

- BOTTOMLESS PACKAGE -

CAVA // MIMOSA
 ALVARHINO // ROSE // MALBEC
 BLOODY MARY
 \$40 PP

SPARKLING BOTTLE SPECIALS

SPARKLING
 Codorniu, Brut Rose, Cava,
 Catalonia, Spain N.V. \$55
 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 \$16



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

NON-ALCOHOLIC OPTIONS

PURE GREENS \$18
 Kale, Spinach, Cucumber, Celery,
 Zucchini, Romaine, Apple, Lemon
 & Ginger

CUCUMBER TARRAGON GIMLET \$12
 Cucumber Oleo, Tarragon Essence, Citrus
 R & R \$12
 Raspberry Syrup, Rosemary & Grapefruit Soda

GRAPESHOT \$18
 Grape, Lemon, Probiotics &
 Himalayan Salt

SPARKLING

CAVA, ANNA DE CODORNIU, "BLANC DE BLANCS", CATALONIA, SP N.V. Tropical and citrus notes, rich creamy texture with a long finish			\$15	\$70
BRUT CHAMPAGNE, NICOLAS FEUILLATTE, FR N.V. Crisp firm bubbles, clean finish with notes of lemon curd, pepper & baked bread			\$22	\$75*
ROSE CHAMPAGNE, PHILIPPE GONET, LE-MESNIL-SUR-OGER, FR N.V. Aromas of red fruits, floral with light spice, rich mouthfeel as its aged 3 years on lees			\$32	\$155

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
RIESLING, HEINRICHSHOF, ZELTINGER, MOSEL, GERMANY 2021 Light bodied, bright and crisp acidity, pure expressions of stone fruits and lime, gentle minerality			\$15	\$71
BORDEAUX BLANC, CHATEAU GRAVILLE-LACOSTE, GRAVES, FR 2022 Crisp, fresh, and refreshing with notes of citrus, cut grass, and subtle tropical fruits			\$19	\$88
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
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RED

PINOT NOIR, LINGUA FRANCA "AVNI", WILLAMETTE VALLEY, OR 2021 Strawberries drizzled with chocolate, violets and oregano come through the exotic nose			\$20	\$96
TEMPRANILLO, EGUREN UGARTE, RESERVA, RIOJA, SP 2016 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 2021 Dark ripe cherry, black plum, juicy and medium+ body, finishes with cedar, blackberry confit and black olive			\$19	\$105
MERLOT & CABERNET, G D'ESTOURNEL, MEDOC, FR 2019 Vibrant and silky, blackcurrant and violet, savory herbs and structure with a long finish			\$28	\$131
MALBEC, CUVELIER LOS ANDES, UCO VALLEY, ARG 2019 Intense cassis, black cherry and blueberries, grippy tanins, full bodied and deep colored wine			\$16	\$75

THE ROOFTOP

BY *Klaw*

FROM THE SEA

ADD KLAW CAVIAR +\$125

SHELLFISH PLATTER**

\$120

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

KLAW TOWER**

\$265

one 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

CAVIAR SERVICE

with devilled 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

\$18

seasonal vegetables, parmesan aioli

STRACCIATELLA

\$20

local honey, maldon sea salt, multigrani toast

GREEN SALAD

\$18

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

EAST COAST OYSTERS**

\$27

half dozen, leche de tigre, shallot and cucumber mignonette

BLUEFIN TUNA TATAKI*

\$32

spicy mayo, crispy shallots, cilantro

SAKE CURED SALMON*

\$22

truffle ponzu, sesame, spring onion

HAMACHI CRUDO*

\$25

roasted sweet baby pepper, pickled jalapeno, lychee

LOCAL CEVICHE*

\$22

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

WAGYU TATAKI*

\$40

ponzu, lotus root, scallions, arugula

BEEF TARTARE*

\$24

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

SIDES

HAND CUT STEAK FRIES

\$18

PAN ROASTED MUSHROOMS

\$18

BABY CARROTS

\$18

JALAPENO-CHEDDAR CORNBREAD

\$15

SHELLFISH

NORWEGIAN KING CRAB LEGS & CLAW

\$11 PER OZ

Minimum 16oz

3^{LB} MAINE LOBSTER

\$MP

steamed - drawn butter, grilled lemon

BRUNCH

CHOOSE YOUR OWN BENEDICT:

soft poached egg, red watercress, multigrani bread, bearnaise

SPINACH & AVOCADO

\$20

BACON

\$22

SMOKED SALMON

\$25

LOBSTER

\$27

SOFT SCRAMBLED EGGS

\$20

sare wheat toast, housemade bacon, whipped whey butter

TRUFFLE SUPPLEMENT (3 GRAMS) \$15

DUCK STEAK AND EGGS

\$37

miso glazed, two sunny eggs, toasted sesame, scallions

STEAK FRITES

\$64

10oz Greater Omaha Packers strip, steak fries

LOBSTER ROLL

\$41

toasted brioche, steak fries

GUAVA CREAM CHEESE WAFFLE

\$21

maple butter, berries

*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