

BEERS ON TAP

LIGHT LAGER 5 NARRAGANSETT BREWING RHODE ISLAND 5% CRISP, REFRESHING, DRINKABLE
NATIVE LAGER 6 NATIVE BREWING FT. LAUDERDALE 5% SMOOTH, EASY DRINKING
KROMBACHER PILS 6 KROMBACHER BRAUEREI GERMANY 4.8% HEAVY, HOPPY & SOUR
FLORIDA LAGER 6 FLORIDA BEER MELBOURNE 5.1% COMPLEX BUT BALANCED
TOASTED LAGER 6 BLUE POINT BREWING LONG ISLAND 5.5% ROASTY WITH A CARAMEL BACK
HEFEWEIZEN 6 PYRAMID BREWING SEATTLE 5.2% SMOOTH, UNFILTERED WHEAT ALE
#9 6 MAGIC HAT BREWING VERMONT 5.1% DRY & CRISP, APRICOT NOTES
MONK IN THE TRUNK ORGANIC AMBER ALE 6 INLET BREWING JUPITER 5.5% MILD HOPS, NOTES OF CARAMEL, SPICE & FRUIT
MILK STOUT 6 LEFT HAND BREWING COLORADO 6% COFFEE NOTES, BITTER ON BACKEND
HOTTER THAN HELLES LAGER 6 CIGAR CITY BREWING TAMPA 5% VERY REFRESHING WITH SWEET MALT FLAVOR
CRISP APPLE 6 ANGRY ORCHARD HARD CIDER CINCINNATI 5% SWEET NOTES, SUBTLE DRY FINISH
PURPLE HAZE 6 ABITA BREWING LOUISIANA 4.2% FRUITY & TART, RASPBERRY WHEAT BEER
CARAMEL CREAM ALE 6 DUE SOUTH BREWING BOYTON BEACH 4.6% CREAMSICLE SWEETNESS, HOPPY FINISH
DUVEL SINGLE 8 OZ 8 DUVEL MOORTGAT BREWERY BELGIUM 6.8% SPICY, CITRUS NOTES, LIGHT BODY
BROOKLYN BROWN ALE 6 BROOKLYN BREWERY BROOKLYN 5.6% FIRM HOP CHARACTER, ROASTY PALATE
LEVIATHAN IMPERIAL IPA 8 HARPOON BREWERY BOSTON 10% COMPLEX NOTES, CLEAN BITTER FINISH

DAILY SPECIALS

MONDAY
CALVES LIVER & PEARL ONIONS 19 JOWL BACON, MADEIRA SHALLOT DEMI
TUESDAY
STEAMED MUSSELS PROVENCAL 17.5 FRIES
WEDNESDAY
SMOTHERED SMOKED BEEF BRISKET 22 MUSTARD JUS, TEXAS TOAST
THURSDAY
VEAL & DUCK FOIE GRAS SCHNITZEL 26 APPLE, BRANDY AND SAGE PAN SAUCE
FRIDAY
SOUTH FLORIDA BOUILLABaisse 29.5 RED PEPPER ROUILLE, BAGUETTE CROUTONS
SATURDAY
SLOW ROASTED CAJUN PRIME RIB 32 LOADED BAKED POTATO
SUNDAY
SUNDAY GRAVY 19 RIGATONI, GARLIC BREAD

SNACKS & SLIDERS

HOUSEMADE POTATO CHIPS BLEU CHEESE FONDUE 6
CRISPY GULF SHRIMP DYNAMITE CHILI MAYO 8
KOREAN KALBI GRILLED CHICKEN WINGS PICKLED CARROT, SCALLION 7
CRISPY CALAMARI GREEK TZATZIKI 8.5
GOAT CHEESE STUFFED DATES WRAPPED IN TASAJO BEEF, BALSAMIC GLAZE 6
FRIED OYSTERS "ROCKEFELLER" DIP 10.5
SMOKED SALMON SPRING ROLLS HERBED CREAM CHEESE, MANGO CHUTNEY 9.5
BLUE CRAB CAKE SLIDERS PICKLED CUCUMBER, SPICY RÉMOULADE 12
BRAISED SHORT RIB SLIDERS BREAD & BUTTER PICKLES, CHIPOTLE MUSTARD 12
PORK BELLY SLIDERS SPICY NAPA CABBAGE SLAW, MISO MAYO 9
EGGPLANT FRIES TOMATO JAM 7

SALADS

KALE CAESAR TUSCAN KALE, SHAVED PARMESAN, SMOKED SUNDRIED TOMATO,
CRISPY LAVASH 11

ICEBERG WEDGE & HOMESTEAD HEIRLOOM TOMATOES
BLEU CHEESE-STOUT BEER DRESSING 12

ADD BACON 2 • GRILLED CHICKEN 4 • BOTH 5

SEAFOOD COBB SHRIMP, CRAB, AVOCADO, TOMATO, BOILED EGG, BLEU CHEESE
AND MANGO, BALSAMIC VINAIGRETTE 21

SLOW POACHED DUCK EGG, JOWL BACON LARDONS & FRISÉE
CANDIED WALNUTS, SHALLOT MUSTARD DRESSING 14

SANDWICHES

WITH FRIES, SWEET POTATO FRIES OR SALAD

TAVERN BURGER FLORIDA GRASSFED BEEF, LETTUCE,
TOMATO, PURPLE ONION, BREAD & BUTTER PICKLE CHIPS AND HOUSE
RÉMOULADE, MARTIN'S POTATO ROLL 14.5

ADD AMERICAN, CHEDDAR OR SWISS .50 • BACON .50

SEARED TUNA BURGER PICKLED GINGER, MISO MAYO AND CHARRED SCALLIONS,
TOASTED BLACK SESAME BUN 15.5

FRIED OYSTER PO-BOY DRESSED OR UNDRESSED 15.5

GRILLED CHICKEN CLUB BACON, LETTUCE AND HEIRLOOM TOMATO 13

GRILLED CHEESE FONTINA, OVEN-DRIED HOMESTEAD HEIRLOOM
TOMATO, BASIL PESTO, SOURDOUGH 12

PASTRAMI BACON REUBEN GRILLED RYE 14.5

MAIN PLATES

FISH & CHIPS CURRY-LEMON TARTAR SAUCE 16

SHRIMP & SHARP CHEDDAR GRITS TASSO HAM, SCALLIONS 19.5

BRICK PRESSED ITALIAN LEMON GARLIC CHICKEN SUNDRIED TOMATO ORZO 18

DUCK SHEPHERD'S PIE IN TWICE BAKED RUSSET POTATO 21

LONG BONE SHORT RIB POT ROAST 'EN COCOTTE' FRESH HORSERADISH,
WARM TRUFFLE POPOVERS 29

MEATLOAF BALSAMIC TOMATO GLAZE, BLEU CHEESE SMASHED POTATOES,
PORTOBELLO MUSHROOM GRAVY 18

SPICY BABY BACK RIBS "MIAMI HEAT" BBQ SAUCE HALF 14 / FULL 24

BRAISED PORK SHANK HOUSEMADE SPAETZLE WITH BROWN BUTTER,
SAUCE CUMBERLAND 22

HANGER STEAK AU POIVRE OR FRITES 29

THREE CHEESE MACARONI CRISPY BACON CRUST 15.5

BOWTIE & GULF SHRIMP WILTED SPINACH, SPICY THAI RED CURRY CREAM 19

VEGGIES & SIDES

BABY FLORIDA GREENS 6
CARAMELIZED ROMA TOMATO,
BALSAMIC VINAIGRETTE OR SHALLOT
MUSTARD DRESSING

PETIT TOMATO & BASIL SALAD 6
BOCCONCINI MOZZARELLA

FRIES 6

SWEET POTATO FRIES 6

SAUTÉED SPINACH & GARLIC CHIPS 6

**FLASH ROASTED CARROTS,
PEARL ONIONS & RAISINS** 6

BRUSSELS SPROUTS & HAZELNUTS 6

GRILLED PORTOBELLO CAPS 6

STEAMED ASPARAGUS 6

BLEU CHEESE SMASHED POTATOES 6

RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

BOTTLES

MILLER LITE	4
MILLER BREWING MILWAUKEE • 4.2%	
PRIMA PILS	6
VICTORY BREWING PENNSYLVANIA • 5.3%	
LIBERTY ALE	6
ANCHOR BREWING SAN FRANCISCO • 5.9%	
KEY WEST SUNSET ALE	6
FLORIDA BEER MELBOURNE • 5.06%	
SWAMP APE IPA	6
FLORIDA BEER MELBOURNE • 10%	
GROLSCH PREMIUM LAGER	5.5
GROLSCH NETHERLANDS • 5%	
ST PAULI GIRL NA	4
ST. PAULI BRAUEREI GERMANY • <.5%	

CANS

PBR	4
PABST BLUE RIBBON BREWING MILWAUKEE • 5%	
HEINEKEN LAGER	4
HEINEKEN NETHERLANDS • 5.4%	
MADURO BROWN ALE	6
CIGAR CITY BREWING TAMPA • 5.5%	
DALES PALE ALE	6
OSKAR BLUES BREWERY COLORADO • 6.5%	
FLORIDA CRACKER WHITE ALE	6
CIGAR CITY BREWING TAMPA • 5%	

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WE USE
LOCAL, ORGANIC,
SUSTAINABLE & NATURAL
INGREDIENTS WHEN
POSSIBLE
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WINES

WHITES	GL • BTL
CAPOSALDO VENETO	8 • 30
PINOT GRIGIO 2011 ITALY	
ERRAZURIZ ESTATE	9 • 35
SAUVIGNON BLANC CHILE	
E. GUIGAL CÔTES DU RHÔNE	38
BLANC RHONE BLEND FRANCE	
KIM CRAWFORD UNOAKED	12 • 45
CHARDONNAY 2011 NEW ZEALAND	
MATANZAS CREEK	48
CHARDONNAY USA	
CHATEAU REYNIER ENTRE DEUX MERS	45
BOURDEAUX 2009 FRANCE	
REDS	
ALTA VISTA	8 • 30
MALBEC ARGENTINA	
RANCHO ZABACO	30
ZINFANDEL 2010 USA	
DONA PAULA LOS CARDOS	8 • 32
CABERNET SAUVIGNON ARGENTINA	
D'ARENBERG THE STUMP JUMP	10 • 38
SHIRAZ AUSTRALIA	
CONO SUR	10 • 40
PINOT NOIR CHILE	
CASTRONOVO VINEYARDS	10 • 40
MONTEPULCIANO D'ABRUZZO 2010 ITALY	
FF COPPOLA DIAMOND	40
CLARET 2010 USA	
MACMURRAY RANCH	45
PINOT NOIR 2011 USA	
ROBERT MONDAVI	55
CABERNET SAUVIGNON 2007 USA	
CHÂTEAU LA ROCHE BAZIN	45
BORDEAUX 2010 FRANCE	
SPARKLING & DESSERT	
LA MARCA	35
PROSECCO NV ITALY	
LAURENT-PERRIER	70
CHAMPAGNE BRUT NV FRANCE	
MICHELE CHIARLO NIVOLE	30
MOSCATO D'ASTI ITALY	
ROBERT MONDAVI	35
MOSCATO D'ORO ITALY	

COCKTAILS

B.O.C.	12
CROWN ROYAL MAPLE WHISKY, BUTTERSLOTS, ORANGE LIQUEUR	
FOGGY MARK	12
MAKER'S MARK BOURBON, SIMPLE SYRUP, BLACK PEPPER, BASIL, LIME	
EL JEFE	12
PATRÓN TEQUILA, JALAPEÑO, AGAVE	
LUKE'S LEMONADE	12
HANGER ONE VODKA, HOMEMADE LEMONADE, MINT	
MOSCOW MULE	12
RUSSIAN STANDARD VODKA, GINGER BEER, LIME	
BISCAYNE BRAMBLE	12
BACARDI RUM, BLACKBERRIES, LEMON	
SPOTLIGHT	12
HENDRICKS GIN, ST. GERMAIN, CUCUMBER, MINT	
ARSENAL	12
BOOKER'S BOURBON, BITTERS, AGAVE, PASSION FRUIT PURÉE, BLACKBERRIES, MINT	
PAPA DOBLE	12
ZAYA RUM, LIME, GRAPEFRUIT, MARASCHINO LIQUEUR	

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