

# UNLIMITED BEVERAGE PACKAGES

two hour package

## BUBBLES PACKAGE - \$38

Per Person

### WINES & BUBBLES

Freixenet Cava, Blanc de Blancs, Spain

Nortico, Alvarinho, Portugal  
Famille Perrine, Red Blend, France  
Triennes Mediterrane, Rose, France

### COCKTAILS

Mimosa  
Senorita



## CHAMPAGNE PACKAGE - \$58

Per Person

### WINES & CHAMPAGNE

Laurent-Perrier, La Cuvee Blanc, Champagne

Catena, Chardonnay, Argentina  
Eguren Ugarte, Rioja Reserva, Spain  
Triennes Mediterrane, Rose, France

### COCKTAILS

It's 1 O' Clock Somewhere  
The Slow Burn

## THE SPRITZ \$15



### THE FLORISIAN

St. Germain, Cucumber Oleo,  
Citrus, Bubbles



### SEÑORITA

Strawberry & Chamomile  
Infused Aperol, Bubbles



### HOLIDAY TAN LINES

Passion Fruit, Campari, Bubbles

## BREAKFAST MARGARITAS \$17



### 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 BELVGINE, 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

\$15

\$70

### 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

dozen oysters, 1/2 Maine lobster, three chilled Australian 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

## AMUSE

FOR THE TABLE

### JALAPENO CHEDDAR CORNBREAD

honey butter

## 1ST COURSE

CHOICE OF

### EAST COAST OYSTERS\*\*

half dozen, leche de tigre, shallot and cucumber mignonette

### STRACCIATELLA

marinated heirloom tomatoes, pistachio pesto, toast

### HAMACHI CRUDO\*

roasted sweet baby pepper, pickled jalapeno, lychee

### BEEF TARTARE\*

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

## 2ND COURSE

CHOOSE YOUR OWN BENEDICT

soft poached egg, red watercress, multigrain bread, bearnaise

### SPINACH & AVOCADO | LOBSTER

### BACON | SMOKED SALMON

## 3RD COURSE

CHOICE OF

### STEAK FRITES

8oz skirt steak, plain fries

### BRANZINO

coal roasted, marinated tomatoes, sauce velez

### PUMPKIN SPICED FRENCH TOAST

brioche, pumpkin puree, spices, marinated berries, maple whipped cream

### 1/2 CHICKEN

salsa verde, cilantro, grilled lemon with green salad

### LOBSTER ROLL

toasted brioche, steak fries

## DESSERT

FOR THE TABLE

dessert plattter

### CHEF'S SELECTION

## ELEVATE YOUR EXPERIENCE

### NORWEGIAN KING CRAB LEGS & CLAWS (8OZ) \$104

served with lemon garlic butter

"Our Norwegian King Crab is flown in live from the pristine Barents Sea and kept fresh in our iconic rooftop tank. Come see them for yourself!"

### TOMAHAWK \$250

Braunvieh 35oz

### STRIPLOIN \$165

American Wagyu 16oz

"Our King Crab and beef programs are our crown jewels, producing the very best, sustainably sourced cuts and crustaceans. Our masterful chefs push the boundaries to craft dishes teeming with unique flavors. It's the ultimate surf and turf."

\$68 PER PERSON

\*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