

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.

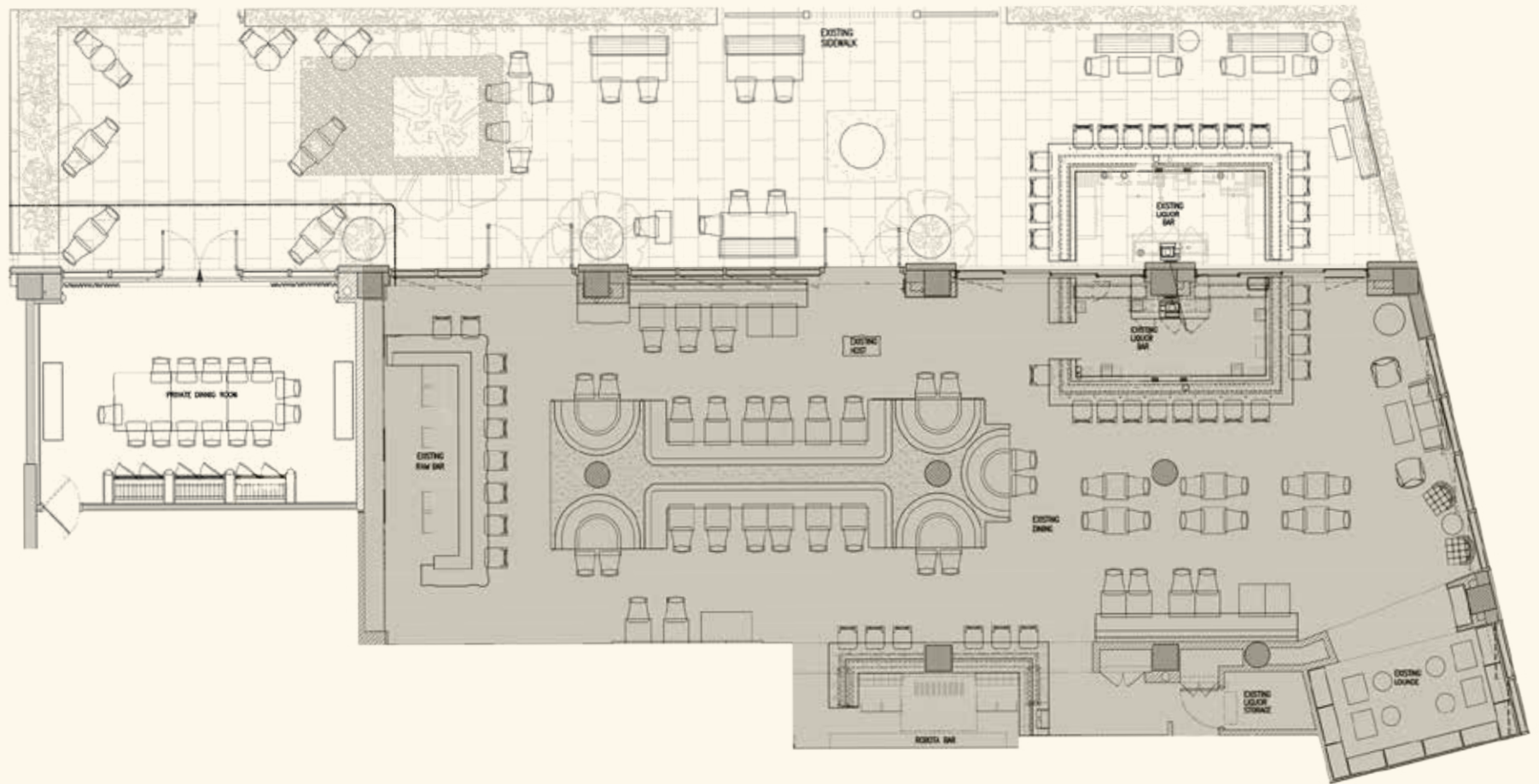
Our expert mixologists are at your service to ensure that the cocktail program at your event is flawlessly executed.



↔ general info ↔

address	3252 northeast first avenue, midtown miami, fl 33137
phone	786.369.0353
website	www.sugarcanerawbargrill.com
chef partner	Timon Balloo
chef de cuisine	Carlos Zheng
event manager	Doni DiGiovanni miamievents@sugarcanerawbargrill.com
hours	Monday to Wednesday: 11:30am - midnight Thursday: 11:30am - 1am Friday: 11:30am - 2am Saturday: 10am - 2am Sunday: 10am - midnight
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	<ul style="list-style-type: none">• Beautifully decorated room with private access to the garden• 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 ←

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 linguiça, 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
- ~
- 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.