

AMBERSWEET

CRUDOS

Oyster Selection MP** East or West Oysters, Cocktail Sauce, Horseradish, Mignonette

Hamachi* \$22 Hamachi, Florida Citrus Wedges, Mint

Tuna Tartar* \$22 Fresh Tuna, Pickled Onions, Avocado

STARTERS

Empanadas* \$12 Beef Empanadas, Salsa Criolla (2 each)

Burrata (🌿) \$22 Fresh Burrata, Black Figs, Basil

Green Salad (🍊) \$18 Leafy Greens, Vegetables, Lemon Dressing

Charcuterie and Cheese Board* \$22 Seasonal Compote, Naan Bread

MAINS

Roasted Chicken* \$28 Half-Roasted Chicken, Charred Herbs, Tomato

Branzino Filet* \$30 Grilled Vegetables, Salsa Criolla

Chilean Seabass* \$40 Fish Velouté, Asparagus

Frenched Pork Chop* \$32 Roasted Sweet Peppers, Crispy Onions, Mango Chutney

NY Strip* \$65 12 oz Prime NY Steak, Fresh Herbs, Beef Jus

Babs' Burger* \$24 8 oz Brisket, Short Rib, and Chuck Blend, Pancetta Bacon, Spiced Pickles, Calabrian Chili, Pimiento Aioli, Brioche Bun
Choice of Side Fries or Mixed Greens

Add Heirloom Tomato and Butter Lettuce + \$3

Mushroom Pappardelle (🌿) \$27 Heirloom Tomato, Parmesan Cream, Basil

Cauliflower (🌿) \$20 Charred Cauliflower, Aji Amarillo, Piquillo Peppers, Chimichurri

SIDES

Pomme Purée (🌿, 🌸) \$10 Creamed Petite Ratte Potatoes

Seasonal Vegetables \$12

Leafy Greens \$9

French Fries \$8

Truffle and Parmesan Fries \$12

Grilled Asparagus \$10

 **VEGETARIAN**  **VEGAN**  **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 \$19

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 \$23

Served in the famous 1/2 Frozen Glass

Macallan 12 Years, Simple Syrup
Trio of House Bitters

Smoked Negroni \$19

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

Whiskey Sour \$18

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

Oaxaca Mule \$16

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

Babs Skinny Margarita \$16

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

Miami 75 \$16

El Tequileño Blanco Tequila, Passion Fruit
Lemon, Sparkling Wine

Havana Spice \$18

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

Berry Gimlet \$16

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

Vodka or Gin, Lime, Simple Syrup
Fresh Blueberries

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

THE PERFECT SPRITZ 18

*A flight of Spritz Cocktails with one that changes color
Grey Goose Essence, Kleos Mastiha, Soda Water*

HANDCRAFTED COCKTAILS

Duke & Saints \$18

Duke & Dame Salted Caramel Whisky,
Amaretto, Cinnamon Whiskey,
Cran-Apple Ice Cube

Botanical Spritz \$17

Vodka Grapefruit Rosé,
Grapefruit Juice, Club Soda

Toasted Almond \$16

Garnished with a burned Cinnamon Stick
Amaretto, Coffee Liqueur, Half & Half, Shredded
Coconuts, Cinnamon Stick

Decked Out Mojito \$18

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

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

Kentucky Lemonade \$16

Bourbon, Dry Curacao, Mint Leaves
Lemon Juice, Simple Syrup

MOCKTAILS

Miami Love Story \$12

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

Little Moscow Mule \$13

Zero Proof Tequila, Lime Juice
Ginger Purée, Ginger Beer

Margarita Falsa \$13

Zero Proof Tequila
Organic Agave Nectar
Lime & Blood Orange Juice

Grapefruit Daiquiri \$13

Fluère Non-Alcoholic Rum, Grapefruit Juice
Lime Juice, Simple Syrup

Summer Mojito \$13

Fluère Non-Alcoholic Rum, Fresh Lime
Fresh Mint, White Sugar, Soda

Virgin Tequila Sunrise \$13

Fluère Non-Alcoholic Rum
Orange Juice, Grenadine

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WINES BY THE GLASS

5 OZ / 7 OZ

Bubbles

Champagne, Taittinger, Brut Reserve, France, NV \$26

Prosecco, La Marca, Veneto, Italy, NV \$14

White

Sauvignon Blanc, Peregrine Mohua, Marlborough, New Zealand \$14 / \$19

Pinot Grigio, Bulletin Place, Southeastern Australia \$15 / \$21

Chardonnay, Rodney Strong 'Chalk Hill Estate', Sonoma County \$14 / \$19

Chardonnay, Sea Sun "by Caymus" California \$18 / \$25

Rosé

Château Miraval, 'Studio by Miraval' Méditerranée, France \$18 / \$25

Red

Cabernet Sauvignon, Rodney Strong 'Estate Vineyards' Alexander Valley \$17 / \$24

Cabernet Sauvignon, Louis M. Martini, Napa Valley \$15 / \$21s

Pinot Noir, MacMurray Estate Vineyards, Alexander Valley \$17 / \$24

Merlot, Edna Valley Vineyard, San Luis, Obispo County \$12 / \$17

Malbec, Ernesto Catena Vineyards 'Padrillos' Vista Flores, Argentina \$14 / \$19

Bonarda/Malbec, Alma Negra M Blend, Mendoza, Argentina \$18 / \$25

Petite Sirah, Caymus-Suisun, Grand Durif, Suisun Valley \$20 / \$28

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

20% service charge added to all checks

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