



gluten-free, vegan, vegetarian and dairy-free options available

a 20% service charge will be added to all checks

BRUNCH

PASTRY BASKET 15
croissant, pain au chocolat, muffin, danish, coffee cake, lemon poppy seed poundcake, madeleine

BRIOCHE FRENCH TOAST 18
orange banana marmalade, almond cream, whipped mascarpone

TWO EGGS ANY STYLE* 16
homestyle potatoes, sausage or bacon, white or wheat or seven grain toast

THE LT EGG WHITE OMELETTE* 17
cherry tomato, avocado, kale, goat cheese, fresh herbs. Served with breakfast potatoes

THE BETSY BREAKFAST SANDWICH* 17
maple glazed chicken sausage, sunny egg, pepperjack cheese, chili guava jam

AVOCADO TOAST 17
7 grain bread, feta cheese, sprouts, lemon zest

ADD two eggs 6 / Smoked salmon 9 / grilled shrimp 12

SHAKSHUKA 19
piquillo pepper & heirloom tomato stew, baked eggs, grilled filone

FARMERS MARKET SANDWICH 19
ham, mushrooms, spinach, smoked gouda, egg white

STEAK & EGGS 32
hanger steak, 2 eggs, breakfast potatoes, hollandaise

POPOVER BENEDICT 19
popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise sauce. Served with breakfast potatoes

BOUCHER BURGER 24
cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries

THE BETSY CUBAN SANDWICH 22
ham & pork OR roasted chicken, swiss cheese, pickles, jalapeño, mayonaise, yellow mustard. Served with fries

CRISPY BLACK GROUPER TACOS 19
chili aioli, cabbage slaw, spicy tomatillo salsa

CHOPPED VEGETABLE 25
baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

KALE CAESAR 15
tuscan kale, fennel, radicchio

WATERMELON & HEIRLOOM TOMATO 15
feta, mint, serrano peppers, pomegranate vinaigrette

ADD grilled chicken 6 / grilled shrimp 12 / grilled salmon 12 / seared tuna 12 / steak 16

SUSHI

ROLLS

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

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

YELLOWTAIL & JALAPEÑO* 17
yuzu guacamole, jalapeño, soy glaze, shiso leaf

SPICY CRISPY ROCK SHRIMP* 14
avocado, cucumber, sesame grapefruit

COCONUT MACADAMIA SHRIMP ROLL 18
yuzu ginger mayo, avocado, cilantro

NIGIRI & SASHIMI 2 Pieces Per Order

AHI TUNA* 8

SPICY TUNA* 9

YELLOWTAIL* 9

KING SALMON* 9

LTSS MIMOSA 14

HOUSE-MADE BLOODY MARY 16

THE GRILL

We proudly source our Beef from Allen Brothers in Chicago who have specialized in Prime Dry Aged Beef since 1893. We cannot guarantee steaks cooked Medium Well and above.

8 OZ FILET MIGNON 48

16 OZ NEW YORK STRIP 54

12 OZ FILET MIGNON 57

10 OZ WAGYU SKIRT STEAK 62

SAUCES

steak sauce • jalapeño chimichurri • peppercorn-armagnac

SIDES

GRILLED ASPARAGUS, LEMON OIL 12

LOCAL HEIRLOOM TOMATO SALAD 11

JALAPEÑO POTATO PUREE 14

HEN OF THE WOODS MUSHROOMS 15

HAND CUT PARMESAN & TRUFFLE FRIES 12

GARLIC SPINACH FONDUE 12

BACON OR SAUSAGE OR HAM 9

BREAKFAST POTATOES 6

* 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.

expect no more,
this is happiness



LT STEAK AND SEAFOOD BEVERAGE



#thebetsyhotel

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COCKTAILS16 / EA

HEMINGWAY DAIQUIRI
rum, maraschino, grapefruit, lime

BLOOD ORANGE MAI TAI
rum, orange liqueur, blood orange, lime

LAVENDER MULE
vodka, ginger beer, lemon, lavender bitters

MIAMI MARGARITA
tequila, kiwi, jalapeno, orange bitters, agave syrup

CUCUMBER COLLINS
gin, cucumber, basil, lemon

CHERRY MANHATTAN
bourbon, sweet vermouth, cherry bitters

BY THE GLASS

SPARKLING GLASS / BOTTLE

BRUT ROSÉ 15 / 60
Francois Montand, France

PROSECCO 12 / 48
Le Coulture, Italy

CHAMPAGNE25 / 100
Pommery, France

ROSÉ GLASS / BOTTLE

BODEGAS BORSAO.....13 / 52
Spain

FONT FREYE, LA GORDONNE 15 / 55
Cotes de Provence, France

WHITE

PINOT GRIGIO.....12 / 47
Cielo, Italy

SAUVIGNON BLANC..... 15 / 55
New Zealand

ALBARINO..... 12 / 45
Licia, Spain

CHARDONNAY.....18 / 72
Sonoma Cutrer, Russian River Valley, CA

RED

PINOT NOIR.....16 / 72
Benton Lane, Willamette Valley, OR

CABERNET SAUVIGNON.....18 / 72
Slingshot, Napa Valley, CA

SUPER TUSCAN..... 21 / 84
Le Volte, Tuscany, Italy

RHONE BLEND.....19 / 76
Kokomo Cuvee, North Coast, CA

MALBEC..... 12 / 48
Altocedro, Mendoza, Argentina



WINE LIST

Please take a photo of the QR code
on the left to see our full wine list

BEER 7 / EA

DRAFT

BETSY ROSA
Miami

CAN & BOTTLE

PACIFICO
Mexico

AMSTEL LIGHT
Amsterdam

FUNKY BUDDHA, FLORIDIAN
Heffeweizen, Miami

WYNWOOD BREWING, LA RUBIA
Blonde, Miami

CIGAR CITY, JAI ALAI
IPA, Tampa

STELLA ARTOIS
Belgium

NON ALCOHOLIC 7 / EA

AQUA PANNA, 1L

PELLEGRINO, 1L

COLD PRESSED JUICE 10 / EA

K8
kale, spinach, chard, celery, bok choy, parsley, apple, lime

D3+
dragonfruit, pineapple, coconut, ginger

A3+
apple, carrot, lemon, ginger