

BREAKFAST

LIGHT & FIT

AÇAÏ YOGURT BOWL (V) 16

banana, berries, toasted coconut, chia granola, blood orange shot

CARVED FRUIT (VG,GF) 16

exotic seasonal fruits

AVOCADO TOAST (VG) 16

sourdough bread, shaved carrots, heirloom tomato and chili oil

SMOKED SALMON PLATE 22

hard boiled eggs, capers, pickled onions, tomatoes, bibblettuce, herb cream cheese

choice of breads: whole wheat, white, sourdough, bagels - everything, plain or whole wheat

WAKE & BAKE (V) 14

assorted pastries

THE CLASSICS

SELECTION OF CEREALS (V) 8

whole, skim, soy or almond milk

EGGS FLORENTINE (V) 23

2 poached eggs, spinach, tomato marmalade, shiso hollandaise, honeyenglish muffin, signature hash potatoes

STEEL CUT OATS (VG,GF) 12

seasonal berries, ginger crunch

BUTTERMILK PANCAKES, BOURBON MAPLE SYRUP (V) 18

choice of: original | blueberries | chocolate chip & nutella syrup

BREAKFAST CUBAN SANDWICH 18

scramble eggs, ham, bacon, swiss cheese, mustard, medianochebread, potato hash

3 EGG OMELET 22

choice of: signature hash potatoes or side salad

choice of 3 fillings: sautéed onions, sautéed bell peppers, roasted mushrooms, sautéed spinach, heirloom tomato, smoked bacon, chicken apple sausage, ham, cheddar cheese, feta cheese
+add additional toppings - \$1 each

TWO ORGANIC EGGS 21

any style, choice of smoked bacon, slides ham or chicken apple sausage. choice of signature hash potatoes or side salad
choice of breads: sourdough, rye, whole wheat, whole grain

MARKET TABLES

CONTINENTAL 27

CHEF'S BREAKFAST 39

kids 6-12 yrs old enjoy half-priced buffets, kids 5 and under eat free when accompanied by dining adults

SIDES

TOAST (VG) 5

sourdough, rye, whole wheat, whole grain, or gluten free

BAGELS (VG) 6

plain, whole wheat, everything

SIGNATURE HASH (VG) 6

mix of breakfast potatoes, sweet plantain, peppers, caramelized onions

MEAT 8

bacon, chicken apple sausage, ham

TWO EGGS (V,GF) 8

any style

HYDRATE

COLD PRESS ORGANIC BLEND 12

Green is Good: Kale, Spinach, Cucumber, Green Apple, Celery

LIBATE

MIMOSAS AND BLOODY MARY'S 12

GO BOTTOMLESS 28

AWAKEN

Single 4 / Double Espresso 7

Moka Java Blend Cold Brew 6

Americano 5

Macchiato 5

Latte 6

Cappuccino 6

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illness from raw or undercooked foods.

APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actas

Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo



BRUNCH

CINNAMON BUNS (V) 4

BELGIAN WAFFLES (V) 18

orange butter, vanilla maple syrup

FRUIT & YOGURT 20

exotic seasonal fruit, berries, toasted coconut, chia granola, greek yogurt, blood orange shoot

CLASSIC EGGSBENEDICT 26

2 poached eggs, canadian bacon, spinach, english muffin, hollandaise, signature hash potatoes

CHILAQUILES 18

sunny side up eggs, blue corn tortillas, salsa roja, cotija cheese, avocado, pickled red onion, cilantro

STEAK & EGGS (GF) 28

8oz grass fed skirt steak, signature hash potato, two eggs any style, chimichurri

HABITAT BURGER 23

wagyu, salsa verde aioli, preserved tomato, crispy bacon, arugula, fries

AVOCADO TOAST 16

multigrain, avocado, radish, watercress, heirloom cherry tomatoes, olive oil
ADD: smoked salmon +6, egg +4

TWO ORGANIC EGGS (V) 21

any style, signature hash potato
choice of meat: smoked bacon, slice of ham, chicken apple sausage
choice of bread: sourdough, rye, whole wheat, multigrain

3 EGG OMELET (V) 22

choice of: signature hash potatoes or side salads

choice of 3 fillings: onions, bell peppers, mushrooms spinach, tomato, bacon, chicken apple sausage, ham cheddar cheese, feta cheese, picked herbs
+add additional filling for \$1 each

BITES

GUACAMOLE (VG,GF) 16

blue corn tortilla chips, crudité

ASSORTED EMPANADAS 12

braised chicken, beef, aji colombiano

FARMLAND

TRUFFLE KALE SALAD (V, GF) 18

black kale, pecorino parmesan crumbs, lemon Boquerónes vinaigrette

HABITAT CAPRESE (V) 18

burrata, heirloom tomatoes, fresh basil, balsamic glaze, local rustic bread

SIDES

TOAST (VG) 5

choice of: sourdough, rye, whole wheat, multigrain

MEAT 8

choice of: bacon, chicken apple sausage, ham

SWEETS

DOUGHNUTS (V) 12

spiced chocolate sauce

COCONUT KEY LIME PARFAIT (V) 12

key lime custard, graham crust, coconut cream

CHOCOLATE BEET CAKE (V) 14

milk chocolate mousse, chocolate crumble, fresh raspberries

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habitat

Only Using Responsible Sourcing of
Local and Seasonal Ingredients



OLIVES + FETA (V) 10

Harissa, Herbs

CATCH OF THE DAY "CRUDO" 21

House Made Seasonal Vinegar, Radish, Thai Chilies,
Balinese Sea Salt, OMED Arbequina Oil

STEAK TARTARE* 18

Meyer Beef Sirloin, Organic Egg Yolk, Mustard Frill,
Capers, Anchovy, Za'atar Parker House Rolls

CRAB CAKE 25

Apple Fennel Slaw, Coconut, Cilantro

SPANISH OCTOPUS (GF) 24

Marble Potatoes, Piquillo,
Activated Charcoal, Citrus Lace, Labneh

SPICY TUNA TARTARE 18

Cucumber, Sambal, Gochujang, Wonton

CHOPPED SALAD (GF, VG) 16

Lettuce, Heirloom Cherry Tomatoes, Cucumber, Red
Onion, Feta, Avocado, Oregano Red Wine Vinaigrette

CAULIFLOWER CAESAR 17

Baby Gem, Classic Caesar Dressing, Toasted Pinenuts

TRUFFLE KALE SALAD (V, GF) 16

Black Kale, Truffle Pecorino, Candied Ginger,
Pecans, Preserved Lemon Vinaigrette

SEASONAL BEET SALAD (V, GF) 18

Burrata, Pistachio, Granny Smith Apple

HEIRLOOM ORGANIC CARROTS (V, GF) 16

Vadouvan, Dates, Pistachio, Smoked Feta, Orange

SIMPLY GRILLED

BLACK SEA BASS MP

ORA KING SALMON 32

ALASKAN HALIBUT MP

SPICY GARLIC RICE 19

Seasonal Vegetables, Poached Egg, Ginger,
Scallion, Sesame

Add: Grilled Chicken 8 | Carne Frita "Pork" 9 |
Grilled Shrimp 12.50

CHINESE EGGPLANT (VG, V) 28

Heirloom Tomatoes, Romesco, Capers, Basil, Oregano

14oz CHERMOILA HONEY RUBBED

COLORADO LAMB RACK 46

LAKE MEADOWS FARM ROASTED CHICKEN 28

Herb Roasted Chicken Jus

14oz MEYER FARMS PRIME NY STRIP STEAK 46

8oz MEYER FARMS PRIME BEEF FILLET 45

26oz COMPART FAMILY FARM KAN KAN

PORK CHOP 38

Choice of Sauce: House Steak Sauce, Horseradish
Cream, Gremolata, Red Wine Demi Glace

SIDES 10

SAUTÉED SPINACH

Garlic, Red Pepper Flakes, OMED Arbequina Olive Oil

WILD MUSHROOMS

Hazelnut, Dates, Balsamic, Herbs

HARICOTS VERTS

Almond, Preserved Lemon, Harissa, Butter

ROSEMARY ROASTED POTATOES

Parsley, Lemon, Parmesan

OREGANO ZA'ATAR FRIES

Parsley, Parmesan, Sumac, Garlic Butter,
Harissa Ketchup

FRIED BRUSSELS SPROUTS

Orange, Red Fresno Pepper, Cilantro,
Roasted Shallot Ponzu

1 SOUTH BEACH

Supports the Sustainable and fair-trade efforts of our partners

SEAFOOD

Bristol Seafood
New Zealand King Salmon Co. Ltd

MEAT + POULTRY

Meyer Farms, MT
Lake Meadows, FL
Compart Family, MN
Conglomerate Family Farm, CO

PRODUCE + EGGS

Paradise Farms
Little River Cooperative
Sun Fresh Farms
Chef's Garden

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Applicable taxes and an 18% service charge will be added to all checks.

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.
Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.