

LUNCH + DINNER MENU

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

FROM BREAKFAST — Available till 2 pm

Acai Bowl — 18

seasonal berries - banana - gluten free - coconut granola

Fried Egg Sandwich ☺ — 18

country wheat toast - bacon - arugula - havarti cheese
lemon aioli - broccoli mashed

Farm Scrambled Eggs ☺ — 15

country wheat toast - broccoli mashed potato

bacon +4 | smoked salmon & ricotta +6 | veggies +5 | tofu +8

Steak & Eggs — 38

grass-fed 8 oz. skirt steak - broccoli mashed potato
sunny side up eggs - cherry tomatoes

FOR THE TABLE

Cruditè — 17

seasonal garden vegetables - garbanzo beans hummus - green goddess dressing

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

Crab Cakes — 21

capri aioli

Bu-viche — 24

shrimp & octopus - habanero lime - avocado - red onion - cilantro

FROM THE BRICKS

Cauliflower Crust Pizza — 22

mozzarella - heirloom tomato - pesto - arugula - roasted cauliflower

Avocado Pizza — 24

jalapeño ricotta - agave - cilantro - lime

Greek Salad Pizza — 22

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

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

Grilled Chicken Sandwich — 19

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

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

Grilled Salmon Sandwich ☺ — 24

brioche bun - grilled salmon - tomato - red onion - arugula kalamata olive aioli

FROM THE BEDS

Seasonal Burrata — 24

burrata - candy sesame seed - pomegranate - maple balsamic green beans
seasonal fruit

BLT Caesar — 18

kale - romaine - cherry tomato - bacon - parmesan - creamy Caesar dressing

Greek Salad — 22

lettuce power 4 - local feta - olives - cucumber - bell pepper onions

Chicken Tortilla Salad — 25

baby romaine - frisée - 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

grilled shrimp +15 | grilled fish +15

FARM AND OCEAN

Vegan Coconut & Tofu — 28

tofu - seasonal vegetables - quinoa rice - coconut 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

KIDS MENU

Choice of Fruit or Broccoli Mash

Popcorn Shrimp — 15

Orzo Pasta — 15

with butter or tomato sauce

Gluten Free Tenders — 15

Cheeseburger — 15

SWEET ENDING

Ice Cream Sandwich — 12

Yogurt Panna Cotta — 12

Carrot Cake — 12

Chocolate Cake — 12

Ice Cream — 12



☺ "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.

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

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

Watermelon — 16

Cucumber infused vodka - watermelon juice
lime juice - basil

Frose All Day — 16

Grey Goose vodka - Rosé - peach - pear - citrus

Sangria — 16

select: red / white / rose

Beluga Noble Moscow Mule — 16

Beluga Noble Vodka - ginger beer - lime juice

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 6.0%
Biscayne brewing company, Miami

ROSE

Fattoria Sardi — 13 / 48

Rose, Tuscany, Italy

Whispering Angel — 16 / 60

Cotes de Provence, France

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 - Marlborough, New Zealand

Peter Yealands — 12 / 44

Sauvignon blanc, New Zealand

Ketemeir — 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

Riesling - Mosel Valley, Germany

ROUND 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

CABERNET 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 Cliquot 'Yellow Label' — 26 / 125

Brut - Champagne, France NV

Moet Chandon Imperial Ice — 125

Champagne, France NV



Ⓢ "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.

BREAKFAST MENU

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

BREAKFAST

Sunrise Breakfast — 22

Fresh seasonal fruit - yogurt parfait - two pastries

Tropical Fruit Plate — 18

Sliced seasonal tropical fruit - local honey

Classic Buttermilk Pancakes — 16

Maple syrup - whipped butter

Belgian Waffles — 16

Maple syrup - whipped cream - mixed berries

The American — 24

Stow 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

Arepa Benedict — 22

Two poached eggs - Canadian bacon - Latin bread patty Hollandaise - breakfast potatoes - roasted herb tomatoes chives

Spinach And Feta — 19

Three farm fresh egg whites - spinach - kale - feta roasted tomatoes - breakfast potatoes

Malibu Farm Steak & Eggs — 32

8oz skirt steak - two farm fresh eggs any style - breakfast potatoes roasted tomatoes - chimichurri butter - country wheat toast

Avocado Toast — 14

Smashed avocado - feta - za'atar - extra virgin olive oil Add 2 poached eggs +8

Steel Cut Oats — 11

Muscovado sugar - bananas - dried fruits - nuts - milk

Pastry Basket — 14

Three freshly baked pastries - toast - bagel

Cereals — 8

Select from our variety: whole, skim, 2%, soy or almond milk

SIDES

Toast — 4

Bacon — 7

Chicken apple sausage — 7

Fruit cup — 4

Avocado — 6

Fingerling potatoes — 7

2 eggs — 8

BEVERAGES

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

Morning Mimosa — 12

Gruel Sparkling

Bloody Mary — 14

New Amsterdam Vodka - Loaded Bloody Mary Mix

FOR THE KIDS

Perfect Peanut Butter and Jelly Sandwich — 10

Raspberry jam - creamy peanut butter

Humpty Dumpty — 12

One egg any style - mixed fruit - milk or juice



Ⓢ "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."
Prices are calculated per person, menu does not include 9% sales tax. 20% Service Charge will be automatically added to every check.