

GRAYSON

BREAKFAST kitchen

EGGS ANY STYLE _____ 21

Two eggs cooked to your preference, served with bacon or sausage, toast and home fries.

FRENCH TOAST _____ 19

Challah bread French toast, served with maple syrup, and seasonal berries

THE GRAYSON OMELETTE* _____ 21

Three egg omelette with mushrooms, onions, spinach, peppers, and cheddar cheese, served with cheese and home fries.

BAGEL & SMOKED SALMON* _____ 22

Toasted bagel with salmon, whipped cream cheese, red onion, crispy capers, and chives

CROISSANT SANDWICH* _____ 17

Scrambled eggs, cheddar cheese, and your choice of meat, served on a croissant with home fries.

CHICKEN & WAFFLE _____ 32

6oz. Crispy golden-fried chicken served with a buttery waffle, drizzled with warm maple syrup, and a side of watermelon.

BELGIAN WAFFLE _____ 17

Crispy waffle served with whipped cream and berry compote.

CLASSIC BENEDICT EGG _____ 24

Poached eggs, Canadian ham, and hollandaise sauce on an English muffin, served with home fries.

STEAK & EGG _____ 32

6 oz Skirt steak with chimichurri, served with eggs cooked to your preference and home fries.

YOGURT PARFAIT | GF _____ 16

Greek yogurt, coconut granola, seasonal berries

BREAKFAST BURRITO* _____ 20

Two scrambled eggs, pepperjack cheese, avocado, mushroom, hash brown, salsa Verde, flour tortilla

AVOCADO TOAST _____ 20

Fresh avocado topped with pickled Fresno chili, reddish, cucumber and poached egg on a multigrain bread.

SIDES

Smoked Salmon _____	8	2 Eggs* _____	7
Crispy Bacon _____	5	1 Egg* _____	4
Turkey Bacon _____	5	Homefries Potatoes _____	5
Chicken Sausage _____	5	Choice of Toast _____	4
Seasonal Fruit _____	6	Assorted Bagels _____	4



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. *CAN BE COOKED TO ORDER. PRICES NOT INCLUSIVE OF SALES TAX 22% SERVICE CHARGE WILL BE ADDED ON ALL CHECKS.

1100 BISCAYNE BLVD | 7AM-11AM

GRAYSON

BREAKFAST kitchen

COFFEE

CAFE BOMBON _____	6
AMERICANO _____	5
CAPUCCINO _____	6
ESPRESSO _____	4
DOUBLE ESSPRESSO _____	6
CAFE CON LECHE _____	5
LATTE _____	5
CORTADITO _____	4
ICED COFFEE _____	6

EARLY HOUR COCKTAILS

*ESPRESSO MARTINI _____	17
Vodka, coffee liqueur, fresh coffee, and simple syrup.	
*THE GRAYSON BLOODY MARY _____	16
Vodka, Bloody Mary mix, bacon, celery, pickled olives, wasabi, and lemons.	
*BRUNCH TOWER _____	48
A sparkling duo of classics: two crisp Mimosas and two velvety Bellinis, served together for a perfect start	
BELLNI _____	18
Prosecco, peach puree.	
MIMOSAS _____	18
One part sparkling wine, one part orange juice,	

AFFOGATO

ESPRESSO KISSED VANILLA _____	13
Silky vanilla gelato with a pour rich espresso.	
PISTACHIO VELVET AFFOGATO _____	14
Creamy pistachio gelato infused with bold espresso.	

BEVERAGES

ORANGE JUICE _____	7
APPLE JUICE _____	5
CRANBERRY JUICE _____	5
PINEAPPLE JUICE _____	5

SMOOTHIES

*GREEN SMOOTHIE _____	15
Banana, coconut milk, chia seeds, spinach, vanilla, protein, and cucumber.	
FUEL YOU UP COFFEE _____	15
Espresso, coffee beans, oat milk, banana, cinnamon, almond butter, vanilla protein.	
PITAYA _____	15
Espresso, coffee beans, oat milk, banana, cinnamon, almond butter, vanilla protein.	
*PB&J _____	15
Strawberry, blueberry, banana, peanut butter and oat milk.	

TEA

TEA _____	5
DRAGONFRUIT ICED TEA _____	9
Dragon fruit, black tea, and almond oil.	
ICED BLACK TEA LEMONADE _____	8
Black tea and lemonade	
ICED ENGLISH BREAKFAST LATTE _____	8
Dragon fruit, black tea, and almond oil.	



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DINNER kitchen

APPETIZERS

*WAGYU CARPACCIO _____ 21

Shaved wagyu beef, truffle, vinaigrette, herbs, croutons, Parmesan cheese, arugula, balsamic.

SERRANO HAM CROQUETES _____ 16

Five (5) Classic Spanish croquetas, handmade. Featuring a crispy exterior.

GARBANZO FRTIOS _____ 16

Golden-fried chickpeas with roasted garlic, smoked paprika, finished with fresh herbs and a drizzle of olive oil.

SAUCY SESAME MEATBALLS _____ 17

Five (5) classic veal meatballs, Pomodoro sauce, Ricotta cheese, with your favorite sauce.

CLASSIC BRUSCHETTA _____ 15

Toasted bread topped with fresh tomato, basil, and a drizzle of extra virgin olive oil.

ENTREES *(Choice of one side)*

SLOW COOKED SHORT RIBS _____ 29

Short rib, Red wine sauce.

SEARED SALMON _____ 31

Cornpudding, 6oz Salmon

SURF AND TURF _____ 76

8oz Filet | Lobster Tail

FILET MIGNON _____ 41

8oz Filet Mignon

TRIPLE LAMB CHOPS _____ 45

Coated with Truffle and honey sauce

ROASTED CHICKEN BREAST _____ 28

1/2 Chicken | Broccolini | Lemon butter sauce

HANDHELDS FAV

WAGYU BURGER _____ 29

8oz Australian Wagyu Burger, Sesame, Brioche Bun, Bib Lettuce, Cheddar Cheese. Served with fries

TURKEY CLUB _____ 23

Slow-roasted turkey breast, bacon, onion, jam, and avocado, served on Bib lettuce with heirloom tomato and garlic aioli. Served on White Bread

CHEF'S CARNE ASADA SANDWICH

Carne asada | Avocado | Shredded Lettuce | Red onion | Tomato Cotija cheese | Refried beans.

Choose: Carne 25 | Salmon 26 | Tuna 29

MILANESAS *(Served with French fries)*

CHICKEN MILANESA

Choose: Classic 19 | Napolitana 22

SWEET FINALE

TROPICAL CREMA CATALANA _____ 22

CHEESCAKE _____ 12

TIRAMISU CAKE _____ 13

KEY LIME PIE _____ 13

CHOICE OF GELATO OR SORBET _____ 11

THE SEA BAR

*CEVICHE MIXTO _____ 28

Fresh fish, shrimp, red onion, cucumber, cilantro, and lime juice served with cancha corn, sweet potato and plantain chips.

*TARTARE OF YOUR CHOICE Salmon 25 | Tuna 29

Diced marinated tuna or salmon, diced avocado, red onion, jalapeno, fried strips of chips.

GRILLED OCTOPUS _____ 21

Charcoal grilled octopus with olive oil, lemon and oregano, cherry tomato, spring mix and micro greens.

LITTLE ITALY

THE FETTUCCINE

Choose: Lemon Sauce 26 | Alfredo 23

RIGATONI ALLA VODKA _____ 23

Served with a housemade vodka pink sauce and parmesan cheese.

SPAGHETTI ALLA POMODORO _____ 21

Fresh Pomodoro sauce, Parmesan cheese, basil.

PENNE PESTO _____ 21

Homemade pesto sauce, parmesan cheese, fresh herbs and micro.

TRUFFLE MUSHROOM PIZZA _____ 25

Truffle oil, Mushrooms, Arugula and Mozzarella cheese

PESTO CHICKEN - PIZZA _____ 21

Pesto | Grilled chicken | Roasted tomato | Mozzarella

MARGHERITA PIZZA _____ 19

Tomato sauce | Mozzarella cheese | Parmesan Cheese Red pepper flakes | Basil

THE GARDEN

STRAWBERRY SPINACH SALAD _____ 19

Baby Spinach | Strawberries | Walnuts | Shaved Red Onion | Shredded Carrot | Goat Cheese | Choice of Dressing: Balsamic | Ranch | Lime Vinaigrette.

GREEK SALAD _____ 20

Romaine Lettuce | Kalamata Olives | Feta Cheese | Heirloom Tomatoes | Cucumbers Shaved Onions | Choice of Dressing: Balsamic | Ranch | Lime Vinaigrette.

CAESAR SALAD _____ 18

Romaine Lettuce | Shaved Parmesan | Crutons | Caesar Dressing.

HOUSE SALAD _____ 17

Arcadian Spring Miz | Tomatoes Sliced | Cucumbers | Shaved Red Onions | Choice of Dressing: Balsamic | Ranch | Lime Vinaigrette.

ADD ON

Grilled 6 oz fish	13	Grilled chicken	13
Grilled 6 oz salmon	16	Grilled 6 oz skirt steak	16
Grilled shrimp (4)	15		

SIDES _____ 10

Crispy Brussels | Roasted Broccoli | Crispy Potatoes Bravas | Creamy Spinach | Fried Yuca | Homemade mash potatoe | Tostones | French Fries | White Rice | Black Beans



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COCKTAILS

- THE GRAYSON MARTINI** _____ **16**
Vodka or Gin, Dry Vermouth Rinse, Lemon Twist.
- MIDNIGHT PALOMA** _____ **17**
Tequila Blanco, Grapefruit juice, Hibiscus, Lime juice, Agave, Black Salt Rim.
- MIAMI BRISA** _____ **16**
Vodka, Lime Juice, Passion Fruit, Soda Water, Lime Wheel, and Mint Spring
- CLASSIC MOJITO SPRITZ** _____ **16**
White Rum, Fresh Mint, Limes, Simple Syrup. Top with Prosecco, Mint Spring.
- CUCUMBER NOIR GIMLET** _____ **16**
Gin, Elderflower liqueur, Lime juice, cucumber juice
- FIG & SMOKE OLD FASHIONED** _____ **16**
Bourbon, Fig Syrup, Angostura Bitters, Orange Peel.
- SUNLIT SMOKE** _____ **17**
Mezcal, Fresh Lime Juice, Pineapple Juice, Agave, Triple Sec.
- NOCTURNE NEGRONI** _____ **17**
Gin, Sweet Vermouth, Campari, Grapefruit Peel, Bitters.
- REPO-ESPRESSO MARTINI** _____ **17**
Tequila Reposado, Coffee liqueur, Espresso, Coconut Cream.

BEER

- IPALICUS** -BEER COCKTAIL- _____ **16**
- MODELO ESPECIAL MARTINI** _____ **9**
- CORONA EXTRA** _____ **9**
- CORONA LIGHT** _____ **9**
- HEINEKEN** _____ **9**
- STELLA** _____ **9**
- LAGUNITAS IPA** _____ **9**
- PERONI** _____ **9**
- LA RUBIA** _____ **9**
- MICHELOB ULTRA** _____ **8**

AFFOGATOS

- ESPRESSO KISSED VANILLA** _____ **9**
Silky vanilla gelato with a pour of rich espresso.
- PISTACHIO VELVET AFFOGATO** _____ **9**
Creamy pistachio gelato infused with bold espresso.

BEVERAGES

- SODAS** _____ **6**
Coke , Diet Coke, Coke Zero, Sprite, Ginger Ale
- FIJI STILL** _____ **6 / 10**
50 ml. / 1L.
- SARATOGA SPARKLING** _____ **6 / 11**
12oz. / 28oz.

CHAMPAGNE & SPARKLING WINE

- DOM PÉRIGNON** _____ **550**
France
- VEUVE CLICQUOT CHAMPAGNE, FRANCE** _____ **165**
France
- CASTELL D'OR - IMPERIAL** _____ **95**
Cava - Spain.
- CASTELL D'OR - BRUT** _____ **75**
Cava - Spain.
- SPARKLING WINE**
DUCADO DE HOJA ROSE _____ **15 | 50**
Cava - Spain.
- SPARKLING WINE**
DUCADO DE HOJA BRUT _____ **13 | 4**
Prosecco - Spain, Barcelona

ROSÉ WINE

- RUMOR** _____ **65**
France
- CHÂTEAU D'ESCLANS,**
"WHISPERING ANGEL" _____ **15 | 55**
France
- ZORZETTIG ROSATO** _____ **12 | 40**
Italy

WHITE WINE

- FAR NIENTE 2023** _____ **115**
Chardonnay - Napa Valley
- BODEGAS ALVIA "LIVIVS BLANCO", RIOJA.** _____ **65**
Blanco - Spain
- JUSTIN SAUVIGNON BLANC, CALIFORNIA** _____ **14 | 45**
Sauvignon Blanc - California
- CORTE DELLE ROSE** _____ **14 | 45**
Pinot Grigijo - Italy
- ZORZETTIG** _____ **15 | 50**
Sauvignon Blanc - Italy
- ZORZETTIG** _____ **15 | 50**
Chardonnay - Italy

RED WINE

- CAYMUS - 2022** _____ **150**
Cabernet Sauvignon - California
- STAG'S LEAP 76 -** _____ **80**
Merlot - California
- BORGIO MOLINO** _____ **14 | 50**
Pinot Noir - Italy
- BORGIO MOLINO** _____ **14 | 50**
Merlot - Italy
- ZORZETTIG** _____ **15 | 45**
Cabernet Sauvignon - Italy
- LA PUERTA CLASSICO** _____ **14 | 45**
Malbec - Argentina
- LA PUERTA CLASSICO** _____ **14 | 45**
Merlot - Argentina



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