

# ALL DAY MENU

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

## FROM BREAKFAST — Available till 2 pm

### Acai Bowl — 18

seasonal berries - banana - gluten free - coconut granola

### Fried Egg Sandwich <sup>Ⓢ</sup> — 18

country wheat toast - bacon - arugula - havarti cheese  
lemon aioli - broccoli mashed

### Farm Scrambled Eggs <sup>Ⓢ</sup> — 15

country wheat toast - broccoli mashed potato

bacon +4 | smoked salmon & ricotta +6 | veggies +5 | tofu +8

### Steak & Eggs — 38

grass-fed 8 oz. skirt steak - broccoli mashed potato  
sunny side up eggs - cherry tomatoes

## FOR THE TABLE

### Cruditè — 17

seasonal garden vegetables - garbanzo beans hummus - green goddess dressing

### Malibu Blue Nachos — 18

black beans - queso sauce - salsa fresca - sour cream

### Fish or Shrimp Tacos — 22

corn tortilla - fish or shrimp tempura - avocado cream sauce  
pepper jack cheese - salsa fresca

### Crab Cakes — 21

capier aioli

### Bu-viche — 24

shrimp & octopus - habanero lime - avocado - red onion - cilantro

## FROM THE BRICKS

### Cauliflower Crust Pizza — 22

mozzarella - heirloom tomato - pesto - arugula - roasted cauliflower

### Avocado Pizza — 24

jalapeño ricotta - agave - cilantro - lime

### Greek Salad Pizza — 22

garbanzo beans hummus - feta cheese - cherry tomato  
bell pepper - kalamata olives

### Tomato Pizza — 22

heirloom tomato - tomato sauce - local mimmo's burrata - basil

### Corn Pizza — 24

BBQ roasted chicken - creme fraiche - red onion - pepper jack cheese - cilantro

## BETWEEN THE BREAD

### Grilled Chicken Sandwich — 19

country wheat - tomato - red onion - arugula - lemon aioli

### Chicken Ricotta Burger — 20

brioche bun - bacon - tomato - red onion - arugula - spicy aioli

### Grass Fed Burger <sup>Ⓢ</sup> — 21

brioche bun - havarti cheese - tomato - red onion - arugula - pepperoncini aioli

### The "Non" Burger — 20

brioche bun - beyond meat blend - sun dried tomato - red onion  
arugula - kalamata olive aioli

### Grilled Salmon Sandwich <sup>Ⓢ</sup> — 24

brioche bun - grilled salmon - tomato - red onion - arugula kalamata olive aioli

## FROM THE BEDS

### Seasonal Burrata — 24

burrata - candy sesame seed - pomegranate - maple balsamic green beans  
seasonal fruit

### BLT Caesar — 18

kale - romaine - cherry tomato - bacon - parmesan - creamy Caesar dressing

### Greek Salad — 22

lettuce power 4 - local feta - olives - cucumber - bell pepper onions

### Chicken Tortilla Salad — 25

baby romaine - frisée - corn - black bean - cherry tomato jalapeño jack cheese  
green bean - salsa dressing tortilla strips

### — ON TOP

grilled chicken +10 | avocado +6 | 8 oz. skirt steak +18

grilled shrimp +15 | grilled fish +15

## FARM AND OCEAN

### Vegan Coconut & Tofu — 28

tofu - seasonal vegetables - quinoa rice - coconut sauce

### Balsamic Ginger Skirt Steak — 38

8 oz skirt steak - broccoli mash - arugula - cherry tomatoes

### Pan Seared Chilean Sea Bass — 44

tomato - quinoa rice - miso tahini dressing

## KIDS MENU

Choice of Fruit or Broccoli Mash

### Popcorn Shrimp — 15

### Orzo Pasta — 15

with butter or tomato sauce

### Gluten Free Tenders — 15

### Cheeseburger — 15

## SWEET ENDING

### Ice Cream Sandwich — 12

### Yogurt Panna Cotta — 12

### Carrot Cake — 12

### Chocolate Cake — 12

### Ice Cream — 12



<sup>Ⓢ</sup> "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."  
Menu prices do not include 9% sales tax. 20% Service Charge will be automatically added to every check.

# BEVERAGES

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## SIGNATURE COCKTAILS

our handcrafted cocktails feature infused organic agaves, fresh squeezed juices & local produce

### Jalapeño — 16

Patron silver - jalapeño agave - fresh lime kaffir lime sea salt rim

### Mint — 16

Bacardi rum - mint ginger agave - fresh lime club soda

### Lime — 16

Grey Goose vodka or Bombay Sapphire gin - agave fresh lime juice

### Tomato — 16

Grey Goose vodka - house made Bloody Mary mix chili sea salt rim

### Passionfruit — 16

Havana Club rum - passion fruit liqueur - mint fresh lime - club soda

### Watermelon — 16

Cucumber infused vodka - watermelon juice lime juice - basil

### Frose All Day — 16

Grey Goose vodka - Rosé - peach - pear - citrus

### Sangria — 16

select: red / white / rose

### Beluga Noble Moscow Mule — 16

Beluga Noble Vodka - ginger beer - lime juice

## BEER

### Corona — 8

### Corona Light — 8

### Heineken — 8

### Bud Light — 8

### Sapporo — 8

## CRAFT BEER

### Litehaus Pilsner — 9

Pilsner - ABV 4.5%  
Biscayne Bay Brewing Co., Miami

### Miami Pale Ale — 9

Pale ale - ABV 6.0%  
Biscayne brewing company, Miami

## ROSE

### Fattoria Sardi — 13 / 48

Rose, Tuscany, Italy

### Whispering Angel — 16 / 60

Cotes de Provence, France

## WHITES

### Cakebread — 20 / 80

Chardonnay, Napa Valley, California

### Ferrari Carano — 60

Chardonnay, Sonoma County, California

### Saint Francis — 13 / 48

Chardonnay, Paso Robles, California

### Jadot Steel — 13 / 48

Chardonnay, France

### Cloudy Bay — 18 / 60

Sauvignon Blanc - Marlborough, New Zealand

### Craggy Range — 15 / 56

Sauvignon Blanc, New Zealand

### Kim Crawford — 55

Sauvignon Blanc - Marlborough, New Zealand

### Peter Yealands — 12 / 44

Sauvignon blanc, New Zealand

### Ketemeir — 13 / 48

Pinot Grigio, Italy

### Santa Margherita — 15 / 56

Pinot Grigio - Alto Adige, Italy

### Cervera — 14 / 56

Albarino, Rias Baxias, Spain

### Dr Loosen — 13 / 48

Riesling - Mosel Valley, Germany

## ROUND REDS

### Gaffigna Centenario — 13 / 48

Malbec, Pedernal Valley, Argentina

### Tenuta Di Arceno — 48

Chianti - Tuscany, Italy

### Ravenswood 'Old Vines' — 50

Infandel - Lodi, California

### Red Blend, Prisoner — 75

Napa Valley, California

### Red Blend, Stags' Leap — 65

Napa Valley, California

## CABERNET SAUVIGNON

### Franciscan — 13 / 48

Monterey, Napa County, California

### Joel Gott — 13 / 48

Napa Valley, California

### Jordan — 120

Alexander Valley, California

## PINOT NOIR

### Coppola — 13 / 48

Monterey County, California

### La Crema — 17 / 65

Sonoma County, California

### Smoke Tree — 17 / 65

Sonoma County, California

## SPARKLING

### Col Di Salici Rose — 13 / 52

Sparkling rose - Italy

### Torrecella — 13 / 48

Prosecco, Italy

### Veuve Cliquot 'Yellow Label' — 26 / 125

Brut - Champagne, France NV

### Moet Chandon Imperial Ice — 125

Champagne, France NV



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