

The Backyard

classics

KALE & ROMAINE CAESAR (VG) 18

Croutons, Shaved Parmesan

LITTLE GEM WEDGE SALAD 17

Green Goddess, Queso Fresco, Bacon, Cherry Tomatoes & Avocado

ADD-ONS TO ANY SALAD

Chicken* +10

Grilled Shrimp* +12

6 oz Grilled Flat Iron Steak* +12

6 oz Grilled Salmon* +16

FLORIDA CITRUS SALAD 17

Mixed Greens, Citrus Segment, Hearts of Palms, Seasonal Herbs, Lime Emulsion

CHICKEN WINGS 18

House Made Buffalo Sauce, Pickled Fresnos, Scallions, Blue Cheese Dressing

GRILLED SHRIMP BOWL* 28

Coconut Rice, Marinated Napa Cabbage, Cucumbers, Avocado, Crispy Shallots, Samba Aioli

FISH & CHIPS 26

Catch Of The Day, Fries, Truffle Remoulade

CHICKEN MILANESA 26

Hot Honey Drizzle, Spring Onions and Yucca

sandwiches

Served with Fries or Mixed Greens

CONFIDANTE BURGER* 27

8oz Wagyu Beef, Garlic & Herb 1000 Island, Bacon Jam, Heirloom Tomatoes, Grilled Red Onion, Pickles, Butter Lettuce, Toasted Brioche

PLANT BASED VEGETARIAN BURGER 26

8oz Plant Base Protein, Caramelized Onion, House-Made Pickles, White Cheddar, Pimento Aioli, Brioche Bun

THE CUBAN 21

Roasted Pork, Ham, Dijonnaise, Pickles, Swiss Cheese, Cuban Bread

TURKEY CLUB 20

Heirloom Tomato, Avocado, Bacon, Tarragon Aioli, Sourdough

LOMITO SANDWICH* 28

Strip Steak, Red Onion, Jingle Bell Peppers, Soy & Jus

small bites

GUAC & CHIPS (VE) 17

House-made Guacamole, Tortilla Chips

HUMMUS PLATTER 16

Olive Tapenade, Tuna Salad, Stuffed Grape Leaves, Grilled Pita

CEVICHE (GF) 18

Catch Of The Day

Leche de Tigre, Aji Roccoto, Red Onion, Avocado, Cilantro, Plantain Chips

CRISPY CALAMARI 18

Buttermilk Tempura, Cocktail Sauce, Cilantro Aioli, Grilled Lemon

sides

FRENCH FRIES (VE) 8

PARMESAN & TRUFFLE FRIES (VG) 10

EDAMAME - SMOKED SEA SALT (VE) 14

LEAFY GREENS (VE) 8

TROPICAL FRUIT PLATE 10

sweets

ICE CREAM SANDWICH 12

Choice of Chocolate Chip with Vanilla Ice Cream or Double Chocolate with Chocolate Ice Cream



WORLD FAMOUS HOUSE OF MAC

We're proud to support our local community by featuring World Famous House of Mac. Miami based Chef Teach starts each dish with his signature Five Cheese Mac & Cheese baked to Golden Brown perfection!

WORLD FAMOUS FIVE CHEESE TRUFFLE MAC & CHEESE 22

Truffle Infused
Topped with Cheddar Jack Cheese Bread Crumbs

(VE) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

21% 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 TRACE AMOUNTS OF NUTS ALERT YOUR SERVER WITH ANY CONCERNS.

The Backyard

handcrafted cocktails

16 oz / 17
24 oz / 23

WATERMELON SMASH

El Tequileño Tequila, Lime Juice
Watermelon, Mint

BABS' SKINNY MARGARITA

El Tequileño Blanco Tequila, Lime Juice,
Agave Nectar, Salt Rim

CONFIDANTE LEMONADE

Vodka, Ginger Liqueur Lemon Juice,
Blackberry Syrup, Fresh Blackberries

PAINKILLER

White & Dark Rum, Orange Pineapple
Juice, Coco Lopez, Coconut Milk,
Vanilla

MIAMI 75

El Tequileño Blanco Tequila, Lemon,
Passion Fruit, Sparkling Wine

ST. REINA

Vodka, St. Germain, Raspberries, Lime
Juice, Simple Syrup, Prosecco Floater

HAUSE OF BERRIES

Gin, Lime Juice, Lime Wedges
Elderflower Liqueur, Mint, Agave,
Strawberries

frozen drinks

16 oz / 17
24 oz / 23

FROZEN MOJITO

Frozen Blend of Rum, Lime,
Fresh Mint, Simple Syrup

FROZEN MARGARITA

Tequila, Triple Sec, Agave,
Sour Mix (Mango or Peach Purée)

CONFIDANTE COCO

Coconut Rum, Bailey's
Irish Cream, Banana Purée
Piña Colada

DAIQUIRI BAR

Choose one:
Piña Colada, Strawberry,
Mango, Passion Fruit,
Banana, Frose, Lemonade,
and Rum Runner

beers

LOCAL CRAFTS 8

The Tank Brewery
La Playita Pils, 11.2oz
Pilsner, German | 5.1% ABV

The Tank Brewery Lo-Ca
12oz Blonde Ale | 4% ABV

Funky Buddha Hop Gun IPA
12oz East Coast Style IPA
7% ABV

Havana Lager | 12oz
Lager | 5.2% ABV

Dogfish 60 minute IPA
12oz | ABV 6.0

IMPORTS 8

Stella Artois, 16oz
Corona Extra, 16oz
Heineken, 16oz
Modelo Especial, 16oz

DOMESTIC 7

Miller Lite, 16oz
Budweiser, 16oz
Bud Light, 16oz

BEER BUCKETS

Domestic 28
Imports/Crafts 32

wines by the glass

BUBBLES

La Gioiosa Rosé 15
La Marca Prosecco, Italy 14

ROSÉ

Studio by Miraval Rosé, France 16
La Fête du Rosé, Provence, France 15

WHITE

Mohua Sauvignon Blanc, New Zealand 14
Bulletin Place Pinot Grigio, Australia 12
Cuvaision Carneros, Chardonnay 15

RED

Edna Valley Central Coast Merlot 12
Louis M. Martini Cabernet Sauvignon 15
MacMurry Pinot Noir 14

skinny coconut cocktails

Served in Confidante-Branded
Coconuts and Crafted with
Fresh Coconut Water

Confidante Coco 24

Bacardi & Pineapple Rum

Coco Rita 24

Tequila & Triple Sec

PLAIN COCONUT 18

love potion 16

Served in a Corked Potion Bottle
and Placed in a Seashell

BAY BREEZE

Smirnoff, Cranberry Juice, Pineapple Juice

SEA BREEZE

Smirnoff, Cranberry Juice,
Grapefruit Juice

BLUE SKIES

Bacardi, Big 5 Coconut,
Lemonade, Pineapple Juice

GREEN TEA

Midori, Tequila, Gin,
Lemon Juice, Simple Syrup

canned cocktails

High Noon 9
Pineapple, Peach, Lime,
and Black Cherry

Miami Cocktail Co. Spritz 9
4.2% ABV, 110 Cal
Various Flavors

21% SERVICE CHARGE ADDED TO ALL CHECKS

the Confidante

THE CONFIDANTE MIAMI BEACH
4041 COLLINS AVE. MIAMI BEACH, FL 33140