

LUNCH + DINNER 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 ☺ — 18

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

Farm Scrambled Eggs ☺ — 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

capri 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 ☺ — 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 ☺ — 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



☺ "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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BREAKFAST MENU

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BREAKFAST

Sunrise Breakfast — 22

Fresh seasonal fruit - yogurt parfait - two pastries

Tropical Fruit Plate — 18

Sliced seasonal tropical fruit - local honey

Classic Buttermilk Pancakes — 16

Maple syrup - whipped butter

Belgian Waffles — 16

Maple syrup - whipped cream - mixed berries

The American — 24

Stow farm fresh eggs any style - breakfast potatoes - crispy applewood smoked bacon or apple sausage - country wheat toast or bagel. Includes choice of coffee or tea and juice

Arepa Benedict — 22

Two poached eggs - Canadian bacon - Latin bread patty Hollandaise - breakfast potatoes - roasted herb tomatoes chives

Spinach And Feta — 19

Three farm fresh egg whites - spinach - kale - feta roasted tomatoes - breakfast potatoes

Malibu Farm Steak & Eggs — 32

8oz skirt steak - two farm fresh eggs any style - breakfast potatoes roasted tomatoes - chimichurri butter - country wheat toast

Avocado Toast — 14

Smashed avocado - feta - za'atar - extra virgin olive oil Add 2 poached eggs +8

Steel Cut Oats — 11

Muscovado sugar - bananas - dried fruits - nuts - milk

Pastry Basket — 14

Three freshly baked pastries - toast - bagel

Cereals — 8

Select from our variety: whole, skim, 2%, soy or almond milk

SIDES

Toast — 4

Bacon — 7

Chicken apple sausage — 7

Fruit cup — 4

Avocado — 6

Fingerling potatoes — 7

2 eggs — 8

BEVERAGES

Coffee / Tea — 5

Espresso / Double Espresso — 5 / 8

Café con Leche — 7

Cappuccino — 7

Juices — 5

6 oz of fresh Florida orange juice or grapefruit juice

Morning Mimosa — 12

Gruel Sparkling

Bloody Mary — 14

New Amsterdam Vodka - Loaded Bloody Mary Mix

FOR THE KIDS

Perfect Peanut Butter and Jelly Sandwich — 10

Raspberry jam - creamy peanut butter

Humpty Dumpty — 12

One egg any style - mixed fruit - milk or juice



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