

# HARBORWOOD

## URBAN KITCHEN

### CORAVIN SELECTION

|  |    |    |   |    |    |
|--|----|----|---|----|----|
| Chardonnay, William Hill Bench Blend<br>Napa Valley, California  | 24 | 76 | Cabernet Sauvignon, Gallo Signature Series<br>Napa Valley, California | 27 | 80 |
| Pinot Noir, Lange Three Hills Cuvée<br>Willamette Valley, Oregon | 25 | 77 | Cabernet Sauvignon, Penfolds Bin 704<br>Napa Valley, California       | 22 | 75 |
| Red Blend, BV Tapestry, Napa Valley, California                  | 29 | 84 |   |    |    |

### COCKTAILS

#### CUCUMBER IN PARADISE 15

Fords Gin,  
cucumber water, fresh mint  
lime juice, simple syrup  
cucumber ribbon

#### WATERMELON WELL 15

Diplomático Planas Rum  
watermelon puree, fresh lime  
triple sec, simple syrup  
sliced watermelon

#### OG MANHATTAN 15

Old Forester Rye Whiskey  
Amaro Montenegro, sweet  
vermouth, orange peel  
& dark cherry

#### PINEAPPLE EXPRESS 16

Grey Goose Vodka  
Giffard Elderflower, fresh lemon  
simple syrup, pineapple juice  
torched pineapple

#### PALOMITA 15

Familia Camarena Silver Tequila  
Giffard Pamplemousse, fresh lime  
agave syrup, rosemary, soda  
and torched rosemary

### WHITE WINE

#### CHAMPAGNE & SPARKLING

|   |    |     |
|---|----|-----|
| Prosecco, La Marca, Italy                                 | 12 | 45  |
| Sparkling Cuvee, J Vineyards, CA                          | 16 | 64  |
| Laurent-Perrier Splits                                    |    | 25  |
| Laurent-Perrier "La Cuvee" Champagne<br>Champagne, France |    | 75  |
| Laurent-Perrier Rosé Champagne<br>Champagne, France       |    | 100 |
| Bollinger SP Cuvee Brut, France                           |    | 100 |

#### WHITE & ROSÉ

|   |    |     |
|---|----|-----|
| Riesling, Dr. Loosen "Gray Slate"<br>Mosel, Germany                                   | 12 | 45  |
| Rosé, Fleur De Mer<br>Côtes De Provence, France                                       | 12 | 45  |
| Rosé, Maison No. 9<br>Méditerranée IGP, France  | 15 | 60  |
| Pinot Gris, J Vineyards<br>California   | 12 | 45  |
| Pinot Gris, Ponzi<br>Willamette Valley, Oregon  | 14 | 56  |
| Sauvignon Blanc, Squealing Pig<br>New Zealand   | 12 | 45  |
| Sauvignon Blanc, Groth<br>Oakville, Napa Valley                                       | 16 | 60  |
| Sancerre, Patient Cottat VV<br>Loire Valley, France                                   |    | 55  |
| Chardonnay, Talbott<br>Sleepy Hollow Vineyard, Estate Grown,<br>Santa Lucia Highlands | 18 | 76  |
| Chardonnay, Sonoma-Cutrer<br>Russian River Ranches                                    | 14 | 56  |
| Chardonnay, Rombauer<br>Carneros, California  |    | 75  |
| Chardonnay, Cakebread<br>Napa Valley, California                                      |    | 100 |

### RED WINE

#### REDS

|  |    |     |
|--|----|-----|
| Pinot Noir, Lyric By Etude<br>Santa Barbara, California                  | 12 | 45  |
| Pinot Noir, Ken Wright<br>Willamette Valley, Oregon                      | 17 | 62  |
| Pinot Noir, Domaine Serene<br>'Yamhill Cuvée', Willamette Valley, Oregon |    | 110 |
| Merlot, Sterling<br>Napa Valley, California                              | 16 | 64  |
| Merlot, Duckhorn<br>Napa Valley, California                              |    | 100 |
| Cabernet Sauv., Louis M. Martini<br>California                           | 12 | 45  |
| Cabernet Sauvignon, Franciscan<br>Monterey, California                   | 16 | 65  |
| Cabernet Sauvignon, Cuttings<br>The Prisoner, Napa, California           | 20 | 90  |
| Malbec, AF By Achaval Ferrer<br>Mendoza, Argentina                       | 12 | 45  |
| Super Tuscan, Brancaia Tre<br>Tuscany, Italy                             | 12 | 45  |
| Red Blend, Orin Swift, 'Papillion'<br>Napa Valley, California            |    | 100 |
| Cabernet Sauvignon, Grgich Hills Estate,<br>Napa Valley, California      |    | 120 |
| Cabernet Sauvignon, Stags' Leap Winery<br>Napa Valley, California        |    | 100 |
| Bordeaux, Chateau Laplagnotte-Bellevue<br>St. Emilion, France            |    | 85  |
| Jean L. Chave, Mon Couer<br>Cotes-Du-Rhone, France                       |    | 50  |
| Shiraz, Penfolds Bin 28 Kalimna<br>South Australia                       |    | 60  |
| Barbaresco, Paitin<br>Serraboella, Italy                                 |    | 110 |
| Brunello de Montalcino, Sant Arturo<br>Italy                             |    | 90  |

### BOTTLE

Budweiser 6  
Bud Light 6  
Heineken 7  
Corona 7  
Corona Light 7  
Leinenkugel 8  
Biscayne Bay Brewing  
Miami Pale Ale 8

### BEER ON TAP

Cigar City Jai Alai IPA 9  
Wynwood Brewery La Rubia Blonde Ale 9  
Miller Lite 7  
Stella Artois 9  
Blue Moon 7  
Sam Adams Seasonal 9

### CANNED COCKTAILS 7

Amble + Chase Rosé



High Noon Hard Seltzer  
Lime, Pineapple, Watermelon, Grapefruit  
Peach, Black Cherry, Mango  
Real Vodka ♦ Real Juice ♦ 100 Calories ♦ Gluten-Free

**HAPPY HOUR 4-6PM**

# HARBORWOOD

## URBAN KITCHEN

### APPETIZERS

Hand Pulled Chicken Empanadas 13  
Mixed With Sofrito & Mozzarella  
Chipotle Sauce

Shrimp Creole 16  
Pan Seared Shrimp Cooked in  
a Rich Tomato Ragu, Tostones

Sky High Wings 15  
Signature Buffalo Sauce  
Crumbled Blue Cheese

Cured Pork Belly Lettuce Wraps 15  
Spicy Carrot & Jicama Salad  
Tamari Compressed Cucumbers  
Yuzu Sauce

Roasted Heirloom Cauliflower 14  
Toasted Almonds, Soused Sultanas  
Crisp Capers, Romesco Sauce

Pan Seared Spanish Octopus 16  
Ginger Carrot Spread  
Roasted Fingerling Potatoes  
Smoked Pimenton, Lemon EVOO

\*Chilled Togarashi Crusted  
Ahi Tuna Tataki 18  
Yuzu Ponzu Sauce, Pickled Mushrooms  
Avocado, Lotus Root Chips

Heirloom Tomatoes  
With Burrata Cheese 17  
Compressed Watermelon, Cherry Tomatoes  
Crispy Prosciutto, Grilled Ciabatta  
Balsamic Glaze, Lemon EVOO

### ENTRÉE

Pan Seared Cajun Shrimp 28  
Creamy Lemon Saffron Risotto  
Grilled Asparagus  
Fennel Lobster Sauce

\*Pan Seared Atlantic Salmon 27  
Quinoa, & Sweet Potato Hash  
Garlic Sautéed Green Beans  
Fire Roasted Tomato Vinaigrette

Pan Roasted Chicken Breast 23  
Truffle Whipped Potatoes  
Roasted Seasonal Vegetables  
Spicy Tomato Ragu

\*Peppercorn Crusted Wagyu Sirloin 35  
Herb Crusted Fingerling Potatoes  
Roasted Cauliflower, Baby Carrots  
Cabernet Reduction

Pan Seared Potato Gnocchi 21  
Crisp Pork Belly, Cherry Tomatoes  
Green Peas, Grated Parmesan  
Carbonara Sauce

### HANDHELDS

\*Harborwood Signature Burger 16  
½ Pound Custom Beef Blend  
Leaf Lettuce, Tomato Bacon Spread  
Aged Cheddar, Secret Sauce

Char Grilled Vegetarian  
Beyond Burger On Brioche 17  
Smashed Avocado, Leaf Lettuce  
Tomato, Pickled Onions, Chipotle Aioli

Roasted Turkey Sandwich 14  
Havarti Cheese, Lettuce, Tomato  
Smoked Bacon, Herb Mayo  
On Old School Bakery Multigrain

Blackened Mahi Tacos 18  
Red Cabbage Slaw, Pickled Vegetables  
Mango Sauce

Pan Roasted Mushroom Flat Bread 17  
Truffle Cream Sauce, Caramelized Onions  
Mozzarella, Parmesan, Balsamic Glaze

### SALADS

Mixed Baby Greens 13  
Spiced Cashews, Lychee  
Cherry Tomatoes, Pineapple  
Toasted Coconut, Citrus White  
Balsamic Dressing

Chopped Romaine Salad 14  
Diced Cucumber, Olives  
Cherry Tomatoes, Stuffed Grape Leaves  
Feta Cheese, Tuscan Vinaigrette

#### Add to Salad Only

Steak 11  
Shrimp 8  
Chicken 7  
Salmon\* 12  
Tuna\* 12

### DESSERTS 9

Key Lime Tart  
Sweet Butter Crust, Vanilla Cream, Shaved Chocolate

Coconut Tres Leches  
Lady Fingers, Toasted Coconut, Passion Fruit Mousse

Chocolate Ganache Cake  
Filled With Dulce de Leche & Brandy Cherries, Milk Chocolate Mousse

Warm Red Velvet Cookie  
Vanilla Gelato

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.