



SUN BAR

FAENA
HOTEL MIAMI BEACH

· SMALL BITES ·

Hummus 🌱🌱
Organic Vegetables, Grilled Pita
16

Truffle Slider
*Prime Beef, Bacon and Onion
Marmalade, Gruyere, Truffle Cream*
21

Madagascan Prawns 🌱🥛
Cocktail Sauce, Lime
35

Grilled Artichoke 🌱🌱
*Caramelized Lemon,
Roasted Garlic Aioli*
18

Fresh Housemade
Guacamole 🌱🌱
*Tortilla and Yucca Chips,
Mango Pico de Gallo*
26

Mahi Taco 🌱
*Tomatillo Salsa, Roasted Corn,
Pickled Onion, Cilantro*
24

Vegetable Lettuce Cups 🌱🌱
*Cauliflower Cous Cous,
Carrots, Avocado, Mint,
Hummus, Toasted Almonds*
24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

*

Applicable taxes and a 20% service charge will be added to all checks.

🌱 Gluten Free

🥛 Lactose Free

🌱 Vegan

WHITE WINE

| | GLASS | BOTTLE |
|--|-------|--------|
| 30119 Chardonnay, Kenwood <i>Six Ridges</i> , Russian River Valley | 18 | 80 |
| 20120 Sauvignon Blanc, Brancott <i>Series B</i> , Marlborough | | 80 |
| 20176 Sauvignon Blanc, Domaine Claude Riffault, Sancerre | 17 | 75 |
| 20085 Pinot Grigio, Cantina Terlano, Alto-Adige | 15 | 60 |
| 20086 Torrontés, Faena Wines, Argentina | 12 | 60 |
| 20121 Sauvignon Blanc, Honig Vineyards and Winery, Napa Valley | 16 | 68 |

RED WINE

| | | |
|--|----|-----|
| 80003 Malbec, Faena Wines, Uco Valley, Argentina | 16 | 100 |
| 50057 Tempranillo, Ysios <i>Reserva</i> , Rioja | 22 | 88 |
| 50565 Pinot Noir, Patricia Green Cellars, Freedom Hill Vineyards, Willamette Valley, Oregon | 26 | 104 |

· SALADS ·

Maine Lobster & Scallop Salad 🌿
*Organic Greens, Local Citrus, Grilled Hearts of
 Palm, Avocado, White Balsamic Vinaigrette*
 36

Chopped Mediterranean Salad
*Israeli Couscous, Feta Cheese, Tomato,
 Red Onion, Cucumber, Olives, Garbanzo Beans*
 25

Sun Bar Caesar
*Baby Gem Lettuce, Parmesan Cheese,
 Brioche Croutons, White Anchovies*
 21

Heirloom Tomato Salad 🌿
*Local Burrata, Fresh Basil, Toasted Pine Nuts,
 Watercress, Extra Virgin Olive Oil*
 25

Add to Any Salad:

Prime Skirt Steak 14 / Citrus Marinated Grilled Prawns 12 / Grilled Chicken 10

· SANDWICHES & WRAPS ·

Served with a choice of salad,
French fries or fresh fruit.

Cubano

*Brioche, Pork Belly, Serrano
Ham, Grained Mustard,
House-made Pickles, Swiss Cheese*
24

Fish Sandwich

*Local Catch of the Day, Aji Amarillo Slaw,
Cilantro Aioli, Yucca Fries, Brioche*
29

Special-Blend Half-Pound Beef Burger

*Caramelized Onions, Heirloom Tomato,
Toasted Brioche Bun, Pickle,
House-Made Sauce
Choice of Aged Cheddar, Swiss or Gruyère*
26

Prosciutto & Local Mozzarella

*Florida Tomato, Extra Virgin Olive Oil,
Arugula, Toasted Baguette*
23

Roasted Turkey Wrap

*Lettuce, Tomato, Swiss, Chipotle
Crema, Avocado*
19

Grilled Free-Range Chicken

*Applewood Bacon, Tomato & Avocado,
Grilled Farm Bread*
23

Vegan Falafel

*Lemon Cream,
Vegetable Herb Slaw, Pita Bread*
20

Substitute any of the sandwiches with gluten-free bread

 Gluten Free

 Lactose Free

 Vegan

ROSÉ

| | GLASS | BOTTLE |
|---|-------|--------|
| 10699 Château la Gordonne <i>La Chapelle Gordonne</i> , Provence | 18 | 80 |
| 10697 Domaine de Jarras <i>Pink Flamingo</i> , Camargue | 12 | 60 |
| 10055 Faena Wines Rosé de Malbec, Argentina | | 70 |
| 10057 Secret De Leube Provence | | 85 |
| 10104 Château Miraval, Provence | | 80 |
| 10050 Château d'Esclans <i>Garrus</i> , Provence | | 260 |
| 10057 Château Minuty <i>Rosé et Or</i> , Provence | | 110 |
| 10696 Lucien Crochet, Sancerre | | 95 |
| 10051 Ameztoi Rubentis Getariako, Txakolina | | 65 |
| 90698 Château la Gordonne <i>La Chapelle Gordonne</i> , Provence – JEROBOAM | | 350 |

* Ask your server for availability

· WINE ·

SPARKLING

| | GLASS | BOTTLE |
|---|-------|--------|
| 10110 Perrier-Jouët <i>Grand Brut</i> NV | 35 | 150 |
| 10023 Dom Pérignon Brut 2006 | 70 | 400 |
| 10108 Perrier-Jouët, <i>Blason Rosé</i> Brut NV | 40 | 160 |
| 10199 Pommery Brut Royal NV | 35 | 150 |
| 10199 Louis Pommery Brut NV, California | 14 | 60 |
| 10089 Billecart-Salmon <i>Brut Rosé</i> NV | | 195 |
| 10004 Bollinger <i>Special Cuvée</i> Brut NV | | 180 |
| 10041 Dom Pérignon Rosé Brut 2004 | | 1,295 |
| 10010 Krug <i>Grand Cuvée</i> Brut NV | | 510 |
| 10074 Louis Roederer <i>Cristal</i> Brut 2007 | | 900 |
| 10029 Taittinger <i>Comtes du Champagne Blanc de Blancs</i> Brut 2006 | | 425 |
| 10601 G.H. Mumm Rosé NV | | 160 |
| 10198 Pommery Brut Royal NV – MAGNUM | | 320 |
| 10196 Pommery Brut Rosé NV | | 180 |
| 10195 Schramsberg Vineyards, Blanc de Noirs Brut NV, North Coast | | 85 |

· ENTRÉES ·

Poke Bowl 🍣

*Big Eye Tuna, Goma Wakame, Soy Beans,
Japanese Pickles, Grilled Shitake*

35

Chimichurri-Marinated Skirt Steak 🍖

Vegetables Succotash, Grilled Artichoke

35

Rigatoni Pomodoro 🍝

Roma Tomatoes, Garlic, Basil, Aged Parmesan

25

Grilled Local Fish of The Day

*Roasted Heirloom Vegetables,
Smoked Paprika Vinaigrette, Fingerling Potato*

37

· DESSERT ·

House-Made Ice Cream Dessert Popsicles 🍦

Choice of

*Key Lime Pie with Dulce Chocolate and Graham Cracker
Mango Passion Sorbet with Dark Chocolate and Frozen Raspberries
Coconut Ice Cream White Chocolate and Crunchy Pears*

9

House-Made Churros

*Churros Rolled in Cinnamon Sugar,
Dulce de Leche, Chocolate Syrup*

14

· SPECIALTY COCKTAILS ·

Faena Spritz

*Absolut Elyx Vodka, Perrier-Jouët 'Grand Brut,'
Aperol, Rose Water, Hibiscus*

22

Collins Sunrise

*Chamomile-Infused Plymouth Gin,
Lemon Juice, Simple Syrup,
East Imperial Grapefruit Tonic*

18

Mai Tai

*Havana Club Añejo Blanco Rum, Pierre
Ferrand Curaçao, Lime, Orgeat, Mint*

18

Mint Fix

*Grey Goose Vodka, St. Germain Elderflower,
Mint, Lime, Honey. Served Frozen*

18

Paloma

*Volcán De Mi Tierra Blanco Tequila,
Grapefruit Juice, Agave*

18

Summer on the Rocks

*Belvedere Vodka, Velvet Falernum,
Lichi Li, Lime Juice, Simple Syrup*

18

Paradise, Hawaiian Style

*Martí Dorado Rum, Velvet Falernum,
Banane du Brésil, Fresh Coconut Water, Orgeat, Lime
Served in a Fresh Coconut*

25

· 'AL FUEGO' REFRESHMENTS ·

Framboesa Caipirinha

*Yaguara Triple Cask Aged Cachaça,
Raspberry, Lime Juice, Sugar*

18

Earth Potion

*Hendricks Gin, Pineapple Juice,
Ginger & Carrot Juice,
East Imperial Old World Tonic*

18

Do What You Love

*Avión Faena Blend Tequila, Tropical Pineapple,
Passion Fruit Juice, Agave Nectar*

18

Smoke & Sparks

*Roca Patrón Reposado Tequila,
Del Maguey 'Vida' Mezcal, Jalapeño,
Filthy Pepper, Lime*

22

· REFRESHERS ·

Beachcomber Slushie

*Ginger, Cinnamon, Grapefruit,
Lime, Mint, Crushed Ice*

8

Fresh Coconut Water

16

Pineapple Fizz

*Pineapple, Lime, Jalapeño,
Agave, Crushed Ice*

8

Fresh-Pressed Juices

12

· FROZEN DRINKS ·

16

Frosélada

Grey Goose Frozen Rosé Wine Elixir

El Diablo

*Patrón Silver, Crème de Cassis, Ginger, Lime,
Tropical Citrus Red Bull*

· CRAFTED CARAFES ·

100

Mojito

*Bacardi Maestro Rum, Fresh Mint,
Hand-Pressed Lime, Cane Syrup*

Piña Colada

SelvaRey Rum, Fresh Pineapple, Coconut Purée

Fruit Daiquiri

Bacardi Maestro Rum, Selection of Fresh Fruit

Margarita

*Avión Silver Tequila, Cointreau,
Hand-Pressed Lime*

· BEER ·

8

Corona

Heineken

Heineken Light

Islamorada Beer Company Sandbar Sunday Pale Ale

Islamorada Beer Company Channel Marker IPA

Wynwood *La Rubia*

Peroni Nastro Azzurro