

SUGARCANE®

↳ RAW BAR GRILL ↳

MIAMI



→ about us ←

welcome to a home away from home

At SUGARCANE raw bar grill, we invite all our guests to “kick back, eat well, and stay awhile.” Embarking on a quest to celebrate the simple pleasures in life – eating well and celebrating with friends – we focus on the “shared experience” that comes together through our globally inspired menu of small and large plates, handmade artisan cocktails, robust rum offerings, and energetic yet laid-back ambiance.

SUGARCANE raw bar grill represents an escape from your daily life: a place that’s warm, welcoming, and unique in both its spirit and soul.

Since digging its gastronomic roots into the Miami dining scene in 2010, SUGARCANE raw bar grill has become a favorite synonymous with casual cool and innovative cuisine. The restaurant has garnered widespread recognition, having received numerous awards including “Best New Restaurant” semi-finalist by the James Beard Foundation; “Best Restaurant” by Johnson & Wales; “Restaurant of the Year” by Eater; “Best New Restaurant” by Miami New Times; and two three-star reviews from the Miami Herald.



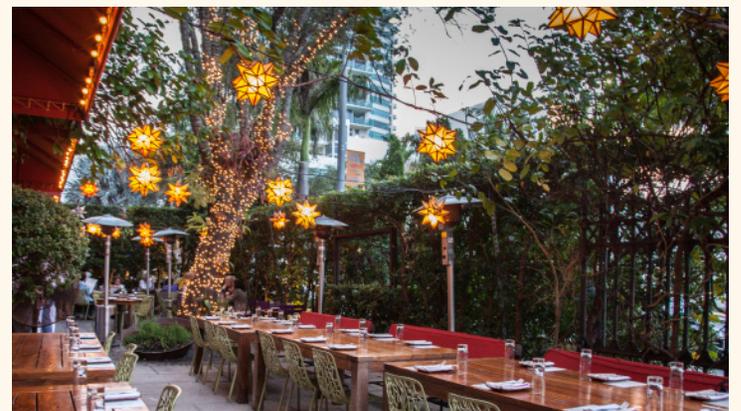
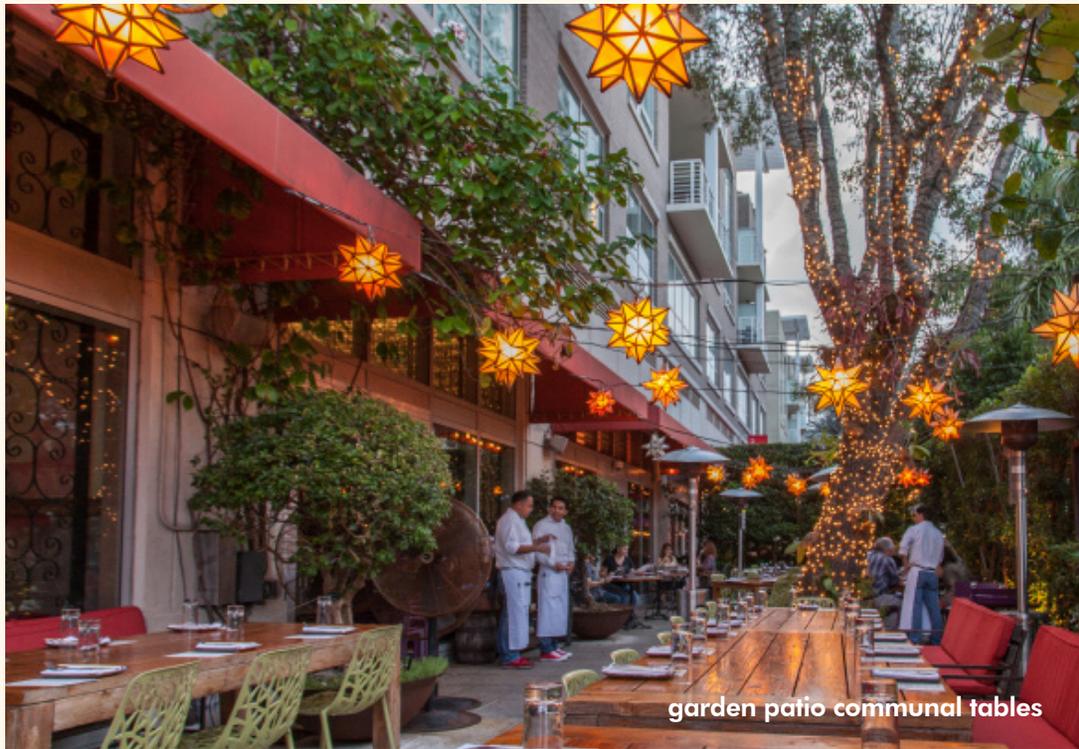
➔ event info ➔

kick back. eat well. stay awhile.

SUGARCANE raw bar grill is the perfect venue for your special occasion. We will create a proposal based on your request. Our dedicated events team has a wealth of knowledge organizing both private and corporate events alike, and will work closely with you to design an experience that best suits your needs. Creating a bespoke event that will exceed your expectations; the team will enhance your occasion with visual, auditory and sensory aesthetics. From sourcing and managing entertainment, production and AV, to selecting fresh flowers and festive décor, our team will create an unforgettable experience for you and your guests.



↔ design ↔



→ the gallery ←



↔ cuisine ↔

At SUGARCANE raw bar grill, globally inspired small plates come from three kitchens – an open fire grill, raw bar and traditional kitchen – overseen by award-winning Chef Partner Timon Balloo.

Our open fire grill continues the timeless tradition of cooking over a blazing fresh fire fueled by locally-sourced wood. Our raw bar dishes are served both in their “classic” form as well as our own innovative interpretations. And our traditional kitchen creates dishes that represent Chef Timon’s signature style: the juxtaposition of bold flavors made for sharing, prepared on small plates.



↔ beverages ↔

Rum is at the heart of our cocktail program: in addition to being our namesake, sugarcane is the primary ingredient in the production of rum. Our bars feature some of the largest rum selections on the market.

Try some of our signature cocktails, such as the **Beet Mojito** with beet-infused Santa Teresa Claro and mint or the **Spice of Love** with premium vodka, fresh jalapeño, passion fruit purée and mango essence.

Our expert mixologists are at your service to ensure that the cocktail program at your event is flawlessly executed.



↔ general info ↔

address 3252 northeast first avenue, midtown miami, fl 33137

phone 786.369.0353

website sugarcanerawbargrill.com

chef partner Timon Balloo

chef de cuisine Carlos Zheng

events contact Doni DiGiovanni, Regional Sales & Events Manager
516.673.8194 | miamievents@sugarcanerawbargrill.com

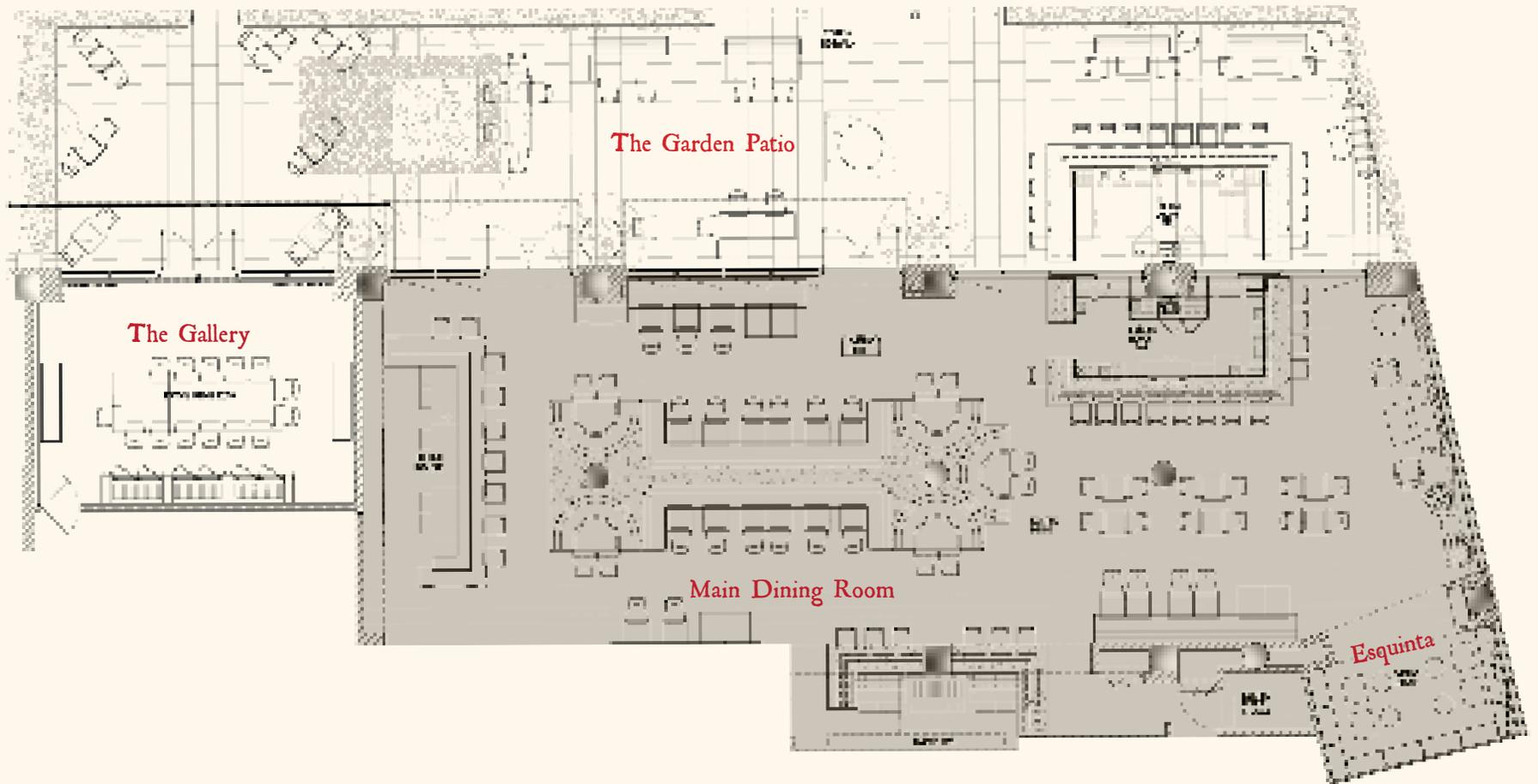
space 4,200-square-foot interior dining space; 1,200-square-foot landscaped terrace with outdoor seating

main dining	125 seats
sushi bar	11 seats
robata	6 seats
indoor bar	26 seats
outdoor bar	26 seats / 60 reception
outdoor garden patio	80 seats
lounge	15 seats
private dining room	24 seats (1 royal table) or 28 seats (2 tables)

private dining room features

- Beautifully decorated room
- Intimate lighting with crystal antique chandeliers
- Wooden ceilings
- Custom marble dining table
- Stunning wine vault
- Bose sound system with access to personal playlist

↔ floor plan ↔



→ brunch ←

\$35 per person

includes american coffee, hot tea, fresh squeezed
or house blended juices, lemonade and iced tea
tax and gratuity additional

CHOOSE TWO

(each additional item 5)

bacon wrapped dates linguica, manchego

goat cheese croquettes guava jam

heirloom tomato & strawberry salad house
whipped ricotta, fried hazelnuts

brussels sprouts orange, sweet soy

avocado toast charred corn, whipped goat
cheese

SIDES

(supplement 3 per person)

smoked bacon

house-made sausage

CHOOSE TWO

salmon benedict house gravlox, herb hollandaise,
brioche

steak 'n' eggs benedict oxtail stew, poached
egg, sherry-splashed hollandaise

truffled toad in the hole egg, brioche,
melting robiola

duck and waffle crispy leg confit, duck egg,
mustard maple

yucas bravas chorizo crumble, tomato conserva

huevos rancheros red beans, tomato conserva,
avocado cream

"fat boy" hash sunny side up eggs, bacon jam,
potato hash brown, truffle hollandaise

pork ragù stewed pork, poached egg, smoked
polenta, parmesan

CHOOSE ONE

vanilla bean beignets hazelnut ganache

candied walnut pancakes banana,
bourbon maple

torrejas dulce de leche soaked french toast,
maple caramelized apples, cinnamon ice cream

mixed berries platter

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

Menu items subject to change. Pricing listed is subject to change as our food and beverage minimums are determined by the date, time, guest count and space requested.

→ lunch ←

\$40 per person

beverage, tax and gratuity additional

SNACKS

choose one

edamame fresh soy beans, salt

shishito peppers charred lime, sea salt

RAW BAR & SUSHI

choose one / each additional item \$5

yellowfin tuna tartare yuzu kosho, avocado purée, sesame rice cracker

night crab snow crab, shrimp tempura, caper mayo

crunchy tuna avocado, spicy tempura flakes, sweet chili

SMALL PLATES

choose two / each additional item \$5

wedge salad blue cheese, tomato, bacon, onion

heirloom tomato & strawberry salad house whipped ricotta, fried hazelnuts

bacon wrapped dates linguiça, manchego

goat cheese croquettes guava jam

brussels sprouts orange, sweet soy

american wagyu slider tonkatsu

OPEN FIRE GRILL

choose two / each additional item \$5

skirt steak chimichurri

beef short ribs traditional korean-style cut, kimchi pickles (supp. \$3)

chicken breast yakitori

sweet potatoes maple soy

asparagus lemon, bonito flakes

sweet corn spicy mayo, cotija cheese, lime, salt

chicken thigh gem lettuce wrap, sweet soy

DESSERT

choose one / each additional item \$5

torrejas dulce de leche soaked french toast, maple caramelized apples, cinnamon ice cream

nutella sundae nutella ice cream, nutella hazelnut brownie, cracker jacks

ice cream and sorbet assorted flavors

Ask about our in-house cakes.

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→ dinner ←

\$55 per person

beverage, tax and gratuity additional

SNACKS

choose one

edamame fresh soy beans, salt
shishito peppers charred lime, sea salt

RAW BAR & SUSHI

choose one / each additional item \$5

yellowfin tuna tartare yuzu kosho, avocado purée, sesame rice cracker
hokkaido scallop compressed apple, black truffle, lime, jalapeño
florida snapper ceviche ají amarillo, sweet potato, crispy maiz cancha

SPECIALTY SUSHI ROLLS

choose one / each additional item \$5

crunchy tuna avocado, spicy tempura flakes, sweet chili wagyu beef shrimp tempura, avocado, shibazuke, chimichurri soy
night crab snow crab, shrimp tempura, caper mayo
habanero salmon shrimp tempura, snow crab, tomato, crispy yuca, habanero aioli
aji hamachi yellowtail, ají amarillo cream, spicy hijiki, japanese pickled cucumber, avocado

SMALL PLATES

choose three / each additional item \$5

heirloom tomato & strawberry salad house whipped ricotta, fried hazelnuts
bacon wrapped dates linguíça, manchego
duck & waffle crispy leg confit, duck egg, mustard maple (supp. \$4)
goat cheese croquettes guava jam
brussels sprouts orange, sweet soy
american wagyu slider tonkatsu
red curry shrimp coconut milk, kaffir lime, zak the baker sourdough

OPEN FIRE GRILL

choose two / each additional item \$5

skirt steak chimichurri
beef short ribs traditional korean-style cut, kimchi pickles (supp. \$3)
chicken breast yakitori
sweet potatoes maple soy
sweet corn spicy mayo, cotija cheese, lime, salt
spanish octopus aji panca (supp. \$3)
lamb chops pomegranate, za'atar yogurt (supp. \$5)
chicken thigh gem lettuce wrap, sweet soy
catch of the day (supp. \$5)

LARGE PLATES

each additional item \$10

whole roasted chicken truffled potatoes, wild mushrooms
hand carved meat robata pan-seared with traditional accompaniments (supp. \$5)
duck fried rice shredded duck, coriander, egg, sweet soy
whole roasted branzino fennel, cherry tomatoes, olives

DESSERT

choose one / each additional item \$5

torrejas dulce de leche soaked french toast, maple caramelized apples, cinnamon ice cream
nutella sundae nutella ice cream, nutella hazelnut brownie, cracker jacks
ice cream and sorbet assorted flavors

Ask about our in-house cakes.

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→ cocktail/canapé ←

\$30 per person

beverage, tax and gratuity additional

available Monday-Friday 4pm to 7pm (extended hours upon request)

choose six passed items

edamame

fresh soy beans, salt

~

bacon wrapped dates

linguiça, manchego

~

shishito peppers

lemon, sea salt

~

goat cheese croquettes

membrillo marmalade

~

chicken & pork meatballs

charred cauliflower purée,
golden raisin & almond gremolata

~

american wagyu slider

tonkatsu

beef short ribs

korean style

~

crispy rice roll

kimchi slaw, yellowtail

~

hako

chef's selection, pressed rice

~

seasonal soup shot

~

florida snapper ceviche

aji amarillo, sweet potato, cancha corn

~

seasonal risotto

seasonal toast

~

shrimp tempura roll

scallion, spicy aioli

~

california roll

~

summer melon ceviche

~

smoked gravlox

chilled fingerling potatoes, crème fraîche

~

SOMETHING SWEET

nutella brownies

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➔ thank you ➔

We look forward to hosting your next event!
Please contact miamievents@sugarcanerawbargrill.com
to connect with our events team for your custom proposal.