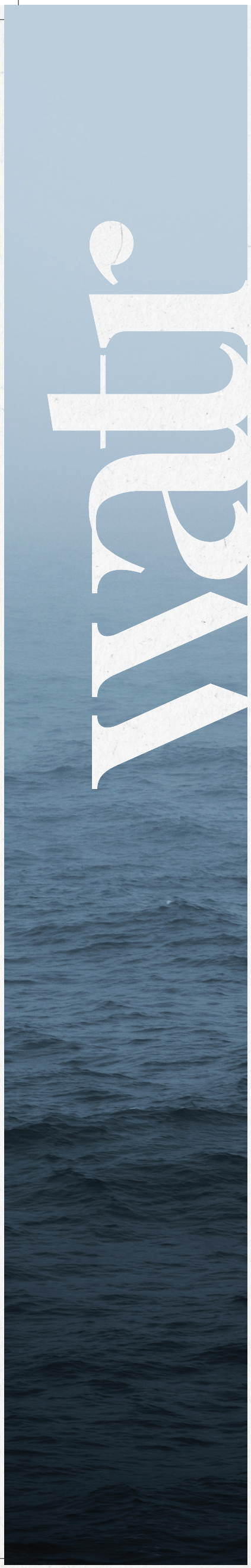


TO SHARE

EDAMAME 9 VG-GF
Yuzu, Cracked Black Pepper

GUACAMOLE 15 V
Organic Blue Corn Tortillas

SMOKED CANCHA 8 VG

CRUDO

SHOWCASE THE PURITY OF THE ELEMENT

CORVINA 15
Ceviche, Red Onions, Baby Peppers, Choclo, Cilantro, Leche de Tigre, Malanga Chips

HAMACHI 19 GF
Tiradito, Shaved Fennel, Granny Smith Apple, Baby Peppers, Leche de Tigre

TUNA 21
Tartare, Tomatoes, Avocado, Confit Shallot, Truffle Vinaigrette, Taro Crisps

WILD KING SALMON 18
Sushi Rice, Avocado, Asian Slaw, Furikake

KIMCHI TUNA 19
Quinoa, Kimchi, Avocado, Crispy Garlic

CAMPO

HARVEST AS ITS BEST

ORGANIC GREEN SALAD 15 VG
Sun Fresh Farm Greens, Quinoa, Cherry Tomatoes, Radish, Alfalfa Sprouts, Soy Nuts, Key Lime Dressing

EDAMAME + CARROT SALAD 15 VG
Purple and Napa Cabbage, Choclo, Scallions, Sesame, Serrano Pepper, Cilantro, Carrot Cumin Dressing

GRILLED CHICKEN SALAD 22
Sun Fresh Farms Greens, Napa Cabbage, Avocado, Crispy Taro Root, Charred Pineapple, Sesame Ginger Dressing
Enhancements: Shrimp $12.5, Chicken $8, Skirt Steak $13, Salmon $14, Organic Red Quinoa $4

CORE

ESSENTIALS AT THE ROOFTOP

IMPOSSIBLE BURGER 19 V
Plant-Based Patty, Beer Mustard, Tomato, Caramelized Onions, Sprouts, Fries

CHICKEN YAKISOBA NOODLES 21
Japanese Stir-Fry Noodles, Vegetables, Tonkatsu Sauce, Scallions

STEAK SALTADO TACOS 19 GF
Tomato, Red Onion, Aji Amarillo, Cilantro, Corn Tortilla

WATR BURGER 23
American Wagyu Beef, Kimchi Slaw, Pepper Jack Cheese, Gochujang Aioli, Fries

SUSHI HANDCRAFTED + SIGNATURE

GARDEN ROLL 13 VG
Organic Baby Romaine, Pickled Carrots, Avocado, Cucumber, Asparagus

WATR ROLL 25
Shrimp Tempura, Cucumber, 1's Spicy House Mayo, Crab Salad, Tuna, Avocado, Eel Sauce, Sesame

SEA BACON 24
Warm Scallop, Smoked Salmon, Wasabi Tobiko, Crispy Salmon Skin, 1's Spicy House Mayo, Kabayaki Sauce

SPICY TUNA ROLL 19
Cucumber, Local Sprouts, 1 Spicy Mayo, Cilantro

CALIFORNIA ROLL 17
Snow Crab Salad, Avocado, Cucumber, Sesame

SALMON ROLL 15
Atlantic Salmon, Avocado, Black Sesame, Lemon

NIGIRI + SASHIMI 40
Chef's Seasonal Selection of Nigiri and Sashimi

MAKI ROLLS

VEGGIE 9 VG

TUNA 12

SALMON 11

ANTICUCHOS

STREET FOOD

'SHROOMS 15 VG
Kimchi Slaw, Yakitori Glaze

SHRIMP 18
Salted Honey Brussels Sprouts

CHICKEN 16
Sweet Potato Puree, Aji Panca

BEEF 18
Smoke Rub, Truffled Taro Root Puree

SWEETS

COCONUT LIME SPHERE 12
Coconut Dacquoise, Lime Gelée, Raspberry Preserves

PERUVIAN CHOCOLATE "ROCHER" 14
63 Percent Illanka Chocolate Gateau, Warm Spiced Chocolate Shooter

MOCHI ICE CREAM (3) 15 V
Green Tea, Vanilla, Chocolate

FRUIT BOWL 18 VG-GF

CHILLED WATERMELON 9 VG-GF

OUR PARTNERS

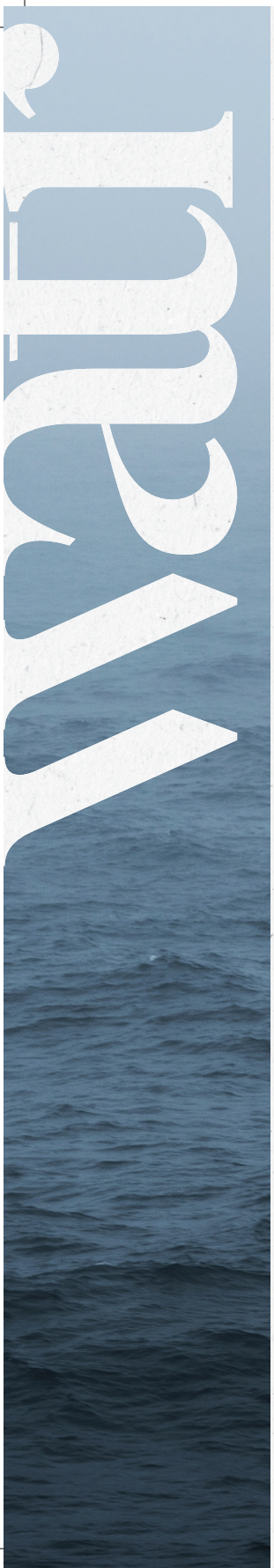
Sun Fresh Farms (Produce)
Fresh Origins (Herbs)
Samuels & Son Seafood
Masami Beef (American-Style Wagyu)
Joyce Farms (Chicken)

CULINARY TEAM

Ross Jansen, Chef de Cuisine
Togi Chuluunbaatar, Sushi Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.

HOTEL_1_SOUTHBEACH_MENU 9.5x13.5 [8741]_FINAL.indd 2 11/2/18 4:44 PM



TO SHARE

GUACAMOLE 15 V
Organic Blue Corn Tortillas

SUSHI

HANDCRAFTED + SIGNATURE

GARDEN ROLL 13 VG
Organic Baby Romaine, Pickled Carrots, Avocado, Cucumber, Asparagus

SEA BACON 24
Warm Scallop, Smoked Salmon, Wasabi Tobiko, Crispy Salmon Skin, 1's Spicy House Mayo, Kabayaki Sauce

WATR ROLL 25
Shrimp Tempura, Cucumber, 1's Spicy House Mayo, Crab Salad, Tuna, Avocado, Eel Sauce, Sesame

SPICY TUNA ROLL 19
Cucumber, Local Sprouts, 1's Spicy House Mayo, Cilantro

CALIFORNIA ROLL 17
Snow Crab Salad, Avocado, Cucumber, Sesame

SALMON ROLL 15
Atlantic Salmon, Avocado, Black Sesame, Lemon

NIGIRI + SASHIMI 40
Chef's Seasonal Selection of Nigiri and Sashimi

MAKI ROLLS

VEGGIE 9 VG

TUNA 12

SALMON 11

OUR PARTNERS

Sun Fresh Farms (Produce)
Fresh Origins (Herbs)
Samuels & Son Seafood
Masami Beef (American-style Wagyu)
Joyce Farms (Chicken)

CULINARY TEAM

Ross Jansen, Chef de Cuisine
Togi Chuluunbaatar, Sushi Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.

APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actas
Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo

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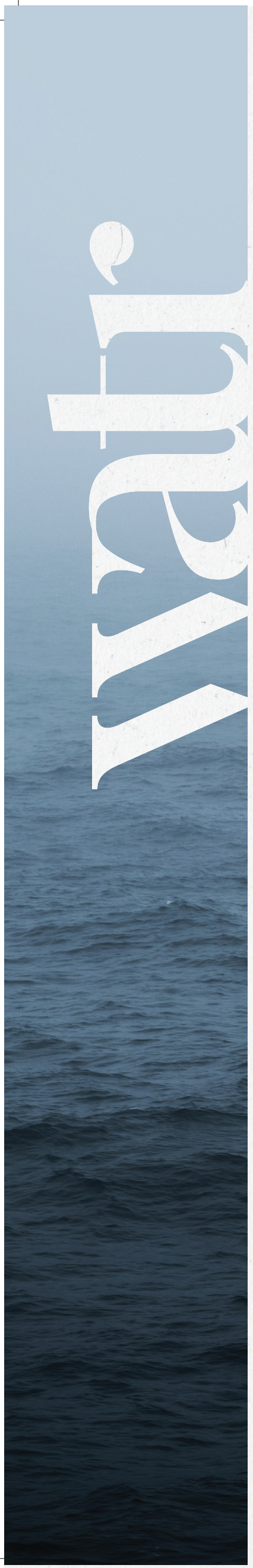


TO SHARE

MALANGA CHIPS 12
Huancaína

EDAMAME 9 VG-GF
Yuzu, Cracked Black Pepper

CAUSA TRIO 18
Traditional Causa, Aji Amarillo Huancaina- Avocado,
Rocoto Huancaina- Octopus, Herb Huancaina-Crab

CRISPY BRUSSELS SPROUTS 12
Smoked Cancha, Pickled Fresno, Scallions, Sherry Glaze

CRUDO SHOWCASE THE PURITY OF THE ELEMENT

CORVINA 15
Ceviche, Red Onions, Baby Peppers, Choclo,
Cilantro, Leche de Tigre, Malanga Chips

HAMACHI 19 GF
Tiradito, Shaved Fennel, Granny Smith Apple,
Baby Peppers, Leche de Tigre

TUNA 21
Tartare, Tomatoes, Avocado, Confit Shallot,
Truffle Vinaigrette, Taro Crisps

SCALLOP 21
Crudo, Serrano Chili, Radish, Pickled Shallots,
Citrus Ginger Broth, Volcanic Rock Salt, Taro Coins

CAMPO HARVEST AS ITS BEST

ORGANIC GREEN SALAD 15 VG
Sun Fresh Farm Greens, Quinoa, Cherry Tomatoes,
Radish, Alfalfa Sprouts, Soy Nuts, Key Lime Dressing

EDAMAME + CARROT SALAD 15 VG
Purple + Napa Cabbage, Choclo, Scallions, Sesame,
Serrano Pepper, Cilantro, Carrot Cumin Dressing

GRILLED CHICKEN SALAD 22
Sun Fresh Farms Greens, Napa Cabbage, Avocado,
Crispy Taro Root, Charred Pineapple, Sesame Ginger Dressing
Enhancements: Shrimp $12.5, Chicken $8, Skirt Steak $13,
Salmon $14, Organic Red Quinoa $4

CORE ESSENTIALS AT THE ROOFTOP

CHICKEN YAKISOBA NOODLES 21
Japanese Stir-Fry Noodles, Vegetables, Tonkatsu Sauce, Scallions

STEAK SALTADO BOWL 23
Rice, Tomato, Red Onion, Aji Amarillo, Confit Potatoes, Cilantro

WATR BURGER 23
American Wagyu Beef, Kimchi Slaw, Pepper Jack Cheese,
Gochujang Aioli, Fries

FISH + LEAF 26
Sea Bass, Sweet Potato, Asparagus, Wild Mushrooms, Maitake Broth

IMPOSSIBLE BURGER 19 V
Plant-Based Patty, Beer Mustard, Tomato,
Caramelized Onions, Sprouts, Fries

PLUM SAKE GLAZED BONE-IN SHORT RIBS 32
Truffled Taro Root Puree, Pickled Fresno Peppers, Herbs, Scallions
Add Fresh Truffles for $15

SIDES ADD TO THE SIDES OF CORE ITEMS

TRUFFLED TARO ROOT PUREE 9

SWEET POTATO PUREE 9

KIMCHI SLAW 9

SALTED HONEY BRUSSELS SPROUTS 9

CONFIT POTATOES 9

CARBON CHARRED

GAMBAS AL CARBON 40
Miso Citrus Glaze, Fennel Salad, Grilled Lemon, Rock Salt

CHARRED OCTOPUS 18
Confit Potatoes, Baby Peppers, Asparagus, Huancaína, Chives

ANTICUCHOS STREET FOOD

'SHROOMS 15 VG
Kimchi Slaw, Yakitori Glaze

SHRIMP 18
Salted Honey Brussels Sprouts

CHICKEN 16
Sweet Potato Puree, Aji Panca

BEEF 18
Smoke Rub, Truffled Taro Root Pure

SUSHI HANDCRAFTED + SIGNATURE

GARDEN ROLL 13 VG
Organic Baby Romaine, Pickled Carrots,
Avocado, Cucumber, Asparagus

WATR ROLL 25
Shrimp Tempura, Cucumber, 1's Spicy House Mayo, Crab Salad,
Tuna, Avocado, Eel Sauce, Sesame

SEA BACON 24
Warm Scallop, Smoked Salmon, Wasabi Tobiko,
Crispy Salmon Skin, 1's Spicy House Mayo, Kabayaki Sauce

"JA-JA JU-JU" EEL ROLL 25
Shrimp Tempura, Barbecue Eel, Cucumber, Tuna,
Avocado, Crema de Rocoto, Eel Sauce

SPICY TUNA ROLL 19
Cucumber, Local Sprouts, 1's Spicy House Mayo, Cilantro

CALIFORNIA ROLL 17
Snow Crab Salad, Avocado, Cucumber, Sesame

SALMON ROLL 15
Atlantic Salmon, Avocado, Black Sesame, Lemon

NEW ENGLAND "LOBSTER ROLL" 45
Doubled Baked, Cucumber, Avocado, Tobiko, 1's Spicy House Mayo

NIGIRI + SASHIMI 40
Chef's Seasonal Selection of Nigiri and Sashimi

SWEETS

COCONUT LIME SPHERE 12
Coconut Dacquoise, Lime Gelée, Raspberry Preserves

WARM SWEET POTATO CRUMB CAKE 12
Caramelized Pumpkin Seeds, Dulce de Leche, Lúcuma Ice Cream

PERUVIAN CHOCOLATE "ROCHER" 14
63 Percent Illanka Chocolate Gateau,
Warm Spiced Chocolate Shooter

MOCHI ICE CREAM (3) 15 V
Green Tea, Vanilla, Chocolate

FRUIT BOWL 18 VG-GF

CHILLED WATERMELON 9 VG-GF

OUR PARTNERS

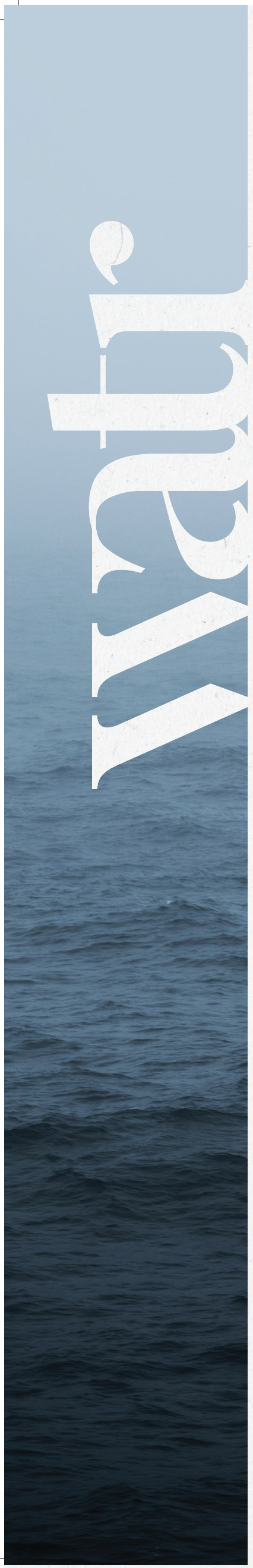
Sun Fresh Farms (Produce)
Fresh Origins (Herbs)
Samuels & Son Seafood
Masami Beef (American-Style Wagyu)
Joyce Farms (Chicken)

CULINARY TEAM

Ross Jansen, Chef de Cuisine
Togi Chuluunbaatar, Sushi Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.

HOTEL_1_SOUTHBEACH_MENU 9.5x13.5 [8741]_FINAL.indd 2 11/2/18 4:44 PM



HOUSE COCKTAILS 16

PINEAPPLE & MINT CAIPIRINHA
Yaguara Organic Cachaça | Pineapple Syrup
Fresh Mint | Lime

DARK SIDE
Del Maguey Mezcal | Grapefruit Liqueu | Lime
Activated Charcoal

ENTER THE DRAGON
Avion Reposado Tequila | Dragon Fruit Syrup | Lemon
Serrano Bitters | Q Grapefruit Soda

"PURO PARI"
Ketel 1 Grapefruit + Rose | Red Bull Tropical Flavor
Coconut Water | Lime | Peychaud's Bitters

ON "BRAZILIAN TIME"
Smoked Pineapple-Infused Organic Cachaça
GIffard Banane Liqueur | Passion Fruit | Orgeat, Lime

PINK TOUCAN
Hibiscus-Infused Bacardí Superior Rum | Creme de Noyaux
Coconut Water | Lemon | La Croix Key Lime Soda

EL JARDINERO
Espolòn Blanco Tequila | Cucumber + Basil
Chareau California Aloe Liqueur | Lime | Tajin

FRESH COCONUT 12
Add a Shot +12
Yaguara Organic Cachaça, Mount Gay Black Barrel Rum, Cointreau, Grand Marnier or Appleton Reserve Rum

CLASSIC COCKTAILS 16

DAIQUIRI
Appleton Estate Signature Rum | Demerara Syrup
Lime | Angostura Bitters

VODKA SMASH
Grey Goose Vodka | Grapefruit Liqueur
Basil | Q Club Soda | Lemon

LAST WORD
Botanist Gin | Green Chartreuse | Luxardo Maraschino | Lime Juice

WHISKEY HIGHBALL
Toki Japanese Whisky | Q Soda | Peach Bitters

DRAFT BEER

Hibiscus & Mandarin Blonde Ale 9
Wynwood Brewing + 1 Hotel

Litehaus Pilsner 9
Biscayne Bay Brewing

Biscayne Bay IPA 12
Biscayne Bay Brewing

South Peach Shandy 9
South Beach Brewing

Ommegang Witte Wheat Ale 9
Ommegang Brewery

BEER IN A CAN 8

House Premium Crafted Lager
House Brewing

La Rubia Blonde Ale
Wynwood Brewing

Jai Alai IPA
Cigar City Brewing

Salt Life Lager
Abita Brewing

Mandarin IPA
Concrete Beach Brewing

Peroni Nastro Azzurro Lager
Birra Peroni

Stella Artois Pilsner
Brouwerij Artois

FROZEN DRINKS 16

Prepared using Kelvin Slush Co. Mixes: USDA Organic, Non-GMO, Vegan, Gluten-Free, Kosher andt All Natural

THE SKINNY PIÑA
Bacardí Superior Rum + Coconut Rum
Organic Coconut Water | Pineapple | Fresh Lime

1SB APEROL SPRITZ
Aperol | Bombay Gin | Prosecco | Passion Fruit | Fresh Citrus

HEMINGWAY DAIQUIRI
Bacardí Superior Rum | Grapefruit Juice
Luxardo Maraschino | Fresh Citrus

FROSÉ ALL DAY
Rosé Wine | Skyy Vodka | Peach | Lillet Rouge | Fresh Citrus

Add a float +12
Mount Gay Black Barrel | Chambord | Cointreau | St-Germain

MIX N MINGLE 16 | 65

ROOFTOP SANGRIA
Rosé Wine | Fresh Citrus | Watermelon | Strawberry

HOUSE-MADE DRAFT MOJITO
Bacardí Superior Rum | Mint, Fresh Lime | Demerara Sugar

HOUSE MADE DRAFT MARGARITA
Espolòn Blanco Tequila | Cointreau | Fresh Lime

WINE

WHITE

PINOT GRIGIO, Jermann, Friuli	16 | 64
SAUVIGNON BLANC, "Perles", Gérard Bertrand, Languedoc	13 | 49
SAUVIGNON BLANC, Justin, Central Coast	15 | 60
SAUVIGNON BLANC, Mason Cellars, Napa Valley	17 | 68
CHARDONNAY, Acrobat, Oregon	12 | 48
CHARDONNAY, "Overlook," Landmark, Sonoma	16 | 64

ROSÉ

CHÂTEAU LA GORDONNE, "Font Freye," Côtes de, Provence	13 | 49
FLEUR DE MER, Provence	15 | 60
QUINN, Côte d'Azure, Provence	17 | 68

RED

PINOT NOIR, Acrobat, Oregon	14 | 56
CABERNET SAUVIGNON, Rickshaw, California	14 | 56
RED BLEND, Banshee, "Mordecai," Sonoma	16 | 61
MALBEC, Reserva, Terrazas, Mendoza	12 | 48

BUBBLES

GIULIANA PROSECCO	15 | 68
FLOR PROSECCO ROSÉ	15 | 68
G.H. MUMM GRAND CORDON BRUT	29 | 130
VEUVE CLICQUOT ROSÉ	41 | 180
VEUVE CLICQUOT RICH NV	45 | 199

VIRGIN TERRITORY

COCONUT WATER (500ML)

SUNBURNT ON SOUTH BEACH
Coconut Water, Mango, Lime, Mint, Ginger Beer

FRESH COCONUT

RED BULL Original or Sugarfree

Q SPECTACULAR DRINKS
Club Soda, Ginger Ale, Ginger Beer, Tonic Water, Grapfruit, Kola

APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actas Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo

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