ABAGAIL
eketel one vodka, limoncello, aperol, lemon

MOBY DICK
grey goose cherry noir vodka,
hpnotiq, lemon

A NOBLE MAN
tanqueray gin, lime, cucumber, basil

ANTI-OXIDANT MOJITO
bacardi "superior" rum, mixed berries,
mint, pomegranate

PISCO SOUR
kappa pisco, egg white, lemon, bitters

GUILLERMO'S SPECIAL
don julio silver tequila, amaretto,
orange, lime, cilantro

HOT & HUMID
patron silver tequila, pineapple,
jalapeño, cucumber, clove

CAPTAIN AHAB
maker’s mark bourbon, honey, lime,
生姜, basil

BALEEN SUNSET
bulleit rye, noilly prat sweet vermouth,
lemon, blackberry, bitters
SMALL PLATES & SHAREABLES

BALEEN SLIDERS
bacon, guacamole, cheddar, crispy onions, spicy mayo

LOBSTER SLIDERS
crispy jalapeño, chile crema

SPICY TUNA TACOS
avocado, soy vinaigrette, sriracha aioli, toasted sesame seeds, micro cilantro

CALAMARI FRITTO
masa harina, chipotle aioli, lemon

LOBSTER MAC & CHEESE
aged white cheddar, parmesan-truffle crumbs

PARMESAN-TRUFFLE FRIES
lemon aioli, ketchup

PEI MUSSELS
white wine, chorizo, tomato, herbs, garlic bread
CHILLED SEAFOOD

KEY WEST PINK SHRIMP
cocktail sauce, lemon

OYSTERS ON THE HALF SHELL
mignonette, cocktail sauce
SOUPS & SALADS

add grilled chicken or shrimp

DAILY SOUP

CARIBBEAN CONCH CHOWDER
roasted pepper purée, sour cream, scallions

CAESAR
hearts of romaine, parmigiano reggiano, buttered croutons

THE NOBLE GARDEN
quinoa, farro, mixed greens, celery, beets, avocado, tomato, cucumber, watermelon radish, mint, toasted almonds, crumbled blue cheese, aged sherry vinaigrette
BY LAND & BY SEA

MAHI MAHI TACOS
guacamole, white cabbage slaw, pico de gallo

FISH & CHIPS
tempura-battered atlantic cod, caper remoulade, lemon

PAN-ROASTED SALMON
truffle-corn purée, roasted marble potatoes, asparagus,
  wild mushrooms, tomato, bacon

CIOPPINO
fresh catch, shrimp, calamari, clams,
mussels, tomato-fennel broth, solé bread

HERB-ROASTED HALF CHICKEN
ginger greens, calabaza squash purée,
  madeira-chicken jus

LINGUINI BOLOGNESE
short rib, san marzano tomato,
  parmigiano reggiano, micro basil

SKIRT STEAK FRITES
roasted garlic, pickled onion, arugula,
  chimichurri, truffle fries
PIZZAS

MARGHERITA
vine-ripe tomato, mozzarella, basil

WILD MUSHROOM
croque sauce, chèvre, truffle oil, arugula

PEPPERONI
marinara, mozzarella, provolone, fontina
FEATURED ENTRÉE

CIOPPINO
Seafood bouillabaisse with the chef’s catch of the day, shrimp, calamari, clams and mussels. The savory broth is created with garlic, tomato, fennel, leeks, chili flakes, clam juice, saffron, clam juice and pernod. The dish is served with our homemade herbed bread with chipotle aioli as dipping sauce.
HAPPY HOUR

4PM-6PM DAILY

$4 Domestic Beers
$5 House Select Wines
$6 International Mules
A COZY NICHE
FOR YOUR INTIMATE HOLIDAY PARTY

Contact sales@solemiami.com for details