSSOM 10/40**  
Signature Sparkling Wine
- MOSCATO V.S.Q.A. 11/45**  
Borgo Molino, Veneto, Italy
- BRUT ROSE 11/45**  
Ducado de Hoja, Spain
- VEUVE CLICQUOT BRUT 165**
- PERRIER JOUET 135**
- MOET ICE IMPERIAL 175**



## FARM TO TABLE

*\*We only serve fresh organic cage free eggs\**

### \*HUEVOS RANCHEROS 21

2 eggs over easy, crispy corn tortilla, guacamole, black beans, cotija cheese and homemade salsa ranchera sauce

### \*EGGS BENEDICT 20

toasted english muffin topped with poached eggs, canadian bacon and hollandaise sauce, served with roasted breakfast potatoes (substitute canadian bacon for smoked salmon 3)

### EGG WHITE FRITTATA 19

spinach, cherry tomato, side of mixed green salad and multi-grain toast

### \*TWO EGGS ANY STYLE 17

garnished with our roasted breakfast potatoes, applewood smoked bacon or sausage + 1 and multi-grain toast

### \*STEAK & EGGS 25

4oz minute steak, 2 eggs any style served with roasted breakfast potatoes and multi-grain toast

### \*ORANGE BLOSSOM QUINOA SUNNY

#### SIDE FRIED EGGS 17

sautéed spicy quinoa, kale and bacon, served with two sunny side up eggs

### \*HAM AND CHEESE OMELETTE 21

ham and swiss cheese served with roasted breakfast potatoes, apple wood smoked bacon, multi-grain toast additional toppings \$1 / each | organic egg white \$2

### THE VEGGIE OMELETTE 18

spinach, tomatoes, peppers served with roasted breakfast potatoes and multi-grain toast additional toppings +\$1/each & organic egg white +\$2

### NEW YORK BAGEL 17

plain bagel, melted cheddar cheese, sliced tomato, avocado, sunny side up egg and roasted breakfast potatoes

### \*SMOKED SALMON PLATE 21

classic lox, red onion, capers, chopped egg, bagel & cream cheese

## AVOCADO TOAST

### VEGAN AVOCADO TOAST 16

cucumber, tomato, homemade guacamole, onion and chili flakes, served over multi-grain loaf topped with olive oil

### POACHED EGG AVOCADO TOAST 17

two poached eggs served over multi-grain loaf topped with smashed avocado, olive oil, lemon juice and chili flakes

### BACON AVOCADO TOAST 22

two poached eggs, apple wood smoked bacon served over multi-grain loaf topped with smashed avocado, olive oil lemon juice and chili flakes

### \*SALMON AVOCADO TOAST 22

two poached eggs, smoked salmon, smashed avocado and olive oil, served over multi-grain loaf topped with lemon juice and chili flakes

## SOMETHING SWEET

### NUTELLA FRENCH TOAST 19

topped with assorted berries & chocolate drizzle

### BELGIAN WAFFLE 17

assorted berries, whipped cream and maple syrup

### PINK BERRY BUTTERMILK PANCAKES 16

pink berry pancakes, topped with seasonal berries and maple syrup - available until 11 AM

### BANANA BREAD 14

served with espresso mascarpone cream

# Breakfast

8am - 11am

## FRUITS

### SEASONAL FRUIT SALAD 9

### PINEAPPLE QUARTER 7

### PINK GRAPEFRUIT PLATE 7

### CUBED MANGO 8

## SIDES

### MINI MUFFINS, CROISSANT AND BREAD BASKET 9

### MULTI-GRAIN OR WHITE TOAST 3

### TOASTED BAGEL 3

### ENGLISH MUFFINS 3

### SIDE 2 EGGS 6

### GRANOLA, YOGURT PARFAIT 9

granola, plain yogurt, berries & honey

### BREAKFAST POTATOES 4

### BACON 5.5

### SAUSAGE(PORK) 5.5

### AVOCADO 5

## ADD ONS

### NUTELLA JAR 3

### JAM JAR 3

### CREAM CHEESE 3



@orangeblossommiami

www.orangeblossommiami.com

2000 Collins Ave. Miami Beach | (786) 741-7128



*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any allergies you may have. Menu subject to change, Taxes and Gratuity will be added to your bill. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a great risk of serious illness from raw oysters, and should eat oysters fully cooked*