

## SLS SOUTH BEACH CLASSICS

<b>SLS Gin &amp; Tonic</b> 22 <i>Scapegrace Black gin, London Essence tonic, green apple, lime, grapefruit, tarragon</i>
<b>Aire de Mar Margarita</b> 20 <i>Blanco tequila, Combier orange, lime, topped with Aire de Mar</i>

## SIGNATURES COCKTAILS 20

### Double Passion Martini

*Dark rum, passion fruit, ginger syrup, spicy serrano-passion fruit foam*

### Strawberry Mood

*Reposado Tequila, Gran Marnier, sweet vermouth, Campari, strawberries*

### Green # 4

*Hendrick's Gin, St. Germaine, fresh cucumber juice, lemon*

### 90 Miles from Havana

*Grey Goose vodka, grape jam, tarragon, lemon, cava*

### Tangerine Dream

*Altos Olmeca tequila, Aperol, fresh mandarin, lime, agave*

### Jasmine Wrote

*Blanco tequila, mezcal joven, watermelon, lime, spicy hibiscus-serrano, tajin*

### Hibiscus Sour

*Atian Rose gin, blanc vermouth, hibiscus, lemon, egg white, basil*

### No Longer Taken For Granted

*Bulleit bourbon, oloroso sherry, orange, passion fruit, cinnamon, citrus ashes*

### Espuma Colada

*Plantation 3 Star rum, coconut, pineapple, dark rum espuma.*

### El Guapo

*Brugal 1888 rum, angostura and orange bitters, spiced espresso, charred star anise*

## FREE OF ALCOHOL

<b>“Almost” Coconut Mojito</b> 14 <i>Coconut, lime, mint, club soda</i>
<b>Flamingo Flight</b> 14 <i>guava, vanilla, citrus, club soda</i>

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## SANGRIAS

**Sangría Roja Pitcher** 61  
*Bold, fruity red wine sangría with our recipe of spiced wine, gin, brandy, and citrus.*

**Sangría de Cava Pitcher** 69  
*Cava, gin, vermouth, seasonal fruit, citrus*

## BEERS

Veza Sur Spanglish Lager, Miami Fl. 11  
Veza Sur South Point IPA, Miami Fl. 11  
Stella Artois, Belgium 11  
Monopolio Lager Clara, Mexico 11  
Monopolio Lager Negra, Mexico 11  
Estrella Damm, Spain 12  
Estrella Inedit, Spain, *Crafted by Ferran Adrià* 15

## WINES BY THE GLASS

### FORTIFIED

Manzanilla, **La Cigarrera**, *P. Fino* Jerez, Spain 12  
Fino La Garrocha, **Grant**, *P. Fino* Jerez, Spain 12  
Oloroso 15 años, **Maestro Sierra**, *P. Fino* Jerez, Spain 13  
Amontillado La Garrocha 12 años, **Maestro Sierra**, *P. Fino* Jerez, Spain 18

### SPARKLING

2019 **Raventós i Blanc**, Blanc de Blancs Cava, Spain 18  
NV **Moët & Chandon**, Impérial Brut Champagne, France 35  
2020 **Raventós i Blanc**, de Nit Rosé Cava, Spain 22  
NV **Laurent Perrier**, Cuvée Rosé Champagne, France 58  
2012 **Moët & Chandon**, Dom Pérignon Brut Champagne, France 84

### WHITE

2019 **Trimbach**, *Pinot Blanc* Alsace, France 18  
2022 **La Spinetta**, *Moscato d'Asti* Piedmont, Italy 18  
2022 **Pazo Das Bruxas**, *Albariño* Rías Baixas, Spain 18  
2020 **Bodegas Izadi**, *Tempranillo Blanco* Rioja, Spain 18  
2021 **Txomin Etxaniz**, *Hondarribi Zuri* Getaria, Spain 19  
2022 **Honig**, *Suignon Blanc* Napa Valley 20  
2021 **Domaine Séguinot-Bordet Chablis**, *Chardonnay* Burgundy, France 20  
2019 **Maritana** 'La Riviere' by Donald Patz, *Chardonnay* Russian River, USA 21

### ROSÉ

2021 **Muga**, *Garnacha-Tempranillo* Rioja, Spain 20

### RED

2020 **Familia Zuccardi Q**, *Malbec* Valle de Uco, Argentina 18  
2018 **Rioja Alta S.A.**, *Vina Alberdi Reserva, Tempranillo* Rioja, Spain 19  
2021 **Martin Ray**, *Pinot Noir* Sonoma Coast, USA 19  
2018 **Tenuta Luce 'Lucente'** *Merlot, Sangiovese* Tuscany, Italy 19  
2021 **Capuano-Ferreri Santenay** 'Vieilles Vignes', *Pinot Noir* Burgundy, France 25  
2021 **BonAnno**, *Cabernet Sauvignon* Napa Valley, USA 25  
2019 **Château Armens Grand Cru**, *Merlot* Saint-Émilion, France 26

### CORAVIN

We feature **current vintages of Vega Sicilia** by the glass  
5oz | *Pintia* \$54 | *Unico* \$196

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## STARTERS

<b>Croquetas de Pollo</b>	16
<i>“A MIAMI STAPLE”, chicken béchamel fritters</i>	
<b>Croquetas de Jamón</b>	17
<i>“A MIAMI STAPLE”, ham béchamel fritters</i>	
<b>Guacamole(Vegetarian)</b>	17
<i>Tropical fruits, farmer's cheese, plantain chips, made to order</i>	
<b>Pigs in a Blanket</b>	16
<i>Spanish chorizo wrapped in potato with guava aioli</i>	
<b>Bravas Arola</b>	16
<i>Fried potatoes, spicy tomato sauce, aioli</i>	

## RAW BAR

<b>Salmon Tartare</b>	26
<i>Salmon, Aged Soy, Wasabi, Avocado Puree, Salmon Roe, Goose Berries, Dill</i>	
<b>Tuna Ceviche in Half Coconut Shell</b>	28
<i>Coconut Dressing, Avocado, Jicama, Red Onion, Quikos, Mariquitas</i>	

## SALADS

<b>Caesar ‘Cardini’</b>	18
<i>Romaine Lettuce, Air Bread Croutons, Parmesan, Caesar Dressing</i>	
<i>With Confit Chicken</i>	21
<i>With Roasted Salmon</i>	24
<i>With Shrimp 5pcs</i>	26
<b>Watermelon and Tomato Salad</b>	17
<i>Fig balsamic glaze, Caña de Cabra, pistachios</i>	
<b>Mixed Greens Salad</b>	17
<i>House Greens, oranges, candied pecans, Raspberry vinaigrette</i>	
<i>With Confit Chicken</i>	20
<i>With Roasted Salmon</i>	23
<i>With Shrimp 5pcs</i>	25

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## JAMON Y QUESOS

**Jamón Ibérico de “Bellota” 5 Jotas** 72  
*hand carved acorn-fed, free-range, famed black footed Iberian pig*

**Three Cheeses** 29

Served with Fig Jam, Marinated Olives & Marcona Almonds

**Manchego ‘Pasamontes’ / Sheep**

*A sweet and tangy sheep’s milk cheese*

**Garroxta / Goat**

*Semi-soft goat’s milk cheese, with delicate flavors of milk and a hint of nuttiness*

**Idiazábal / Sheep**

*A smoked, nutty-flavored sheep’s milk cheese, un-pasteurized*

**Pà amb Tomàquet** *Catalan-style toasted bread brushed with fresh tomato* 15

*with Manchego cheese* 19

## SANDWICHES

*Served with Thin Cut Fries or Small Caesar Salad*

**Media Noche Sliders “The Local Cuban Must Have”** 24

*Candied Croissants, Pork Belly, Jamon Serrano, Swiss Cheese, Pickles, Mustard*

**Truffle Grilled Cheese Sandwich** 24

*Brioche bread, mix truffle cheese, tomato sauce*

**SLS Prime Short Rib Smash Burger** 29

*Double patty, cheese, lettuce, onion, tomato, sesame brioche bun, smoked truffle sauce*

*Add Bacon 3, Add Avocado 3, Add Egg 3*

**Roasted Vegetable Sandwich(Vegetarian)** 25

*Fire Roasted eggplant, peppers, onions, goat cheese, romesco, escalivada dressing*

**SLS Club Sandwich** 27

*Confit chicken, Bacon, Lettuce, Onion, Avocado, Tomato, Fried Egg*

## ENTRÉES

**Roasted Salmon** 34

*Asparagus, romesco, micro greens*

**Prime Ribeye Steak** 65

*Choice of thin cut fries, small caesar salad, or grilled asparagus*

## DESSERT

**House Made Ice Cream or Sorbet** 16

*Choice of 3: Vanilla, Chocolate, Banana, Passion Fruit, Coconut*

**Chef’s Assortment of House Made Cookies** each 6

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