



GF gluten-free, VG vegan, VT vegetarian and dairy-free options available

a 20% service charge will be added to all checks

STARTERS

SOY WASABI AHI TUNA TARTARE* 23	
<i>avocado, crispy shallots</i>	
THE BETSY CRABCAKE 28	
<i>smoked piquillo aioli, young lettuce</i>	
CRISPY CALAMARI & ZUCCHINI 18	
<i>jalapeño remoulade</i>	
STEAK TARTARE* 24	
<i>whole grain mustard, caper berries, truffle</i>	
TEMPURA SHRIMP BUNS 21	
<i>shiso, cilantro, pickled red onion, sriracha yuzu mayonnaise</i>	

FLATBREAD

TOMATO-BURRATA VT 20	
<i>heirloom tomatoes, parmesan, basil, olives</i> <i>available with vegan cheese</i>	
HEN OF THE WOOD MUSHROOMS & TRUFFLES.... 22	
<i>truffle paste, fontina, taleggio, sage</i>	
AHI TUNA & CRÈME FRAICHE WASABI..... 24	
<i>avocado, key lime ponzu, serrano chilies, shiso</i>	
SMOKED SALMON & EVERYTHING BAGEL SPICES... 24	
<i>cream cheese, avocado, dill, red onion</i>	
ADD golden osetra caviar 45	

SALADS

CHOPPED VEGETABLE GF VG VT 18	
<i>baby mixed greens, corn, tomato, feta cheese, olives,</i> <i>avocado, beets, onions, cucumber, oregano dressing</i>	
HEARTS OF PALM & KALE SALAD GF VG VT 21	
<i>watercress, avocado, cucumber, jalapeño lime dressing</i>	

CAESAR SALAD VT 18	
<i>baby gem lettuce, pecorino rustic croutons</i>	
WATERMELON & HEIRLOOM TOMATO GF VG VT ... 16	
<i>feta, mint, serrano peppers, pomegranate vinaigrette</i>	
ADD grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16 / seared tuna* 16 / steak* 18	

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 59	
12 OZ FILET MIGNON 67	
16 OZ NEW YORK STRIP 64	
10 OZ WAGYU SKIRT STEAK 68	
22 OZ BONE-IN RIBEYE 91	
45 OZ PORTERHOUSE 210	
SAUCES..... 5	
<i>steak sauce • jalapeño chimichurri • peppercorn-armagnac •</i> <i>green onion ranch • cafe de paris béarnaise • shallot red wine</i>	

ENTRÉES

ORA KING SALMON* GF 44	
<i>cauliflower couscous, za'atar roasted carrots, toasted almonds, charred eggplant yogurt</i>	
DOVER SOLE 79	
<i>soy, caper brown butter vinaigrette, grilled lemon</i>	
GRILLED SPICE CRUSTED SWORDFISH..... 46	
<i>coriander, cumin, turmeric, olive oil, cilantro, lime yogurt aioli, zucchini</i>	
CHICKEN "AL MATTONE" GF 39	
<i>scarpariello style, broccoli rabe</i>	
BOUCHER BURGER* 25	
<i>cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. Served with fries</i>	
VEGGIE BURGER VT 23	
<i>black bean, quinoa, avocado, tomato, pepper jack cheese, barbecue sauce, served with hand-cut fries</i>	
CHARRED BONE-IN SHORT RIBS 49	
<i>jalapeño chimichurri, grated horseradish</i>	

SIDES

GRILLED ASPARAGUS, LEMON OIL GF VT 14	HAND CUT PARMESAN & TRUFFLE FRIES VT 12
HEIRLOOM CARROTS, CUMIN, 14	GARLIC SPINACH FONDUE GF 14
LIME CREME FRAICHE, CILANTRO GF VT	CORN SUCCOTASH, FRENCH BEANS, 14
JALAPEÑO POTATO PUREE VT 14	CHERRY TOMATO GF VG VT
HEN OF THE WOODS MUSHROOMS GF VG 15	LOADED BAKED POTATO VT 14

* 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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COCKTAILS17 / 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, jalapeño, 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 BORSAO13 / 52
Spain

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

WHITE

PINOT GRIGIO12 / 47
Cielo, Italy

SAUVIGNON BLANC 15 / 55
Walnut Block, New Zealand

TORRONTES 15 / 60
Alta Vista, Argentina

RHONE BLEND 16 / 65
Little James Basket Press Blanc, France

PETIT CHABLIS17 / 70
Schaller, France

SAVATIANO 14 / 55
Mylonas, Greece

SANCERRE 16 / 64
La Légende Saint-Martin, France

ALBARINO 12 / 45
Licia, Spain

CHARDONNAY18 / 72
Sonoma Cutrer, Russian River Valley, CA

RED

PINOT NOIR16 / 72
Benton Lane, Willamette Valley, OR

CABERNET SAUVIGNON18 / 72
Slingshot, Napa Valley, CA

SUPER TUSCAN 21 / 84
Le Volte, Tuscany, Italy

RHONE BLEND19 / 76
Kokomo Cuvee, North Coast, CA

MALBEC 12 / 48
Altocedro, Mendoza, Argentina

TEMPRANILLO 15 / 60
Hito "Cepa 21", Spain

CABERNET SAUVIGNON18 / 75
Herzog Variation Five, California

BORDEAUX BLEND 20 / 80
Chateau Cruzeau Saint-Emilion Grand Cru

SANCERRE 20 / 80
Luncient Crochet, Loire France

BEER

CAN & BOTTLE 8 / EA

AMSTEL LIGHT CIGAR CITY, JAI ALAI
Amsterdam IPA, Tampa

STELLA ARTOIS
Belgium

FUNKY BUDDHA, FLORIDIAN
Heffeweizen, Miami

WYNWOOD BREWING, LA RUBIA
Blonde, Miami

DRAFT

BETSY ROSA 9

CITRUS ROAD IPA 9

GOLD MAN ALE 9



WINE LIST

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

NON ALCOHOLIC

ACQUA PANNA, 1L9

PELLEGRINO, 1L9

DRAGONFRUIT MULE12
D3 juice, lime & ginger beer

PINK SANGRIA12
D3 juice, blood orange, kiwi & orange juice