BY Klaw

HAPPY HOUR

MONDAY - SUNDAY 4:00pm - 7:00pm



BOTTLE SPECIALS

Patriarche, Brut Rose, Cremant de Bourgogne. France N.V.

\$14

\$10

\$55



SNACKS

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

ROAST BEEF SLIDERS (TWO)

HORSERADISH MAYO & CORNICHON

\$22

ENTREES

MAINE LOBSTER ROLL \$29 OLD BAY MAYO & FRIES STRACCIATELLA B.L.T. \$25 OLD BAY SEASONED FRIES 8 oz GOP SKIRT STEAK

CHOICE: SIDE GREEN SALAD OR FRIES

BY THE GLASS

\$10

\$45

WHITE ROSE RED BLEND CAVA

BEER

\$6

AYINGER BRAUWEISSE BENGALIIPA NON-ALCOHOLIC BEER

MARTINIS NOT INCLUDED HAKU

WARMED OLIVES

SPIRIT SELECTION

BACARDIRUM SIPSMITH GIN ILEGAL MEZCAL HERRADURA TEQUILA OLD FORESTER BOURBON

COCKTAILS \$12

NO MODIFICATIONS ALLOWED



ELLEN'S MELONS

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



PEACH COBBLER

Ketel One Vodka, Creme de Mure. Peach & Rosemary, Dry Vermouth



TRIP TO OAXACA

Herradura Reposado, Ilegal Mezcal, Chinola, Mole Bitters, Lime, Tajin



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





THE

ROOFTOP

BY Klaw

JOIN US FOR "TASTE OF KLAW"

TUESDAY - SATURDAY 6:00pm - 7:30pm TASTING MENU \$88/PP

SERVED IN THE MAIN DINING ROOM

SCAN TO RESERVE AT KLAW RESTAURANT TODAY!











*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 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