



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

**FAENA**  
MIAMI BEACH

*\*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. There is a risk associated with consuming raw oysters. You are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

## · SIP THE OBSESSION ·

If you are not a little feral, you're not really in love.

## FIRST GLANCE

**A luminous, delicate beginning.**

*Bombay Sapphire, St. Germain, PJ Brut Champagne, Lemon Juice, Simple Syrup*  
25

## REFLECTED DESIRE

**When fascination turns inward.**

*Grey Goose, Lichi Li, Lemon Juice, Simply Syrup, Mulled Raspberries, Egg Whites, Rice Paper*  
32

## VELVET SURRENDER

**The moment resistance dissolves.**

*Shibui Single Grain, Drambuie, Demerara Syrup, Chocolate Bitters, Lemon Twist*  
30

## AFTER THE ILLUSION 🔥

**What remains when obsession fades.**

*Rosa Luna Mezcal, Yellow Chartreuse, Aperol, Lime Juice, Orange Peel*  
30

## · DESSERT ·

Give In.

SMALL BITES TO SHARE

## TROPICAL DONUTS 🥥🌿

*Passion Fruit Jam, Coconut Chantilly Cream*  
20

## KEY LIME SANDO 🥥🌿

*Whipped cheesecake, Strawberry Marmalade*  
20

## CINNAMON CHURROS 🥥🌿

*Warm Chocolate Sauce,  
Tiramisu Ice Cream*  
20

## CHOCOLATE BROWNIE 🌿🥥🍪

## S'MORES

*Toasted Marshmallow, Butter Pecan Ice Cream*  
20

## · ILLY COFFEE ·

## SINGLE ESPRESSO

7

## DOUBLE ESPRESSO

11

## · BRANDY &amp; COGNAC ·

|                     | GLS. | BTL   |
|---------------------|------|-------|
| D'Usse VSOP         | 25   | 750   |
| D'Usse XO           | 65   | 1,200 |
| Hennessy VS         | 28   | 800   |
| Hennessy VSOP       | 34   | 850   |
| Martell Blue Swift  | 26   | 800   |
| Martell Cordon Bleu | 55   | 1,000 |
| Martell XO          | 80   | 1,200 |

## · PERFECT POUR ·

**RÉMY MARTIN LOUIS XIII***1/2oz. 175 / 1oz. 350 / 2oz. 650*

## · SIGNATURE COCKTAILS ·

**FAENA SPRITZ**

Absolut Elyx Vodka, G.H. Mumm  
 'Grand Cordon' Brut Champagne,  
 Aperol, Rose Water, Hibiscus  
 28

**SMOKE & SPARKS**

Código Reposado Tequila,  
 Rosaluna Mezcal, Jalapeño,  
 Fresh-Pressed Lime Juice  
 25

**FAENA WHISPER**

Absolut Elyx Vodka, Red Bull  
 Yellow Edition, Passion Fruit,  
 Abricot Du Roussillon  
 20

## · RED BULL ·

10

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

## · BEER ·

10

HEINEKEN  
 MONOPOLIO CLARA  
 MONOPOLIO IPA  
 PERONI  
 WYNWOOD BREWING COMPANY  
 LA RUBIA BLONDE ALE

## · WINES ·

## SPARKLING

|                                   | GLS. | BTL |
|-----------------------------------|------|-----|
| Perrier-Jouët, Grand Brut, NV     | 38   | 160 |
| Perrier-Jouët Blanc de Blancs, NV | 65   | 268 |
| G.H. Mumm Rosé, NV                | 40   | 200 |
| French Bloom, Le Rose, NA         | 24   |     |

## WHITE

|                                                     | GLS. | BTL |
|-----------------------------------------------------|------|-----|
| Torrontés, Faena Wines, Valle de Chilecito, Mendoza | 16   | 75  |
| Sancerre, Château de Sancerre                       | 26   | 105 |
| Pinot Grigio, Livio Felluga, Alto Adige, Italy      | 22   | 95  |
| Chardonnay, Six Ridges, Russian River Valley, USA   | 20   | 80  |

## ROSÉ

|                                                     | GLS. | BTL |
|-----------------------------------------------------|------|-----|
| Château La Gordonne, La Chapelle Gordonne, Provence | 18   | 80  |

## RED

|                                                           | GLS. | BTL |
|-----------------------------------------------------------|------|-----|
| Malbec, Faena Wines, Uco Valley                           | 22   | 115 |
| Pinot Noir, The Hilt, Santa Rita Hills                    | 26   | 105 |
| Cabernet Sauvignon, Kenwood, Jack London, Sonoma Mountain | 22   | 100 |

## · WATER ·

10

San Pellegrino

Aqua Panna

## · TEQUILA ·

|                              | GLS. | BTL   |
|------------------------------|------|-------|
| Código Blanco 1530           | 24   | 750   |
| Código Reposado 1530         | 28   | 800   |
| Avión Reserva 44 Extra Añejo | 65   | 1,200 |
| Don Julio Blanco             | 25   | 700   |
| Don Julio Reposado           | 30   | 750   |
| Don Julio 70 Cristalino      | 52   | 1,000 |
| Don Julio 1942               | 65   | 1,400 |
| Casamigos Silver             | 26   | 800   |
| Casamigos Reposado           | 28   | 850   |
| Casamigos Añejo              | 30   | 900   |
| Casa Dragones Joven          | 90   | 1,500 |
| Clase Azul Plata             | 50   | 1,250 |
| Clase Azul Reposado          | 75   | 1,500 |
| Clase Azul Gold              | 98   | 1,750 |
| Clase Azul Añejo             | 165  | 3,000 |
| Clase Azul Ultra             | 375  | 4,500 |

## • MEZCAL •

|                            | GLS. | BTL.  |
|----------------------------|------|-------|
| Illegal Joven              | 22   | 700   |
| Illegal Reposado           | 24   | 750   |
| Del Maguey Vida            | 22   | 700   |
| Sacrum                     | 30   | 800   |
| Clase Azul Durango Mezcal  | 150  | 2,500 |
| Clase Azul Guerrero Mezcal | 82   | 1,750 |

## • RUM / RHUM / CACHAÇA •

|                          | GLS. | BTL |
|--------------------------|------|-----|
| Bacardi 8                | 20   | 700 |
| Facundo Exquisito        | 28   | 750 |
| Havana Club Añejo Blanco | 20   | 700 |
| Flor de Caña 12 Year     | 32   | 850 |
| Ron Zacapa 23 Year       | 28   | 800 |

## • CAVIAR MENU •

### INDULGE IN THE OBSESSION

### • CAVIAR RUSSE – MALOSSOL EXPERIENCE • TRADITIONAL ACCOMPANIMENTS

|                      |           |              |
|----------------------|-----------|--------------|
| CASPIAN SEA IMPORTED | 28g (1oz) | 125g (4.4oz) |
| Gold Osetra          | 250       | 960          |
| Classic Osetra       | 195       | 675          |

|                   |           |              |
|-------------------|-----------|--------------|
| SIBERIAN IMPORTED | 28g (1oz) | 125g (4.4oz) |
| Siberian Sturgeon | 135       | 455          |

|                                |           |              |
|--------------------------------|-----------|--------------|
| CAVIAR DUO                     | 28g (1oz) | 125g (4.4oz) |
| Distinction (28g each)         | 399       |              |
| – Gold Osetra & Classic Osetra |           |              |

### CAVIAR AND BEVERAGE PAIRING

Siberian Sturgeon 28gr (1oz) & 2 Shots of Belvedere  
Single Estate Rye Lake Bartezeck Vodka  
165

Gold Osetra 125gr (4.4oz) & 1 Bottle of  
Perrier-Jouët Blanc de Blancs, NV  
1065

### CAVIAR TO GO

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

## · SMALL BITES ·

## THE TEASE

**CHARRED OCTOPUS** 🍷

Tomato-Chorizo Rice, Saffron Aioli  
38

**PATA NEGRA & MANCHEGO CHEESE** 🍷

Olives, Grissini Sticks  
58

**\*GOLDEN TRUFFLE  
DIM SUM**

Scallop Dumplings, Fresh Black Truffle,  
Foie Gras Emulsion  
55

**MUSHROOM DUMPLINGS** 🍷

Homemade Dumplings,  
Aged Parmesan Foam, Sun-Dried  
Cherry Tomatoes  
29

**WHIPPED BURRATA DIP** 🍷

Roasted Tomatoes, Fig  
Balsamic, Finger Toast, Basil  
27

**ARTISANAL CHEESE  
SELECTION** 🍷🍷🍷

Grapes, Artisanal Crackers  
32

**CAVIAR & CHICKEN 🍷  
NUGGETS**

French Onion Dip, Chives  
75

## · CRUDO SELECTION ·

## RAW DESIRE

**\*HAMACHI CRUDO** 🍷

Yuzu, White Soy, Pickled Radish, Trout Caviar  
28

**\*AHI TUNA TARTARE** 🍷🍷

Carrot & Ginger Dressing, Mirin, Soy, Sesame Tuile  
35

**FAENA SHRIMP COCKTAIL**

Chilled Jumbo Shrimps,  
House-made Zesty Cocktail Sauce, Lemon  
38

## · VODKA ·

|                   | GLS. | BTL.  |
|-------------------|------|-------|
| Absolut Elyx      | 22   | 700   |
| Belvedere Organic | 28   | 800   |
| E11EVEN           | 22   | 750   |
| Grey Goose Altius | 65   | 1,250 |
| Grey Goose        | 26   | 800   |
| Ketel One         | 24   | 750   |
| Tito's            | 24   | 750   |
| Stoli Elit        | 32   | 1,000 |

## · GIN ·

|                 | GLS. | BTL. |
|-----------------|------|------|
| Beefeater 24    | 22   | 750  |
| Bombay Sapphire | 24   | 750  |
| Hendrick's      | 26   | 800  |
| Monkey 47       | 38   | 900  |
| Tanqueray       | 24   | 750  |
| Tanqueray 10    | 27   | 800  |
| The Botanist    | 24   | 800  |

## • BLENDED SCOTCH •

|                      | GLS. | BTL   |
|----------------------|------|-------|
| Buchanan's 12 Year   | 32   | 850   |
| Chivas 12 Year       | 30   | 1,100 |
| Dewar's 12 Year      | 25   | 750   |
| Johnnie Walker Black | 32   | 850   |
| Johnnie Walker Blue  | 125  | 1,750 |

## • AMERICAN WHISKEY •

|                                                              | GLS. | BTL |
|--------------------------------------------------------------|------|-----|
| Angel's Envy Bourbon, Kentucky                               | 35   | 800 |
| Bulleit Bourbon, Kentucky                                    | 22   | 750 |
| Bulleit Rye, Kentucky                                        | 24   | 800 |
| Knob Creek Bourbon, Kentucky                                 | 22   | 750 |
| Maker's Mark, Faena Private Select Barrel, Bourbon, Kentucky | 28   | 750 |
| Smooth Ambler, Old Scout Bourbon, West Virginia              | 22   | 750 |

## • IRISH WHISKEY •

|             | GLS. | BTL   |
|-------------|------|-------|
| Yellow Spot | 45   | 1,000 |
| Jameson     | 22   | 750   |

## • SMALL BITES •

JUST ENOUGH TO WANT MORE

**\*CAVIAR TOAST** 🍷 🌿  
Siberian Sturgeon Caviar,  
Brioche, Citrus, Crème Fraîche,  
23K Gold Leaf  
53

**SEARED FOIE GRAS** 🍷 🌿  
Portwine Cherry, Brioche,  
Maldon Salt  
35

**\*TRUFFLE SLIDERS** 🍷 🌿  
Prime Beef, Brioche  
Bacon Onion Marmalade,  
Gruyère, Truffle Aioli,  
24

**CRISPY CHICKEN NUGGETS** 🍷 🌿  
Tangy Citrus-Chili Sauce,  
Smoky BBQ Sauce  
25

**TRUFFLE POTATO CHIPS** 🍷 🌿  
Parmesan, Black Truffle  
14

**HOUSE-MADE GUACAMOLE**  
Tortilla, Pico de Gallo  
27

**HUMMUS**  
Organic Vegetables,  
Grilled Pita  
21

**POPCORN**  
Sea Salt  
12

🌿 OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

Contains: Milk 🥛 Nuts 🌰 Vegan 🌱 Gluten 🌾 Fire 🔥

## · LARGE BITES ·

WHERE CRAVINGS END

**MEDITERRANEAN CHOPPED SALAD** 🍴 🍷

Israeli Couscous, Feta Cheese,  
Onions, Olives, Tomato, Cucumber  
28

**FRESH CAVATELLI PASTA** 🍴 🍷

Roma Tomatoes, Roasted Garlic,  
Fresh Basil, Aged Parmesan  
27

*Add Shrimp + \$19**Add Chicken + \$18***\*PRIME BEEF BURGER** 🍴 🍷

Caramelized Onions, Heirloom Tomatoes,  
Pickles, Toasted Brioche Bun

*Choice of:*

*Aged Cheddar, Swiss or Gruyere*  
29

**IMPOSSIBLE BURGER**

Plant Based Patty, Avocado,  
Vegan Aioli, Vegan Brioche Bun  
30

## · SIDES ·

INDULGENCE AMPLIFIED

**TRUFFLE  
FRENCH FRIES**  
14

**SWEET POTATO  
FRIES**  
14

**FRENCH FRIES**  
12

**SEASONAL FRUITS**  
12

**ORGANIC GREENS**  
10

## · BRUT CHAMPAGNE BOTTLE SERVICE ·

WHERE OBSESSION SPARKLES

|       |                                                  |       |
|-------|--------------------------------------------------|-------|
| 10023 | Dom Perignon, Épernay, 2015                      | 960   |
| 10996 | Dom Pérignon Rosé, 2008                          | 1,480 |
| 10010 | Krug Grand Cuvée, 172th Edition Brut, Reims      | 700   |
| 10074 | Louis Roederer Cristal, 2016                     | 1,020 |
| 10015 | Veuve Clicquot - Ponsardin Yellow Label, Reims   | 240   |
| 10012 | Moët & Chandon Imperial NV                       | 220   |
| 50077 | Dom Pérignon, P2, Épernay, 2003                  | 2,250 |
| 10004 | Bollinger Special Cuvée NV                       | 270   |
| 10006 | Ruinart Blanc de Blancs NV                       | 285   |
| 40523 | Laurent Perrier, Grand Siècle N°26 NV            | 650   |
| 10994 | Perrier-Jouët Belle Époque, 2016                 | 360   |
| 10017 | Veuve Clicquot Rosé NV                           | 310   |
| 10985 | Perrier-Jouët, Blanc de Blancs, Épernay NV       | 268   |
| 20174 | Telmont, Brut, Damery                            | 160   |
| 10108 | Perrier-Jouët, Blason, Épernay                   | 200   |
| 10022 | Salon Blanc de Blancs, Le Mesnil, 2013           | 3,200 |
| 90089 | Louis Roederer Cristal, Reims, 2012 Magnum(1.5l) | 2,280 |