

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 ↔



↔ design ↔



## → 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 **Tobacco Rum Old Fashioned** with Mount Gay Black Barrel rum, maple, Angostura bitters and homemade cigar bitters, or the **Rum 'n' Bramble**, made with Flor de Caña 7yr Añejo rum, yuzu, dry vermouth, agave, blackberry purée, cardamom bitters and fresh basil.

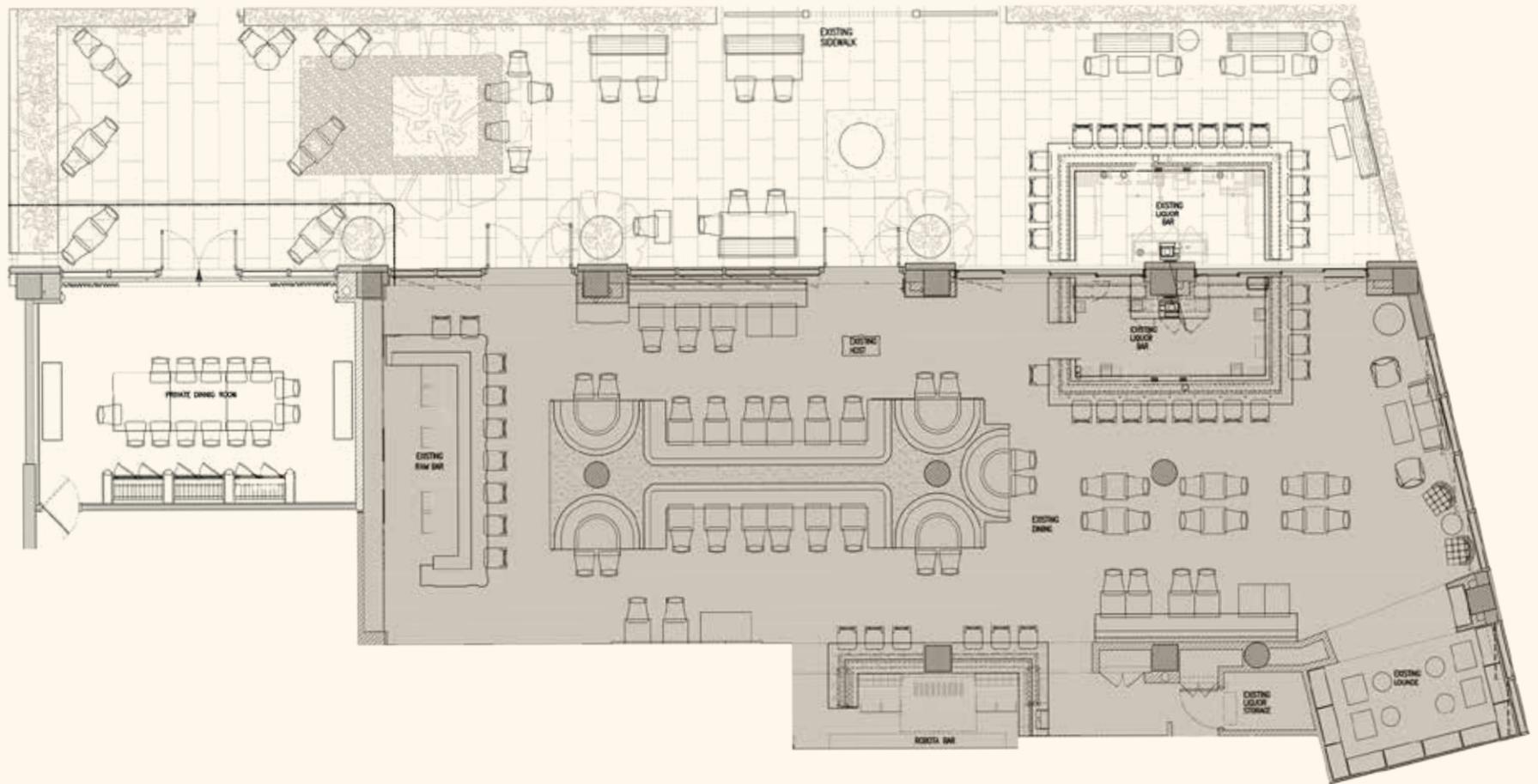
Our expert mixologists are at your service to ensure that the cocktail program at your event is flawlessly executed.



## ↔ general info ↔

<b>address</b>	3252 northeast first avenue, midtown miami, fl 33137
<b>phone</b>	786.369.0353
<b>website</b>	<a href="http://www.sugarcanerawbargrill.com">www.sugarcanerawbargrill.com</a>
<b>chef partner</b>	Timon Balloo
<b>chef de cuisine</b>	Carlos Zheng
<b>event manager</b>	Doni DiGiovanni <a href="mailto:miamievents@sugarcanerawbargrill.com">miamievents@sugarcanerawbargrill.com</a>
<b>hours</b>	Monday to Wednesday: 11:30am - midnight Thursday: 11:30am - 1am Friday: 11:30am - 2am Saturday: 10am - 2am Sunday: 10am - midnight
<b>space</b>	4,200-square-foot interior dining space; 1,200-square-foot landscaped terrace with outdoor seating
<b>main dining</b>	125 seats
<b>sushi bar</b>	11 seats
<b>robata</b>	6 seats
<b>indoor bar</b>	26 seats
<b>outdoor bar</b>	26 seats / 60 reception
<b>outdoor garden patio</b>	80 seats
<b>lounge</b>	15 seats
<b>private dining room</b>	24 seats (1 royal table) or 28 seats (2 tables)
<b>private dining room features</b>	<ul style="list-style-type: none"><li>• Beautifully decorated room with private access to the garden</li><li>• Intimate lighting with crystal antique chandeliers</li><li>• Wooden ceilings</li><li>• Custom marble dining table</li><li>• Stunning wine vault</li><li>• Bose sound system with access to personal playlist</li></ul>

↔ floor plan ↔



# → brunch ←

## house-baked bread basket

### CHOOSE TWO

- bacon wrapped dates** linguïça, manchego
- goat cheese croquettes** membrillo marmalade
- heirloom tomato & strawberry salad** house whipped ricotta, fried hazelnuts
- brussels sprouts** orange, sweet soy
- avocado toast** charred corn, whipped goat cheese

### 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

### CHOOSE ONE

- vanilla bean beignets** hazelnut ganache
- buttermilk waffle** berries, vanilla crème
- candied walnut pancakes** banana, bourbon maple
- torrejas** dulce de leche soaked french toast, maple caramelized apples, cinnamon ice cream
- mixed berries platter**

## SIDES

- smoked bacon**
- house-made sausage**

\*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 ←

## SNACKS

choose one

**edamame** fresh soy beans, salt

**shishito peppers** lemon, sea salt

## RAW BAR

choose one

**maguro tuna tartare** yuzu kosho, avocado cream, micro cilantro, puffed rice cracker

**kimchee beef tartare** egg, crispy potato

**night crab roll** snow crab, shrimp tempura, caper mustard

**crunchy tuna** avocado, spicy tempura flakes, sweet chili

## SMALL PLATES

choose two

**wedge salad** blue cheese, tomato, bacon

**heirloom tomato & strawberry salad** house whipped ricotta, fried hazelnuts

**chicken & pork meatballs** charred cauliflower purée, golden raisin & almond gremolata

**bacon wrapped dates** linguica, manchego

**goat cheese croquettes** membrillo marmalade

**brussels sprouts** orange, sweet soy

**american wagyu slider** tonkatsu

**shaved kale & gala apple salad** toasted walnut vinaigrette

## OPEN FIRE GRILL

choose two

**flap steak** chimichurri

**beef short ribs** korean style (supplement \$3)

**chicken breast** tokyo scallion, yakitori sauce

**japanese eggplant** sweet soy

**sweet potatoes** maple soy

**sweet corn** chipotle mayo, lime, salt

**chicken thigh** bibb lettuce, fresh herbs

## DESSERT

choose one

**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 ←

## SNACKS

choose one

- edamame** fresh soy beans, salt
- shishito peppers** lemon, sea salt

## RAW BAR

choose one

- maguro tuna tartare** yuzu kosho, avocado cream, micro cilantro, puffed rice cracker
- scallop crudo** apple, black truffle, lime, jalapeño
- kimchee beef tartare** egg, crispy potato
- florida snapper ceviche** aji amarillo, sweet potato, crispy maiz cancha

## SPECIALTY SUSHI ROLLS

choose one

- crunchy tuna** avocado, spicy tempura flakes, sweet chili
- night crab** snow crab, shrimp tempura, caper mustard
- spicy hamachi ponzu** avocado, mango, oshinko, marinated daikon
- shrimp tempura** scallion, spicy aioli

## SMALL PLATES

choose three

- heirloom tomato & strawberry salad** house whipped ricotta, fried hazelnuts
- shaved kale & gala apple salad** toasted walnut vinaigrette
- chicken & pork meatballs** charred cauliflower purée, golden raisin & almond gremolata
- bacon wrapped dates** linguica, manchego
- duck & waffle** crispy leg confit, duck egg, mustard maple
- goat cheese croquettes** membrillo marmalade
- brussels sprouts** orange, sweet soy
- five spice & honey spare ribs** coriander, chilies
- american wagyu slider** tonkatsu

## LARGE PLATES

- whole roasted chicken** truffle fingerling potatoes, shiitake mushrooms
- pan seared snapper** chili ponzu, tomato relish
- hand carved meat** robata pan-seared with traditional accompaniments (supplement \$5)
- pan seared sea scallops** carrot purée, horseradish nage

## OPEN FIRE GRILL

choose two

- flap steak** chimichurri
- chicken breast** tokyo scallion, yakitori sauce
- japanese eggplant** sweet soy
- short rib** korean style
- sweet potatoes** maple soy
- chicken thigh** bibb lettuce, fresh herbs
- sweet corn** chipotle mayo, lime, salt
- octopus** aji panca (supplement \$3)
- seasonal mushrooms** sweet soy
- lamb chops** greek yogurt, radish salad (supplement \$5)

## DESSERT

choose one

- 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 ←

Available Monday-Friday 4pm to 7pm (extended hours upon request)  
choose six items (passed)

### edamame

fresh soy beans, salt

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### 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

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### shrimp tempura roll

scallion, spicy aioli

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### california roll

~

### summer melon ceviche

~

### smoked gravlox

chilled fingerling potatoes, crème fraîche

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### SOMETHING SWEET

### nutella brownies

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➔ thank you ➔

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