

Drinks

COFFEE / MATCHA / TEA

- COFFEE 5
- ESPRESSO 5
- MACCHIATO 5.5
- AMERICANO 6
- COLD BREW 6
- CAPPUCCINO 6
- LATTE 6
- MIGHTY LEAF TEA 5
- MATCHA ICED OR HOT 6.5
- MATCHA LATTE 8
- PANNA 1L 8
- SAN PELLEGRINO 1L 8
- SODA 6

ORGANIC JUICES

100% cold-pressed raw juice

- K8 Green 12oz - 12
Kale, spinach, chard, parsley, celery and bok choy
- A3 Carrot 12oz -12
Apple, carrot, lemon and ginger
- D3 Pink 12oz - 12
Dragon fruit, pineapple, coconut water and lime
- P3 Yellow 12oz - 12
Pineapple, mango, apple and mint

COCKTAILS

- ORANGE BLOSSOM PUNCH 16
Vodka, fresh orange, lime, white or red wine
- STRAWBERRY MOJITO 16
Bacardi white rum, lime, soda water, mint and fresh strawberries
- MIAMI MULE 16
E11even Vodka, blood orange, lime and ginger beer
- CUCUMBER & MINT GIN FIZZ 16
Sipsmith Gin, cucumber and fresh mint topped with soda water
- GRAPEFRUIT BASIL SMASH 16
Tequila reposado, fresh grapefruit, basil and lime
- SPICY BLOOD ORANGE MARGARITA 16
Tequila blanco, blood orange syrup and jalapeño
- STRAWBERRY BASIL COOLER 16
Vodka, fresh strawberries, basil and lime
- SPICY PALOMA 16
Dos Hombres Mezcal, fresh grapefruit, jalapeño, cilantro and lime

BOTTOMLESS

- | | |
|---------------|-----------------|
| SPARKLING 30 | COCKTAILS 35 |
| Mimosa | Bloody Mary |
| Bellini | Screwdriver |
| Aperol Spritz | Cuba Libre |
| | Tequila Sunrise |
| | Scotch & Soda |
| | Gin & Tonic |

Per person, available with purchase of an entrée 2 hour limit.

WINES

- ROSÉ glass/bottle
- RUMOR 16/64
Côtes de Provence, France
- WHISPERING ANGEL 60
Côtes de Provence, France
- WHITES glass/bottle
- ALBARIÑO, BODEGAS CASTEL DE Fornos 15/58
Rías Baixas, Spain, 2022
- PINOT GRIGIO, ERSTE + NEUE 14/55
Alto Adige, Italy, 2021
- SAUVIGNON BLANC, ZORZETTIG 12/48
Colli Orientali del Friuli, Italy, 2021
- CHARDONNAY, SIBILIANA SENSALÉ 11/46
Biodynamic, Organic, Sicily, Italy, 2021

REDS glass/bottle

- PINOT NOIR, SCREAMING EAGLE THE PARING 20/78
Napa Valley, California.
- CRianza TEMPRANILLO, DUCADO DE HOJA 14/56
Rioja Alta, Spain, 2018
- CHIANTI CLASSICO, MONTECCHIO 14/56
Firenze, Italy, 2021
- MALBEC, FABRE MONTMAYOU RESERVA 14/56
Mendoza, Argentina, 2022
- CABERNET SAUVIGNON, CASTELLO DI VOLPAIA PRELIUS 15/60
Organic, Tuscany, Italy, 2020

BUBBLES glass/bottle

- ORANGE BLOSSOM 10/40
Signature Sparkling Wine
- BORGOMOLINO 11/45
Moscato VSQA, Italy
- DUCATO DE HOJA 11/45
Brut Sparkling Rose, Spain
- VEUVE CLICQUOT 165
Brut Champagne, France
- PERRIER-JOUET 135
Champagne, France
- MOET & CHANDON IMPERIAL 175
Champagne, France



Orange Blossom

APPETIZERS

SPINACH & ARTICHOKE DIP 18
served with homemade tortilla chips.

YELLOWTAIL TACOS* 19
crispy tacos, yellowtail snapper ceviche, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

TUNA TARTARE* 22
diced raw fresh tuna, lemon juice, soy sauce, sweet chili sesame oil and mashed avocado served with malanga chips

BANANA BREAD 14
banana bread topped with espresso mascarpone and toasted walnuts (great for sharing)

BURRATA & FRESH TOMATOES 18
creamy mozzarella & fresh market tomatoes, baby arugula, white balsamic reduction, diced bell pepper & basil oil

AVOCADO TOAST

VEGAN 19
cucumber, tomato, homemade guacamole, onion and chili flakes, served over multigrain loaf topped with olive oil

POACHED* 19
two poached eggs served over multigrain loaf topped with smashed avocado, olive oil, lemon juice and chili flakes

BACON* 22
two poached eggs, applewood-smoked bacon served over multigrain loaf topped with smashed avocado, olive oil lemon juice and chili flakes

SALMON* 22
two poached eggs, smoked salmon, smashed avocado and olive oil, served over multigrain loaf topped with lemon juice and chili flakes

EGGS & THINGS

We only serve fresh organic cage-free eggs

HUEVOS RANCHEROS* 22
two eggs over-easy, crispy corn tortilla, guacamole, black beans, cotija cheese and homemade salsa ranchera sauce

EGGS BENEDICT* 22
toasted english muffin topped with poached eggs, canadian bacon and hollandaise sauce, served with roasted breakfast potatoes
(substitute canadian bacon with smoked salmon 3)

EGG WHITE FRITTATA 19
spinach, cherry tomato, side of mixed green salad and multigrain toast

TWO EGGS ANY STYLE* 19
with our roasted breakfast potatoes, applewood-smoked bacon or sausage and multigrain toast

STEAK & EGGS* 25
4oz minute steak, two eggs any style served with roasted breakfast potatoes and multigrain toast

HAM AND CHEESE OMELLETE 21
served with roasted breakfast potatoes, applewood-smoked bacon, multigrain toast
additional toppings 1 each | sub organic egg whites 2

THE VEGGIE OMELLETE 18
spinach, tomatoes, peppers served with roasted breakfast potatoes and multigrain toast
additional toppings 1 each | sub organic egg whites 2

NEW YORK BAGEL* 17
plain bagel, melted cheddar cheese, sliced tomato, avocado, sunny side up egg and roasted breakfast potatoes

QUINOA & SUNNY SIDE FRIED EGGS* 18
sauteed spicy quinoa, kale and bacon, served with two sunny side up eggs

SMOKED SALMON PLATE* 21
classic lox, red onion, capers, chopped egg, bagel & cream cheese

FARM TO TABLE

CHICKEN PAILLARD 24
chicken breast a la plancha topped with arugula, cheryr tomatoes, parmigiano-reggiano and lemonette dressing

KALE SALMON* 24
grilled salmon, green kale, organic quinoa, pine nuts, carrots & lemon vinaigrette

FRESH MARKET 17
local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette
(add: chicken 8, shrimp 8, salmon 9)

THE COLLINS PARK 19
cucumber, grape tomato, garbanzo beans, onion, avocado and greek feta cheese in balsamic vinaigrette
(add: chicken 8, shrimp 8, salmon 9)

SANDWICHES

WAGYU BLOSSOM CHEESEBURGER* 29
snake river farms american wagyu patty, cheddar cheese, grilled onions, pickles, lettuce and spicy aioli

BOUCHER HOMEMADE TURKEY BURGER 22
turkey burger (8 oz), brioche, avocado, tomato, onion, lettuce, cornichon, salsa rosa (add: cheese \$1, bacon \$1)

TURKEY CLUB 21
an american classic; turkey, tomato, lettuce, avocado, mayo and bacon

WAGYU HOT DOGS 23
two snake river farms american gourmet hot dogs, sweet relish, homemade sauerkraut and cornichon aioli topped with potato sticks for a perfect crunch

KALE & FREE-RANGE CHICKEN SANDWICH 22
brioche, honey mustard chicken, kale, sliced tomato, avocado

BBQ STEAK SANDWICH* 24
naan bread, bbq steak, caramelized onions, baby arugula, swiss cheese

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any allergies you may have.
Menu subject to change. Taxes and gratuity will be added to your bill*

Brunch
11am - 3pm

SOMETHING SWEET

NUTELLA FRENCH TOAST 19
topped with assorted berries & chocolate drizzle

BELGIAN WAFFLE 17
assorted berries, whipped cream and maple syrup

DESSERTS

RED VELVET 14
moist red velvet cake layered with new york cheesecake, cream cheese icing, topped with cake crumbs

CHOCOLATE FUDGE LAYER CAKE 14
layers of chocolate cake and homemade chocolate fudge frosting, topped with milk chocolate

KEY LIME PIE 10
graham cracker crust finished with homemade whipped cream

MINI CHEVRE CHEESECAKE 16
whole camembert whole cheesecake topped with assorted berries

FRUITS

SEASONAL FRUIT SALAD 9
PINEAPPLE QUARTER 7
PINK GRAPEFRUIT PLATE 7
CUBED MANGO 8

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