



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	250	960
Classic Osetra	195	675

CAVIAR AND BEVERAGE PAIRING

Gold Osetra 125gr (4.4oz) & 1 Bottle of
Perrier-Jouët Blanc de Blancs, NV
1,065

· 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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OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF
OUR TEAM TO LEARN MORE.

ROSÉ			GLS.	BTL.
90280	Château La Coste, Côteaux d'Aix en Provence, 2022			95
10050	Château d'Esclans Garrus, Provence, 2021			260
10699	Château la Gordonne La Chapelle Gordonne, Provence, 2023	18		80
10057	Château Minuty Rosé et Or, Provence, 2024			110
10104	Château Miraval, Provence, 2024			80
90699	Domaine de Jarras, Pink Flamingo, Languedoc-Roussillon, 2022	12		80
10554	Domaine Ott, Château de Romassan, Bandol, 2023			145
10055	Faena Wines, Rosé de Malbec, Argentina, 2024	16		80
11530	Hampton Water, Languedoc-Roussillon, 2022			75

MAGNUM (1.5 L)

90699	Château La Gordonne, La Chapelle Gordonne, 2022			140
90131	Château Miraval, Provence, 2023			180
90126	Château Minuty Rosé et Or, Provence, 2023			250
90129	Domaine Ott, Château de Romassan, Bandol, 2023			270
90125	Hampton Water, Languedoc-Roussillon, 2022			150

SPARKLING WINE

	GLS.	BTL.
10089 Billecart-Salmon, Brut Rosé NV		245
10023 Dom Pérignon, Brut, 2015		960
10098 G.H. Mumm, Grand Cordon, Reims, NV	35	150
10997 G.H. Mumm, Rosé, Reims NV	40	200
10010 Krug Grand Cuvée Brut, NV		700
10195 Louis Pommery, Brut, California, NV	20	85
10074 Louis Roederer Cristal, Brut, Épernay, 2016		1,020
10081 Perrier-Jouët, Belle Époque, Rosé, 2013		670
10985 Perrier-Jouët, Blanc de Blancs, NV		268
10006 Ruinart, Blanc de Blancs, Épernay, NV		285
10198 Pommery Brut Royal, Reims - MAGNUM (1.5l)		320
10189 Billecart-Salmon, Mareuil-sur-Ay - MAGNUM (1.5l)		700
90089 Louis Roederer Cristal, Reims, 2012- MAGNUM (1.5l)		2,280
90102 Dom Pérignon, Épernay, 2012 - MAGNUM (1.5l)		2,400

WHITE WINE

	GLS.	BTL.
30119 Chardonnay, Kenwood Six Ridges, Russian River Valley, 2020	20	90
00000 Chablis, Domaine Laroche, Saint Martin, 2023	25	115
20136 Pinot Grigio, Livio Felluga, Alto-Adige, 2023	22	95
20124 Sancerre, Château de Sancerre, 2023	26	105
20086 Torrontés, Faena Wines, Argentina, 2024	18	75

RED WINE

	GLS.	BTL.
80074 Malbec, Faena Wines, Valle de Uco, 2018	22	115
50565 Pinot Noir, The Hilt, Willamette Valley, Oregon	25	125
40024 Cabernet Sauvignon, Kenwood, Jack London, Sonoma, California, 2021	22	118

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

Casa Dragones Blanco,
Fresh-Squeezed Lemon Juice, Giffard
Lychee Liqueur, Fresh Raspberries

38

FROZEN ESPRESSO MARTINI

Absolut Elyx Vodka, Kahlua,
Illy 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

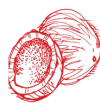
Choice Of Strawberry,
Mango, Peach or Passion
Fruit

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

MIDNIGHT COWBOY

18

VODKA ESPRESSO MARTINI
TEQUILA ESPRESSO MARTINI

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

COFFEE ·8

SINGLE ESPRESSO ·7

LATTE ·12

FRESH PRESSED JUICES

ORANGE JUICE

16

GRAPEFRUIT JUICE

13

GINGER SHOT

13

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

VIRGIN COCKTAILS

PINEAPPLE FIZZ

Pineapple, Lime,
Jalapeño, Agave,
Crushed Ice
14

FRESH COCONUT WATER

20



BEACHCOMBER

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

· QUICK BITES ·

AVAILABLE FROM 12-5PM

HOUSE-MADE GUACAMOLE 🥑🌿

Tortilla, Pico de Gallo
27

TRUFFLE POTATO CHIPS 🍟

Parmesan, Black Truffle
14

CHOPPED

MEDITERRANEAN SALAD 🌿🍷

Couscous, Feta Cheese, Onions,
Olives, Tomatoes, Cucumber,
Chickpeas
28

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
25

SUN BAR CAESAR 🌿🍷

Baby Gem Lettuce, Parmesan,
Gremolata Crumbs, Caesar Dressing
24

TRUFFLE SLIDERS 🍷🌿🥑

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

HUMMUS 🌿🥑

Hummus, Vegetables,
Herbs Slaw, Vegan Aioli
22

FRUIT PLATE 🥑

Chef's Choice of
Seasonal Fruits
22

VEGAN FALAFEL WRAP 🌿🥑🍷

Hummus, Vegetables, Herbs Slaw,
Vegan Aioli
24

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

27

TURKEY BLT 🍷

Smoked Turkey, Bacon, Bibb Lettuce,
Tomatoes, Smoked Aioli

26

SIDES

FRENCH FRIES 12

ORGANIC GREENS 10

SWEET POTATO FRIES 14

SEASONAL FRUITS 12

TRUFFLE FRENCH FRIES 14

SHRIMP TACOS 🍷

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

29

CHICKEN TACOS 🍷 🍷

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

28

VEGAN STEAK TACOS 🍷

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

29

CRISPY CHICKEN SALAD 🍷 🍷 🍷

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

32

AHI TUNA STEAK 🍷

Seared Blackened Spice Tuna Steak, Grilled
Pineapple Salsa, Steamed Rice, Lime

45



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Contains: Milk 🍷 Nuts 🌰 Vegan 🌱 Gluten 🍷

· DESSERTS ·

HOUSE-MADE CHURROS 🌿 🥛

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

17

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

17



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Contains: Milk 🥛 Nuts 🌰 Vegan 🌿 Gluten 🌾

FAENA

MIAMI BEACH