

THE  
R O O F T O P  
BY *klaw*

Wifi: welcome!

@klawrestaurant

/klawrestaurant

# HAPPY HOUR

TUESDAY & WEDNESDAY 5:00PM - CLOSE  
THURSDAY - SATURDAY 5:00PM - 7:00PM

## SNACKS

\$12

1/2 DOZEN OYSTERS\*\*  
LOBSTER GOUGERES (Two)  
BAR SNACK PLATE  
BEEF TACOS (Two)\*  
TRUFFLED DEVILED EGGS  
BEEF TARTARE TOAST\*  
STRACCIATELLA  
WARMED OLIVES

## ENTREES

MAINE LOBSTER ROLL \$29  
OLD BAY MAYO & FRIES  
STRACCIATELLA B.L.T. \$25  
OLD BAY SEASONED FRIES  
10oz STRIPLOIN \$47  
CHOICE: SIDE GREEN SALAD OR FRIES

## SPIRIT SELECTION

\$8

\*MARTINIS NOT INCLUDED\*

E11EVEN VODKA  
BACARDI RUM  
SIPSMITH GIN  
ILEGAL MEZCAL  
HERRADURA TEQUILA  
OLD FORESTER BOURBON

## BOTTLE SPECIALS

### SOMMELIER SELECTION OF THE DAY

White, Red & Sparkling  
\$51

## WINE

\$8

WHITE  
RED  
SPARKLING  
ROSE

## BEER

\$6

TULUM LAGER  
ORIGINAL SIN CIDER  
BENGALI IPA  
NON-ALCOHOLIC BEER

## COCKTAILS \$10

\*NO MODIFICATIONS ALLOWED\*



### ELLEN'S MELONS

Jasmine Tea infused Sipsmith Gin, Lemon,  
Honey, Watermelon Juice



### PEACH COBBLER

Ketel 1 Peach & Orange Blossom, Creme de  
Mure, Dry Vermouth, Citrus



### TRIP TO OAXACA

Herradura Tequila, Mezcal, Chinola, Mole  
Bitters, Lime, Chipotle Salt



### NASHI HIGHBALL

Old Forester Bourbon, St George Spiced  
Pear, Golden Peach-Tea Syrup, Citric, Club  
Soda



### CARIÑO

Bacardi Silver & 8yr Rums, Pineapple,  
Coconut, Lime, Madeira Wine



### COCKTAIL OF THE WEEK

\*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, blood or have immune disorders you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Klaw Miami adds a 20% service charge to guests bills