

SUGARCANE®

↳ RAW BAR GRILL ↳

HAPPY HOUR

goat cheese croquettes guava jam / 7

east & west coast oysters* half / 12 dozen / 22

hamachi taquito* yellowtail, avocado cream, charred corn,
ginger garlic soy / 10 for two

brussels sprouts sweet soy, aged balsamic, orange segments / 7

SUSHI ROLL 8 pieces / 7

salmon avocado*

yellowtail jalapeño*

shrimp tempura

spicy tuna*

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

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♦ RAW BAR GRILL ♦

MIAMI

COCKTAILS

our signature libations / 8

Strawberry Balsamic premium vodka, fresh strawberries, aged balsamic, fresh lime juice

Beet Mojito beet-infused Don Q Cristal, mint

Spice of Love fresh jalapeño, passionfruit purée, mango essence, premium vodka

Caipirinha premium cachaça, fresh lime juice, sugar

Mojito Don Q Cristal, mint, fresh lime juice

Caipiroska premium vodka, fresh lime juice, sugar

Lychee Crisp pisco acholado, St. Germain, lychee, fresh lemon juice

Paloma Ice premium tequila blanco, grapefruit, fresh lime juice

Frosé premium vodka, rosé wine, prickly pear

BEER COCKTAILS

a refreshing combination of fruit, spirit & brew / 8

The Big Squeeze Solerno blood orange liqueur, orange blossom, Stella Artois

Gold Coast Velvet Falernum liqueur, lemongrass-infused Don Q Cristal,
fresh lemon, Sapporo

Draft Beer La Nueva

BUBBLES

prosecco cocktails served with flavorful fruit essences / 8

Passion passion fruit purée, orange bitters, simple syrup

Mango mango purée, yuzu, Domaine de Canton

Blood Orange blood orange purée, St. Germain

Strawberry strawberry purée, fresh lime juice, St. Germain

WINE

by the glass / 8

Prosecco, Torresella, Extra Dry, Veneto, Italy

Nero D'Avola/Syrah, Feudo Zirtari, Sicily, Italy 2017

Red or White Sangria with spiced rum

Pinot Grigio, Torresella, Veneto, Italy 2020

PITCHERS

when one glass just isn't enough / 40

Sangria Mojito Caipirinha Caipiroska