

## SPARKLING BOTTLE SPECIALS



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



## THE SPRITZ \$16



**THE FLORISIAN**  
St. Germain, Cucumber Oleo,  
Citrus, Bubbles



**SEÑORITA**  
Strawberry & Chamomile  
Infused Aperol, Bubbles



**HOLIDAY TAN LINES**  
Passion Fruit, Campari, Bubbles

## 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

**CHAMPAGNE, GASTON BELVINE, BRUT, N.V.**

Pale yellow with strong effervescence, delicate nose of white fruit and citrus

\$25

\$99

### 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, CHATEAU GRAVILLE-LACOSTE, GRAVES, FR 2022**

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

\$19

\$88

**CHABLIS, DOMAINE LAROCHE "ST MARTIN", BURGUNDY, FR 2023**

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 2023**

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

\$15

\$70

### RED

**PINOT NOIR, LINGUA FRANCA "AVNI", WILLAMETTE VALLEY, OR 2022**

Strawberries drizzled with chocolate, violets and oregano come through the exotic nose

\$20

\$96

**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\*\*

\$120

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

### KLAW TOWER\*\*

\$265

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 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

\$18

seasonal vegetables, parmesan aioli

### EAST COAST OYSTERS\*\*

\$27

half dozen, leche de tigre, shallot and cucumber mignonette

### SHRIMP COCKTAIL

\$33

spicy cocktail sauce, old bay, lemon, chervil

### STRACCIATELLA

\$20

marinated heirloom tomatoes, pistachio pesto, toast

### GREEN SALAD

\$18

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

### BLUEFIN TUNA TATAKI\*

\$32

spicy mayo, crispy shallots, cilantro

### SAKE CURED SALMON\*

\$22

truffle ponzu, sesame, scallions

### 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\*

\$36

ponzu, lotus root, scallions, arugula

### BEEF TARTARE\*

\$24

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

### TUNA TARTARE\*

\$24

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

## SIDES

### HAND CUT STEAK FRIES

\$18

parmesan, truffle

### PAN ROASTED MUSHROOMS

\$18

herb butter

### BABY CARROTS

\$18

honey, harissa, pine nuts

### JAPANESE EGGPLANT

\$18

miso glaze, sesame seeds

### 2 EGGS - STYLE

\$10

choose: poached, scrambled, or sunny side up

### 2 SLICES HOUSEMADE BACON

\$15

kurobuta

JALAPENO CHEDDAR CORNBREAD \$15  
honey butter

\*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