SIGNATURE COCKTAILS
10

MARTINIS

CATCH FILTHY MARTINI
Belvedere Vodka, House-Made Filthy Brine
Blue Cheese Olives

PORNSTAR MARTINI
Grey Goose Vodka, Passionfruit
Vanilla, Pineapple, Lemon

LYCHEE SAKETINI
Belvedere Vodka, Nigori Sake
Lychee, Yuzu, Orange Blossom

ESPRESSO MARTINI
Dobel Diamante Tequila
Espresso, Kahlua

MIXED DRINKS
CHOICE OF

ANY VODKA OR GIN
Excludes Monkey 47, Belvedere 10
Absolut Elyx

MAKER'S MARK BOURBON

CASAMIGOS BLANCO

SERVED MIXED HIGHBALL 10
SERVED ROCKS OR MARTINI 12

FRESNO PALOMA
Su Casa Mezcal, Patrón Reposado
Grapefruit, Fresno Chile, Mint

WATERMELON SMASH
Casamigos Blanco Tequila, Watermelon
Basil, Campari, Lemon

EAST SIDE
Monkey 47 Gin, Grey Goose Vodka
St. Germain, Cucumber, Mint

STRAWBERRY SPRITZ
Strawberry-Infused Aperol
Housemade Strawberry Shrub
Chandon Brut Sparkling Wine

BANANAS FOSTER OLD FASHIONED
Stranahan's Blue Peak, Tincup Rye, Banana
Amaretto, Palo Cortado Sherry, Coconut Water

CLARIFIED PIÑA COLADA
Santa Teresa 1796, Cocchi Americano
Pineapple, Coconut Milk, Whey

FLUFFY MARGARITA
La Familia Platino Tequila, Casa Lotos Sotol
Melon, Jalapeño, Mint, Cilantro, Lime
Fluffy Pineapple

WINE BY THE GLASS
10

BUBBLES

LUCA PARETTI
Prosecco Brut, Veneto, Italy

G.H. MUMM 'GRAND CORDON'
Brut Rosé, Champagne, France

WHITES

LA PLAYA
Sauvignon Blanc, Curico Valley, Chile

BORGI AD ESTATE
Pinot Grigio, Friuli, Italy

GUNDERLOCH 'JEAN BAPTISTE'
Riesling Kabinett, Rheinhessen, Germany

SANFORD
Chardonnay, Santa Rita Hills, California

DOMAINE LAROCHE 'ST. MARTIN'
Chablis, Burgundy, France

ROSÉ

SAINTE MARGUERITE 'SYMPHONIE'
Côtes De Provence, France

RUMOR
Côtes De Provence, France

TYLER
Santa Rita Hills, California

REDS

ERNESTO CATENA 'PADRILLOS'
Malbec, Mendoza, Argentina

SUBSTANCE 'ELEMENTAL'
Cabernet Sauvignon, Columbia Valley, Washington

CASTELLO DI VOLPAIA
Chianti Classico, Tuscany, Italy

ONTAÑÓN RESERVA
Tempranillo, Rioja, Spain

THE HILT
Pinot Noir, Santa Rita Hills, California

BEER

STELLA ARTOIS 5

BLUE POINT TOASTED LAGER 5

NEGRO MODELO 5

COEDO "MARIHANA" SESSION IPA 5

ZERO PROOF

WATERMELON MOJITO 9
Seedlip "Grove 42", Mint, Lime

MAKRUT LIME SPRITZ 9
Lime Leaf, Lemon, Grapefruit, Topo Chico

ATHLETIC "UPSIDE DAWN" 5
Non-Alcoholic Beer

LYCHEE MARTINI 9
Lychee, Pressed Coconut Water, Lemon
Orange Blossom

ESPRESSO MARTINI 9
Lyre's Coffee Originale, Salted Vanilla
Coconut Water

CATCH
MIAMI BEACH

SUNSET MENU

5:30 PM – 7:00 PM | DAILY IN OUR BAR AND LOUNGE

DRESSED EAST COAST OYSTERS 10
Passion Fruit Mignonette, Chili Oil

CAN BE SERVED NUDE

SPICY SALMON CRUNCHY RICE CAKES 10
Avocado Mousse, Wasabi Crema

BABY BOK CHOY SALAD 10
Muscat Grapes, Candied Sunflower Seeds, Creamy Sesame Vinaigrette

HAMACHI WATERMELON CRUDO 10
Watermelon Ponzu, Coconut Sesame Emulsion

TRUFFLE SASHIMI 15
Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

CHARRED SHISHITO PEPPERS 10
Chili Garlic, Amazu Ponzu

TOM YUM SHRIMP TOAST 10
Crispy Shrimp Bites

SOBE VEGGIE ROLL 10
Compressed Grilled Pineapple, Cucumber, Avocado, Shiso Leaf

CHICKEN GYOZA 10
Chili Crunch, Amazu Ponzu

SALMON POKE ROLL 12
Wakame, Avocado, Poke Sauce, Macadamia Nut

CRISPY CHICKEN BAO 10 EACH
Cornflake-Crusted Chicken, Wasabi-Avocado Ranch, House Pickles

ADD CAVIAR +10

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDER-COOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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.

Catch imposes a mandatory service charge of 20% on all food and beverage sales, which is paid to eligible employees as wages and the balance retained by Catch to offset operational costs.