



POOL & BEACH

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

**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.*



“Faena Miami Beach is a place of art, of music, of theater , of dance and romance, of food and wine, of lovers’ kisses and children’s laughter, of purpose, of poetry, of quiet moonlit nights and sensual speakeasies, of endless skies and oceans and dreams, of warm winds and deep sleeps, a place to renew the body and detox the soul, a place set amidst gardens tumbling and secret, in cathedrals of stone and towers of glass, with architecture both classic and modern. Faena Miami Beach is a place like no other.”

– BAZ LUHRMANN

· CAVIAR MENU ·

· CAVIAR RUSSE – MALOSSOL EXPERIENCE ·

TRADITIONAL ACCOMPANIMENTS

CASPIAN SEA IMPORTED	28g (1oz)	125g (4.4oz)
Gold Osetra	245	945
Classic Osetra	190	665

CAVIAR AND BEVERAGE PAIRING

Gold Osetra 125gr (4.4oz) & 1 Bottle of
Perrier-Jouët Blanc de Blancs, NV
1,045

· CAVIAR TO-GO ·

INDULGE ON THE GO WITH OUR PREMIUM **CAVIAR 125G**.
ELEGANTLY PACKAGED FOR YOUR CONVENIENCE
AND PLEASURE.
INCLUDES BLINIS AND CRÈME FRAÎCHE.



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	ROSÉ	
	<i>GLS.</i>	<i>BTL.</i>
10050	Château d'Esclans Garrus, Provence, 2020	260
10699	Château la Gironne La Chapelle Gironne, Provence, 2021	18 80
10057	Château Minuty Rosé et Or, Provence, 2022	110
10104	Château Miraval, Provence, 2022	80
90699	Domaine de Jarras, Pink Flamingo, Languedoc, Roussillon	12 80
10055	Faena Wines Rosé de Malbec, Argentina, 2022	16 80
11530	Hampton Water, Languedoc, 2021	75
90125	Hampton Water, Languedoc	150

MAGNUM (1.5 L)

90699	Château La Gironne, La Chapelle Gironne, 2016	140
90131	Château Miraval, Provence	180
90126	Château Minuty Rosé et Or, Provence	250
90129	Domaine Ott, Château de Romassan, Bandol	270

SPARKLING WINE

	<i>GLS.</i>	<i>BTL.</i>
10089 Billecart-Salmon Brut Rosé NV		245
10023 Dom Pérignon Brut, 2013		960
10098 G.H. Mumm Grand Cordon NV, Reims	35	150
10997 G.H. Mumm Rosé, Reims NV	40	200
10010 Krug Grand Cuvée Brut NV		700
10195 Louis Pommery Brut NV, California	20	85
10074 Louis Roederer Cristal Brut, 2016		1,020
10081 Perrier-Jouët, Belle Époque, Rosé, 2013		670
10985 Perrier-Jouët, Blanc de Blancs, NV		268
10006 Ruinart Blanc de Blancs		285

WHITE WINE

	<i>GLS.</i>	<i>BTL.</i>
30119 Chardonnay, Kenwood Six Ridges, Russian River Valley	20	90
00000 Chablis, Domaine Laroche, Saint Martin, 2019	25	115
20136 Pinot Grigio, Livio Felluga, Alto-Adige, Italy, 2019	22	95
20124 Sancerre, Château de Sancerre, 2021	26	105
20086 Torrontés, Faena Wines, Argentina	18	75

RED WINE

	<i>GLS.</i>	<i>BTL.</i>
80074 Malbec, Faena Wines, Valle de Uco, 2018	22	115
50565 Pinot Noir, The Hilt, Willamette Valley, Oregon	25	125
40024 Tempranillo, Ysios, Rioja, 2015	26	130

SIGNATURE COCKTAILS

FAENA SPRITZ

Absolut Elyx Vodka, G.H. Mumm
'Grand Cordon' Champagne,
Aperol, Rose Water, Hibiscus

28

FAENA WHISPER

Absolut Elyx Vodka, Red Bull
Yellow Edition, Passion Fruit,
Abricot Du Roussillon

20

SMOKE & SPARKS

Código Reposado Tequila,
Rosaluna Mezcal, Jalapeño,
Fresh-Pressed Lime Juice

25

LA PALOMA

Código Reposado Tequila,
Grapefruit Juice, Fresh-
Pressed Lime Juice

24

QUEEN OF COLLINS

Santa Teresa 1796 Rum,
Mango Purée, Giffard
Caribbean Pineapple Liqueur,
Fresh-Pressed Lime Juice

24

ROYAL ROSE

Komos Reposado Rosa,
Fresh-Squeezed Lemon Juice,
Agave, Giffard Lychee Liqueur,
Fresh Raspberries

38

FROZEN ESPRESSO MARTINI

Absolut Elyx Vodka, Kahlua,
Lavazza Espresso, Simple Syrup,
Topped with a Salted Caramel Foam

24

FROZEN CONCOCTIONS

20

FRENCH FROZÉ

La Chapelle Gordonne
Rosé, Abricot du
Roussillon & Peach
Purée

KICKED UP MARGARITA

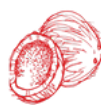
Choice Of Strawberry,
Mango, Peach or Passion
Fruit

DAIQUIRI

Choice Of Strawberry,
Mango, Peach or Passion
Fruit

PIÑA COLADA

Havana Club Añejo
Blanco Rum



Additions:

*Have your drink served
in a coconut*

12

Add a Cocktail Floater

10

VIRGIN FROZEN COCKTAILS

DAIQUIRI

Choice Of Strawberry, Mango,
Peach or Passion Fruit
12

FROZEN LEMONADE

Fresh Lime Juice,
Cane Sugar, Lemon Peel
14

PIÑA COLADA

12

VIRGIN COCKTAILS

PINEAPPLE FIZZ

Pineapple, Lime,
Jalapeño, Agave,
Crushed Ice
14

BEACHCOMBER

Ginger, Cinnamon,
Grapefruit, Lime, Mint,
Crushed Ice
14

FRESH COCONUT WATER

20

SAINT JAMES ICED TEA

10

PASSIONFRUIT AND PEACH PINEAPPLE AND MANGO RED RASPBERRY

BEER

10

MONOPOLIO CLARA
MONOPOLIO IPA
PERONI NASTRO AZZURRO
WYNWOOD LA RUBIA BLONDE ALE

TRIPPING ANIMALS

14

LIMONADA ROSADA SOUR ALE
EVER HAZE HAZY IPA
NO MAMES LAGER
IN BOCCA AL LUPO PILSNER

RED BULL

10

RED BULL ENERGY DRINK
RED BULL SUGAR FREE
RED BULL YELLOW EDITION

ILLY COFFEE FAENA BLEND

COFFEE · 8
SINGLE ESPRESSO · 7
LATTE · 12

FRESH PRESSED JUICES

ORANGE JUICE

16

GRAPEFRUIT JUICE

13

GINGER SHOT

12

THE GREEN DRINK

Spinach, Kale, Ginger, Cucumber,
Celery, Green Apple
16

THE ANTIOXIDANT

Carrot, Local Orange, Ginger,
Yellow Beet, Turmeric
16

THE SOUTH BEACH

Coconut Water, Local Citrus,
Mango, Strawberry
16

THE CLEANSER

Lime, Ginger, Lemon, Agave
16

· QUICK BITES ·

AVAILABLE FROM 12-5PM

HOUSE-MADE GUACAMOLE 🥑🌿

Tortilla, Pico de Gallo
27

TRUFFLE POTATO CHIPS 🍟

Parmesan, Black Truffle
12

CHOPPED

MEDITERRANEAN SALAD 🌿🍷

Couscous, Feta Cheese, Onions,
Olives, Tomatoes, Cucumber,
Chickpeas
27

SHRIMP SALAD

Prawns, Lettuce, Mango,
Cherry Tomato, Basil, Mint,
Cilantro, Local Citrus, Sweet
and Sour Dressing
32

CHILLED WATERMELON SALAD 🍷

Herb Marinated Feta, Mint,
Dried Kalamata Olives,
Red Onions
24

SUN BAR CAESAR 🌿🍷

Baby Gem Lettuce, Parmesan,
Sour Dough Croutons,
White Anchovies
24

TRUFFLE SLIDERS 🍷🌿🥑

Prime Beef, Bacon Onion Marmalade,
Gruyère, Truffle Aioli, Brioche
24

HUMMUS 🌿🥑

Hummus, Vegetables,
Herbs Slaw, Vegan Aioli
21

FRUIT PLATE 🍷

Chef's Choice of
Seasonal Fruits
22

Add to Any Salad:

**4oz Prime Skirt Steak · 28*

**Grilled Shrimp · 19*

8oz Free-Range Grilled Chicken · 18

Vegan Falafel · 14

4oz Grilled Salmon · 17



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Contains: Milk 🍷 Nuts 🥑 Vegan 🌿 Gluten 🍷

• MAINS •

***PRIME BEEF BURGER** 🍷 🍷 🍷

Caramelized Onions, Heirloom Tomatoes,
Toasted Brioche Bun, Pickles, Heinz
Smoked Aioli. Choice of Aged Cheddar,
Swiss or Gruyère

29

IMPOSSIBLE BURGER 🌱

Plant Based Patty, Avocado,
Heinz Vegan Aioli,
Vegan Brioche Bun

30

***POKE BOWL** 🍷

Yellowfin Tuna, Wakame,
Edamame, Japanese Pickles, Grilled
Shiitake

39

RUEBEN SANDWICH 🍷 🍷 🍷

Smoked Beef Pastrami,
Sauerkraut, Gruyere, Thousand
Island Dressing, Sourdough

35

**CHICKEN MILANESA
SANDWICH** 🌱 🍷

Sun Dried Tomato Mayo, Smoked
Mozzarella, Grilled Red Onions,
Piquillo Peppers, Arugula,
Multigrain Baguette

25

**JUMBO LUMP CRAB
SANDWICH** 🍷 🍷

Apple Celery Slaw, Truffle,
Toasted Brioche Bun

42

SIDES

FRENCH FRIES 11

ORGANIC GREENS 9

SWEET POTATO FRIES 11

SEASONAL FRUITS 10

TRUFFLE FRENCH FRIES 13

SHRIMP TACOS 🍷

Cilantro & Lime Marinated Shrimps,
Purple Slaw, Chipotle Sauce,
Corn Tortilla

29

VEGAN STEAK TACOS 🌱

Adobo-Seasoned Plant-Based Protein,
Grilled Pineapple Salsa,
Kimchi, Vegan Aioli

29

CHICKEN TACOS 🍷 🍷

Adobo Braised Free-Range Chicken,
Crispy Chicken Skin, Avocado,
Jalapeño Cilantro Crema

27

CRISPY CHICKEN SALAD 🍷 🍷

Free-Range Chicken, Asian Pear, Napa
Cabbage Slaw, Cherry Tomatoes,
Herbs, Caesar Dressing, Spicy Aioli

32

ROASTED CAULIFLOWER 🍷

Crispy Garbanzo, Lemon-Mint Tzatziki

25



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· DESSERTS ·

HOUSE-MADE CHURROS 🌿 🥛

Churros Rolled in Cinnamon Sugar,
Dulce de Leche, Chocolate Syrup,
Whipped Cream

16

HOUSE-MADE ICE CREAM

DESSERT POPSICLES 🌿

16

– *Choice of* –

Exotic Sorbet: Mango, Passion Fruit and White Chocolate

Dulce de Leche: Milk Chocolate, Hazelnut Crunch

Chocolate: With Crunchy Pearls

FRIED CHEESECAKE ROLLS

Berry Compote,
White Chocolate Whipped Ganache

16



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Contains: Milk 🥛 Nuts 🌰 Vegan 🌿 Gluten 🌾

FAENA

MIAMI BEACH