

AMBERSWEET

STARTERS

East or West Coast Oysters 6/12** Champagne Mignonette, Citrus MP

Scallop Crudo* (GF) Aguachile, Avocado, Fingerlime, Coriander \$22

Charcuterie and Cheese Plate Seasonal Compote, Grilled Sourdough
Champagne Apple \$22

Aubergine (VE) Saffron Butter, Citrus Crumb, Fragrant Flowers \$15

Crispy Octopus (GF) Burnt Onion, Meyer Lemon, Chili, Herb Garden \$20

Steak Tartare* Parmesan Egg Yolk, Pickled Mushroom, Black Garlic
Smoked Aioli, Beer Vinegar, Grilled Sourdough \$18

SALADS

Winter Greens (VE) Heirloom Vegetable Textures, Meyer Lemon \$14

Roasted Beetroot (VE) Spiced Yogurt, Blood Orange, Candied Cashew, Mint \$16

Burrata (VE, GF) Fennel, Pomelo, Pink Peppercorn, St. Germain \$18

MAINS

Mushroom Bolognese (VE) Ricotta, Lemon, Oregano \$26

Lake Meadows Farm "Half" Roasted Chicken Butter Crouton, Swiss Chard, Truffle \$28

Seared Sea Scallop* Cauliflower, Golden Raisins, Brown Butter, Citrus \$36

Tasmanian Sea Trout Celeriac Compositions, Yuzu, Petite Flowering Greens \$36

Lobster Ravioli Buttermilk, Carrot Reduction, Burnt Orange, Chervil \$38

À LA CARTE

Pork Porterhouse* 14 oz Romesco \$32

Filet* 8 oz Red Wine Demi-Glace \$42

Dry Aged NY Strip* 10 oz Chimichurri \$65

Cowboy Ribeye* 32 oz Steak Sauce \$110

Additional Sauce \$4

SIDES

Pomme Purée (VE, GF) Blended Petite Ratte Potatoes \$10

Brussel Sprouts (VG, GF) Pickled Mustard, Apple Cider \$10

Heirloom Squash (VE, GF) Agrodolce, Pepitas, Fried Chile \$10

Seasonal Mushroom (VG, GF) Roasted Garlic, Fine Herbs \$12

(VE) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

20% service charge added to all checks

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. Note, some food items prepared may contain nuts or amounts of nuts. Alert your server with any concerns.

**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked

AMBERSWEET

CLASSICS WITH A TWIST

Oak Barrel Aged Manhattan \$18

All small batches of Manhattan are aged in-house between 30 to 90 days

Rye Whiskey, Sweet Vermouth, Grand Marnier
Angostura, Smoked Apple Bitter

Old Re-Fashioned \$22

Served in the famous 1/2 Frozen Glass

Macallan 12 Years, Simple Syrup
Trio of House Bitters

Whiskey Sour \$18

Bourbon, Lemon Juice, Egg White
Bacon-Infused Maple Syrup
Candied Bacon Garnish

Sazerac \$18

Rye Whiskey, Cognac, Absinthe
Sugar, House Bitters

Berry Gimlet \$16

*Topped with a sprayed Blueberry Essence
prepared in-house for 8 weeks*

Gin, Lime, Simple Syrup, Fresh Blueberries

Babs Skinny Margarita \$16

El Tequileño Blanco Tequila
Orange Liquor, Organic Agave Nectar
Lime & Blood Orange Juice

Apple Vesper \$17

*Garnished with a hickory-smoked,
dried Apple Ring, prepared in-house*

Gin, Vodka, Apple Liquor

Mojito \$16

White Rum, Fresh Lime, Fresh Mint
Demerara Sugar, Soda

Decked Out Mojito \$16

Cranberry-Infused Amber Rum, Fresh Mint
Fresh Lime, Demerara Sugar, Soda

The Ambersweet Margarita \$125

*The best spirits possible for a Margarita
Served inside an oversized Ice Sphere*

Patron Gran Burdeos Tequila
Grand Marnier 1880, Agave Nectar
Lime & Blood Orange Juice

HANDCRAFTED COCKTAILS

Botanical Spritz \$16

Vodka Grapefruit Rosé,
Grapefruit Juice, Club Soda

Oaxaca Mule \$16

Mezcal Infused with Cardamon
Lime Juice, Ginger Purée, Ginger Beer

Smoked Negroni \$18

*A smoky and aromatic take on the classic
Negroni using Thyme torched on Hickory Wood*

Gin, House-Made Sweet Vermouth
Smoked Oak Wood & Fresh Thyme

Miami 75 \$16

El Tequileño Blanco Tequila, Passion Fruit
Lemon, Sparkling Wine

Havana Spice \$18

Strawberry-Infused Rum, Jalapeño
Elderflower Liquor, Mango Purée, Lime Juice

The Confidante Martini \$75

*An archetype evolved. A new standard set with
specially selected spirits and ingredients.*

Zu Vodka by Zubrowka
Hennessy XO Grand Marnier 1880
24 Karat Gold Flakes

AFTER DINNER COCKTAILS

Toasted Almond \$16

Garnished with a burned Cinnamon Stick

Amaretto, Coffee Liquor, Half & Half, Shredded
Coconuts, Cinnamon Stick

DropMe Lemon Drop \$18

*If you want to drink it, you have to crack it. A playful
cocktail served inside an Ice Sphere with a hammer.*

Lemon Infused Vodka, Crafted Triple Sec
Lemon Juice, Sugar

Champagne Dream \$17

Champagne, Crème de Cassis
Cognac, Fresh Berries

The Old Crown \$39

*Favorite creation of our Mixologist, this is our take
on the world-famous Mulata Daisy cocktail at the
Connaugh Bar in London*

Rum Facundo Eximo 10 Years
Crème de Cacao, Lime Juice
Demerara Simple Syrup
Fennel Seeds, Yellow Chartreuse

MOCKTAILS

Ginger Smash \$12

Apple Juice, Orange Blossom Water
Lime Juice, Fresh Basil, Ginger Purée

Miami Love Story \$12

Featuring a delicate rose-shaped Ice Sculpture
Fresh Muddled Berries & Mint
Lime Juice, Rose Water, Soda

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WINES BY THE GLASS

Bubbles

Taittinger Brut Reserve, France, NV \$26
Marqués de Cáceres Cava Brut, Catalonia, Spain, NV \$12
La Marca Prosecco, Veneto, Italy, NV \$14

White

Sauvignon Blanc Peregrine Mohua, Marlborough, New Zealand, 2019 \$14
Pinot Grigio Bulletin Place, Southeastern Australia, 2019 \$15
Chardonnay Rodney Strong 'Chalk Hill Estate', Sonoma County, 2017 \$14

Rosé

Château Miraval 'Studio by Miraval' Méditerranée, France, 2019 \$18

Red

Cabernet Sauvignon Rodney Strong 'Estate Vineyards'
Alexander Valley, Sonoma County, 2015 \$20
Cabernet Sauvignon Louis M. Martini, Napa Valley, 2018 \$15
Pinot Noir MacMurray 'Estate Vineyards' Central Coast, 2017 \$14
Merlot Edna Valley Vineyard, San Luis Obispo County, 2018 \$12
Merlot Rodney Strong, Sonoma County, 2016 \$14
Malbec Ernesto Catena Vineyards 'Padrillos' Vista Flores, Argentina, 2019 \$14
Bonarda/Malbec Alma Negra M Blend, Mendoza, Argentina, 2017 \$18

FULL WINE LIST AVAILABLE

BEER

Wynwood La Rubia \$8
Biscayne Bay Brewing Co. Kapitan's Kolsch \$8
SweetWater 420, Extra Pale Ale \$8
Dos Equis \$8
Dogfish Head IPA \$8
Corona \$8
Heineken \$8

BEERS ON DRAFT AVAILABLE

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