



BREAKFAST

AVOCADO TOAST 17

Smashed Avocado, Heirloom Cherry Tomato, Cucumber, Watermelon Radish, Sunflower Seeds, Pumpkin Seeds, Flax Seeds, on a Sullivan St. Bakery Multigrain Toast

SEASONAL SCRAMBLE 18

Three Eggs Scrambled with Seasonal Vegetables and Crème Fraiche, served with Sullivan St. Bakery Multigrain Toast

FRENCH TOAST 19

Served with Fresh Fruit, Seasonal Jam, and Maple Syrup

EGGS YOUR WAY 14

Two Eggs Your Way and a Slice of Toast

BREAKFAST BURRITO 18

Two Eggs, Mixed Cheddar, Avocado, Mushrooms, Crispy Potato, Salsa Verde, Flour Tortilla

ESMÉ MARKET PLATE 18

Two Eggs Sunny Side Up, Avocado, Heirloom Cherry Tomato, Roasted Heirloom Carrot, Salt-baked Sweet Potato, Tri-colored Quinoa

YOGURT PARFAIT 12

Greek Yogurt, Fresh Fruit, House Made Granola

FRUIT PLATE 10

Selection of Chef's Seasonal Fresh Fruit

SIDES

PORK SAUSAGE 5

CHICKEN SAUSAGE 5

AVOCADO 5

BREAKFAST POTATO 5

BACON 5

LOCAL FRUIT 5

TOAST OR BAGEL 4

BAGEL 4

EGG 4

SMOKED SALMON 5

Dressed Juices

- 12 -

P3

Pineapple, Mango, Apple

DR +

Dragonfruit, Pineapple, Coconut, Ginger

K8

Kale, Spinach, Chard, Celery, Bok Choy, Parsley, Apple, Lime

GINGER SHOT

Ginger, Lemon, Agave

TURMERIC SHOT

Turmeric, Orange Lemon

Cocktails

- 16 -

BLOODY MARY

Traditional Vodka, Tomato, Worcestershire, Tabasco

RED SNAPPER

Traditional Gin, Tomato, Worcestershire, Tabasco

MIMOSA

Orange, Cava

BELLINI

Peach, Cava

PASSION FRUIT SPRITZ

Passion Fruit, Orange, Cava

SMALLS

HUMMUS 14 (vg)

served with crudité & crackers

GUAC & CHIPS 16 (vg)

hass avocado, pico de gallo, corn tortilla chips

WATERMELON SALAD 14 (vg)

watermelon, argugula, crushed almonds, mint
evoo, white balsamic, Maldon

AVOCADO TOAST 18 (vg)

hass avocado, heirloom cherry tomato, cucumber
watermelon radish, super seed mix, Sullivan St. multigrain
served with side salad
+sunny side up egg \$4 + smoked salmon \$6

HOUSE FRIES 8

served with ketchup and spicy mayo

MAINS

add chicken +10 / mahi mahi tuna +12

CHICKEN GRAIN BOWL 17

barley, kale, pickled shallot, sweet potato,
sunflower & pumpkin seeds, queso fresco, walnut pesto

POKE BOWL 23

brown rice, ahi tuna, mango, cucumber,
edamame, scallions, watermelon radish,
white + black sesame seeds, house soy, spicy mayo

CLASSIC CAESAR 16

parmesan, seasoned breadcrumbs, contains anchovies

MARKET SALAD 15 (vg)

mixed greens, heirloom cherry tomato, cucumber,
beets, alfalfa sprouts, watermelon radish, citrus vinaigrette

BREAKFAST BURRITO 20

two eggs, mixed cheddar, avocado, mushrooms,
crispy potato, salsa verde, flour tortilla
served with choice of salad or fries

FISH TACO 22

two charred scallion marinated mahi mahi tacos, mixed cabbage
slaw, mango pico, guac, pickled onions, blue corn tortilla
served with tortilla chips

BISTRO BURGER 24

wagyu patty, cheddar cheese, bacon jam, grilled onions,
pickles, lettuce, spicy aioli, served with fries

CHICKEN SANDO 24

slow roasted chicken, mozzarella cheese,
avocado mayo, bibb lettuce, heirloom tomato, red onion,
Sullivan St. mezzo dopio, served with fries

CHICKEN TENDERS 20

battered tenders served with fries



DULCE

COOKIE PLATE 8

two house-made oatmeal chocolate
chip cookies

PRESSED JUICES

PURE GREEN 12

kale, lemon, ginger, spinach, cucumber,
celery, zucchini, romaine

PURE WATERMELON 12

watermelon, lemon

GINGER SHOT 12

ginger, lemon, cayenne

Sangria

VERDEJO BLANCO

Verdejo infused with white peach, elderflower,
green apple, florida strawberry, ginger, and cherry

RESERVA RIOJA

Tempranillo infused with raspberry, fig,
roasted pineapple, blood orange, and maple

ROSÉ

Rosé infused with raspberry, strawberry,
kiwi, cantaloupe and banana

Spirited JUGS

THE ROOF RUM PUNCH

Don Q rum, lemon, pineapple cinnamon

FRENCH 75

Passion fruit infused gin, creme de framboise,
shaken with lemon and topped with cava

APERITIF SPRITZ

Aperol, campari, cocchi americano, amaro nonino,
shaken with lemon and topped with cava

- 16 GLASS / 65 JUG -



SHARE

GIGANDE BEAN DIP 18

wood oven whole wheat pita, crudité

ANTIPASTO 24

Mortadella, prosciutto san danielle, jambon de paris, aged feta, kefalograviera cheese, olives, cornichons, house made sourdough

HEIRLOOM TOMATO 19

Avocado, hearts of palm, Kalamata olives

GREEN SALAD 16

Pan gratta, orange and sage vinaigrette

LOCAL TUNA CARPACCIO 25

Capers and shallot vinaigrette, herb salad

GRILLED OCTOPUS 27

Olive tapenade, pickled celery

CRAB CAKES 29

Frisée and pea tendrils salad, rémoulade

ITALIAN FENNEL SAUSAGE 16

Homemade mustard, pickled giardiniera

WOOD FIRED PIZZA

MARGHERITA 21

Fior di latte, tomato, fresh basil

SMOKED GUANCIALE 26

Castelvetrano olives and chile

MAINS

8 OZ GRILLED ANGUS BURGER 25

Caramelized onions, aged cheddar, brioche bun, choice of green salad or fries

FLAT - IRON ORGANIC CHICKEN 30

Espelette, oregano, maître d' butter

STEAK FRITES 45

Skirt steak, béarnaise sauce

GRILLED SEA BREAM 42

Grilled lemon and salmoriglio sauce

Sangria

VERDEJO BLANCO

Verdejo infused with white peach, elderflower, green apple, florida strawberry, ginger, and cherry

RESERVA RIOJA

Tempranillo infused with raspberry, fig, roasted pineapple, blood orange, and maple

ROSÉ

Rosé infused with raspberry, strawberry, kiwi, cantaloupe and banana

Spirited JUGS

THE ROOF RUM PUNCH

Don Q rum, lemon, pineapple cinnamon

FRENCH 75

Passion fruit infused gin, creme de framboise, shaken with lemon and topped with cava

APERITIF SPRITZ

Aperol, campari, cocchi americano, amaro nonino,

- 17 GLASS / 75 JUG -

SWEETS

ICE CREAM SANDWICH 12

Chocolate chip cookie, vanilla bean gellato, and oreo dust

'MIAMI'S BEST' KEY LIME PIE 13

Made from fresh, hand-squeezed key limes and a crushed graham cracker crust

MINI BURNT BASQUE CHEESECAKE 18

Made with a blend of rich and creamy mascarpone cheese and tangy goat cheese

Cocktails

ROSA PICANTE 18

Deseolas mezcal, raspberrry, lime, spicy bitters, ginger beer

MANGO MEZCAL MARGARITA 18

400 Conejos mezcal, lime, mango, agave, spicy bitters

ESPANOLA EASTSIDE 16

Tinkerman's gin, lemon, cucumber, mint

TROPICAL OLD FASHIONED 18

Brugal 1888 rum, banana demerara, angostura, orange bitters, grapefruit oil

GINGER COOLER 17

Noble Oak bourbon, peach, hibiscus, lemon, ginger beer

STRAWBERRY PALOMA 16

Corazon blanco tequila, lime, grapefruit, strawberry agave, club soda

RED BULL SWIZZLE 17

Novo Fogo cachaca, lime, pineapple, mint, peychaud bitters, Red Bull tropical

Beer

NO MAMES MEXICAN LAGER 13

Tripping Animals (Miami) 6.0% ABV

EVERHAZE I.P.A. 12

Tripping Animals (Miami) 7.0% ABV

LIMONADA ROSADA SOUR ALE 13

Tripping Animals (Miami) 6.0% ABV

ESTRELLA DAMM LAGER 11

(Barcelona) 5.4% ABV

ESTRELLA INEDIT WHEAT 14

(Barcelona) 4.8% ABV

ESTRELLA DAURA GLUTEN FREE LAGER 11

(Barcelona) 5.4% ABV

Alcohol Free

- ALL 7 -

COKE

DIET COKE

SPRITE

GINGER-ALE

GINGER-BEER

LEMONADE

ICED TEA

RED BULL

Energy Drink, Sugarfree, Tropical

Wine

WHITE

Altzerri, Getariako Txakolina

Getariako Txakolina, Basque Country, Spain '20

17/68

Albariño, Lagar de Bouza

Galicia, Spain '21

14/56

Gruner, Laurenz V., Niederösterreich

Austria '20

15/60

Sauvignon Blanc, J. de Villebois

Touraine, Loire Valley, France '20

16/64

Alvarinho, Two Vines

Vinho Verde, Portugal '20

12/48

Catarratto, Donnafugata "Anthilia"

Sicilia, Italy '20

16/64

RED

Tempranillo, Bodegas Murua "ACLYS"

Rioja, Spain '18

14/56

Monastrell, Bodegas Sierra Salinas

Valencia, Spain '19

15/60

Malbec, Susana Balbo

Valle de Uco, Mendoza, Argentina '17

18/72

Cabernet Sauvignon, Sunspell

South Australia, Australia '20

15/60

SPARKLING

Macabeo, Torre Oria, Brut

Cava, Valencia, Spain NV

14/56

Trepac, Clos La Soleya, Brut Rosé

Cava, Catalonia, Spain '19

17/68

Pinot Noir Blend, Piper Heidsieck Brut Cuvée

Champagne, France NV

35/145

Chardonnay, Barons De Rothschild "Rare Vintage "

Champagne, France '10

475

Chardonnay, Barons De Rothschild, Rosé

Champagne, France NV

220

ROSÉ

Hondarrabi Beltza, Getariako Rosé

Getariako Txakolina, Basque Country, Spain '20

17/68

Cinsault Blend, Duncan Quinn

St Tropez, France NV

15/60