

SMALL PLATES

CHICKEN SOUP	\$14.00
Chicken broth, vegetables, cilantro, lemon, chicken	
BLISTERED CAULIFLOWER	\$14.00
Lemon labneh, pickled raisins, corn nuts, spicy cotija, herbs	
SPICY TUNA TOSTONES	\$17.00
Tuna poke, spiced mayo, avocado, eel sauce, togarashi	
CONTAINS SESAME	
SIX VICE WINGS	\$17.00
Japanese pickle, sauce of choice: Sweet and sour	
Buffalo	
BBQ	
No sauce/naked	
Blue cheese or ranch dressing	
CRISPY CALAMARI	\$15.00
Everything seasoning, salsa criolla sauce, yuca, tartar sauce, lemon	
SHRIMP TACOS	\$17.00
Flour tortillas, bean purée, avocado, pickled cabbage, kimchi aioli	

STONE-BAKED  
FLATBREADS AND PASTA

MARGHERITA	\$21.00
Mozzarella, pomodoro, heirloom tomatoes, pesto	
ALLA SALSICCIA	\$24.00
Italian sausage, pepperoni, ham, mozzarella, basil	
PIZZA	\$21.00
Cauliflower dough, tomatoes, vegan mozzarella, arugula	
SPAGHETTI	\$21.00
Homemade tomato sauce, herbs	

SALADS

ADD CHICKEN: \$9.00	
ADD 6oz STRIP STEAK: \$14.00	
ADD SALMON: \$20.00	
ADD SHRIMP: \$13.00	
ADD TUNA POKE: \$13.00	
CAESAR SALAD	\$18.00
Romaine lettuce, pecorino, olive dust, lemon zest, garlic bread crumbs	
PANZANELLA BURRATA	\$19.00
Heirloom tomatoes, cucumbers, castelvetrano olives, arugula, pickled shallots, pine nuts, country bread, balsamic dressing	
ASIAN CHOPPED SALAD	\$17.00
Napa cabbage, carrots, peanuts, soy sprouts, edamame, sesame, tamari dressing	
CONTAINS NUTS AND SOY	
COBB SALAD	\$22.00
Chicken, bacon, tomato, blue cheese, avocado, egg, romaine lettuce, red wine vinaigrette	

GLUTEN-FREE AND  
VEGAN CORNER

ASIAN CHOPPED SALAD	\$17.00
Napa cabbage, carrots, peanuts, soy sprouts, edamame, sesame, tamari dressing	
PIZZA	\$21.00
Cauliflower dough, pomodoro, tomatoes, vegan mozzarella, arugula	
SPAGHETTI	\$21.00
Homemade tomato sauce, herbs	
BEYOND BURGER	\$25.00
Vegan garlic aioli, lettuce, tomatoes	
GLUTEN-FREE OPTION AVAILABLE	

GLUTEN-FREE AND  
VEGAN DESSERTS


CHOCOLATE LAVA CAKE	\$15.00
Served with fresh berries and vegan vanilla ice cream	
MOLTEN BANANA CAKE	\$16.00
Caramel sauce, burnt banana	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity is included, suggested and voluntary.















## FROM THE GRILL

ALL GRILLED ITEMS ARE SERVED WITH A SIDE OF BROCCOLINI, MOJO VERDE AND ONE SIDE OF CHOICE. DAIRY AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

SUSTAINABLY FRESH FARMED FISH

FAROE ISLANDS SALMON 	\$38.00
DOUBLE CHICKEN BREAST	\$29.00
10oz SKIRT STEAK	\$42.00
12oz NEW YORK STRIP	\$46.00


## SIDES

SEASONED FRENCH FRIES 	\$6.00
SWEET POTATO FRIES 	\$6.00
CRISPY BRUSSELS SPROUTS 	\$7.00
YUCA TRUFFLE FRIES  Truffle oil, pecorino cheese, herbs	\$7.00
CONGRI JASMINE RICE  	\$6.00 Lemongrass, garlic, beans
RIVER SWEET PLANTAINS  	\$6.00 Miso cane glaze, feta cheese, crumbles, herbs
TENDER STEM BROCCOLINI  	\$6.00
MASHED POTATOES  	\$6.00
HOUSE SALAD   Mixed greens, carrots, cucumbers, tomatoes	\$6.00

## HANDHELDS



ALL HANDHELDS SERVED WITH CHOICE OF EITHER FRIES OR A SIDE SALAD.

ALL ARE SERVED ON A POTATO BUN WITH THE OPTION OF A GF BUN OR A LETTUCE WRAP AVAILABLE.

FRIED FISH SANDWICH 	\$28.00
Catch of the day, coleslaw, avocado, tartar sauce	
CHICKEN B.L.T. 	\$25.00
Shredded lettuce, tomatoes, bacon, pickles, cheddar cheese, garlic aioli	
ADD EXTRA CHICKEN: \$12.00	
ADD FRIED EGG: \$3.00	
305 BURGER 	\$24.00
Shredded lettuce, cheddar, tomatoes, pickles, 305 sauce	
ADD EXTRA PATTY: \$15.00	
ADD BACON: \$4.00	
ADD AVOCADO: \$4.00	
ADD FRIED EGG: \$3.00	
WAGYU SMASH TRUFFLE BURGER 	\$32.00
Gruyère cheese, mushrooms, potato string, pickles, truffle aioli	
ADD FRIED EGG: \$3.00	
ADD BACON: \$4.00	
ADD AVOCADO: \$4.00	

## MIAMI SPECIALS

ALL ITEMS ARE GLUTEN-FREE AND DAIRY-FREE

1/2 ORGANIC CHICKEN 	\$29.00
Served with yuca fries, house salad, shallots, brown butter and mojo verde	
5oz GRILLED CHURRASCO 	\$34.00
Served with Cuban congri, house salad, sweet plantains, shallots, brown butter and mojo verde	

## DESSERTS

CHURROS 	\$16.00
Chocolate, dulce de leche	
CAUTION: SERVED HOT	
ICE CREAM SUNDAE	\$16.00
Chocolate sauce, whipped cream, chocolate sprinkles	
STRAWBERRY SHORTCAKE 	\$16.00
Strawberry compote, lemon, mascarpone cheese	
CHOCOLATE LAVA CAKE  	\$15.00
Served with fresh berries and vegan vanilla ice cream	
MOLTEN BANANA CAKE  	\$16.00
Caramel sauce, burnt banana	

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