

LUNCH/POOL

RAW BAR

TIGER SHRIMP COCKTAIL 24
gin cocktail sauce, lemon

SEAFOOD CEVICHE "LECHE DE TIGRE" 19
octopus, snapper, shrimp, scallops, coconut milk, cilantro, onion, yuzu, chili oil

SUSHI ROLLS & SASHIMI

SPICY TUNA ROLL 15
yuzu guacamole, sriracha, puffed rice

YELLOWTAIL & JALAPENO 16
grated ginger, avocado, soy glaze

KING SALMON 16
fresh & smoked salmon, avocado, cucumber, daikon sprouts

COCONUT-MACADAMIA SHRIMP 17
yuzu ginger-kewpi

SOBE VEGGIE 14
yam, cucumber, avocado, yuzu, hoisin, shiso

NIGIRI & SASHIMI - 2 pieces per order
ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8
king salmon 9, teriyaki eel 9

RAW SPECIALTIES

HAMACHI YUZU KOSHO 18
thai chili, lime zest, chili powder, cilantro

TO SHARE

CRISPY CALAMARI & ZUCCHINI 16
jalapeno remoulade

STARTERS

SOY-WASABI AHI TUNA TARTARE 19
smashed sweet peas, crispy shallots

THE BETSY CRABCAKE 16
smoked piquillo-paprika, market greens

SALADS

CHOPPED VEGETABLE SALAD 17
baby mix greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

KALE CAESAR 15
radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton

LEMON POACHED LOBSTER SALAD 32
avocado, crispy kale, mache, asparagus, grapefruit

HEARTS OF PALM SALAD 16
avocado, lime jalapeno dressing

ADD grilled chicken 6 / shrimp 12 / hanger
steak 14 / seared tuna 12 / smoked salmon 9

ENTRÉES

CRISPY BLACK GROUPER TACOS 17
chili aioli, cabbage slaw, spicy-lime salsa

BOUCHER BURGER 19
cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce

ROASTED FREE RANGE CHICKEN SALAD 19
baby kale & shaved vegetables, lemon-oregano dressing

BLACK GARLIC HANGER STEAK SALAD 19
watercress, avocado, cucumbers, rye brisure

AVOCADO & GREEN PEA TOAST 14
seven grain bread, feta, sprouts, lemon zest
add grilled shrimp 12

LOTS OF GRAINS BOWL 16
flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

BETSY CUBAN SANDWICH 17
swiss cheese, ham, pork, home made pickle, spicy mustard

WAGYU PASTRAMI SANDWICH 18
gruyere cheese, arugula, brown mustard sauce, rye bread

PIZZA

SAN MARZANO 11
tomato, mozzarella, olive oil, Sicilian oregano

QUATTRO FORMAGGI E SHISHITO 15
fontina, robiola, taleggio, mozzarella
shishito

PEPPERONI 13
tomato, mozzarella, Sicilian oregano

STEAKS FROM THE GRILL

Our Steaks are hand selected U.S.D.A prime or certified black angus

NEW YORK STRIP *prime 16 OZ - 51
HANGER STEAK *prime 12 OZ - 32

SAUCES

STEAK SAUCE • JALAPEÑO CHIMICHURRI •
7 PEPPERCORN-ARMAGNAC

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL 12

LOCAL HEIRLOOM TOMATO SALAD 12

HAND CUT PARMESAN FRIES 12
TRUFFLE AIOLI



A 20% service charge will be added to all checks
1440 OCEAN DRIVE, MIAMI BEACH 305.673.0044 WWW.THEBETSYHOTEL.COM .

* 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.

LUNCH/POOL

WINE BY THE GLASS

BUBBLY

PROSECCO, CIELO, ITALY

BRUT ROSE, FRANCOIS MONTAND, FRANCE

WHITE

PINTO GRIGIO, CIELO, ITALY

SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE

CHARDONNAY, VILLA PEPEIRE, BOURGOGNE, FRANCE

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA

ROSE

ROSE, BODEGAS BORSALINO, SPAIN

GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2016

RED

CABERNET SAUVIGNON, SHOOTING STAR, LAKE COUNTY, CA 2014

BEER \$7

CORONA, BUD LT, HEINEKEN, STELLA, AMSTEL LT, ESTRELLA

GL BTL FRESH

12 55 **EL DIABLO \$16**
TEQUILA, CREME DE CASSIS, LIME AND GINGER BEER

15 65 **BLOOD ORANGE MAI TAI \$16**
RUM, ORANGE LIQUEUR, BLOOD ORANGE AND LIME

12 47 **MOJITO (GREEN APPLE, STRAWBERRY, PASSION FRUIT) \$16**
RUM, MINT, LIME AND SODA

13 50 **WHITE PEACH COSMOPOLITAN \$16**
GIN, ORANGE LIQUEUR, WHITE PEACH, CRANBERRY JUICE AND LIME

15 55 **MARGARITA (TRADITIONAL, STRAWBERRY, PASSION FRUIT) \$16**
TEQUILA, ORANGE LIQUEUR, LIME JUICE, AGAVE

18 70 **GUAVA COLLINS \$16**
GIN, GUAVA, LEMON, SODA

13 47 **DARK AND STORMY \$16**
DARK RUM, GINGER BEER, LIME JUICE, AGAVE

15 55 **FROZEN**

PINA COLADA \$16
RUM, PINEAPPLE JUICE, COCONUT

15 57 **FROZEN DAIQUIRI (GUAVA, PASSION FRUIT, STRAWBERRY) \$16**
RUM, LIME AGAVE

FROZEN MARGARITA (TRADITIONAL, PASSION FRUIT, STRAWBERRY) \$16
TEQUILA, LIME AGAVE

FROSE

LEMONADE \$8

MIAMI FROSE \$16
PEACH SCHNAPPS, SPANISH ROSE, VODKA

SANGRIAS

RED SANGRIA \$16
RED WINE, ORANGE JUICE, REMY MARTIN VSOP, SOLERNO BLOOD ORANGE AND FRESH FRUIT

ROSE SANGRIA \$16
ROSE WINE, GRAPEFRUIT, GRA'IT GRAPPA, COINTREAU AND FRESH FRUIT

WHITE SANDRIA \$16
WHITE WINE, APPLE JUICE, ST GEORGE PEAR BRANDY, POS MASITHA, PASSION FRUIT AND FRESH FRUIT

SPARKLING

APEROL SPRITZ \$12
APEROL, SPARKLING WINE

PASSIONFRUIT SPRITZER \$12
APEROL, SWEET VERMOUTH, PASSIONFRUIT, SPARKLING WINE

LYCHEE FRUIT SPRITZER \$12
APEROL, SWEET VERMOUTH, LYCHEE, SPARKLING WINE

MIMOSA \$9
BELLINI (PEACH, PASSION FRUIT, STRAWBERRY) \$9

