

Bar 50

SHARABLES

Avocado Fries 12 **G**

roasted jalapeno cream

Seasonal Market Veggies 12 **G V**

roasted beet hummus, raw & cooked vegetables

Seared Jumbo Scallops 16

chili rubbed, red wine tomato reduction, saba

Charcuterie 18

locally sourced cured meats & cheeses
olives, stone ground mustard, rustic bread

Fried Calamari 12

fine herbs, lemon aioli, marinara

Chicken Wings 12

mojo rub or buffalo, celery

Flatbread 14

Artichoke | sundried tomato, truffle oil arugula **VG**
or

Heirloom Tomato | ricotta, pesto aioli balsamic glaze **VG**
or

*Churrasco | goat cheese, aji amarillo radish slaw

Flatbreads available gluten free upon request

TAPAS

two for 17 | three for 25

LAND

Grilled Linguica Sausage **G**

masa corn tortilla
salsa verde

Ham Croquettes

romesco sauce

Pork, Beef &
Fennel Meatballs

roasted tomato sauce

SEA

Charred Octopus **G**

aji amarillo, citrus
hearts of palm salad

*Seared Tuna **G**

avocado, tortilla

Shrimp Vuelva

La Vida **G**

Key West shrimp, avocado

GROWN

Patatas Bravas **VG G**

fries, queso fresco
chipotle aioli

Bruschetta **VG**

grilled bread, tomato
queso fresco

Marinated Olives **VG**

sweet drops, crostini
pesto goat cheese

Tostone **VG G**

smashed avocado, cotija cheese,
pickled red onion

VG | Vegetarian

G | Gluten Free

V | Vegan

LEGAL | *consuming raw or undercooked meat, eggs, poultry or seafood increases
your risk of contracting a foodborne illness - especially if you have certain medical conditions
An 18% gratuity will be added to parties of 6 or more

Bar 50

Arugula Salad 15 VG

topped with citrus segments, goat cheese and jicama, roasted tomato vinaigrette

Grilled Heart Of Romaine Salad 15

lettuce, manchego cheese, garlic crostini, caesar dressing

Prosciutto And Burratta Cheese Salad 20 G

served with tostone and guacamole

Char Grilled Octopus 21 G

served with a parsnip puree, spring mix, grapes and almonds, honey aji sauce

*Pan Seared Sesame Ahi Tuna 19 G

papaya slaw and cilantro cream sauce

Beyond Meat Tacos 17 V

caramelized onions and peppers, vegan cheese, aji BBQ sauce

Veggie Flat Bread 15 VG

topped with pesto, roasted peppers, cherry tomatoes, mozzarella cheese and arugula salad

*Steak Fajitas 16

served with caramelized onions and peppers, pico de gallo and sour cream

Sides

Sweet potato fries 7.50

House salad 5

French fries 5

Truffle fries 5

Yuca fries 7

Mac and cheese 9

Dessert

Chocolate Molten cake served with vanilla ice cream 10 VG

Pineapple Bread pudding served with a Malibu caramel sauce and vanilla ice cream 10 VG

Cinnamon sugar churros with dulce de leche dip 10 VG

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Soup of the day 10

Charcuterie Plate 22

served with crackers and mustard

Cheese Plate 21

served with assorted crackers and Jam

Chicken Wings 16 G

choice of buffalo sauce, BBQ sauce, Mojo sauce or Spicy BBQ, Honey Mustard or sweet chili sauce

Ham and Cheese Empanadas 19

with a smokey salsa

Toston Cups 18 G

stuffed with beef carnitas topped with cotija cheese, pickled onion, sliced jalapeno

Mini Arepas 15 G

topped with spicy shredded beef, tomato relish, chipotle aioli

Pork And Dip 15 G

chicharrone served with a chorizo and cheese fondue

Deep Fried Shrimp And Calamary 19

topped with pico de gallo and chipotle aioli

Duck Confit Cubano Sandwich 22

served with fried yuca

Chicken Parmesan 24

over linguini pasta, pomodoro sauce

*Miracle Mile Burger 18

cheddar, lettuce, tomato, onion, cheddar, brioche bun and fries

Five Cheeses Lobster 28

mac and cheese

Pan Seared Filet Of Wahoo 34 G

served with Purple rice, Peas and fava beans ragout, Mojo sauce

*Two Sisters Rubbed Churrasco Steak 39 G

served with caramelized onions and peppers, pico de gallo and sour cream