

# Mojitos

**Miami Grille Mojito** 6.50 

*Freshly muddled mint sprigs and limes, with Cruzan Light Rum (St. Croix) simple syrup, and splash of sparkling soda water.*

**Top Shelf Mojito** 7.50 

*Ron Matusalem Platino, triple distilled premium white Rum (Dominican Republic) creates an exceptional clean taste.*

**Ultimate Mojito (White or Dark)** 9.00 

*Montecristo Rum (Guatemala) made from all natural, hand harvested, pure sugar cane juice, remarkably smooth.*

**Dirty Mojito** 12.50 

*Our finest aged Nicaraguan Dark Rum dominates this complex Mojito – Flor de Cana 18 year.*

**Peach Mojito** 10.00 

*Bacardi Peach Red (Puerto Rico) rum with muddled peach puree, mint sprigs, limes, simple syrup.*

**Millionaire Mojito** 12.00 

*Tommy Bahama White Sand Rum (Barbados) made from water slow-filtered through coral stone, Caribbean blackstrap molasses and yeast imported from South Africa.*

## Caipirinha

*The national drink of Brazil. Using Brazil's unique and most popular distilled alcoholic beverage Cachaça, limes and raw cane sugar.*

*Sagatiba 8.00 Lablon 8.00*

*Cachaca Sixty One 5.00 Ypioca 6.50*

## South Beach Sangria

*Sangria is a traditional Spanish and Portuguese drink, however this variation features less common ingredients California red wine, Cruzan dark rum, brown sugar and fresh orange juice.*

*Served by the glass \$7.25 or pitcher \$26.00*

# San Diego's Finest Rum

## Dark

**Brugal Añejo**  
(Dom Republic)

**Cruzan Dark**  
(St. Croix)

**Myers**  
(Jamaica)

**Matusalem**  
(Dom. Republic)

**Montecristo**  
(Guatemala)

**Pyrat Pistol**  
(Anguilla)

**Flor de Cana 7yr**

**Flor de Cana 12yr**  
(Nicaragua)

**Mount Gay**  
(Barbados)

**Tommy Bahamma**  
(Barbados)

**10 Cane**  
(Trinidad)

## White

**Appelton**  
(Jamaica)

**Cruzan**  
(St. Croix)

**Matusalem**  
(Dom. Republic)

**Montecristo**  
(Guatemala)

**Tommy Bahamma**  
(Barbados)

## Cachaca

**Sagatiba**

**Lablon**

**Ypioca**

**Cachaca 61**

## Reserve

**Pyrat Rum XO RSVE**  
(Anguilla)

**Ron Antigua**

**Zaya 12yr**  
(Trinidad)

**Goslings Black Seal**  
(Bermuda)

**Flor de Cana 18yr**  
(Nicaragua)

**Mocambo 20 yr**  
(Vera Cruz)

**Zacapa 23yr**  
(Guatemala)

**Captain Morgan Private Stock**  
(Puerto Rico)

**Matusalem Red**  
(Dom. Republic)

**Cruzan Barrel**

**Cruzan Black Strap**  
(St. Croix)

## CARIBBEAN Cocktails

### **Mai Tai (Trader Vic Formula # 2) 8.50**

Jamaican rum, Martinique rum, Orange Curacao, Orgeat syrup, fresh squeezed lime juice

### **Mai Tai (Don the Beachcomber) 8.50**

Cruzan White & Dark rum, fresh squeezed lime juice, Grapefruit juice, Falernum syrup, Orange Curacao, bitters, anisette

### **El Floridita 8.25**

Named after Ernest Hemingway's favorite Havana bar, enjoy instead of a Cosmopolitan. A blend of Cruzan white rum, Sweet Vermouth, fresh lime juice, White Cocoa, and a splash of Grenadine. Served chilled straight up

### **Hemingway Daiquiri 7.00**

Cruzan white rum, fresh lime juice, grapefruit juice, and Luzardo Maraschino liquor.

### **Cuba Libre 6.75**

Appleton Estate VX rum from Jamaica, imported Cola (made with real sugar) fresh lime juice.

### **Dark & Stormy 7.50**

National drink of Bermuda. Gosling's Black Seal rum, Jamaican Ginger Beer, fresh lime juice. Refreshing!


# Wine List

**Stem**   **Btl.**   **Sparkling Wine**     
7.25   Brut "Carta Nevada" Freixenet   Spain

**Chardonnay**     
6.25   24.   Concha Y Toro "Xplorador"   Chile  
6.75   24.   Meridian   Santa Barbara     
7.25   28.   Jacob's Creek Reserve   S. Australia  
8.75   33.   Wild Horse   Central Coast



**Sauvignon Blanc**  
6.75   24.   Geyser Peak   California

**White Wines**     
6.25   25.   Pinot Grigio Mezzacorona   Italy

**Cabernat Sauvignon**     
6.25   23.   Concha Y Toro "Xplorador"   Chile  
8.75   33.   Geyser Peak   Alexander Valley

**Merlot**  
6.25   23.   Concha Y Toro "Xplorador"   Chile  
6.75   24.   Veramonte   Chile   

**Pinot Noir**  
6.75   24.   Meridian   Santa Barbara  
7.50   28.   Estancia   Monterey

**Red Wine**  
6.00   24.   Renwood Zinfandel   "Sierra Red Label"  
8.75   35.   Veramonte Primus   Chile     
7.00   28.   Diseno Melbac   Mendoza, Argentina   

# DAILY DRINK SPECIALS

Served All Day Long

**Sunday**



Day at the Beach

Cruzan light rum, Amaretto, Orange juice, Pineapple juice, and a splash of Grenadine. Sand between toes optional. 6.50

**Monday**



VeeV Spa Cooler

Using Brazil's National fruit, this is the world's first Acai Spirit, Muddled with fresh Cucumbers or Kiwi, and sparkling soda 6.00

**Tuesday**



South Beach Sangria

Sangria is a traditional Spanish and Portuguese drink, However this variation features less common ingredients; California Red Wine, Cruzan Dark Rum, brown sugar and fresh orange juice 6.00

**Wednesday**



Rum Runner

Rum running was a widespread and honorable profession in the Florida Keys during prohibition. This cocktail is made with Cruzan Light & Dark rum, Banana liquor, Blackberry Brandy, Grenadine, fresh lime juice, and a splash of sparkling soda water 7.50

**Thursday**



Tommy Bahama Mama

Tommy Bahama Light and Dark Rum, Pineapple Juice, Orange Juice, Lime, Grenadine and Coconut milk rum 7.50

**Friday**



Top Shelf Mojito

Ron Metusalem Platino, triple distilled premium white Rum (Dominican Republic) creates an exceptional clean taste 6.00

**Saturday**



Caipirinha

The national drink of Brazil. Using Brazil's unique and most popular distilled alcoholic beverage Sagatiba Cachaca, muddled limes and raw cane sugar 6.00

## BEER

Budwieser 3.50

Bud Light

Coors Light

Miller Light

O'Douls (NA)

Samuel Adams 4.00

Sierra Nevada Pale

Ale

Corona

Dos XX

Red Stripe

**Draft Beer 4.75**

Widmar Hefeweisen

Red Hook IPA

# Batidos

All Natural Fruit Puree Frozen Milkshakes  
Batidos (bah-CHEE-dos) loosely translates to "shaken" in Portuguese.  
Cachaça Based.

Served with or without Alcohol.

Piña Colada - Batida de Piña Coco  
Mango - Batida de Manga  
Strawberry - Batida de Fresa,  
Banana - Batida de Banana  
Passion Fruit - Batida de Maracuja  
Raspberry  
Guava  
Wild Berry

Traditional  
3.50

Grande  
6.50

## Specialty Beverages

Iron Beer

National Beverage of Cuba. Caramel and herb flavored soda.

Goya Malta

Brewed non -alcoholic beverage from barley malt

Materva

Yerba Mata herb soda

Ginger Beer

Reed's Extra Ginger Brew - Jamaican style

Cola (Imported)

Natural Sweetener, pure cane sugar

## Soft Drinks

Pepsi

Diet Pepsi

Dr Pepper

Sierra Mist

MUG Root Beer

Mountain Dew

Tropicana Pink

Raspberry Brisk Ice Tea

## Freshly Brewed

Tropical Ice Tea

Regular Ice Tea

# Cafe

*Café Americano (Regular or Decaf)* 2.25  
*Café Con Leche* 3.50      *Café Cubano* 2.25  
*Cappuccino* 3.50      *Cortadito* 2.25  
*Café Mocha* 3.50      *Espresso* 2.25

***Spanish Coffee*** 8.25  
*Café Americano, Cruzan Rum, Brandy, and Kaluha*

***Keoke Coffee*** 8.25  
*Café Americano, Brandy, Crème de Cocoa, and Kaluha*

***Miami After Dark*** 9.25  
*Café Americano, Tia Maria, Grand Marnier, Crème de Cocoa*

***Café Zaya*** 9.75  
*Café Con Leche, Zaya Bermuda Rum, Kaluha, Bailey's Irish Cream*

# Desserts

***Caribbean Bread Pudding*** 4.95  
*Rum Soaked Cranberries and Rum Cream Anglaise*

***Maduros Foster*** 4.50  
*Fried Plantains and Caramel Sauce served over Vanilla Haagen Dazs Ice Cream*

***Frozen Chocolate Soufflé*** 4.95  
*Drizzled with Raspberry Sauce*

***Key Lime Pie*** 3.50  
*Light Pie Crust with Local Key Limes*

***Guava Cheesecake*** 4.95  
*Unmistakable Guava accent on traditional New York Cheesecake*

***Cinnamon & Cream Cheese Roll*** 3.50  
*Fried Puff Pastry Roll served with Vanilla Haagen Dazs Ice Cream*

***Miami Grille Flan*** 4.50  
*Coconut Shavings and Honey Sauce*

***Mojito Rum Cake*** 5.95  
*Rum Soaked Cake with Mint*