

## **PREFACE**

1.

**MIA Kitchen & Bar** was designed and built from the ground up with one thing in mind: to motivate, inspire and educate our guests about Florida cuisine. With our three pillars: Modern. Inventive. Authentic. we focus on bringing local food with global flair to our guests. The restaurant itself is a living, breathing part of the community featuring local artists of screen and canvas. We immerse ourselves into our community by working with local artisans, craftsmen and farmers.

### **Eat. Drink. Be Merry.**

**We ask ladies be ladies and gentleman be gentleman.**

**Drinks before, during and after are always encouraged.**

**We are here to create your story and assist you with chapter choices.**

**As you read through our script, know that we are here to guide you through the acts.**

**We recommend you enjoy the dishes as they are created - unless allergies restrict you - please let us know.**

**Always save room for dessert.**

**INT. MIA BAR**

created out of reclaimed wood, twisted iron & concrete - it provokes your inner self to have a sip in style. An inventive combination of old & new world drinks is here to indulge your palette.

**Cocktails**

**Mango Gang** (Old Fashioned)  
mango infused flor de cana 7yr, habanero & bitters...12

**#notyourbasicwatermelondrink** (Gimlet)  
boodles london dry gin, black pepper watermelon cordial & lime...12

**Road Trip** (Pisco Sour)  
barsol pisco, peach basil shrub, egg white & house bitters...11

**7901 Bramble** (Bramble)  
russian standard vodka, rhubarb jam & lemon...11

**On Fitzzy's Knees** (Bee's Knees)  
old forester bourbon, honey, lavender & lemon...11

**Grunewald Hotel** (Sazerac)  
duck fat infused rye whiskey & cognac, sugar, bitters & absinthe...12

**Juan Rossi** (Negroni)  
milagro reposado, bitter orange, seasonal house vermouth...12

**Big Sippin' Sabrina** (Pimm's Cup)  
pimm's no.1 cup, crop cucumber vodka, limoncello, strawberry, lemon & ginger beer...12 gl/40 bowl

**VODKA & SODA**

**Joan Collins**  
reyka vodka, yellow chartreuse, ginger, lime & fizz...11

**Bernadino**  
reyka vodka, fernet branca, honey, orange, lemon & fizz...11

**Twizzler**  
reyka vodka, cointreau, don ciccio fennel liqueur & grapefruit tonic...11

**From The Barrel**

**Manhattan**  
michter's straight rye whiskey, house blended vermouth & angostura...13

**Cold Brew Cocktails**

*made with rabbit coffee cold brew*

**Border Patrol**  
milagro reposado, ancho reyes & tonic...11

**Cold Brut**  
cointreau, sugar & sparkling wine...11

**Coffee, Coke & Cream**  
kraken spiced rum, luxardo espresso liqueur, cola & whipped cream...11

**Red Wines****Sparkling**

Gruet  
 Iron Horse  
 Rose, Marque della tor  
 Proseco, Maniscalco  
 Rose, Charles Heidsieck  
 Veuve Cliquot, le grand madame  
 Perrier Jouet, Fleur de lys

**White Wines**

Albarino, Don Olegario, Rias Baixis  
 Pinot Grigio, Tizziano, Italy  
 Pinot Gris, King Estate, Washington  
 Pinot Grigio, Banti San Angelo, Tuscany  
 Reisling, Schilos Vollrad, Germany  
 Reisling, Thomas Schmidt, Germany  
 Rose, Brezette, Provence  
 Rose, Merryvale, Napa  
 Sauvignon Blanc, Lalande, Bordeaux  
 Sauvignon Blanc,  
 Sauvignon Blanc, Chalk Hill, Sonoma  
 Chardonnay, Caramel Road, California  
 Chardonnay, Laguna, California  
 Chardonnay, Chehalem, Washington  
 Chardonnay, Hill Family, Karly's Cuvvee, Napa  
 Chardonnay, Stags Leap, Karia, Napa  
 Chardonnay, Chateau Montelena, Napa  
 Chardonnay, Pahlmeyer, Napa  
 Viogner/Chenin Blanc, PineRidge, California

Pinot Noir, A to Z, Oregon  
 Pinot Noir, Stephen Vincent, Sonoma  
 Pinot Noir, Elovan, Oregon  
 Pinot Noir, Belle Glos, Las Alturas, Santa Lucia Highlands  
 Pinot Noir, Hill Family, Stewart Ranch, Napa  
 Pinot Noir Migration, Russian River Valley  
 Barbera, Pico Maccarolo, Alba  
 Sangiovese, Picini, Chianti Classico  
 Montepulciano, Stella, Abruzzo  
 Sangiovese, Altesino, Brunello di Montalcino  
 Malbec, Clos Trollegotte, Kahor,  
 Malbec, Furque, Mendoza  
 Malbec, Trivento, Mendoza  
 Nebbiolo, Borgogno, Barolo  
 Merlot, Matanzas Creek, Sonoma  
 Merlot, Swanson, Napa  
 Red Blend, CMS  
 Red Blend, Chateau Fonfroid, Bordeaux  
 Red Blend, Guigal Cote du Rhone  
 Cabernet Franc, Inklot, Lodi  
 Cabernet Sauvignon, Bogle, California  
 Cabernet Sauvignon, Silver Palm, North Coast  
 Cabernet Sauvignon, Lake Sonoma, Sonoma  
 Merlot, Duckhorn, Napa  
 Cabernet Sauvignon, ZD, Napa  
 Cabernet Sauvignon, Caymus, Napa  
 Cabernet Sauvignon, Rombauer, Napa  
 Cabernet Sauvignon, Abacus, Napa  
 Cabernet Sauvignon, 2480, Napa  
 Red Blend, Della Valpocella, Amarone  
 Red Blend, Perrin, Chateaufneuf-du-Pape  
 Syrah, Jaffurs, Santa Barbara  
 Petite Syrah/Petite Verdoe, Michael David  
 Petite-Petite, Lodi  
 Zinfandel, Kenwood, Jack London, Sonoma Mountain  
 Zinfandel, Robert Biale, Black Chicken, Sonoma

## ***INT. MIA Kitchen***

*An opened kitchen brings you closer to the world of cooking. Our brigade is honored to indulge your senses with what Florida is eager to offer.*

6.

## ***The Introduction***

### **Aunt Lida's Bread**

Farmer's cheese, hearth-fired bread, spiced  
local honey 5

### **Barnacles & Driftwood**

crispy oysters, hearth-roasted bone marrow,  
local greens, mango & chillis 17

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seasoned lamb, baked feta, tomato red pepper  
ragout 12

### **River Ribs**

grilled fish ribs, mango bbq, chili dusted peanuts 14

### **Belly of the Beast**

crispy pork belly, black-eyed peas, malta glaze 10

### **Angels on Horseback "revised"**

pbr grilled oysters, lemon-dijon hollandaise,  
bacon crumble 12

### **One Fish Two Fish**

local fish crudo, hearts of palm, mahi caviar,  
citrus vinaigrette 15

### **Another Wing**

smoked & fried duck wing, guava glaze, cilantro  
crema 9

### **Toad in a hole**

soft poached egg, buttered brioche, speck salad 9

## **Act 1**

7.

## ***Where the Wild Things Grow***

### **Tomato - Tamata**

Pickled & roasted heirlooms, marinated watermelon,  
spiced feta 11

### **Green thumb**

Rollled Avocado, marinated Cucumber, sesame toasted  
garlic, cilantro crema 12

### **Caponata "a different approach"**

grilled eggplant, golden raisins, baked ricotta,  
tomato reduction 11

### **Lettuce Entertain You**

local lettuces, vegetables of the moment, edible  
soil, citrus vinaigrette 11

### **All About The Shroom**

assorted roasted mushrooms, charred onion petals,  
hearts of palm, warm ginger vinaigrette 13

Act 2

8.

**Fire & Water**

Pizza

**Standard Issue**

crushed roasted tomatoes, 7901 mozzarella, basil & EVOO 15

**The Floribbean**

spiced Pork, guava bbq, mango-chilli relish 16

**Quack attack**

duck confit, roasted mushroom, caramelized onion, sunny side up egg 17

**Surf n' Turf**

sautéed garlic gulf shrimp, caramelized onion, speck, arugula 18

Pasta

**Little Hollows (cavatelli)**

duck confit "bolognese", roasted mushroom, ricotta whip 17/30

**Long Ribbons (tagliatelle)**

gator sausage puttanesca, roasted garlic & chillis, bottarga, sambuca 15/28

**Stuffed Pockets (ravioli)**

potato & goat milk ricotta, caramelized onion, speck, warm cider vinaigrette 14/26

Act 3

9.

**Fins, Two's & Four's**

**Maestro Del Mar**

sustainable Florida Seafood presented as cioppino, creamy polenta, local pork, fin to tail broth 17/30

**Yard Bird**

smoked chicken leg, crispy thigh, dirty rice, pan jus 24

**It's what's for Dinner**

malta-braised beef cheek, green mango slaw, toasted peanut & potato puree 15/28

**Mary's little steak**

grilled lamb shoulder, roasted eggplant, zucchini & squash, spiced feta 14/26

**On the "half shell"**

grilled tripe tail for two; filet, collar, and belly, sambuca butter, citrus salad 36

PHOTO GOES HERE

## **GLOSSARY**

We would like to thank our friends and neighbors that support our restaurant:

Sunhsine Provisions  
Crypress point creamery  
Lake meadow naturals  
Swank farms  
Fancy chicken farm  
Halperns  
Kaikai farm  
Natural nomads  
Sugar monkey bakery  
Petrini gelato  
Kissimmee mushrooms  
Vince "the fish guy"  
UM marine science  
Hatcher Hills Mango  
Pascals  
Atlantic Ave Beverage  
Libby Vision  
Greg from indiantown  
Papp photo  
Rabbit coffee  
Jojo tea co.  
St. augustine distillery  
Saltwater brewery