



POOL & BEACH

*Applicable taxes and a 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 · 

WITH ACCOMPANIMENTS

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

CAVIAR AND BEVERAGE PAIRING

Gold Osetra 125G (4.4 oz) & 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 ACCOMPANIMENTS



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.

ROSÉ

	<i>GLS.</i>	<i>BTL.</i>
90280 Château La Coste, Côteaux d'Aix en Provence		95
10050 Château d'Esclans Garrus, Provence		260
10699 Château la Gordonne La Chapelle Gordonne, Provence	18	80
10057 Château Minuty Rosé et Or, Provence		110
10104 Château Miraval, Provence		80
10554 Domaine Ott, Château de Romassan, Bandol		145
10055 Faena Wines, Rosé de Malbec, Argentina	18	85
11530 Hampton Water, Languedoc-Roussillon		75

MAGNUM (1.5 L)

90699 Château La Gordonne, La Chapelle Gordonne		160
90131 Château Miraval, Provence		180
90126 Château Minuty Rosé et Or, Provence		250
90129 Domaine Ott, Château de Romassan, Bandol		270
90125 Hampton Water, Languedoc-Roussillon		150

SPARKLING WINE

		<i>GLS.</i>	<i>BTL.</i>
10089	Billecart-Salmon Brut Rosé, NV		245
10023	Dom Pérignon Brut, 2015		750
10098	Perrier-Jouët, Grand Brut, NV	38	180
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 (1.5 L)		320
10189	Billecart-Salmon, Mareuil-sur-Ay - MAGNUM (1.5 L)		700
90089	Louis Roederer Cristal, Reims, 2012- MAGNUM (1.5 L)		2,280
90102	Dom Pérignon, Épernay, 2012 - MAGNUM (1.5 L)		2,400

WHITE WINE

		<i>GLS.</i>	<i>BTL.</i>
30119	Chardonnay, Kenwood Six Ridges, Russian River Valley	20	90
40080	Chablis, Domaine Laroche, Saint Martin	25	115
20136	Pinot Grigio, Livio Felluga, Alto-Adige	22	95
20124	Sancerre, Château de Sancerre	26	105
20086	Torrontés, Faena Wines, Argentina	18	75

RED WINE

		<i>GLS.</i>	<i>BTL.</i>
80074	Malbec, Faena Wines, Valle de Uco	22	115
50565	Pinot Noir, The Hilt, Willamette Valley, Oregon	25	125
2510545	Cabernet Sauvignon, Kenwood, Jack London, Sonoma, California	22	118

SIGNATURE COCKTAILS

FAENA SPRITZ

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

28

SMOKE & SPARKS

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

25

QUEEN OF COLLINS

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

24

FAENA WHISPER

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

24

LA PALOMA

Código Reposado Tequila,
Grapefruit Juice, Fresh Lime Juice

24

ROYAL ROSE

Casa Dragones Blanco,
Fresh-Squeezed Lemon Juice,
Agave, 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

25

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*

14

Add a Cocktail Floater

10

VIRGIN COCKTAILS

PINEAPPLE FIZZ

Pineapple, Lime,
Jalapeño, Agave,
Crushed Ice
16

BEACHCOMBER

Ginger, Cinnamon,
Grapefruit, Lime, Mint,
Crushed Ice
16

INNOCENCE

Fresh Orange Juice,
Lemon, Passion Fruit,
French Bloom 'Le Rosé'
18

DIVINE ENERGY

Green Tea Infused Syrup, Lemon
Juice, Fresh Mint, Club Soda,
Sugar-Free White Peach Red Bull
18

FRESH COCONUT WATER 

20

ILLY COFFEE

COFFEE ·8

SINGLE ESPRESSO ·7

LATTE ·12

TRIPPING ANIMALS

14

LIMONADA ROSADA SOUR ALE

EVER HAZE HAZY IPA

NO MAMES LAGER

IN BOCCA AL LUPO PILSNER

BEER

10

MONOPOLIO CLARA

MONOPOLIO IPA

PERONI NASTRO AZZURRO

WYNWOOD LA RUBIA BLONDE ALE

FRESH PRESSED JUICES

ORANGE JUICE

16

GRAPEFRUIT JUICE

16

GINGER SHOT

13

THE GREEN DRINK

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

THE SOUTH BEACH

Coconut Water, Local Citrus,
Mango, Strawberry
16

THE ANTIOXIDANT

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

THE CLEANSER

Lime, Ginger, Lemon, Agave
16

RED BULL

10

RED BULL ENERGY DRINK

RED BULL SUGAR FREE

RED BULL YELLOW EDITION

RED BULL PEACH SUGAR FREE

SAINT JAMES ICED TEA

12

PASSIONFRUIT AND PEACH

PINEAPPLE AND MANGO

RED RASPBERRY

MIDNIGHT COWBOY

18

VODKA ESPRESSO MARTINI

TEQUILA ESPRESSO MARTINI

• QUICK BITES •

AVAILABLE FROM 12-5PM

HOUSE-MADE GUACAMOLE

Pico de Gallo, Tortilla

27

TRUFFLE POTATO CHIPS

Parmesan, Black Truffle

15

CHOPPED MEDITERRANEAN SALAD 🌿 🥗

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

28

VEGAN FALAFEL WRAP 🌿 🥗

Hummus, Vegetables, Herbs Slaw,
Vegan Aioli

26

CHILLED WATERMELON SALAD 🥗

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

26

SUN BAR CAESAR 🌿 🥗

Baby Gem Lettuce, Parmesan,
Gremolata Croutons, Caesar Dressing

25

TRUFFLE SLIDERS 🌿 🥗 🥙

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

24

FRUIT PLATE 🥗

Chef's Choice of
Seasonal Fruits

22

HUMMUS 🌿 🥗

Organic Vegetables, Olives, Pita

23

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 ·

IMPOSSIBLE BURGER 

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

TURKEY BLT 

Smoked Turkey, Bacon, Bibb Lettuce,
Tomatoes, Smoked Aioli
27

CHICKEN MILANESA SANDWICH  

Sun-Dried Tomato Mayo, Smoked
Mozzarella, Grilled Red Onions, Piquillo
Peppers, Arugula, Multigrain Baguette
28

***PRIME BEEF BURGER**  

Caramelized Onions, Heirloom Tomatoes,
Toasted Brioche Bun, Pickles, Heinz
Smoked Aioli. Choice of Aged Cheddar,
Swiss or Gruyère
29

SHRIMP TACOS 

Cilantro & Lime Marinated Shrimp,
Purple Slaw, Chipotle Sauce,
Corn Tortilla
29

***POKE BOWL**

Yellowfin Tuna, Wakame,
Edamame, Japanese Pickles,
Grilled Shiitake
39

CHICKEN TACOS  

Adobo Braised Free-Range Chicken,
Crispy Chicken Skin, Avocado,
Jalapeño Cilantro Crema
28

CRISPY CHICKEN SALAD  

Free-Range Chicken, Asian Pear,
Napa Cabbage Slaw, Cherry
Tomatoes, Herbs, Caesar
Dressing, Spicy Aioli
34

AHI TUNA STEAK

Seared Blackened Spiced Tuna Steak,
Grilled Pineapple Salsa, Steamed Rice,
Lime
52

ACCOMPANIMENTS

FRENCH FRIES 12
ORGANIC GREENS 10
TRUFFLE PARMESAN 16
FRENCH FRIES

SWEET POTATO FRIES 14
SEASONAL FRUITS 12

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· DESSERTS ·

HOUSE-MADE CHURROS 🌿 🥛

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

19

HOUSE-MADE ICE CREAM 🌿
DESSERT POPSICLES

17

– Choice of –

Exotic Sorbet: Mango and Passion Fruit Dipped in
Passion Fruit Chocolate

Dulce de Leche: Dulce de Leche Ice Cream,
Dipped in Milk Chocolate with Hazelnut Crunch

Chocolate: Chocolate Ice Cream, Dipped in Caramel
Chocolate, Coated in Crunchy Pearls

FRIED CHEESECAKE ROLLS 🌿 🥛

Berry Compote,
White Chocolate Whipped Ganache

18

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FAENA

MIAMI BEACH