

## SPARKLING BOTTLE SPECIALS



### SPARKLING

Patriarche, Brut Rose, Cremant de Bourgogne,  
Burgundy France N.V.  
\$51

### CHAMPAGNE

Nicolas Feuillatte, Brut, France N.V.  
\$75



## COCKTAILS \$16



### STRAWBERRY 75

Bombay Sapphire, Fennel,  
Lemon, Bubbles



### SUMMER SPRITZ

Ketel One Peach & Orange Blossom  
Blood Orange Oleo, Citrus, Bubbles



### ROSITA

Ketel One Vodka, Mancino  
Sakura Vermouth, Pakistani  
Rose, Lime

## BREAKFAST MARGARITAS \$15



### THE SLOW BURN

Herradura Blanco Tequila, Chili,  
Dry Curacao, Pineapple Juice



### IT'S 1 O'CLOCK SOMEWHERE

Herradura Blanco Tequila, Dry  
Curacao, Vedrenne Creme de  
Fraise, Strawberry/Lemon Syrup



### HEY TOMMY

Herradura Blanco Tequila, Lime,  
Salted Blueberry Syrup

## SPARKLING

CAVA, FREIXENET BLANC DE BLANC, CATALONIA, SP N.V.

Tropical and citrus notes, rich creamy texture with a long finish



\$15



\$55

## WHITE

ALVARINHO, NORTICO, VINHO REGIONAL MINHO, PT 2022

Creamy citrus oil, lime and yellow apple notes, spiced and detailed with saline mineral and floral

\$13

\$64

BORDEAUX BLANC LAGRANGE "LES FLEURS DU LAC" SAINT-JULIEN, FR 2021

Medium body & textured, exotic citrus, yellow flowers, brioche, vanilla and honey on the finish

\$19

\$89

CHABLIS, DOMAINE LAROCHE "ST MARTIN", BURGUNDY, FR 2022

White flowers and ripe green apple, notes of chalk and a touch of salinity

\$22

\$105

CHARDONNAY, CRISTOM, EOLA-AMITY HILLS, OR 2021

Ripe cantaloupe, sweet hay and coconut, tangy acidity and a finish of mint and lemon tart

\$24

\$115

## ROSE

BLEND, DOMAINE TRIENNES, MEDITERRANEE, FR 2022

Hints of strawberry, jasmine flower and vanilla, elegant crisp mouthfeel

\$15

\$70

## RED

PINOT NOIR, DR HEYDEN "OPPENHEIMER", RHEINHESSEN, DE 2021

Dark berries mix with earth throughout this medium bodied wine

\$17

\$82

TEMPRANILLO, EGUREN UGARTE, RESERVA, RIOJA, SP 2017

On the nose ripe fruit, licorice, vanilla and tastes of bright stewed cherries and subtle earth tones

\$16

\$74

CABERNET SAUVIGNON, MATIAS, NAPA VALLEY, CA 2022

Dark ripe cherry, black plum, juicy and medium+ body, finishes with cedar, blackberry confit and black olive

\$19

\$105

MALBEC, CUVELIER LOS ANDES, UCO VALLEY, ARG 2020

Intense cassis, black cherry and blueberries, grippy tanins, full bodied and deep colored wine

\$16

\$75

# THE ROOFTOP

BY *Klaw*

## RAW BAR

### SHELLFISH PLATTER\*\*

one dozen oysters, 1/2 Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette

\$120

### KLAW TOWER\*\*

dozen oysters, 1/2 Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, Norwegian king crab, leche de tigre, old bay mayo, spicy cocktail sauce, shallot & cucumber mignonette

\$265

## CAVIAR SERVICE

with deviled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche

**KLAW**  
IMPERIA RESERVE KALUGA  
\$125/30g

**PETROSSIAN**  
TSAR IMPERIAL OSSETRA  
\$250/30g

## SMALL PLATES

### VEGETABLE CRUDITE

seasonal vegetables, parmesan aioli

\$18

### EAST COAST OYSTERS\*\*

half dozen, leche de tigre, shallot and cucumber mignonette

\$27

### SHRIMP COCKTAIL

spicy cocktail sauce, old bay, lemon, chervil

\$33

### STRACCIATELLA

marinated heirloom tomatoes, pistachio pesto, toast

\$20

### GREEN SALAD

shaved radish, pecorino, pine nut bread crumb, sherry vinaigrette

\$18

### BLUEFIN TUNA TATAKI\*

spicy mayo, crispy shallots, cilantro

\$32

### SAKE CURED SALMON\*

truffle ponzu, sesame, scallions

\$22

### HAMACHI CRUDO\*

roasted sweet baby pepper, pickled jalapeno, lychee

\$25

### LOCAL CEVICHE\*

avocado, fresno chili, red onion, cancha, sweet potato, leche de tigre

\$22

### WAGYU TATAKI\*

ponzu, lotus root, scallions, arugula

\$36

### BEEF TARTARE\*

multigrain toast, french mustard, capers, cornichon, crème fraiche

\$24

### TUNA TARTARE\*

cornichon, capers, cucumber, fennel pollen, aleppo chili, toast

\$24

## SIDES

### HAND CUT STEAK FRIES

\$18

### PAN ROASTED MUSHROOMS

\$18

### BABY CARROTS

\$18

### JAPANESE EGGPLANT

\$18

### 2 EGGS - STYLE

\$10

### 2 SLICES HOUSEMADE BACON

\$15

JALAPENO CHEDDAR CORNBREAD \$15

## SHELLFISH

### NORWEGIAN KING CRAB LEGS & CLAW

Minimum 16oz

\$13 PER OZ

### 3 LB MAINE LOBSTER

steamed - drawn butter, grilled lemon

\$MP

## BRUNCH

### CHOOSE YOUR OWN BENEDICT:

soft poached egg, red watercress, multigrain bread, bearnaise

### SPINACH & AVOCADO

\$20

### LOBSTER

\$27

### BACON

\$22

### SMOKED SALMON

\$25

### SOFT SCRAMBLED EGGS

sare wheat toast, housemade bacon, whipped whey butter

\$20

### TRUFFLE SUPPLEMENT (3 GRAMS)

\$15

### CAVIAR SUPPLEMENT (5 GRAMS)

\$29

### DUCK STEAK AND EGGS

miso glazed, two sunny eggs, toasted sesame, scallions

\$37

### STEAK FRITES

10oz G.O.P. strip

\$59

### LOBSTER ROLL

toasted brioche, steak fries

\$41

### GUAVA CREAM CHEESE WAFFLE

maple butter, berries

\$21

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

\*\* If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

\*Klaw Miami adds a 20% service charge to guests bills