### All Day Menu

**FROM BREAKFAST** — Available till 2 pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acai Bowl</td>
<td>18</td>
<td>seasonal berries - banana - gluten free - coconut granola</td>
</tr>
<tr>
<td>Fried Egg Sandwich</td>
<td>18</td>
<td>country wheat toast - bacon - arugula - havarti cheese - lemon aioli - broccoli mashed</td>
</tr>
<tr>
<td>Farm Scrambled Eggs</td>
<td>15</td>
<td>country wheat toast - broccoli mashed potato</td>
</tr>
<tr>
<td>Fried Egg Sandwich</td>
<td></td>
<td>bacon +4</td>
</tr>
<tr>
<td>Steak &amp; Eggs</td>
<td>38</td>
<td>grass-fed 8 oz. skirt steak - broccoli mashed potato - sunny side up eggs - cherry tomatoes</td>
</tr>
</tbody>
</table>

**FOR THE TABLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crudité</td>
<td>17</td>
<td>seasonal garden vegetables - garbanzo beans hummus - green goddess dressing</td>
</tr>
<tr>
<td>Malibu Blue Nachos</td>
<td>18</td>
<td>black beans - queso sauce - salsa fresca - sour cream</td>
</tr>
<tr>
<td>Fish or Shrimp Tacos</td>
<td>22</td>
<td>corn tortilla - fish or shrimp tempura - avocado cream sauce - pepper jack cheese - salsa fresca</td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>21</td>
<td>caper aioli</td>
</tr>
<tr>
<td>Bu-viche</td>
<td>24</td>
<td>shrimp &amp; octopus - habanero lime - avocado - red onion - cilantro</td>
</tr>
</tbody>
</table>

**FROM THE BRICKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cauliflower Crust Pizza</td>
<td>22</td>
<td>mozzarella - heirloom tomato - pesto - arugula - roasted cauliflower</td>
</tr>
<tr>
<td>Avocado Pizza</td>
<td>24</td>
<td>jalapeño ricotta - agave - cilantro - lime</td>
</tr>
<tr>
<td>Greek Salad Pizza</td>
<td>22</td>
<td>garbanzo beans hummus - feta cheese - cherry tomato - bell pepper - kalamata olives</td>
</tr>
<tr>
<td>Tomato Pizza</td>
<td>22</td>
<td>heirloom tomato - tomato sauce - local mimmo’s burrata - basil</td>
</tr>
<tr>
<td>Corn Pizza</td>
<td>24</td>
<td>BBQ roasted chicken - creme fraiche - red onion - pepper jack cheese - cilantro</td>
</tr>
</tbody>
</table>

**BETWEEN THE BREAD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>19</td>
<td>country wheat - tomato - red onion - arugula - lemon aioli</td>
</tr>
<tr>
<td>Chicken Ricotta Burger</td>
<td>20</td>
<td>brioche bun - bacon - tomato - red onion - arugula - spicy aioli</td>
</tr>
<tr>
<td>Grass Fed Burger</td>
<td>21</td>
<td>brioche bun - havarti cheese - tomato - red onion - arugula - pepperoncini aioli</td>
</tr>
<tr>
<td>The “Non” Burger</td>
<td>20</td>
<td>brioche bun - beyond meat blend - sun dried tomato - red onion - arugula - kalamata olive aioli</td>
</tr>
<tr>
<td>Grilled Salmon Sandwich</td>
<td>24</td>
<td>brioche bun - grilled salmon - tomato - red onion - arugula kalamata olive aioli</td>
</tr>
</tbody>
</table>

**FROM THE BEDS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Burrata</td>
<td>24</td>
<td>burrata - candy sesame seed - pomegranate - maple balsamic green beans - seasonal fruit</td>
</tr>
<tr>
<td>BLT Caesar</td>
<td>18</td>
<td>kale - romaine - cherry tomato - bacon - parmesan</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>22</td>
<td>lettuce power 4 - local feta - olives - cucumber - bell pepper onions</td>
</tr>
<tr>
<td>Chicken Tortilla Salad</td>
<td>25</td>
<td>baby romaine - frisée - corn - black bean - cherry tomato jalapeño jack cheese - green bean - salsa dressing tortilla strips</td>
</tr>
<tr>
<td></td>
<td></td>
<td>— ON TOP</td>
</tr>
<tr>
<td>grilled chicken +10</td>
<td>avocado +6</td>
<td>8 oz. skirt steak +18</td>
</tr>
<tr>
<td>grilled shrimp +15</td>
<td>grilled fish +15</td>
<td></td>
</tr>
</tbody>
</table>

**FARM AND OCEAN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegan Coconut &amp; Tofu</td>
<td>28</td>
<td>tofu - seasonal vegetables - quinoa rice - coconut sauce</td>
</tr>
<tr>
<td>Balsamic Ginger Skirt Steak</td>
<td>38</td>
<td>8 oz skirt steak - broccoli mash - arugula - cherry tomatoes</td>
</tr>
<tr>
<td>Pan Seared Chilean Sea Bass</td>
<td>44</td>
<td>tomato - quinoa rice - miso tahini dressing</td>
</tr>
</tbody>
</table>

**KIDS MENU**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Fruit or Broccoli Mash</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Popcorn Shrimp</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Orzo Pasta</td>
<td>15</td>
<td>with butter or tomato sauce</td>
</tr>
<tr>
<td>Gluten Free Tenders</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Cheeseburger</td>
<td>15</td>
<td></td>
</tr>
</tbody>
</table>

**SWEET ENDING**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Cream Sandwich</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Yogurt Panna Cotta</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Ice Cream</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

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**Malibu Farm Miami Beach is happy to support local vendors**

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*Cautions:* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Menu prices do not include 9% sales tax. 20% Service Charge will be automatically added to every check.
SIGNATURE COCKTAILS

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

Jalapeño — 16
Patron silver - jalapeño agave - fresh lime kaffir lime sea salt rim

Mint — 16
Bacardi rum - mint ginger agave - fresh lime club soda

Lime — 16
Grey Goose vodka or Bombay Sapphire gin - agave fresh lime juice

Tomato — 16
Grey Goose vodka - house made Bloody Mary mix chili sea salt rim

Passionfruit — 16
Havana Club rum - passion fruit liqueur - mint fresh lime - club soda

Frose All Day — 16
Grey Goose vodka - Rosé - peach - pear - citrus

Sangria — 16
select: red / white / rose

BEER

Corona — 8
Corona Light — 8
Heineken — 8
Bud Light — 8
Sapporo — 8

CRAFT BEER

Litehaus Pilsner — 9
Pilsner - ABV 4.5%
Biscayne Bay Brewing Co., Miami

Miami Pale Ale — 9
Pale ale - ABV 4.0%
Biscayne brewing company, Miami

WHITES

Cakebread — 20 / 80
Chardonnay, Napa Valley, California

Ferrari Carano — 60
Chardonnay, Sonoma County, California

Saint Francis — 13 / 48
Chardonnay, Paso Robles, California

Jadot Steel — 13 / 48
Chardonnay, France

Cloudy Bay — 18 / 60
Sauvignon Blanc - Marlborough, New Zealand

Craggy Range — 15 / 56
Sauvignon Blanc, New Zealand

Kim Crawford — 55
Sauvignon blanc, New Zealand

Peter Yealands — 12 / 44
Sauvignon blanc, New Zealand

Kettlemeir — 13 / 48
Pinot Grigio, Italy

Santa Margherita — 15 / 56
Pinot Grigio - Alto Adige, Italy

Cervera — 14 / 56
Albarino, Rias Baxias, Spain

Dr Loosen — 13 / 48
Riealing - Mosel Valley, Germany

ROUNDS REDS

Gaffigna Centenario — 13 / 48
Malbec, Pedernal Valley, Argentina

Tenuta Di Arceno — 48
Chianti - Tuscany, Italy

Ravenswood ‘Old Vines’ — 50
Infandel - Lodi, California

Red Blend, Prisoner — 75
Napa Valley, California

Red Blend, Stags’ Leap — 65
Napa Valley, California

PIVNET SAUVIGNON

Franciscan — 13 / 48
Monterey, Napa County, California

Joel Gott — 13 / 48
Napa Valley, California

Jordan — 120
Alexander Valley, California

PINOT NOIR

Coppola — 13 / 48
Monterey County, California

La Crema — 17 / 65
Sonoma County, California

Smoke Tree — 17 / 65
Sonoma County, California

SPARKLING

Col Di Salici Rose — 13 / 52
Sparkling rose - Italy

Torrecella — 13 / 48
Prosecco, Italy

Veuve Clicquot 'Yellow Label' — 26 / 125
Brut - Champagne, France NV

Moet Chandon Imperial Ice — 125
Champagne, France NV

ROSE

Fattoria Sardi — 13 / 48
Rose, Tuscany, Italy

Whispering Angel — 16 / 60
Cotes de Provence, France

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“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.”
MIAMI SPICE
LUNCH MENU | $25

Please select one dish for each course:

FIRST COURSE

SMALL BITES

Malibu Nachos
tortilla chip - cheese sauce - red salsa - sour cream - green onion - black bean

Chicken Broccoli Quesadillas
spicy aioli

Fish Tacos
corn tortilla - fish tempura - avocado cream sauce - pepper jack cheese sauce red salsa

Bu-Viche
shrimp & octopus - habanero line sauce - avocado - red onion - cilantro

SECOND COURSE

FROM THE BRICK OVEN (6 INCHES)

Cauliflower Crust Pizza
heirloom tomato - fresh mozzarella pesto - arugula - roasted cauliflower

Avocado Pizza
jalapeño ricotta cream - agave cilantro - lime - serrano pepper

Greek Pizza
hummus - feta cheese cherry tomato - bell pepper kalamata olives

FROM THE FARM

Chicken Tortilla Salad
baby romaine - friosee - corn black bean - cherry tomato jalapeño jack cheese - green bean salsa dressing - tortilla chips

BLT Caesar
kale - romaine - cherry tomato bacon - parmesan

— ADD: grilled chicken +9 avocado +9 | grilled salmon +15 skirt steak +18 | shrimp +15

BETWEEN THE BREAD

Chicken Ricotta Sliders
brioche bun - bacon - tomato red onion - arugula - spicy aioli

Grass Fed Beef Sliders
brioche bun - havarti cheese tomato - red onion - arugula pepperoncini aioli

THIRD COURSE

SWEET ENDING

Grilled Chocolate Cake
sea salt - salted caramel - whipped cream

Raw Vegan Chia Pudding
coconut milk - maple syrup - seasonal fruit

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

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Menu prices do not include 9% sales tax. 20% Service Charge will be automatically added to every check.
MIAMI SPICE

DINNER MENU | $39

Please select one dish for each course:

**FIRST COURSE**

**BITES**

Rock Shrimp Tacos
- corn tortilla - shrimp tempura - avocado cream sauce - pepper jack cheese - red salsa - arugula

Malibu Dip
- artichoke & spinach - chips

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

**SECOND COURSE**

**FROM THE WOOD**
(6 INCHES)

Greek Salad Pizza
- garbanzo beans hummus - feta cheese - cherry tomato - bell pepper - kalamata olives

Corn Pizza
- BBQ roasted chicken - crème fraiche - red onion - pepper jack cheese - cilantro

Avocado Pizza
- jalapeño ricotta cream - agave - cilantro - lime serrano pepper

**FARM-CENTRIC**

Vegan Coconut And Tofu
- tofu - seasonal vegetables - quinoa rice - coconut sauce

Lamb Chops
- mustard and herb marinated lamb chops - mint rosemary demi glaze - israeli cous cous

Grilled Octopus
- roasted cauliflower - poblano chimichurri sauce

Burrata Fruit
- arugula - burrata - seasonal fruit - pomegranate - sesame seed brittle - maple balsamic

BLT Caesar
- kale - romaine - cherry tomato - bacon - parmesan

--- ADD: grilled chicken +9 | avocado +9 | grilled salmon +15 | skirt steak +18 | shrimp +15

**THIRD COURSE**

**SWEET ENDING**

Grilled Chocolate Cake
- sea salt - salted caramel - whipped cream

Raw Vegan Chia Pudding
- coconut milk - maple syrup - seasonal fruit

Ice Cream Sandwich
- salted caramel cookie - vanilla ice cream

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