

SUN, MON, WED, THU 5:PM - 12:AM  
FRI - SAT 🍷 5:00PM - 2:00AM  
CLOSED ON TUESDAYS

# the MIGHTY

Craft Beer | Sausages | Stiff Drink

TheMightyMiami.com

2224 Coral Way, Miami, Fla.

## Housemade SAUSAGES

🍷 Upgrade your sausage to a bun for +\$1

**Pork Sausage / \$8** - Sage, garlic and fennel. Over grilled onions and peppers (with whole grain mustard).

**Beer-Steamed Pork / \$9** - Garlic, paprika and roasted peppers, steamed in ale, then grilled and served over sauteed mushrooms (w/ chipotle aioli).

**Lamb Sausage / \$11** - Roasted fennel, cumin & garlic. On a bed of sauteed leeks (w/ mint chimichurri).

**The Mighty Blanc / \$8** - Chicken, Pork & Brandy sausage. Over a bed of sauteed onions (w/ green peppercorn aioli).

**Chicken Gorgonzola Mango / \$9** - Accented w/ dried mango & gorgonzola cheese. On sauteed leeks (w/ aioli).

**Spicy Beef / \$9** - a blend of 7 Southwestern chilis, cilantro & garlic. Served over grilled peppers & onions (w/ chimichurri).

**Duck Sausage / \$11** - Pork fat, orange zest and herbs de Provence. On a bed of sauteed arugula (with a sweet chili/onion confit).

**Sausage of the Sea / \$12** - Salmon, octopus, sea scallops & roasted peppers. Served over sauteed leeks (w/ aioli).

**Nearly-Vegetarian / \$9** - Walnuts, risotto, grilled portabello mushrooms and herbs, stuffed in a pork casing. Served over sauteed peppers & caramelized onions (w/ chimichurri sauce).

*All sausages are in a pork casing. Efforts are being made to procure a viable alternative casing for our veggie sausage and seafood sausage.*

## SIDES + SNACKS

**Bar Chips / \$4** - a medley of yucca, potato and plantain chips

**Cayenne Candied Nuts / \$4** - slightly spicy & sweet

**The Mighty Fries / \$5** - fresh cut & fried, The Mighty way, with aioli on the side

**Fried Bombas / \$6** - four creamy potato croquettes

**House Pickles / \$4** - assorted pickled vegetables

**Coleslaw / \$4** - The Mighty's secret recipe

**Potato Salad / \$4** - a classic recipe with lemon zest

**Crispy Brussels Sprouts / \$5** - quickly sauteed w/ garlic & Serrano ham

**Green Beans / \$5** - sauteed w/ shallots, sea salt & our special blend of chili mix

**Mini Caprese** - bocconcini mozzarella, grape tomatoes, basil & an olive oil/balsamic dressing

**House Special** - romaine lettuce, toasted serrano ham, grape tomatoes, with gorgonzola dressing

**The Mighty Caesar** - romaine, shaved parmesan, croutons, caesar dressing, white anchovies

Upgrade to: Chicken \$4 / Pork Loin \$5 / Seared Tuna \$6

## \$7 SALADS

## BURGER + SANDWICHES

Served with lettuce, tomato, onions, a dill pickle & aioli on the side

### The Mighty Burger \$8

ground NY strip loin and chuck beef, grilled & served on a brioche bun, w/ fries (+ aioli).

### Grilled Pork Loin Sandwich \$9

marinated pork loin, on a roll (+ green peppercorn aioli).

### Chicken Sandwich \$8

grilled marinated chicken, on a roll (+ chipotle aioli).

### Seared Tuna Steak Sandwich \$12

pan seared pepper-crusted tuna steak w/ pickled ginger, on a roll (+ horseradish aioli).

## ADDITIONAL TOPPINGS

.75¢ - for extra housemade aiolis, chimichurri, sauces and special mustards

\$ 1 - Sauerkraut | Caramelized Onions | Dill Pickles | Cheddar Cheese | Jack Cheese | Pickled Jalapeños

\$ 2 - Fried Egg | Sauteed Mushrooms | Blue Cheese | Sweet Chili & Onion Confit

\$ 3 - Thick House-Made Smoked Bacon | Brie Cheese | Any item from the Charcuterie Board!

TAKE A LOOK AT OUR  
CHARCUTERIE &  
CHEESE BOARD

for available selections

Desserts!

\$ 6 - CHOCOLATE BREAD PUDDING

\$ 7 - KEY LIME GOAT-CHEESECAKE

\$ 8 - IMPERIAL STOUT BEER FLOAT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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## DRAFT BEER

**C.C. CIDER \$6 | 5.5%** - 'Cigar City Cider & Mead' (FL). Refreshingly crisp hard cider. Not too sweet / 14 oz

**REISSDORF KÖLSCH \$6 | 4.8%** - Brauerei Heinrich Reissdorf (Germany). Malty & crisp w/ clean dry finish / 14 oz

**BAM BIERS \$10 | 4.5%** - Jolly Pumpkin Artisan Ales (MI). Saison/Farmhouse. Naturally cloudy and a perfectly refreshing balance of spicy malts, hops and yeast / 12 oz

**SWEET ACTION \$7 | 5.2%** - Sixpoint Craft Ales (NY). Cream Ale. Part pale ale, part wheat - all sweet action / 14 oz

**DUCHESSE DE BOURGOGNE \$11 | 6.2%** - Brouwerij Verhaeghe (Belgium). A traditional Flanders **Red Ale Sour**, matured in oak casks (100% natural & unpasteurized) / 12 oz

**ST. BERNARDUS TRIPEL \$8 | 8.0%** - St. Bernardus Brouwerij (Belgium). Tripel. Flowery fruity taste with a vivid froth - strikes by its balanced taste & delicate bitterness / 12 oz

**MADURO OATMEAL BROWN \$6 | 5.5%** - Cigar City (FL). Brown Ale. Caramel, toffee & chocolatey espresso / 14 oz

**ROBUST PORTER \$7 | 6.3%** - Smuttynose Brewing (NH). American Porter. Well-balanced malt & hops, plus notes of coffee & chocolate / 14 oz

**WYNWOOD IPA \$7 | 6.9%** - Wynwood Brewing (Miami). IPA. Light-bodied, citrusy hop & bitterness, balanced w/ a slight caramel sweetness / 14 oz

**STONE RUINATION IPA \$8 | 6.9%** - Stone Brewing (CA). Imperial/Double IPA. 100+ IBUs. Bracingly bitter. Thick, strong hop-monster aroma / 12 oz

**OLD RASPUTIN \$7 | 9.0%** - North Coast Brewing (CA). Russian Imperial Stout - Rich & intense, w/ a robust palate, fruity nose and a warming finish. Very complex / 12 oz

## Large Format Bottles

\$27 = **Jolly Pumpkin Calabaza Blanca** (Witbier / MI) 750ml

\$29 = **Rodenbach Grand Cru** (Flanders Red Ale/Belgium) 750ml

\$23 = **The Bruery Saison De Lente** (Spring Saison/CA) 22oz

\$24 = **Cambridge Tripel Threat** (Belgian Tripel / MA) 22oz

\$24 = **Prairie Artisan Ales Prairie Ale** (Saison/OK) 500ml

\$22 = **Stone Sublimely Self Righteous** (Black Ale/CA) 22oz

\$24 = **Mission Dark Seas** (Russian Imperial Stout/CA) 22oz

## BOTTLED BEER LIST

### LIGHTER BEERS

**\$6 = Stiegl Grapefruit Radler** (Shandy/Austria) 16.oz | 2.5%

**\$6 = North Coast Scrimshaw Pilsner** (Pilsner/CA) - Subtle hops and a crisp clean palate, and a dry finish. 12oz | 4.4%

**\$5 = Cigar City Florida Cracker** (Belgian White Ale/FL) - Notes of orange peel, coriander & hints of vanilla. 12oz | 5.0%

**\$6 = Lost Coast Tangerine Wheat** (Fruit-Wheat/CA) - Crisp citrus Beer with a hint of Tangerine. 12oz | 5.0%

**\$6 = Fat Heads's Bumble Berry** (fruit-wheat/OH) - a mild refreshing ale with a nice blueberry aroma. 12oz | 5.30%

**\$6 = Kulmbacher Brauerei Eku Pils** (Pilsner / Germany) - a little maltier & more 'Bavarian' than the rest. 11oz | 5.0%

**\$10 = Ayinger Brauweisse** (Hefeweizen / Germany) - Lemon & vanilla scented wheat beer w/ yeast. 11oz | 5.1%

**\$6 = Victory Brewing Prima Pils** (Pilsner / PA) - Herbal bite over layers of smooth malt flavor. 12oz | 5.3%

### BELGIAN / SOURS / FUNKY

**\$8 = Ommegang Rare Vos** (Belgian Pale Ale/NY) - Sweetly fruity malt character and yeasty spiciness. 12oz | 6.5%

**\$7 = North Coast Prunqster** (Belgian Strong Pale Ale/CA) - Floral nose, a full fruity flavor & a clean finish. 12oz | 7.6%

**\$10 = Het Anker Gouden Carolus Hopsinjoor** (Belgian IPA / Belgium) - spicy, fresh & a nice bitter finish. 11oz | 8.0%

**\$11 = Bockor Jacobins Rouge** (Flemish Sour Ale/Belgium) - Malty sweetness & acidic sharpness. 11oz | 5.5%

**\$19 = Crooked Stave Surette Provision** (Saison/CO) - Tart & vinous character from extended barrel aging. 375ml | 6.2%

### PALES to MEDIUM

**\$6 = Founders Pale Ale** (American Pale Ale/MI) - Refreshing citrus flavor, malty sweetness w/ hop finish. 12oz | 5.4%

**\$8 = Two Brothers Prairie Path** (Gluten Free Blonde Ale / IL) - Full flavored, clean and refreshing ale. 12oz | 5.1%

**\$10 = Ayinger Celebrator** (Doppelbock/Germany) - Complex fruitiness of roasted malt & whole hop flowers 11oz | 7.2%

### STRONGS + IPAS

**\$6 = Oskar Blues Brewery Old Chub** (Scotch Ale/CO) - Semi-sweet flavors of cocoa/coffee, & a kiss of smoke. 12oz | 8.0%

**\$6 = Founders Dirty Bastard** (Scotch Ale / MI) - hints of smoke and peat, paired with a malty richness. 12oz | 8.5%

**\$6 = Cigar City Jai Alai IPA** (IPA/FL) - upfront citrus bitterness w/ a hint of caramel & tropical fruit hop notes. 12oz | 7.5%

**\$7 = Fat Heads Head Hunter IPA** (IPA/OH) - Huge hop display of pine, grapefruit, citrus and pineapple. 12oz | 7.5%

**\$6 = Victory Hop Devil IPA** (American IPA/PA) - Whole flower American hops backed up by rich, German malts. 12oz | 6.7%

### PORTERS + STOUTS

**\$6 = Boulder Beer Shake Chocolate Porter** (Porter/CO) - chocolate finish with a velvety mouth feel. 12oz | 5.9%

**\$6 = Anderson Valley Barney Flats** (Oatmeal Stout/CA) - Velvety mouth feel, mocha character, subtle hop bite 12oz | 5.8%

**\$10 = Oskar Blues Ten FIDY** (Russian Imperial Stout/CA) 98 IBU choc-malts, roasted barley, flaked oats & hops. 12oz | 10.5%

*drinkable  
Dessert!*

**IMPERIAL STOUT BEER FLOAT \$8**

Russian Imperial Stout, w/ a scoop of vanilla ice cream - (Kinda' like a traditional Root Beer Float, but with real beer!)