



beachcraft

SUNDAY BRUNCH

ADULTS 60

CHILDREN (6-12) 35

FRESH JUICES FROM HOMESTEAD
ANERI WOOD ROASTED DRIP COFFEE
JOJO TEAS FROM FT. LAUDERDALE

BOTTOMLESS BEVERAGES

25 per guest

THE HOMESTEAD MIMOSA

HEIRLOOM MARY

BREWS FEATURING:

WYNWOOD LA RUBIA

FUNKY BUDDHA FLORIDIAN

CIGAR CITY TAMPA STYLE LAGER

BRUNCH

- SMOKED SALMON WITH CAPERS, RED ONION & CUCUMBER
- CROISSANTS, DANISH & BREADS WITH HOUSE-CHURNED BUTTER & COMPOTES
- CHARCUTERIE AND CHEESE WITH PICKLES & MUSTARD SEED
- MADE TO ORDER OMELETTE AND EGG STATION
- MINI HUEVOS RANCHEROS & OCTOPUS HASH
- BELGIAN WAFFLES WITH LOCAL FRUIT COMPOTE & CHANTILLY CREAM
- HICKORY SMOKED BACON & CHICKEN-APPLE SAUSAGES
- ROASTED POTATOES WITH CARAMELIZED ONIONS & HERBS

SMOKED MEATS

- TEXAS STYLE SMOKED BRISKET
- BERKSHIRE PULLED PORK SHOULDER
- SMOKED ORGANIC WHOLE CHICKEN
- MIAMI WHOLE COBIA
- CHEF'S GUMBO

BARBEQUE SAUCES

- WHITE ALABAMA
- NORTH CAROLINA
- SOUTH CAROLINA MUSTARD
- KANSAS CITY GUAVA
- ASIAN SESAME
- POPS'S PORTER

SALAD BAR

- LOCAL LETTUCE MIX
- SOUTHERN POTATO SALAD
- "PIKLIZ"
- VEGGIES & GRAINS

RAW BAR

- OYSTERS 18/36
- STONE CRABS 45
- LITTLENECK CLAMS 12/24
- KEY WEST SHRIMP 22
- MAINE LOBSTER 16/32
- SEAFOOD TOWER 100

SIDES

- CAJUN GRILLED CORN ON THE COB WITH CHEESE
- LOCAL HEIRLOOM BAKED BEANS
- 4 CHEESES LOADED MAC AND CHEESE
- CHEESY CORN GRITS

DESSERT

- MAPLE BACON STICKY BUNS
- BLACK FORREST CAKE
- ASSORTED PIES
- APPLE COBBLER
**gluten free*

WE'RE THANKFUL TO OUR FRIENDS BELOW FOR THEIR SHARED COMMITMENT TO THE PRISTINE INGREDIENTS SHOWCASED ON OUR MENU.

- SWANK FARMS
- FLORIDA FRESH MEAT CO.
- LOCAL ROOTS
- ZAK THE BAKER
- CODS & CAPERS

25.800°

SOUTH BEACH, MIAMI

-80.127°

BRUNCH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEACHCRAFT PRIDES ITSELF ON EMBRACING THE 1 HOTELS VISION OF SUSTAINABLY SOURCED INGREDIENTS. OUR COCKTAILS ARE HAND CRAFTED FROM OUR LOCAL FARM PARTNERS AND VERY OWN PATIO HERB GARDEN. TAKE A SIP OF ONE OF OUR BEVERAGES THAT WERE HAND PICKED FOR YOUR PLEASURE.

COCKTAILS

- **THE HOMESTEAD 12**
FLORIDA ORANGE JUICE, PROSECCO
- **AUGUSTINE 1565 12**
FLORIDA PEACH SYRUP, PROSECCO
- **HEIRLOOM MARY 15**
ABSOLUT VODKA, HEIRLOOM TOMATO, POBLANO CHILI, HORSERADISH, LEMON
- **ALMASY'S ESCAPE 14**
BEEFEATER GIN, APEROL, GRAPEFRUIT, LEMON, GRAPEFRUIT BITTERS
- **RISE & SHINE 14**
CORAZON BLANCO TEQUILA, ST. GERMAIN, BLOOD ORANGE, CHILI
- **LILLET ME DOWN 14**
ABSOLUT VODKA, LILLET BLANC, STONE FRUIT SYRUP, CUCUMBER, LIME

WINE

SPARKLING

- ANDREOLA DIRUPO, PROSECCO, NV 13/49
- DOMAINE CARNEROS, BRUT, 2010 14/55
- PERRIER-JOUET, GRAND BRUT, NV 29/99
- LALLIER ROSE, GRAND CRU NV 35/135

WHITE

- SAUVIGNON BLANC 13/49
SOUTHERN RIGHT, 2015 **
- SANCERRE 16/61
DANIEL CROCHET, 2014
- PINOT GRIS 13/49
KING ESTATE, SIGNATURE 2014
- VIOGNIER 19/73
STAG'S LEAP, 2013
- RIESLING 16/61
AUGUST KESSELER, TROCKEN JUNGE, 2012
- CHARDONNAY 13/49
DE WETSHOF LIMESTONE HILL, 2015

DRAFT WINES

10 GLASS / 40 CARAFE

- ROSE, NxNW 2014
- CHARDONNAY, NxNW 2014

ROSE

- JEAN-LUC COLOMBO 2015 12/45
- BERTANI, BERTAROSE, 2014 15/57
- ACROBAT, 2014 (ON TAP) 10

RED

- PINOT NOIR 15/57
ETUDE, LYRIC, 2013
- CABERNET SAUVIGNON, 16/61
HERITANCE, 2010
- SANGIOVESE/CANAIOLO 18/69
CASTELLARE, CHIANTI CLASSICO, 2014
- GRENACHE/SYRAH 13/49
DOMAINE DU SEMINAIRE, COTES DU RHONE, 2014

BEER

ON TAP

- BARREL OF MONKS WHITE WIZARD WHEAT 10
- ROGUE DEAD GUY MAIBOCK 10
- FUNKY BUDDHA HOP GUN IPA 9
- CIGAR CITY TAMPA LAGER 8
- WYNWOOD BREWING LA RUBIA 9
- PEAK ORGANIC FRESH CUT PILSNER 8

BOTTLED

- GREEN'S GLUTEN FREE ORGANIC
AMBER ALE (500ML) 15
- RODENBACH CLASSIC (750ML) 23
- DER CHANCELLOR PILSENER 8
- FLORIDA NATIVE LAGER 7
- NARRAGANSETT LAGER 7
- BOULEVARD BOURBON BARREL AGED
QUAD (750ML) 39
- BITBURGER NA 7