

ALL DAY DINING MENU

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

FROM BREAKFAST

Tropical Fruit Plate — 18
sliced seasonal tropical fruit - honey comb

Classic Buttermilk Pancakes — 16
maple syrup - whipped butter

The American — 24
farm fresh eggs any style - breakfast potatoes - crispy applewood smoked bacon or apple sausage - country wheat - toast or bagel.
Includes choice of coffee or tea and juice

Malibu Farm Steak & Eggs — 38
8oz skirt steak - two farm fresh eggs any style - breakfast potatoes roasted tomatoes - chimichurri butter - country wheat toast

Omelet Your Way — 19
three farm fresh egg - choice of three: ham - mushroom - tomatoes
peppers - spinach - cheddar cheese
breakfast potatoes

Steel Cut Oats — 11
brown sugar - banana

FOR THE TABLE

Malibu Blue Nachos — 18
black beans - queso sauce - salsa fresca - sour cream

Fish or Shrimp Tacos — 22
corn tortilla - fish or shrimp tempura - avocado - cream sauce
pepper jack cheese - salsa fresca

FROM THE BRICKS

Avocado Pizza — 24
jalapeño ricotta - agave - cilantro - lime

Tomato Pizza — 22
heirloom tomato - tomato sauce - local mimmo's burrata - basil

Corn Pizza — 24
BBQ roasted chicken - creme fraiche - red onion - pepper jack cheese - cilantro

BETWEEN THE BREAD

Chicken Ricotta Burger — 20
brioche bun - bacon - tomato - red onion - arugula - spicy aioli

Grass Fed Burger © — 21
brioche bun - havarti cheese - tomato - red onion - arugula - pepperoncini aioli

The "Non" Burger — 20
brioche bun - beyond meat blend - sun dried tomato - red onion
arugula - kalamata olive aioli

FROM THE BEDS

BLT Caesar — 18
kale - romaine - cherry tomato - bacon - parmesan - creamy Caesar dressing

Chicken Tortilla Salad — 25
baby romaine - corn - black bean - cherry tomato - jalapeño jack cheese green bean - salsa dressing - tortilla strips

— ON TOP
grilled chicken +10 | avocado +6 | 8 oz. skirt steak +18
shrimp +15 | grilled fish +15

FARM AND OCEAN

Vegan Coconut & Tofu — 28
baby bok choy - seasonal vegetables - quinoa rice - coconut curry sauce

Balsamic Ginger Skirt Steak — 38
8 oz skirt steak - broccoli mash - arugula - cherry tomatoes

Pan Seared Chilean Sea Bass — 44
tomato - quinoa rice - miso tahini dressing

Roasted Rack of Lamb — Whole 76/Half 46
broccoli mash - root veggies - sherry demiglace

SWEET ENDING

Ice Cream Sandwich — 12

Yogurt Panna Cotta — 12

Carrot Cake — 12

Chocolate Cake — 12

Ice Cream — 12

KIDS MENU

Choice of Fruit or Broccoli Mash

Popcorn Shrimp — 15

Elbow Pasta — 15
with butter or tomato sauce

Gluten Free Tenders — 15

Cheeseburger Sliders — 15

SIDES

Toast — 4

Bacon — 7

Chicken apple sausage — 7

Fruit cup — 8

Fingerling potatoes — 7

2 eggs — 8

Berries cup — 14

COFFEE, TEA, & JUICE

Coffee / Tea — 5

Espresso / Double Espresso — 5/8

Café con Leche — 7

Cappuccino — 7

Juices — 5
6 oz of fresh Florida orange juice or grapefruit juice



BEVERAGES

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

SIGNATURE COCKTAILS

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

Jalapeño* — 16

Exotico Tequila - jalapeño agave fresh lime - kaffir lime sea salt rim

Mint* — 16

Bacardi rum - mint ginger agave fresh lime - club soda

Lime — 16

New Amsterdam vodka or Bombay Dry gin - agave - fresh lime juice

Tomato* — 16

New Amsterdam vodka - house made Bloody Mary mix - chili sea salt rim

Passionfruit* — 16

Bacardi rum - passion fruit liqueur mint - fresh lime - club soda

Watermelon* — 16

Cucumber infused vodka watermelon juice - lime juice - basil

Frose All Day — 16

New Amsterdam vodka - Rosé peach - pear - citrus

Sangria — 16

select: red / white / rose

*Make it a Mocktail — 12

BEER

Domestic Beer — 8

Budweiser - Bud Light - Michelob Ultra Blue Moon - Sierra Nevada Pale Ale

Imported Beer — 9

Heineken - Corona Modelo Stella Artois

CRAFT BEER

Litehaus Pilsner — 9

Pilsner - ABV 4.5% Biscayne Bay Brewing Co., Miami

Miami Pale Ale — 9

Pale ale - ABV 6.0% Biscayne Bay Brewing Co., Miami

Tropical Bay IPA — 9

IPA - ABV 9.0% Biscayne Bay Brewing Co., Miami

ROSE

M. Chapoutier Belleruche — 12 / 48

Côtes-du-Rhône, France

Whispering Angel — 16 / 72

Cotes du provence, France

Domaine Ott Chateau

De Selle Rose — 200

Provence, France

CHARDONNAY

Complicated — 12 / 48

Sonoma, California

Baron Jerzog — 13 / 52

California

Napa Cellars — 13 / 52

Napa Valley, California

Chalk Hill — 64

Sonoma, California

Hacienda De Arinzano — 75

Spain

Stag's Leap — 85

Karia, Napa Valley, California

PINOT GRIGIO

Willakenzie — 12 / 48

Yamhill-Carlton, Oregon

Santa Margherita — 19 / 76

Italy

SAUVIGNON BLANC

Matanzas Creek — 14 / 56

Sonoma, California

Kim Crawford — 52

Marlborough, New Zealand

Napa Cellars — 48

Napa Valley, California

OTHER WHITES

Eroica — 12 / 48

Riesling, Columbia Valley, Oregon

J Vineyards — 12 / 48

Pinot Gris, California

O Rosal — 18 / 72

White Blend, Rias Baixas, Spain

Cervera — 48

Albarino, Rias Baxias, Spain

CABERNET SAUVIGNON

Juggernaut — 15 / 60

Hillside Vineyards, California

Joel Gott — 14 / 56

Napa Valley, California

Quintessa — 125

Napa Valley, California

Heitz — 200

Napa Valley, California

Jordan — 200

Alexander Valley, California

Silver Oak — 350

Napa Valley, California

PINOT NOIR

Inscription — 15 / 60

Willamette Valley, Oregon

La Crema — 75

Sonoma County, California

Meiomi — 16 / 64

Sonoma, California

Carmel Road — 48

Monterey, California

MALBEC

Zuccardi Series A — 12 / 48

Uco Valley, Mendoza, Argentina

Catena Alta — 150

Mendoza, Argentina

MERLOT

H3 — 12 / 48

Horse Haven Hills, Washington

Estancia — 48

Monterey, California

Darioush — 225

Napa Valley, California

OTHER REDS

Poggio Al Tesoro — 33 / 132

Super Tuscan, Italy

Shatter — 18 / 72

Grenache, Roussillon, France

If You See Kay — 16 / 64

Red Blend, Paso Robles

The Prisoner — 125

Blend, Napa Valley, CA

Penfolds Bin 389 — 225

Red Blend, Australia

CHAMPAGNE & SPARKLING WINE

Champagne, Armand D Brignac Ace of Spades — 1400

France

Champagne, Ruinart Blanc De Blancs — 250

France

Champagne, Veuve Clicquot Rose — 250

France

Champagne, Perrier Jouet Belle Epoq — 650

France

Mehode Champenoise, Gruet, Brut — 13 / 52

New Mexico

Prosecco, Nino Franco — 14 / 56

Italy

Sparkling, Wycliff — 12 / 48

California

Sparkling Rose, Rose All Day, Cotes de Rousillon — 14 / 56

France

WATERS & SELTZERS

STILL WATER

Aqua Panna 500 ml — 8

Aqua Panna 750 ml — 12

SPARKLING WATER

San Pellegrino 500 ml — 8

San Pellegrino 750 ml — 12

HARD SELTZER

Truly Hard Seltzer — 6

ask our staff for flavor

