

breakfast

SMÖRGASBORD BUFFÈ

signature hot & cold dishes - omelet - coffee or tea - florida fresh juice 32

YOGURT

gluten free coconut granola - seasonal berries 12

ACAI BOWL

seasonal berries - banana - gluten free coconut granola 15

QUINOA OATMEAL

coconut milk - maple syrup - seasonal berries 12

MULTI-GRAIN PANCAKES

local smoked bacon bits - maple syrup 12

I HEART WAFFLE

quinoa gluten free waffle - whipped cream jam - seasonal fruit 13

TOFU SCRAMBLE

spinach - tomato - butternut squash - baby potatoes 14

FRIED EGG SANDWICH

country wheat toast - bacon - arugula - havarti cheese - lemon aioli - baby potatoes 16

BREAKFAST BURRITO

whole wheat tortilla - scrambled eggs - chicken apple sausage - black beans - cheese - onion - peppers - taco salsa - guacamole - baby potatoes 18

SWEDISH MINI PANCAKES

whipped cream - seasonal berries 12

FARM SCRAMBLED EGGS

*country wheat toast - baby potatoes 15
add: bacon +4 / smoked salmon & ricotta +6 /
veggies +5*

PITTI PANNA

*smoked salmon - butternut squash - zucchini - beets
potatoes - onions - over medium eggs - horseradish
crème fraiche - baby potatoes 17*

ABC TACOS

*avocado - bacon - cheese - scramble eggs -
corn tortilla - tomatillo salsa - salsa verde 18*

sides

LOCAL SMOKED BACON 9

SEASONAL VEGGIES 6

EGGS 9

CHCKEN APPLE SAUSAGE 8

PROPER SAUSAGE 9

FRUIT & BERRIES 12

AVOCADO 5

MALIBU FARM MIAMI IS HAPPY TO

SUPPORT LOCAL VENDORS

fresh pressed

KALE APPLE JUICE 12

WATERMELON JUICE 11

AGAVE LEMONADE 10

ORANGE JUICE 10

keep the jar +2

caffè luxxe

FRENCH PRESS *sm12/lg18*

DRIP COFFEE 5

ICED COLD BREW 6

AMERICANO 6

ESPRESSO 5

MACCHIATO 6

LATTE 7

CAPPUCINO 7

MOCHA LATTE 7

CARAMEL LATTE 7

loose leaf

ICED TEA 5

ARNOLD PALMER 5

EARL GREY 5

ENGLISH BREAKFAST 5

GREEN SENCHA 5

MINT 5

CHAI LATTE 6

MATCHA TEA LATTE 7

TUMERIC LATTE 7

organic soda

MEXICAN COLA 5

KEYLIME MANDARIN 5

STRAWBERRY RHUBARB 5

ROOT BEER 5

mimosa bar

minonetto organic prosecco

select: oj 12

watermelon +4 / kale apple + 4 / fresh squeeze oj +4

“Consuming raw or undercooked meats (*), poultry, seafood, shellfish or eggs (*) may increase the risk of foodborne illness.”

breakfast to brunch

FRIED EGG SANDWICH*

country wheat toast - bacon - arugula - havarti cheese - lemon aioli - baby potatoes 16

BREAKFAST BURRITO

whole wheat tortilla - scrambled eggs - chicken apple sausage - black beans - cheddar jack cheese - onion - peppers - salsa fresca - guacamole 18

FARM SCRAMBLED EGGS*

country wheat toast - baby potatoes 15
add: bacon +4 / smoked salmon & ricotta +6 / veggies +5

PITTI PANNA

smoked salmon - butternut squash - zucchini - beets potatoes - onions - over medium eggs - horseradish crème fraiche - baby potatoes 17

for the table

CRUDITÉ

seasonal garden vegetables - garbanzo beans hummus - green goddess dressing 16

MALIBU BLUE NACHOS

black beans - queso sauce - salsa fresca - sour cream 14

CHICKEN BROCCOLI QUESADILLAS

spicy aioli 17

STOP LIGHT TACO TRIO

chicken + tomatillo salsa - butternut squash + habanero hot sauce - skirt steak + taco salsa 24

CRAB CAKES

caper aioli 20

SWED-“ISH” MEATBALLS

chicken & ricotta meatballs - cranberry - baby potato - arugula 15

between the bread

GRILLED VEGETABLE SANDWICH

country wheat - avocado - eggplant - zucchini - arugula - roasted pepper - hummus 15

GRILLED CHICKEN SANDWICH

country wheat - tomato - red onion - arugula - lemon aioli 18

SALMON SANDWICH*

brioche bun - tomato - red onion - arugula - kalamata olive aioli 20

SOY GINGER SKIRT STEAK SANDWICH*

country wheat - fresh vegetable slaw - arugula - lemon aioli 23

PORTOBELLO MUSHROOM BURGER

brioche bun - tomato - red onion - arugula - pepperoncini aioli 14

CHICKEN RICOTTA BURGER

brioche bun - bacon - tomato - red onion - arugula - spicy aioli 17

GRASS FED BURGER*

brioche bun - havarti cheese - tomato - red onion - arugula- pepperoncini aioli 18

from the beds

RAW BRUSSEL SPROUTS

arugula - mustard lemon dressing - almonds 14

VEGAN CHOP

kale - romaine - butternut squash - purple beet - avocado - garbanzo beans - red wine vinaigrette 17

BURRATA FRUIT

arugula - burrata - seasonal fruit - pomegranate - sesame seed brittle - maple balsamic 18

BLT CAESAR

kale - romaine - cherry tomato - bacon - parmesan 14

CHICKEN TORTILLA SALAD

baby romaine - frisee - corn - black bean - cherry tomato - jalapeño jack cheese - green bean - salsa dressing - tortilla strips 22

SALMON NICOISE*

arugula - kale - capers - olives - purple potato - purple egg - green bean - tomato - olive dressing 27

ON THE SIDE

GRILLED CHICKEN 9 AVOCADO 5
GRILLED SALMON 14 SKIRT STEAK 16

from the bricks

CAULIFLOWER CRUST PIZZA

mozzarella - heirloom tomato - pesto - arugula - roasted cauliflower 18

ZUCCHINI CRUST PIZZA

mozzarella - heirloom tomato - tomato sauce - arugula - shaved zucchini 17

AVOCADO PIZZA

jalapeno ricotta - agave - cilantro - lime 25

POTATO PIZZA

local goat cheese - mushrooms - parmesan - herbs 20

CALLALOO PIZZA

egg - tomato sauce - bacon confit - red onion - pickled chili 22

TOMATO PIZZA

heirloom tomato - tomato sauce - local mimmo's burrata - basil 20

CORN PIZZA

bbq roasted chicken - crème fraiche - red onion - pepper jack cheese - cilantro 24

PROPER ROLLATINI

proper sausage - smoked mozzarella - ricotta - arugula 25

for yourself

VEGAN COCONUT AND TOFU

tofu - seasonal vegetables - quinoa rice - coconut sauce 18

LOCAL FISH

seared radish - arugula - salsa verde - seasonal sides 29

ARCTIC CHARD

arugula - grainy mustard dressing - seasonal sides 30

SOY GINGER SKIRT STEAK

pickled root vegetables - arugula - seasonal sides 32

bites

CRUDITÉ

seasonal garden vegetables - garbanzo beans hummus - green goddess dressing 16

MALIBU BLUE NACHOS

black beans - queso sauce - salsa fresca - sour cream 14

CHICKEN BROCCOLI QUESADILLAS

spicy aioli 17

CRAB CAKES

caper aioli 20

SWED-“ISH” MEATBALLS

chicken & ricotta meatballs - cranberry - baby potato - arugula 15

farm-centri

almonds 14

BURRATA FRUIT

arugula - burrata - seasonal fruit - pomegranate - sesame seed brittle - maple balsamic 18

GREEK SALAD

pea shoot - chard - local feta - olives - bell pepper - onions 16

BLT CAESAR

kale - romaine - cherry tomato - bacon - parmesan 14

ON THE SIDE

GRILLED CHICKEN 9
GRILLED SALMON 14

AVOCADO 5
SKIRT STEAK 16

SPAGHETTI SQUASH LASAGNA

creamed spinach - tomato sauce - mozzarella 20
add - chicken & apple sausage +9

VEGETABLE “PAELLA”

saffron cous cous - seasonal vegetables - tofu - artichoke 22
add - chicken +9 / salmon +14 / steak +16

VEGAN COCONUT AND TOFU

tofu - seasonal vegetables - quinoa rice - coconut sauce 18
add - chicken +9 / salmon +14
steak +16 / proper sausage 11

SHRIMP

poached egg - miso tahini dressing - maitake - sweet peppers—ginger 38

CATCH OF THE DAY

large plates

seared radish - arugula - salsa verde - seasonal sides 29

SOY GINGER SKIRT STEAK

beet spaghetti - arugula - seasonal sides 32

CHICKEN RICOTTA BURGER

brioche bun - bacon - tomato - red onion - arugula - spicy aioli 17

GRASS FED BURGER*

brioche bun - havarti cheese - tomato - red onion - arugula- pepperoncini aioli 18

CAULIFLOWER CRUST PIZZA

mozzarella - heirloom tomato - pesto - arugula - roasted cauliflower 18

AVOCADO PIZZA

jalapeno ricotta - agave - cilantro - lime 25

GREEK SALAD PIZZA

garbanzo beans hummus - feto cheese - cherry tomato - bell pepper - kalamata olives 20

BACON n EGGS

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from the wood - pizza

tomato sauce - red onion - pickled chili - spinach 22

TOMATO PIZZA

heirloom tomato - tomato sauce - local mimmo’s burrata - basil 20

CORN PIZZA

bbq roasted chicken - crème fraiche - red onion - pepper jack cheese - cilantro 24

PROPER ROLLATINI

proper sausage - smoked mozzarella - arugula 25

WHOLE LOBSTER

charred corn - lime butter M/P

WHOLE FISH

coconut curry - shaved fennel - arugula M/P

MUSTARD LEMON ROASTED CHICKEN

potatoes - herbs - brussel sprout - tomato - shallots
WHOLE 72 / HALF 43

SLOW ROAST LAMB

garlic - thyme - horseradish 56

DRY AGED RIBEYE

crispy baby potatoes - charred broccolini - rosemary aioli 75

from the wood - family style

CHARRED BROCCOLINI

pickled chili - rosemary aioli 11

BABY CARROTS

agave - lemon dressing - cucumber yogurt - cilantro - sesame seeds 11

GRILLED FENNEL

orange - castelvetro olives - herbs - pine nuts 11

ROASTED CAULIFLOWER

golden raisins - lemon alioli - panko - lemon zest 11

BROCCOLI MASHED

golden potato - broccoli florets - salty butter 11

QUINOA RICE

steamed jasmine rice - organic quinoa 11

sides

sparkling

- MIONETTO** 12/50
prosecco - treviso d.o.c., italy NV
- FANTINEL** 12/50
sparkling rose - venezia giulia, italy NV
- NICOLAS FEUILLATTE** 100
brut - champagne, france NV
- CA'DEL BOSCO 'CUVEE PRESTIGE'** 110
franciacorta - lombardy d.o.c.g., italy NV
- VEUVE CLIQUOT 'YELLOW LABEL'** 26/115
brut - champagne, france NV
- BILLECART SALMON** 125
brut rose - champagne, france NV
- LOUIS ROEDERER** 175
brut rose - champagne, france
- PERRIER JOUET 'BELLE EPOQUE'** 295
brut - champagne, france

rose

- CHATEAU MINUTY** 12 / 44
cotes de provence, france
- CAPE MENTELLE** 54
margaret river, australia
- LE ROSE LAPOSTOLLE** 11 / 40
xx, chile
- DOMAINES OTT 'CHATEAU ROMASSAN'** 115
aoc bandol, france

sauvignon blanc

- MOHUA** 13 / 52
marlborough, new zealand
- MOVIA** 16 / 64
slovenia
- SINEGAL** 95
napa valley, california
- CLOUDY BAY** 72
marlborough, new zealand
- DOMAINE DELAPORT 'SILEX'** 105
sancerre, france

adventurous white

- CASTELLO di GABBIANO** 12 / 48
pinot grigio - igt delle venezie, italy
- SANTA MARGHERITA** 52
pinog grigio - alto adige, italy
- KING ESTATE 'BACKBONE'** 75
pinot gris - oregon
- AUGUST KESSELER** 13 / 52
kabinett reisling - rheingau, germany
- PACIFIC RIM** 48
reisling - columbia valley, washington
- TERRAZAS de los ANDES** 52
torrontes - mendoza, argentina
- BODEGAS FILLABOA** 52
albarino - rias baixas, spain
- ANTINORI 'GUADO al TASSO'** 62
vermentino - tuscan, italy
- STAG'S LEAP** 76
viognier - napa valley, california
- BRUNO GIACOSA** 82
roero arneis - piedmont, italy

chardonnay

- CHATEAU ST JEAN 'ROBERT YOUNG VINEYARD'** 13 / 52
alexander valley, california
- HEITZ** 70
columbia valley, washington
- THIERRY et PASCALE 'MATROT BOURGOGNE'** 15 / 60
meursault, france
- LAGUNA RANCH** 64
russian river valley, california
- LOUIS JADOT 'POUILLY FUISSE'** 76
burgundy, france
- CAKEBREAD** 20 / 80
napa valley, california
- NEWTON 'UNFILTERED'** 108
carneros, california

pinot noir

LANDMARK BY JUSTIN	14 / 56
<i>central coast, california</i>	
LA CREMA	65
<i>sonoma county, california</i>	
ETUDE	20 / 80
<i>carneros, california</i>	
KING ESTATE	82
<i>willamette valley, oregon</i>	
DOMAINE SERENE 'YAMHILL CUVÉE'	118
<i>willamette valley, oregon</i>	

cabernet sauvignon

SMITH & HOOK CAB	14 / 56
<i>sonoma county, california</i>	
SIMI	54
<i>alexander valley, california</i>	
UPPERCUT	14 / 56
<i>napa valley, california</i>	
BERINGER 'KNIGHTS VALLEY'	60
<i>sonoma county, california</i>	
ARROWOOD	72
<i>sonoma county, california</i>	
STAG'S LEAP 'ARTEMIS'	110
<i>napa valley, california</i>	
SILVER OAK	170
<i>alexander valley, california</i>	
OPUS ONE	350
<i>napa valley, California</i>	

round reds

HEDGES FAMILY ESTATE 'CMS'	14 / 58
<i>blend - columbia valley, washington</i>	
TABLAS CREEK 'COTES de TABLAS ROUGE'	68
<i>rhône blend - paso robles, california</i>	
PENFOLDS 'KALIMNA BIN 28'	18 / 72
<i>shiraz - barossa, australia</i>	
VINEDOS EMILIANA 'COYAM'	78
<i>blend - colchagua valley, chile '10</i>	
HILL FAMILY ESTATE 'ORIGIN'	108
<i>blend - napa valley, california</i>	
TERRAZAS de los ANDES 'RESERVA'	12 / 48
<i>malbec - mendoza, argentina</i>	
RAVENSWOOD 'OLD VINES'	50
<i>zinfandel - lodi, california</i>	
LUIGI BOSCA	62
<i>malbec - mendoza, argentina</i>	
HEITZ	80
<i>cabernet sauvignon - napa valley, california</i>	
FROG'S LEAP	86
<i>zinfandel - napa valley, california</i>	
MATANZAS CREEK	15 / 60
<i>merlot - sonoma county, california</i>	
DARIOUSH	125
<i>merlot - napa valley, california</i>	
TENUTA di ARCENO	12 / 48
<i>chianti - tuscan, italy</i>	
FRESCOBALDI 'TENUTA di CASTIGLIONI'	60
<i>blend - tuscan, italy</i>	
ANTINORI 'TIGNANELLO'	185
<i>sangiovese - tuscan, italy</i>	

selection

BEAULIEU VINEYARD 'TAPESTRY'	
<i>bordeaux blend - napa valley, california</i>	
15 / 30 / 120	
PENFOLDS 'BIN 389'	
<i>cabernet & shiraz - south australia</i>	
18 / 36 / 150	
STAG'S LEAP 'THE LEAP'	
<i>cabernet sauvignon - stag's leap district, california</i>	
19 / 38 / 160	

NUMANTHIA TERMANTHIA TORO	
<i>tempranillo - spain</i>	
00 / 00 / 00	
JARVIS FINCH HOLLOW VINEYARD	
<i>chardonnay - napa valley, california</i>	
00 / 00 / 00	

our selections support sustainable farming or are certified organic / biodynamic

vintages are subject to change based on availability

signature cocktails

our handcrafted cocktails feature infused organic agaves,
fresh squeezed juices & local produce

16

SMOKE

*del maguey vida mezcal - shisito chipotle agave - lime -
chili salt rim*

JALAPENO

*don julio blanco tequila - jalapeño agave - lime -
kaffir lime sea salt rim*

WATERMELON

cucumber infused ketel one vodka - watermelon - lime - basil

MINT

bacardi - mint ginger agave - lime - club soda

LIME

botanist gin - agave - lime juice

GRAPEFRUIT

honeybush tea infused 1792 bourbon - agave - grapefruit

PEAR

botanist gin - prosecco - rosemary pear agave - lemon juice

COCONUT

toasted coconut infused bacardi - coconut agave - pineapple

TOMATO

*russian standard vodka - house made bloody - asparagus - celery
heirloom tomato - olives - chili sea salt rim*

“Malibu Farm invites you to drink responsibly”

beers

STILTSVILLE

pilsner - 5.2% ABV - concrete beach brewery, miami

ALL DAY IPA

ipa - 4.70% ABV - founder brewery, miami

EL JEFE

hefeweizen - 5.5% ABV - j wakefield brewing, miami

HOPSECUTIONER

ipa - 7.3% - ABV - beer c.o, athens, g.a

LA RUBIA

american blond ale - 5% ABV - wynwood brewing company, miami

FLORIDIAN

hefeweizen - 5.2% ABV - funky budha brewery, miami

TAMPA STYLE LAGER

lager - 4.5% ABV - cigar city brewing, tampa

COPPERTAIL “UNHOLY”

american trippel - 9.5% ABV

NIGHT SWIM

robust porter - 6.2% ABV - coppertail brewing, tampa

for your health

to your health

WELLNESS 7
TUMERIC 7
WHEAT GRASS 7

WHISKEY 10
TEQUILA 10
VODKA 10

mimosa bar

minonetto organic prosecco

select: oj 12

watermelon +4 / kale apple +4 / fresh squeeze oj +4

sangria

14 glass - 56 carafe

white or red wine - seasonal fruit

signature slush cocktails

HIBISCUS MULE

purity organic vodka - hibiscus tea - ginger - lime juice

FROZE ALL DAY

russian standard - cape mendell rose - peach - pear - citrus

12

MALIBU FARM MIAMI IS HAPPY TO

SUPPORT LOCAL VENDORS

caffè luxe

FRENCH PRESS *sm12/lg18*

DRIP COFFEE 5

ICED COLD BREW 6

AMERICANO 6

ESPRESSO 5

MACCHIATO 6

LATTE 7

CAPPUCINO 7

MOCHA LATTE 7

CARAMEL LATTE 7

loose leaf

ICED TEA 5

ARNOLD PALMER 5

EARL GREY 5

ENGLISH BREAKFAST 5

GREEN SENCHA 5

MINT 5

CHAI LATTE 6

MATCHA TEA LATTE 7

TUMERIC LATTE 7

organic soda

MEXICAN COLA 5

KEYLIME MANDARIN 5

STRAWBERRY RHUBARB 5

ROOT BEER 5

fresh press

KALE APPLE JUICE 12

WATERMELON JUICE 11

AGAVE LEMONADE 10

ORANGE JUICE 10

keep the jar +2

sweet ending

CARROT CAKE 12

crème fraiche - granola

GRILLED CHOCOLATE CAKE 12

sea salt - salted caramel - whipped cream

ICE CREAM SANDWICH 12

salted caramel cookie - vanilla ice cream

RAW VEGAN CHIA PUDDING 12

maple - banana

MERENGUE 12

whipped cream - berries - banana - almonds

frozen treat

BASIL ICE CREAM 12

SAFFRON ICE CREAM 12

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