

Lunch + Brunch Menu

Rise and Shine

Banana brûlée french toast \$17

Sweet cream, bourbon caramel sauce

Smoked salmon benedict \$18

Croissant, spicy hollandaise

Bacon deviled eggs \$15

Caviar, pickled onion

Yogurt and granola \$12

Mixed berries

Crispy chicken \$19

Cheddar jalapeño waffles, almonds, raspberry, maple syrup

Huevos Rancheros \$19

Skirt steak, pico de gallo

Scramble egg pizza \$14

Bacon, green onions

Arugula salad \$14

Prosciutto, fried egg

Frittata \$14

Sweet sausage, provolone cheese



43bottles.com

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Executive Chef Julio Cesar Ramos

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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Starters

Wedge Caesar salad \$12

Anchovy vinaigrette parmesan, garlic breadcrumbs

Steamed mussels \$16

Charred broccoli rabe, white wine, garlic crostini

Half Dozen Oysters \$18

Cocktail sauce, champagne mignonette

Burrata \$16

Marinated peppers, celery root purée aged balsamic + prosciutto \$8

Tuna crudo \$16

Sushi grade tuna, ají amarillo leche de tigre

Bocconcini \$16

Tomato, braised chicken and eggplant meatballs

Butternut squash soup \$10

Toasted pumpkin seeds, feta cheese

Pasta - Pizza

Pregnant ravioli \$18

Ricotta, egg yolk filled ravioli mushroom ragú

Rigatoni \$19

Spicy vodka sauce, basil, pecorino + burrata \$9

Pizza Calabrese \$16

Italian sausage, thick cut pepperoni red onions

Sandwich- toast -Burger

Choice of fries or salad

43B prime burger \$21

8oz prime rib meat, aged cheddar lettuce, tomato

Teriyaki salmon burger \$17

Mango coleslaw, brioche

Avocado toast \$17

Soft boiled egg, pickled onions, cilantro + smoked salmon \$8

Grilled chicken club \$17

Swiss cheese, tarragon aioli

Delectable desserts

Pick your favorite \$10

Cheese cake brûlée

Strawberries, whipped cream

Mango smoothie bowl

Chef fruit selections granola

Pistachio milkshake

Bananas, blueberries

Affogato

Vanilla icecream kahlua

