

THE Lounge

OYSTER SELECTION** MP

East or West Coast Oysters, Cocktail Sauce, Horseradish, Mignonette

HAMACHI* \$22

Hamachi, Florida Citrus Wedges, Mint

TUNA TARTAR* \$22

Fresh Tuna, Pickled Onions, Avocado

OLIVES \$6

Mix Olives, Orange Peels, Pepperoncino

SHISHITO PEPPERS (VG) \$10

Sauteed Shishito Peppers, Lemon Juice, Black Pepper

FRITO MIXTO* \$16

Mixed Seafood, Lemon Aioli, Fresh Herbs

EMPANADAS* \$12

Beef Empanadas, Salsa Criolla
(2 each)

BABS' BURGER* \$24

8oz Short Rib, Brisket, and Chuck Blend, Bacon,
Caramelized Onion, House-made Pickles,
White Cheddar Pimento Aioli, Brioche Bun
Add Heirloom Tomato and Butter Lettuce +\$3

(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

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