



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* 25
avocado, crispy shallots
- BURRATA DI BUFALA VT 23
grilled crimson grapes & taggiasca olives, truffle honey, banyuls vinaigrette

- CRISPY CALAMARI & ZUCCHINI 18
jalapeño remoulade
- AVOCADO TOAST VT 19
7 grain bread, feta cheese, sprouts, lemon zest
- ADD** smoked salmon 12 / grilled shrimp 16

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

- POKE BOWL*..... 32
tuna, king salmon, yellowtail, avocado, cucumber, ginger, ponzu, shiso, radishes, sushi rice
- 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
- ADD** grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16
/ seared tuna* 16 / steak* 18
- WATERMELON & HEIRLOOM TOMATO GF VG VT ... 16
feta, mint, serrano peppers, pomegranate vinaigrette

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
- 16 OZ NEW YORK STRIP* 69
- 10 OZ WAGYU SKIRT STEAK* 68
- 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
- STEAK FRITES* 39
hanger steak, maître d'hôtel butter, truffle fries

SANDWICHES & MORE

- CRISPY BLACK GROUPER TACOS GF 21
chili aioli, cabbage slaw, spicy tomatillo salsa
- THE BETSY CUBAN SANDWICH 24
ham & pork OR roasted chicken, swiss cheese, pickles, jalapeño, mayonnaise, yellow mustard. served with hand-cut fries
- 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
- ORA KING SALMON 46
curried butternut squash puree, bean salad, cerignola olive, confit lemon aioli

SIDES

- GRILLED ASPARAGUS, LEMON OIL GF VT 14
- HONEY CARAMELIZED BRUSSELS SPROUTS, 14
- ROASTED CIPOLLINI ONION, GUANCIALE GF VT
- HEN OF THE WOODS MUSHROOMS GF VG 15
- HAND-CUT PARMESAN & TRUFFLE FRIES VT 12
- GARLIC SPINACH FONDUE GF 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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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

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



WINE LIST

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

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

NON ALCOHOLIC

ACQUA PANNA, 1L / PELLEGRINO, 1L 9

DRAGONFRUIT MULE 12
D3 juice, lime & ginger beer

PINK SANGRIA 12
D3 juice, blood orange, kiwi & orange juice

COLD PRESSED JUICE 11 / EA

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

D3+
dragonfruit, pineapple, coconut, ginger

A3+
apple, carrot, lemon, ginger