

# LUNCH/POOL

## HEALTHY START

SEASONAL FRUIT PLATE 14

## RAW BAR

TIGER SHRIMP COCKTAIL 24  
gin cocktail sauce, lemon

SEAFOOD CEVICHE "LECHE DE TIGRE" 19  
octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil

## SUSHI ROLLS & SASHIMI

SPICY TUNA ROLL 15  
avocado, sriracha, puffed rice, shallots

YELLOWTAIL & JALAPENO 16  
yuzu guacamole, jalapeno, soy glaze, shiso leaf

KING SALMON 16  
fresh & smoked salmon, avocado, cucumber, daikon sprouts

COCONUT-MACADAMIA SHRIMP 17  
yuzu ginger-kewpi, avocado, cilantro

SOBE VEGGIE 14  
yam, cucumber, avocado, yuzu, hoisin, shiso

NIGIRI & SASHIMI - 2 pieces per order  
ahi tuna 11, spicy tuna 8, yellowtail 9,  
king salmon 9, teriyaki eel 9

## RAW SPECIALTIES

HAMACHI YUZU KOSHO 22  
thai chili, lime zest, chili powder, cilantro

## TO SHARE

CRISPY CALAMARI & ZUCCHINI 16  
jalapeno remoulade

## STARTERS

SOY-WASABI AHI TUNA TARTARE 19  
smashed sweet peas, crispy shallots

## SALADS

CHOPPED VEGETABLE SALAD 17  
baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

KALE CAESAR 15  
radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton

LEMON POACHED LOBSTER SALAD 32  
avocado, crispy kale, mache, asparagus, grapefruit

**ADD** grilled chicken 6 / shrimp 12 / hanger steak 14 / seared tuna 12 / smoked salmon 9

## ENTRÉES

CRISPY BLACK GROUPER TACOS 17  
chili aioli, cabbage slaw, spicy-lime salsa

BOUCHER BURGER 19  
cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce

ROASTED FREE RANGE CHICKEN SALAD 19  
baby kale & shaved vegetables, lemon-oregano dressing

AVOCADO & GREEN PEA TOAST 15  
seven grain bread, feta, sprouts, lemon zest  
add grilled shrimp 12

CRISPY CHICKEN SANDWICH 17  
togarashi, kewpie mayo, coleslaw, brioche bun, smoked paprika fries

BETSY CUBAN SANDWICH 17  
swiss cheese, ham, pork, home made pickle, spicy mustard

WAGYU PASTRAMI SANDWICH 18  
gruyere cheese, arugula, brown mustard sauce, rye bread

## PIZZA

after 12pm

SAN MARZANO 13  
tomato, mozzarella, olive oil, Sicilian oregano

QUATTRO FORMAGGI E SHISHITO 17  
fontina, robiola, taleggio, mozzarella shishito

PEPPERONI 15  
tomato, mozzarella, Sicilian oregano

## STEAKS FROM THE GRILL

Our Steaks are hand selected U.S.D.A prime or certified black angus

NEW YORK STRIP \*prime 16 OZ - 51  
HANGER STEAK \*prime 12 OZ - 32

## SAUCES

STEAK SAUCE • JALAPEÑO CHIMICHURRI •  
7 PEPPERCORN-ARMAGNAC

## MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL 12

LOCAL HEIRLOOM TOMATO SALAD 12

HAND CUT PARMESAN FRIES 12  
TRUFFLE AIOLI



A 20% service charge will be added to all checks

1440 OCEAN DRIVE, MIAMI BEACH 305.673.0044 WWW.THEBETSYHOTEL.COM .

\* CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, 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.

# LUNCH/POOL

## WINE BY THE GLASS

### BUBBLY

PROSECCO, BELSTAR, ITALY

BRUT ROSE, FRANCOIS MONTAND, FRANCE

### WHITE

PINOT GRIGIO, CIELO, ITALY

SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA

### ROSE

ROSE, BODEGAS BORSAO, SPAIN

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2016

### RED

CABERNET SAUVIGNON, SHOOTING STAR, LAKE COUNTY, CA 2014

GL BTL

12 55

15 65

12 47

13 50

18 70

13 47

15 55

15 57

## COCKTAILS

### APEROL SPRITZ \$16

APEROL, SWEET VERMOUTH, SPARKING WINE AND CHOICE OF PASSIONFRUIT OR LYCHEE

### HAND SHAKEN BANANA COLADA \$16

RUM, COCONUT, PINEAPPLE, HONEY, CREME DE BANANA

### BLOOD ORANGE MAI TAI \$16

RUM, ORANGE LIQUEUR, BLOOD ORANGE AND LIME

### GREEN APPLE MOJITO \$16

RUM, MINT, GREEN APPLE, LIME AND SODA

### MIAMI MARGARITA \$16

TEQUILA, KIWI, JALAPENO, ORANGE BITTERS, AGAVE SYRUP

### CUCUMER COLLINS \$16

GIN, CUCUMBER, BASIL, LEMON

## FROZEN

### PINA COLADA \$16

RUM, PINEAPPLE JUICE, COCONUT PUREE

### MIAMI FROSE \$16

VODKA, SPANISH ROSE WINE, PEACH SCHNAPPS

### FROZEN MARGARITA \$16

TEQUILA, LIME, AGAVE IN TRADITIONAL OR STRAWBERRY

## BEER \$7

CORONA EXTRA

BUD LIGHT

HEINEKEN

STILTSVILLE MIAMI HOPPY PILSNER

JAI ALAI INDIAN PALE ALE

STELLA ARTOIS

## FRESH PRESSED JUICE

GREEN LOVER

*apple, cucumber, kale, spinach, celery, lemon*

WATERMELON KISS

*watermelon, pineapple, lemon, mint*

AFTER PARTY

*green apple, carrot, cucumber, beet, lemon, ginger*

