



GF gluten-free, VG vegan, VT vegetarian | dairy-free options available

a 20% service charge will be added to all checks

RAW BAR

OYSTERS*	24
<i>1/2 dozen east and west coast</i>	
LT SEAFOOD CEVICHE*	23
<i>crab, octopus, scallop, shrimp, snapper, coconut milk leche de tigre, taro root chips</i>	
SOY WASABI AHI TUNA TARTARE*	25
<i>avocado, crispy shallots</i>	
TIGER SHRIMP COCKTAIL.....	25
<i>ginger infused cocktail sauce, lemon</i>	

SUSHI

NIGIRI & SASHIMI* 2 PIECES PER ORDER

AHI TUNA*	12
SPICY TUNA*	12
YELLOWTAIL*	12
KING SALMON*	12

CRISPY NIGIRI* 3 Pieces Per Order

SPICY TUNA / SRIRACHA	20
WAGYU BEEF / TRUFFLE AIOLI	22

ROLLS*

SPICY TUNA*	22
<i>avocado, sriracha, puffed rice, shallots</i>	
THE BETSY ROLL*	24
<i>tuna, hamachi, salmon, spicy rock shrimp, avocado, ponzu</i>	
KING SALMON* GF	18
<i>fresh & smoked salmon, cream cheese, avocado, cucumber, daikon sprouts</i>	
YELLOWTAIL & JALAPEÑO* GF	18
<i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i>	
SPICY CRISPY ROCK SHRIMP*	18
<i>avocado, cucumber, sesame, grapefruit</i>	

STARTERS

THE BETSY CRABCAKE	28
<i>smoked piquillo aioli, young lettuce</i>	
BURRATA DI BUFALA VT	23
<i>grilled filone bread, roasted tomatoes, basil oil</i>	
CRISPY CALAMARI & ZUCCHINI	18
<i>jalapeño remoulade</i>	
STEAK TARTARE*	26
<i>whole grain mustard, caper berries, truffle</i>	
TOMATO-BURRATA FLATBREAD	20
<i>heirloom tomatoes, parmesan, basil, olives</i>	
HEN OF THE WOOD MUSHROOMS & TRUFFLES FLATBREAD.....	24
<i>pate de truffle, fontina, taleggio, sage</i>	

SALADS + BOWLS

WATERMELON & HEIRLOOM TOMATO GF VG VT ...	16
<i>feta, mint, serrano peppers, pomegranate vinaigrette</i>	
CHOPPED VEGETABLE GF VT	18
<i>mixed greens, hearts of palm, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing</i>	
CAESAR SALAD VT	18
<i>baby gem lettuce, pecorino rustic croutons</i>	
ADD grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16 seared tuna* 16 / steak* 18	
POKE BOWL*	36
<i>tuna, king salmon, yellowtail, avocado, cucumber, ginger, ponzu, shiso, radish, sushi rice</i>	

THE GRILL

We proudly source our Beef from Allen Brothers in Chicago who have specialized in Prime Dry Aged Beef since 1893. We cannot guarantee steaks cooked Medium Well and above.

8 OZ FILET MIGNON*	59
12 OZ FILET MIGNON*	79
16 OZ NEW YORK STRIP*	69
8 OZ WAGYU SKIRT STEAK*	68
22 OZ BONE-IN RIBEYE*	109
SAUCES.....	7
<i>steak sauce • jalapeño chimichurri • peppercorn-armagnac • green onion ranch • cafe de paris béarnaise • shallot red wine</i>	

ENTRÉES

ORA KING SALMON	46
<i>baby heirloom tomatoes, pecorino rustic croutons, smoked tomato vinaigrette</i>	
GRILLED BRANZINO	49
<i>spinach & celery root puree, cilantro pesto, white soy butter sauce</i>	
CHICKEN "AL MATTONE" GF	39
<i>scarpariello style, broccoli rabe</i>	
GRILLED LOCAL RED SNAPPER	49
<i>soy-ginger marinated baby shiitake mushrooms, avocado</i>	

SIDES

GRILLED ASPARAGUS, LEMON OIL GF VT	14
JALAPEÑO POTATO PUREE VT	14
HEN OF THE WOODS MUSHROOMS GF VG	18
HAND-CUT PARMESAN & TRUFFLE FRIES VT	12

BARBEQUE CORN,.....	14
CRISPY APPLE WOOD SMOKED BACON GF	
LOADED BAKED POTATO VT	14

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

expect no more,
this is happiness



LT STEAK AND SEAFOOD DINNER BEVERAGE



#thebetsyhotel

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SPECIALTY COCKTAILS

A collection of Betsy libations crafted by our in-house mixologists.
Each drink is inspired by Miami and our neighborhood of South Beach.

- PASSIONFRUIT MARGARITA** 23
tromba reposado tequila, chinola passionfruit, pineapple, hot honey, tajin
- OLD CUBAN**.....21
brugal 1888 aged rum, fresh lime, angostura, sparkling wine
- ROSÉ SANGRIA** 19
una vodka, rosé wine, rose syrup, lemon, peach nectar, grapefruit soda, berries
- EMPRESS TONIC**..... 25
empress 1908 gin, fresh rosemary, red grapefruit
- CLOVER CLUB** 25
tanquery 10 gin, fresh lemon, syrup, fresh raspberry, egg whites
- ESPRESSO MARTINI**..... 22
ketel one vodka, Panther Coffee espresso, grind liqueur, frangelico, baileys
- GUAVA DRIVE**..... 26
zacapa rum 23yr, cointreau, guava, pineapple, sparkling wine
- AMANTE SPRITZ**..... 17
aperitivo, prosecco, lemon
- MANGO TEA SPRITZ**..... 23
mijenta blanco tequila, chinola mango, chamomile syrup, sparkling wine *creation by bartender Robert*
- THE JORGITO MARTINI** 21
no 3 gin, cointreau, cucumber, basil, simple syrup *creation by bartender Jorge*

FALL INSPIRED CREATIONS

- FESTIVE OLD FASHIONED**..... 19
brugal 1888 aged rum, chai tea syrup, angostura bitters
- GOOSEBUMPS**..... 21
elijah craig small batch bourbon, blood orange juice, disaronno amaretto, fresh lemon, ginger beer *creation by bartender Alex*

BEER

- BOTTLE**..... 9
AMSTEL LIGHT, LIGHT LAGER, AMSTERDAM
STELLA ARTOIS, PALE LAGER, BELGIUM
STELLA ARTOIS, NON ALCOHOLIC, BELGIUM
LA RUBIA BLONDE, MIAMI *wynwood brewery*
LAGUNITAS IPA, CALIFORNIA *lagunitas brewing co*
- CAN 16 OZ**..... 16
LIMONADAROSADA, SOUR ALE, MIAMI *tripping animals*
EVERHAZE, IPA, MIAMI *tripping animals*

DRAFT

- BETSY ROSA**.....10
- SEASONAL ROTATING SELECTION** 12

ALCOHOL FREE

- VIRGIN COCO** 14
mint, coconut, lime, soda
- WATERMELON MULE**..... 14
watermelon juice, lime, ginger beer

WINE BY THE GLASS

SPARKLING

- BRUT RESERVE** 21
Louis Pommery, California
- IMPERIAL BRUT CHAMPAGNE**..... 32
187ML BOTTLE Moet & Chandon, France
- CHAMPAGNE** 31
Pommery, France

SPARKLING ROSÉ

- BRUT ROSÉ**..... 23
Louis Pommery, California
- BRUT ROSÉ IMPERIAL CHAMPAGNE**..... 35
187ML BOTTLE Moet & Chandon, France

WHITE

- PINOT GRIGIO** 15
Dalia, Italy
- RIESLING** 15
Dr Loosen “Dr L”, Mosel, Germany
- SAUVIGNON BLANC** 16
Koha, New Zealand
- ALBARINO** 17
Paco & Lola, Spain
- PETIT CHABLIS**..... 18
Schaller, France
- SANCERRE**..... 20
Langlois Chateau, France
- CHARDONNAY** 18
Sonoma Cutrer, Russian River Valley, CA

ROSÉ

- CHATEAU LA GORDONNE** 15
Cotes de Provence, France
- HAMPTON WATER**..... 16
South of France

RED

- PINOT NOIR**..... 17
Benton Lane, Willamette Valley, OR
- ROUGE (CHILLED)** 23
La Fete, Provence, France
- RHONE BLEND**..... 19
Kokomo Cuvee, North Coast, CA
- MALBEC** 16
Altocedro, Mendoza, Argentina
- CABERNET SAUVIGNON**..... 19
Slingshot, Napa Valley, CA
- TEMPRANILLO**..... 17
Condado de Haza, Ribera del Duero, Spain



WINE LIST

scan for the full selection

WINE DOWN WITH US

ALL WINE BOTTLES OVER \$200 = \$50 OFF
peruse the menu, pick a favorite or we can tell you ours