Cocktails

Specialty Cocktails

LONG GLASS 15
PITCHER 58
BOWL 300

FULL BAR AVAILABLE

WORLD FAMOUS NIKKI BEACH MOJITO

Flavors: Classic, Strawberry, Mango and Coconut

CAIPIRINHA

Cachaça | lime | sugar | lemon lime spritz

CAIPIROSKA

Vodka | lime | sugar | lemon lime spritz

CARIBBEAN RUM PUNCH

Don Q Silver | Don Q Coco | fresh juices | grenadine

JALAPEÑO CUCUMBER MARGARITA

Tequila | agave | fresh lime juice | muddled with fresh jalapeños and cucumbers

KETEL ONE BOTANICAL COOLERS

Choice of: Peach & Orange Blossom | Cucumber & Mint | Grapefruit & Rose | topped with soda

Frozen Drinks

FROSÉ 12

Rosé wine| vodka | blended organic berries

SAINT BARTH RUM RUNNER 13

Light and dark rum | blackberry liqueur | banana liqueur | grenadine

PIÑA COLADA 13

Rum | pineapple juice | crème de coconut

BLENDED DAIQUIRIS 13

Rum with your choice of strawberry | mango | lime

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Seasonal Cocktails

KOH SAMUI COCONUT COLADA 22

Fresh coconut water | coconut meat | Rumchata blended | served in a young coconut

MOSCOW MULE 14 MUG / 150 MEGA MUG

Ketel One vodka | lime juice | ginger beer

APEROL SPRITZ 13

Aperol | sparkling wine

HERBAL SPRITZ 12

Belvedere vodka | aperol | rosemary | orange slice | tonic | lemon lime spritz

CUCUMBER SPRITZ 15

Belvedere vodka | dry vermouth | St. Germain | cucumber slices | tonic | lemon lime spritz

Champagne & Wine

SAINT TROPEZ ROSSINI 15

Champagne | fresh muddled strawberries | sugar | on ice

MARBELLA SANGRIA CARAFE 35

Your choice of red | white | rosé

WINE SELECTIONS 10

Your choice of house red | white | rosé

PROSECCO BY THE GLASS 13

MOËT & CHANDON BRUT IMPERIAL BY THE GLASS 24

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Non-Alcoholic Drinks

Healthy Juices

FRESHLY SQUEEZED FLORIDA ORANGE JUICE 6

IMMUNE BOOSTER 7.95

Carrot | orange | ginger

THE ENERGIZER 7.95

Grapefruit | apple | ginger

Mocktails

VIRGIN MOJITO 10

Lemonade | muddled limes | sugar | fresh mint | topped off with Sierra Mist

Your choice of Strawberry | Mango | Coconut

VIRGIN CUCUMBER MINT SPRITZ 10

Sparkling lemonade | muddled cucumber | mint

Coffees

	REGULAR	LARGE
Latte	3.50	4
Espresso	2	3
Americano	2.50	3
Iced Americano	2.50	3
Iced Latte	3.50	4
Coffee Frappuccino	4	
Vanilla Frappuccino	4	
Caramel Frappuccino	4	
Mocha Frappuccino	4	

Soft Drinks

Pepsi	4
Diet Pepsi	4
Sierra Mist	4
Ginger Ale	4
Goslings Ginger Beer	5
Iced Tea	3
Sparkling Lemonade	5
Red Bull	5
Sugar Free Red Bull	5
Bottled Sparkling Water	9
Bottled Large Still Water	9
Bottled Small Still Water	5

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Food Menu

Appetizers

NIKKI BEACH'S SEAFOOD CHOWDER (S)(G) 12

Manhattan-style soup | fresh fish | shellfish l crostini

ARTISAN BRUSCHETTA (G)(V)(D) 18

Farm tomatoes | onions | garlic | basil | extra virgin olive oil | arugula | toasted focaccia | shaved Parmesan cheese

ADD PROSCIUTTO 6

KEY WEST CONCH FRITTERS (G)(S) 15

Conch fritters | mango sweet chili | lemon zest tartar sauce

CALAMARI FRITTO (G)(S) 16

Lemon pepper calamari | baby spinach | spicy pomodoro sauce | tartar sauce

QUESADILLA (G)(D) 16

Grilled chicken breast | diced red onions | mixed peppers | cilantro | sharp cheddar | Monterey jack | sour cream | guacamole | pico de gallo | corn tortilla crisps

BURRATA CAPRESE (V)(N)(G)(D) 17

Burrata | basil pesto | cherry tomato | green tomato | kumato tomato | beef tomato | balsamic glaze | focaccia bread | red onion | extra virgin olive oil | rocket leaves | lemon salt

JUMBO LUMP CRAB CAKES (G)(S) 23

Jumbo lump crab | avocado mousse | pineapple chutney

TEMPURA SHRIMP TACOS (S)(G) 23

Shrimp tempura | flour tortillas | farm tomatoes | lettuce | avocado | lime aioli

GLUTEN FREE SHRIMP TEMPURA TACOS (S) 24

Shrimp rice flour tempura | blue corn tortillas | farm tomatoes | lettuce | avocado | lime aioli

MARBELLA SHRIMP PIL PIL (S)(A)(G) 26

Sautéed shrimp | extra virgin olive oil | sliced garlic | cherry tomatoes | parsley | chili flakes | white wine | focaccia bread

(G) GLUTEN (N) NUTS **(A)** ALCOHOL **(S)** SHELLFISH **(V)** VEGETARIAN **(D)** DAIRY
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Salads

MIAMI BEACH CHICKEN CAESAR SALAD (G)(D) 16

Chicken | baby gem leaves | Nikki Beach's signature Caesar dressing | rustic croutons | Parmesan cheese

NIKKI BEACH'S SALAD (D) 17

Cured smoked salmon | mixed greens | cantaloupe melon | port wine figs | black olives | Parmesan cheese | grape tomatoes | lemon | extra virgin olive oil

SEXY SALAD (S)(G) 26

Lobster | shrimp | crab meat | kanikama | avocado | mango | cucumber | field greens | tobiko | spicy mayonnaise

TRI-COLOR QUINOA SALAD (D) 23

Seared ahi tuna | baby arugula | cucumbers | feta cheese | green pepper | red onion | grape tomatoes | lemon | extra virgin olive oil

Raw Bar

TUNA TOSTADA*(G) 18

Tuna | wonton chips | jalapeno | spicy mayo | sesame seeds | Fresno peppers

HAWAIIAN TUNA POKE*(N) (G) 20

Tuna | avocado | seaweed | macadamia nuts | sesame seeds | ginger | shaved coconut | poke dressing

Platters

PORTO HELI GREEK PLATTER (G)(D) (FOR 1-2 PEOPLE) 34

Naan bread | hummus | falafel | baba ganoush | mixed olives | feta cheese | assorted vegetables

MIAMI BEACH PLATTER (S)(G)(D) (FOR 3-4 PEOPLE) 80

Key West Conch Fritters | Calamari Fritto | Artisan Bruschetta | Angus Beef Sliders | Shrimp Tempura Tacos | French Fries

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Main Courses

ANGUS BEEF SLIDERS (G)(D) 18

Angus beef | mini brioche buns | cheddar cheese | garden leaves | rustic fries | pickles

FRESH MOZZARELLA AND PROSCIUTTO (G)(N)(D) 17

Buffalo mozzarella cheese | Prosciutto di Parma | toasted focaccia | roasted tomatoes | basil pesto dressing

MIAMI CUBAN SANDWICH (G)(D) 16

Roasted pork | baked ham | sliced pickles | Swiss cheese | mustard sauce

TEMPURA FISH SANDWICH (G) 18

Toasted kaiser roll | crispy merluzzo | lettuce | tomato | spicy remoulade

VERSILIA PARMESAN CHICKEN SANDWICH (G)(D) 16

Chicken breast | focaccia bread | provolone cheese | Parmesan cheese | marinara sauce | mixed greens | tomatoes

NIKKI BEACH'S FAMOUS CHICKEN SATAY (G)(N) 25

Sesame marinated chicken strips | Asian vegetables | spicy peanut sauce | steamed jasmine rice

SPAGHETTI AUX FRUITS DE MER (G)(S) 28

Sautéed shrimp | clams | mussels | sliced garlic | grape tomatoes | extra virgin olive oil | red pepper flakes

PENNE BURRATA (V)(G)(D) 24

Burrata cheese | penne | farm tomato sauce | basil | garlic | olive oil

DUBAI GRILLED CAULIFLOWER (V)(N) 16

Cauliflower | green harissa | sliced almonds | golden raisins | marinated olives | arugula | Feta cheese | garden herbs | lemon and tahini dressing

SALMON WITH TERIYAKI GLAZE 29

Scottish salmon | shiitake mushrooms | bok choy | shredded carrots | shredded cabbage | sliced red pepper | snow peas | teriyaki | steamed jasmine rice

STEAK FRITES 40

Skirt steak | cured peppers | chimichurri sauce | seasoned fries

KING CRAB LEGS (S)(D) MP

King Crab legs | grilled farm vegetables | steamed jasmine rice | melted butter

LOBSTER RAVIOLI (S)(D)(G)(A) 40

House-made ravioli | Maine lobster | fresh tomatoes | sherry wine cream sauce

Sides

FRENCH FRIES (V) 6	GARDEN SALAD (V) 6	FRIED YUCA (V) 6	QUINOA (V) 6	SWEET POTATO FRIES (V) 8

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Pizza

MARGHERITA (G)(V)(D) 16

Mozzarella cheese | farm tomato sauce | basil

PEPPERONI (G)(D) 17

Pepperoni | mozzarella cheese | farm tomato sauce

TALEGGIO PROSCIUTTO PIZZA (G)(D) 17

Taleggio cheese | mozzarella cheese | prosciutto crudo | arugula | extra virgin olive oil | shaved parmesan cheese

HAWAIIAN (G)(D) 18

Fresh pineapple | ham | farm tomato sauce | mozzarella cheese

CAPRICCIOSA (G)(D) 17

Mushrooms | Kalamata olives | artichokes | baked ham | farm tomato sauce | mozzarella cheese | Parmesan cheese

NIKKI BEACH'S TARTUFI (G)(D) 17

White truffle oil | ricotta cheese | mozzarella cheese | Kalamata olives | mushrooms

VEGETARIAN (G)(D) 17

Mozzarella cheese | grilled zucchini | squash | roasted peppers | mushrooms | farm tomato sauce | spinach | artichokes

CARNIVORE (G)(D) 20

Mozzarella cheese | Red Devil sauce | Wagyu meatballs | pepperoni | sweet sausage | roasted red peppers | red onion | grape tomatoes | farm tomato sauce

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Sushi Specials

STEAMED EDAMAME (V) 8

Malden sea salt | togarashi seasoning

ASIAN WAKAME SALAD (V) 10

Japanese cold seaweed salad

SASHIMI*(S) (2 PIECES PER ORDER) 8

Choice of tuna, salmon, eel, shrimp, hamachi | wasabi aioli | pickled ginger | key lime ponzu

NIGIRI*(S) (2 PIECES PER ORDER) 8

Choice of tuna, salmon, eel, shrimp, hamachi | wasabi aioli | pickled ginger | key lime ponzu

Sushi Platters

NIKKI BEACH'S SUSHI DRAGON* (S)(G) 80

Ibiza Rainbow Roll | Saint Barth Salmon Roll | 6 Nigiri | 6 Sashimi | Asian Wakame Salad | pickled ginger | wasabi | light soy sauce

Sushi Rolls

HAMACHI ROLL* 18

Yellowtail hamachi | salmon slices | avocado | wasabi | smoked oshinko | chives | Himalayan salt | crispy quinoa

MARBELLA SPICY TUNA ROLL* (G) 16

Diced tuna | avocado | tempura flakes | chives | nori flakes | toasted sesame seeds | eel sauce | spicy mayo

SAINT BARTH SALMON ROLL* (D) 20

Fresh salmon | smoked salmon | avocado | cucumber | chives | cream cheese | ikura

SOBE VEGETARIAN ROLL (V)(N) 18

Cucumber | avocado | mango | lettuce | asparagus | ashinko | wasabi aioli

SAINT TROPEZ FANTASY ROLL (S)(G) 20

Tempura shrimp | crab meat | avocado | mango | spicy mayo | eel sauce

UNAGI ROLL (G) 19

Grilled eel | avocado | tempura kanikama | mango

IBIZA RAINBOW ROLL* (D)(G) 19

Tuna slices | salmon slices | kanikama | cream cheese | asparagus | avocado slices

MIAMI BEACH MOJITO ROLL (S) 22

Spicy crab meat | avocado | cucumber | fresh mint | mango | lime soy wrap | mojito mayo

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Desserts

ICE CREAM 9
Vanilla | Chocolate | Strawberry

SORBET 9
Mango | Lime | Raspberry

VANILLA-INFUSED CRÈME BRÛLÉE 11

CHOCOLATE CAKE 12

KEY LIME PIE 11

NEW YORK STYLE CHEESECAKE 12

AFFOGATO 10

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Wines

Rosé Wine

CÔTES DE PROVENCE | FRANCE	750ML	1.5L
83 Rue de St. Tropez	40	
O d'Azur	45	
Château La Gordonne	50	
Miraval	50	120
La Mascaronne	50	130
Château d'Esclans Whispering Angel	65	150
Château d'Esclans Rock Angel	80	175
M Minuty Rosé	80	170
Minuty Rosé Et Or	90	200
Minuty 281	135	
Château d'Esclans Les Clans	175	

Large Format Rosé

	3L
83 Rue De Saint Tropez	300
La Mascaronne	300
Chateau d'Esclans Whispering Angel	400
Château d'Esclans Rock Angel	450
Chateau d'Esclans Garrus	1000

Prosecco

	750ML
Stellina di Notte	100

House Wine By the Glass

Red | White | Rosé	10

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White Wine

ARGENTINA

Graffigna I Pinot Grigio	40

AUSTRALIA

Jacob's Creek Reserve I Chardonnay	40

FRANCE

Mount Cadet I White Bordeaux	40
La Siliceuse I Sancerre	45
Georges Duboeuf I Pouilly Fuisse	70

ITALY

Barone Fini I Pinot Grigio	45
Santa Margherita I Pinot Grigio	65

NEW ZEALAND

Brancott Estate I Sauvignon Blanc	50
Oyster Bay Marlborough I Sauvignon Blanc	55
Oyster Bay Marlborough I Chardonnay	55

USA

Eroica I Riesling	60
Charles Krug I Sauvignon Blanc	50
Justin I Sauvignon Blanc	55
Estancia I Pinot Grigio	40
Tunnel of Elms I Pinot Grigio	40
Francis Ford Coppola I Pinot Grigio	50
Tunnel of Elms I Chardonnay	40
Etude I Chardonnay	45
Mer Soleil Silver I Chardonnay	45
Francis Ford Coppola I Chardonnay	50
Storypoint I Chardonnay	50
Charles Krug I Chardonnay	55
Sonoma-Cutrer I Chardonnay	70

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Red Wine

	750ML
ARGENTINA	
Terraza Reserva I Malbec	45
Terraza Reserva I Cabernet Sauvignon	48
Graffigna I Malbec	55
SPAIN	
Numanthia Termes | Tempranillo	68
AURSTRALIA	
Hidden Sea I Shiraz	50
FRANCE	
Domaine Poulleau Pere & Fils Bourgogne I Pinot Noir	60
Côtes De Beaune Les Mondes Rondes I Pinot Noir	75
Domaine Duseigneur I Châteauneuf-du-Pape Matteo	120
Château Fombrauge I Saint-Emilion	160
Château Montrose I Grand Cru Classe I Medoc	255
NEW ZEALAND	
Oyster Bay Marlborough I Pinot Noir	68
USA	
Francis Ford Coppola I Cabernet Sauvignon	60
Jordan I Alexander Valley I Cabernet Sauvignon	120
Cakebread Cellars I Napa Valley I Cabernet Sauvignon	185
Caymus Vineyards I Napa Valley I Cabernet Sauvignon	200
Silver Oak I Napa Valley I Cabernet Sauvignon	287
2480 Hollywood Vines & Cellars I Napa Valley I Cabernet Sauvignon	250
Far Niente, Nickel & Nickel I Napa Valley I Cabernet Sauvignon	325
Sterling Vineyards I Napa Valley I Merlot	45
St. Francis I Sonoma I Merlot	60
Duckhorn Vineyards I Napa Valley I Merlot	140
Newton Skyside Claret I Blend	50
Opus One I Napa Valley I Blend	375
Joseph Phelps Insignia I Napa Valley I Blend	450
Artesa I Carneros I Pinot Noir	52
Smoke Tree I Sonoma I Pinot Noir	60
Sonoma-Cutrer I Russian River I Pinot Noir	90
Golden Eye I Anderson Valley I Pinot Noir	126
Enroute Les Pommiers I Russian River Valley I Pinot Noir	90

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Champagnes

	750ML	1.5L
Perrier-Jouët Grand Brut	150	
Moët & Chandon Imperial	150	550
Veuve Clicquot Yellow Label	175	600
Perrier-Jouët Belle Epoque	400	850
Veuve Clicquot La Grande Dame	450	
Dom Pérignon	550	1100
Perrier-Jouët Fleur Blanc De Blanc	800	
Cristal Louis Roederer	1000	2000
Armand De Brignac Ace of Spades	1500	

CHAMPAGNE SERVED OVER ICE	750ML	1.5L
Moët & Chandon Ice Imperial	150	550
Veuve Clicquot Rich	170	
Moët & Chandon Ice Rose	175	
Veuve Clicquot Rich Rose	200	

Rosé Champagne

	750ML	1.5L
Perrier-Jouët Belle Blason Rosé	175	
Moët & Chandon Brut Rosé	175	550
Veuve Clicquot Rosé	200	650
Perrier-Jouët Belle Epoque Rosé	800	1600
Dom Pérignon Rosé	1200	2000
Cristal Louis Roederer Rosé	1500	3000

Grand Format

	3L
Pommery	1000
Moët & Chandon Brut Imperial	1200
Veuve Clicquot Yellow Label	1200
Moët & Chandon Brut Imperial Rosé	1500
Perrier-Jouët Belle Epoque Rosé	2500
Dom Pérignon	7500
Cristal Louis Roederer	10000

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Spirits

Vodka

	1L	1.75L
Helix	275	
Toast	300	
Ketel One (All flavors)	325	
Tito's	350	700
Ciroc (All flavors)	350	700
Belvedere	350	700
Absolut Elyx	350	750

tequila

	750ML	1L	1.75L
Avion		350	
Casamigos Blanco	350		
Casamigos Reposado	375		
Casamigos Añejo	400		
Casamigos Mezcal	400		
Don Julio Blanco	350		
Don Julio Reposado	375		
Don Julio Añejo	400		
Don Julio 1942	750		1600
Don Julio Blanco Magnum			750
Clase Azul	650		1400

Rum

	750ML	1L
Malibu		300
Flor de Caña 4yr		300
Don Q (Blanco, Limon, Coconut)		300
Captain Morgan		300
Ron Zacapa 23	350	

Gin

	1L
Bombay	300
Tanqueray	300
Hendrick's	350
Monkey 47	350

Whiskey

	750ML	1L
Bulleit		300
Jim Beam		300
Jack Daniel's		325
Jameson		325
Maker's Mark		350
Chivas		350
Johnnie Walker Black	350	
Johnnie Walker Blue	750	

Cognac

	750ML	1L
Hennessy V.S.		350
Martell	300	

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