



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
avocado, crispy shallots
- THE BETSY CRABCAKE 28
smoked piquillo aioli, young lettuce
- CRISPY CALAMARI & ZUCCHINI 18
jalapeño remoulade
- STEAK TARTARE* 24
whole grain mustard, caper berries, truffle
- BURRATA DI BUFALA VT 23
grilled crimson grapes & taggiasca olives, truffle honey, banyuls vinaigrette

FLATBREAD

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

SALADS

- CHOPPED VEGETABLE GF VT 18
baby mixed greens, hearts of palm, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing
- HEARTS OF PALM & KALE SALAD GF VG VT 21
watercress, avocado, cucumber, jalapeño lime dressing

- CAESAR SALAD VT 18
baby gem lettuce, pecorino rustic croutons
- WATERMELON & HEIRLOOM TOMATO GF VG VT ... 16
feta, mint, serrano peppers, pomegranate vinaigrette
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* 79
- 16 OZ NEW YORK STRIP* 69
- 10 OZ WAGYU SKIRT STEAK* 68
- 22 OZ BONE-IN RIBEYE* 89
- SAUCES 5
steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine
- GRILLED LOCAL RED SNAPPER 44
soy-ginger marinated baby shiitake mushrooms, avocado

ENTRÉES

- ORA KING SALMON 46
curried butternut squash puree, bean salad, cerignola olive, confit lemon aioli
- GRILLED BRANZINO 49
spinach, smoked celeriac puree, lemon-caper brown butter, tarragon
- GRILLED SPICE CRUSTED SWORDFISH* 46
coriander, cumin, turmeric, olive oil, cilantro, lime yogurt aioli, zucchini
- CHICKEN "AL MATTONE" GF 39
scarpariello style, broccoli rabe
- BOUCHER BURGER* 25
cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. served with hand-cut fries
- VEGGIE BURGER VT 23
black bean, quinoa, avocado, tomato, pepper jack cheese, barbecue sauce. served with hand-cut fries
- CHARRED BONE-IN SHORT RIBS 55
jalapeño chimichurri, grated horseradish

SIDES

- GRILLED ASPARAGUS, LEMON OIL GF VT 14
- HONEY CARAMELIZED BRUSSELS SPROUTS, 14
- ROASTED CIPOLLINI ONION, GUANCIALE GF VT 14
- JALAPEÑO POTATO PUREE VT 14
- HEN OF THE WOODS MUSHROOMS GF VG 15
- HAND-CUT PARMESAN & TRUFFLE FRIES VT 12
- GARLIC SPINACH FONDUE GF 14
- BARBEQUE CORN, 14
- CRISPY APPLE WOOD SMOKED BACON GF 14
- 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

a 20% service charge will be added to all checks

COCKTAILS 17 / EA

HEMINGWAY DAIQUIRI

rum, maraschino, grapefruit, lime

LAVENDER MULE

vodka, ginger beer, lemon, lavender bitters

ROSÉ SANGRIA

grapefruit juice, rosé wine, grand marnier, lemon juice, fresh strawberries, raspberries, blueberries, blackberry, pineapple, mango

PEACH FIZZ

giffard crème de pêche (peach), prosecco, club soda, sliced peach, fresh mint

MIAMI MARGARITA

tequila, kiwi, jalapeño, orange bitters, agave syrup

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

CHAMPAGNE 25 / 100

Pommery, France

ROSÉ

GLASS / BOTTLE

BODEGAS BORSAO 13 / 52

Spain

FONT FREYE, LA GORDONNE 15 / 55

Cotes de Provance, France

WHITE

PINOT GRIGIO 12 / 47

Cielo, Italy

SAUVIGNON BLANC 16 / 64

Astrolabe, New Zealand

TORRONTES 15 / 60

Alta Vista, Argentina

RHONE BLEND 16 / 65

Little James Basket Press Blanc, France

PETIT CHABLIS 17 / 70

Schaller, France

SAVATIANO 14 / 55

Mylonas, Greece

SANCERRE 17 / 68

Langlois Chateau, France

ALBARINO 15 / 56

Paco & Lola, 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

Grilli, Tuscany, Italy

RHONE BLEND 19 / 76

Kokomo Cuvee, North Coast, CA

MALBEC 12 / 48

Altocedro, Mendoza, Argentina

TEMPRANILLO 15 / 60

Hito "Cepa 21", Spain

CABERNET SAUVIGNON 18 / 75

Herzog Variation Five, California

BORDEAUX BLEND 20 / 80

Château La Vieille Forge, Lalande de Pomerol

SANCERRE 20 / 80

Luncient Crochet, Loire France

BEER

CAN & BOTTLE 8 / EA

AMSTEL LIGHT

Amsterdam

CIGAR CITY, JAI ALAI

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, 1L 9

PELLEGRINO, 1L 9

DRAGONFRUIT MULE 12

D3 juice, lime & ginger beer

PINK SANGRIA 12

D3 juice, blood orange, kiwi & orange juice