THE

# BY Klaw

# "TASTE OF KLAW"

WEDNESDAY - SATURDAY 6:00рм - 7:30рм 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



# **HAPPY HOUR**

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



## **BOTTLE SPECIALS**

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

\$55



#### SNACKS

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

#### \$16

ROAST BEEF SLIDERS (TWO)

HORSERADISH MAYO & CORNICHON

\$22

\$10

#### **ENTREES**

MAINE LOBSTER ROLL \$29 OLD BAY MAYO & FRIES STRACCIATELLA B.L.T. \$25

OLD BAY SEASONED FRIES

8 oz GOP SKIRT STEAK \$45

CHOICE: SIDE GREEN SALAD OR FRIES BY THE GLASS

### SPIRIT SELECTION

\*MARTINIS NOT INCLUDED\*

HAKU **BACARDIRUM** SIPSMITH GIN ILEGAL MEZCAL HERRADURA TEQUILA OLD FORESTER BOURBON

#### \$10

ALVARINHO WHITE ROSE RED BLEND CAVA

BEER \$6

AYINGER BRAUWEISSE **BENGALLIPA** NON-ALCOHOLIC BEER



# COCKTAILS \$12

\*NO MODIFICATIONS ALLOWED\*



#### **ELLEN'S MELONS**

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



#### PEACH COBBLER

Haku 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









