

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

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 NV

Aromas of red fruits, floral with light spice, rich mouthfeel as its aged 3 years on lees

\$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

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 2019

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

<b>SHELLFISH PLATTER**</b>	<b>\$120</b>	<b>KLAW TOWER**</b>	<b>\$265</b>
one dozen oysters, 1/2 Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette		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, moldon sea salt. multigrain 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

TUNA TARTARE\* \$24  
avocado, toasted sesame, radish, rice cracker

ARTISAN CHEESE PLATE \$28  
selection of 3 cheeses, housemade accoutrements

SIDES

HAND CUT STEAK FRIES	\$18	CAULIFLOWER STEAK	\$15
PAN ROASTED MUSHROOMS	\$18	JAPANESE EGGPLANT	\$15
BABY CARROTS	\$18	2 EGGS - STYLE	\$10
JALAPENO CHEDDAR CORNBREAD	\$15	2 SLICES HOUSEMADE BACON	\$15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incease 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