

HARBORWOOD

URBAN KITCHEN

..... [**MAIN PLATES**]

Egg* & Cheddar Cheese Sandwich on English Muffin \$5

Chia Seed Parfait \$12

Passion Fruit Puree, Vanilla & Coconut Yogurt, Granola, Fresh Berries

Quinoa with Roasted Sweet Potatoes \$14

Scrambled Eggs*, Sliced Avocado, Charred Tomato Coulis

Steel-Cut Oatmeal \$10

Sultanas, Raw Sugar, Toasted Pistachios, Dried Mixed Fruits

Ropa Vieja with Poached Eggs* \$15

Slow Braised Flank Steak, Fingerling Potatoes, Roasted Corn Pico de Gallo on English Muffin, Chipotle Aioli

Las Olas Huevos \$14

Pan Fried Eggs*, Refried Black Beans, Crisp Tortillas, Salsa Verde

All-American Breakfast \$12

Three Eggs* Any Style, Smoked Bacon, Fingerling Potatoes, Side of Toast

Corn Flake Crusted Brioche French Toast \$13

Dulce de Leche Drizzle, Maldon Citrus Butter, Ginger Maple Syrup

Lemon Poppy Ricotta Pancakes \$12

Agave Nectar, Blueberry & Orange Relish

3 Egg* Omelet

Served with Fingerling Potatoes and a Side of Toast \$13

Please Select 3 Fillings from Below

Mushrooms, Tomatoes, Onions, Bell Peppers, Bacon, Cheddar, Mozzarella, American Cheese*

From the Bakery \$ 4 Each Fresh Baked Croissant House Baked Banana Bread Daily Muffin Selection	Bakery Basket Includes One of Each Bakery Item \$10
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..... [**GLOBALIST BREAKFAST**]

Includes Your Choice of One Entrée Below
All Globalist Breakfast Items are Served with Coffee, Tea or Juice

Egg* & Cheddar Cheese Sandwich on English Muffin

Chia Seed Parfait

Passion Fruit Puree, Vanilla & Coconut Yogurt, Granola, Fresh Berries

All-American Breakfast

Three Eggs* Any Style, Smoked Bacon, Fingerling Potatoes, Side of Toast

..... [**SIDES**]

Bacon (4 pieces) \$4

Toast- White, Wheat or Rye \$4

Mixed Berries \$5

Breakfast Potatoes \$4

..... [**BEVERAGES**]

Bottled Water \$6

Juices \$5

Tea \$3

Sodas \$3

Milk \$3

..... [**COFFEE**]

Drip Coffee \$2

Cappuccino: \$3.95

Americano: \$3.95

Cortadito: \$3

Double Shot Espresso \$3

Decafe Drip \$1.55

**PROUDLY SERVING
PANTHER COFFEE**



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We serve cage-free eggs.

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..... [APPETIZERS]

Argentinian-Style Pulled Chicken Empanadas \$12
Red Chili Aioli

Garlic Roasted Shrimp Tostada \$11
Grilled Tortilla, Roasted Tomatoes, Roasted
Mushrooms, Mozzarella Cheese

Sky High Wings \$13
House Made Buffalo Sauce, Crumbled Blue Cheese

Cured Pork Belly Lettuce Wraps \$13
Spicy Carrot & Jicama Salad, Tamari Compressed
Cucumbers, Chicharrones, Yuzu Cream

Pan Seared Potato Gnocchi \$11
Crisp Chorizo, Cherry Tomatoes,
House Made Carbonara Sauce

..... [MAINS]

Baby Gem Chopped Salad \$11
Torn Herbs, Crisp Plantains, Compressed Watermelon,
Spiced Pumpkin Seeds, Feta Cheese
Champagne Dressing

Mixed Baby Greens & Quinoa \$12
Soft Baby Greens, Edamame, Pomegranates, Chia Seeds,
Shaved Radish, Piquillo Vinaigrette

Add-Ons		
Chicken \$6	Shrimp \$7	Salmon* \$10

Garlic Roasted Shrimp Tacos \$14
Red Cabbage Slaw, Cider Dressing,
Spicy Yellow Pepper Sauce

Ropa Vieja Tacos \$13
Roasted Corn Pico de Gallo, Queso Fresco,
Spicy Cured Vegetables

Harborwood Signature Burger* \$16
½ lb Custom Beef Blend, Leaf Lettuce, Tomato Bacon
Spread, Aged Cheddar, Secret Sauce
Served with choice of Side Salad or Fries

Roasted Turkey Sandwich \$14
Sliced Turkey, Havarti Cheese, Sundried Tomato Spread,
Leaf Lettuce, Herb Mayo,
Served on Multigrain Bread
Served with choice of Side Salad or Fries

Three Cheese Flatbread \$12
San Marzano Tomato Sauce, Parmesan, Mozzarella,
Queso Fresco, Shaved Basil

Exotic Mushroom & Fig Flatbread \$14
Bechamel, Fig Jam, Smoked Bacon, Crumbled Blue Cheese,
Mozzarella

Pan Seared Salmon* with Fine Herbs \$24
Quinoa & Sweet Potato Hash, Garlic Sautéed Green
Beans, Fire Roasted Tomato Vinaigrette

Togarashi Grilled Shrimp \$27
Served Over Cured Pork Belly Fried Rice
with Lump Crab Meat in a Fennel Lobster Sauce

Pan Roasted Chicken Breast \$19
Congri Rice, Sweet Plantains with Dark Rum Glaze,
Creole Sauce

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[COCKTAILS]

Batched Cocktails/Pouches \$10

You Drive Me Coconutz

Havana Club Rum, Coconut, Amaro, Aperitif

Hot Tamale

Omeca Altos Tequila, Fresh Cucumber Juice, Fresh Lime Juice, Jalapeno, Dill

Gold Rush

Redemption Bourbon, Honey, Fresh Lemon Juice

Kiwi Be Friends?

Grey Goose Vodka, St Germain, Kiwi, Lemon grass, Coconut Water, Fresh Lemon Juice

Today's Payday

Bulleit Bourbon infused with Peanuts, Chocolate, Payday Candy Bar

Set Sail Spritz

St Germain, Vermouth, Aperitif, Mint, Lemon, Bubbles

Drop Anchor Spritz

Martini & Rossi Bitter, Lillet Rose, Strawberries, Basil, Bubbles

Canned Cocktails \$5

Jose Cuervo Margarita
Frisky Whiskey- Whiskey Lemonade
Funky Buddha Seltzers

Sparkling Wine in a Can:

Underwood- Rose & White- \$8

[BEER]

Beers on Tap \$7

Cigar City Jai Alai Ipa
Cigar City Maduro Brown Ale
Funky Buddah Floridian Hefenweisen
Wynwood Brewery La Rubia Blonde Ale
Oskar Blues Mamas Little Yella Pilsner

Bottled Beer \$4

Peroni
Budweiser
Miller Lite
Heineken
Corona

[NON-ALCOHOLIC]

Bottled Beverages \$5

Fever Tree Ginger Beer
Three Cents Pink Grapefruit Soda

Sodas \$3

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
MUG Root Beer
Tonic
Club Soda

Juices

Cranberry Juice \$5
Pineapple Juice \$5
Apple Juice \$5
Lemonade \$5
Orange Juice \$5
Grapefruit Juice \$10
Honey Dew Melon \$10
Cucumber \$10

Panther Coffee & Tea

Double Shot Espresso \$3.00
Cappuccino \$3.95
Americano \$3.50
Latte \$3.95
Cortadito \$3
Cold Brew Nitro \$4.75
Cold Brew Nitro + Milk \$6

[CHAMPAGNE]

Champagne & Sparkling Wine

Prosecco, Mionetto, Italy Glass \$8 | Bottle \$35
Sparkling, Chandon Rose, California 187 MI \$10
Sparkling, Chandon Brut, California 187 MI \$10

[WINES]

White & Rosé

Riesling, Chateau Ste. Michelle, Columbia Valley, Washington Glass \$10 | Bottle \$40
Rose, Fleurs De Prairie, Cotes De Provence, France Glass \$8 | Bottle \$35
Pinot Grigio, Villa Alpini, Italy Glass \$10 | Bottle \$40
Sauvignon Blanc, Squealing Pig, New Zealand Glass \$8 | Bottle \$35
Arinzano, Chardonnay, Spain Glass \$8 | Bottle \$35

Reds

Pinot Noir, Lyric By Etude, Santa Barbara, California Glass \$10 | Bottle \$40
Merlot, Decoy, Sonoma County, California Glass \$15 | Bottle \$67
Red Blend, Unshackled, The Prisoner, California Glass \$15 | Bottle \$67
Cabernet Sauvignon, The Stag, Paso Robles, California Glass \$10 | Bottle \$40
Malbec, Af By Achaval Ferrer, Mendoza, Argentina Glass \$8 | Bottle \$35

Premium By the Glass

Sauvignon Blanc, Letter B By Brancott 2018, New Zealand Glass \$16 | Bottle \$67
Chardonnay, Stags' Leap Winery 2018, Napa Glass \$16 | Bottle \$72
Cabernet Sauvignon, Cuttings 2017, The Prisoner, Napa, California Glass \$20 | Bottle \$90
Tempranillo, Ysios Reserva 2012, Rioja, Spain Glass \$18 | Bottle \$80

[WINE BY THE BOTTLE]

Champagne & Sparkling Wine

Moet, Brut, France \$70
Veuve Clicquot Rose, France \$80
Bollinger SP Cuvee Brut, France \$120

White & Rosé

Pinot Gris, Ron Rubin, Russian River Valley, California \$45
Vouvray, Sauvion Loire Valley, France \$25
Chenin Blanc, Lievland Old Vines, Paarl, South Africa \$40
Albarino, Neboa, Rias Baixas, Spain \$35
Sancerre, Patient Cottat, Vieilles Vignes, France \$55
Chablis, Domaine De Camille & Laurent Schaller 2018, France \$50
Chardonnay, Smoke Tree, Chardonnay, Sonoma Country, California \$35
Chardonnay, Nickel & Nickel 2016, Russian River Valley, California \$65
Bourgogne Aligoté Benjamin Leroux 2017, France \$75
Chardonnay, Cakebread 2017, Napa, California \$100

Reds

Pinot Noir, Etude 2017, Los Carneros, California \$66
Merlot, Duckhorn 2016, Napa, California \$100
Red Blend, Orin Swift, "Papillion" 2016, Napa, California \$100
Red Blend, Achaval Ferrer, Quimera, Mendoza, Argentina \$66
Petite Syrah, Orin Swift, "Machete" 2017, Napa, California \$100
Red Blend, Saldo 2017, The Prisoner Wine Company, Napa, California \$65
Cabernet Sauvignon, Stag's Leap Winery 2016, Napa, California \$100
Cabernet Franc, Achaval Ferrer 2016, Mendoza, Argentina \$66
Jean L. Chave, Mon Couer, Cotes-Du-Rhone, France \$50 Shiraz,
Penfolds Bin 28 2017, Shiraz, Australia \$60
Barbaresco, Paitin 2015, Serraboella, Italy \$110
Tempranillo, Numanthia Termes, Spain \$40
Brunello de Montalcino, Sant Arturo 2013, Italy \$90
Barolo, Lodovico 2011, Italy \$90