

# THE Lounge

EAST AND WEST COAST OYSTERS\*\* 6/12 MP  
Champagne Mignonette, Citrus

TUNA CRUDO\*\* \$18  
Compressed Cucumbers, White Soy, Lime  
Crispy Leeks, Micro Cilantro

CHARCUTERIE AND CHEESE BOARD \$22  
Seasonal Compote, Grilled Sourdough

SUMMER GREENS (VE) \$15  
Heirloom Vegetable Textures, Flowering Thyme, Meyer Lemon

MUSHROOM PAPPARDELLE (VG) \$27  
Heirloom Tomato, Parmesan Cream, Thai Basil, Cognac

SUSTAINABLE CATCH MP  
Charred Lemon, Citrus Herb Butter

BABS' BURGER\* \$24  
8oz Brisket, Short Rib, and Chuck Blend, Pancetta Bacon  
Caramelized Onion, Aged and Smoked White Cheddar  
Spiced Pickles, Calabrian Chili, Pimiento Aioli, Brioche Bun  
Choice of Side Fries or Mixed Greens  
Add Heirloom Tomato and Butter Lettuce +\$3

NY STRIP\* \$65  
12 oz Chimichurri

POMME PURÉE (VG, GF) Creamed Petite Ratte Potatoes \$10

SEASONAL MUSHROOM (VE, GF) Marjoram, Orange \$13

HEIRLOOM CARROTS (VE) Cashew Curry, Pickled Fresnos, Lemon, Cilantro \$12

(VG) VEGETARIAN

(VE) 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

# THE Lounge

## 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

### 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

### 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

### MOJITO \$16

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

### 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*

Gin or Vodka, 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

### MOJITO \$16

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

### BOTANICAL SPRITZ \$16

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 \$16

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

**20% service charge added to all checks**

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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 / \$21

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