

THE
TAVERN
HOTEL CROYDON

BREAKFAST FAVORITES

THE TAVERN BREAKFAST \$16

3 eggs any style served with toast and your choice of bacon, ham or sausage. Choice of breakfast potatoes sauteed with onions and peppers, tomatoes and avocado, or fresh fruit bowl. Served with coffee and orange juice.

FRESH FRUIT SALAD \$12

Assortment of fresh, seasonal fruits topped with creamy low-fat yogurt, clover honey and crunchy granola.

FRENCH TOAST \$14

Thick-cut challah bread, lightly coated and griddled golden, sprinkled with powdered sugar and served with warm Vermont maple syrup and a side of fruit.

HOMEMADE GRANOLA BOWL \$14

Bowl of creamy low-fat yogurt, topped with crunchy granola and fresh strawberry slices.

STEAK N EGGS \$20

Skirt steak grilled to order, topped with 3 sunny-side-up eggs, served with golden french fries.

AVOCADO TOAST \$15

Mashed avocado spread over seven-grain toasted bread with tomatoes, herbs, sprinkled with salt.
Add: three eggs any style or bacon + \$3, salmon +\$6.

SCRAMBLED EGGS VEGGIE WRAP \$14

Scrambled eggs, grilled onions, bell peppers, cheddar cheese, spinach, and tomato.

CRISPY CHICKEN BREAKFAST WRAP \$14

Crispy chicken, applewood-smoked bacon, scrambled eggs, and cheddar cheese.

BREAKFAST TACOS \$15

Warm tortilla stuffed with scrambled eggs, chorizo, chopped jalapeno, black beans, red onion, queso fresco and pico de gallo, served with fresh fruit or tomatoes and avocado.

HUEVOS RANCHEROS \$16

3 sunny side-up eggs over a corn tortilla, chorizo, fresh pico de gallo, black beans, slices of avocado and shredded queso fresco.

BREAKFAST SKILLET \$16

Red potatoes, bell peppers, chorizo with 3 sunny side-up eggs and pepper jack cheese.

BREAKFAST SANDWICH \$15

Golden croissant filled with 3 scrambled eggs, melted American cheese and your choice of applewood-smoked bacon, thick-cut ham or sausage links. Served with our breakfast potatoes sauteed with onions and peppers or fresh fruit or tomatoes and avocado.

BREAKFAST BURRITO \$16

Warm flour tortilla with 3 scrambled eggs, chopped jalapeno, red onion, sharp cheddar cheese and pico de gallo. Served with our breakfast potatoes sauteed with onions and peppers or fresh fruit or tomatoes and avocado.

WAFFLES

WAFFLE \$12

Thick, Belgian-style waffle made with homemade malt batter.

STRAWBERRY AND BANANA WAFFLE \$15

Our signature waffle piled high with fresh sliced strawberries and bananas.

FRESH SEASONAL FRUIT WAFFLE \$15

Our signature waffle topped with an assortment of fresh-cut seasonal fruit.

CHOCOLATE BANANA WAFFLE \$15

Our signature waffle dressed with a velvety warm chocolate sauce and bananas.

NUTELLA WAFFLE \$14

Signature waffle smothered in a hazelnut-chocolate spread.

STRAWBERRY WAFFLE \$15

Our signature waffle piled high with fresh strawberries.

CRISPY CHICKEN WAFFLE \$18

Crispy chicken waffle with maple syrup.

BACON, EGGS AND WAFFLE \$18

Topped with applewood-smoked bacon and 3 scrambled eggs.

PANCAKES

BIG STACK \$12

Stack of fluffy housemade buttermilk pancakes.

CLASSIC \$15

A big stack of pancakes topped with applewood smoked bacon.



BERRIES PANCAKES \$15

Seasonal berries atop big stack of pancakes and whipped cream.

CHOCOLATE CHIP PANCAKES \$15

Topped with chocolate sauce and whipped cream.

NUTELLA PANCAKES \$15

Smothered in a gooey hazelnut-chocolate spread.

FRESH BANANA CINNAMON ROLL PANCAKES \$16

Fresh caramelized bananas on top of cinnamon roll pancake and dulce de leche glaze.

WEDDING CAKE \$18

A pile of pancakes layered with applewood smoked bacon and topped with scrambled eggs and maple syrup.

SAUSAGE, EGGS AND PANCAKES \$18

3 scrambled eggs over pancakes and sausage..

SCRAMBLES \$15

Three eggs expertly scrambled with your choice of an array of delicious ingredient combinations. Served with your choice of our special breakfast potatoes sauteed with onion and peppers or seasonal fruit, or tomatoes and avocado.

ITALIAN

Fresh whole-milk mozzarella, vine-ripened tomatoes, Italian sausage, basil and minced onion.

AMERICANA

3 eggs scrambled with cheddar cheese, bacon, peppers and onions.

VEGGIE

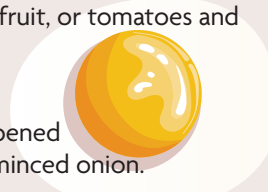
3 egg whites, vine-ripened tomatoes, sauteed zucchini, spinach, and cheddar cheese.

SPINACH AND BACON

Fresh sauteed spinach, crips applewood-smoked bacon, vine-ripened tomatoes and cheddar cheese.

SOUTHERN

Chorizo, serrano peppers, sweet onions and cheddar cheese.



MEXICAN SCRAMBLE

Spicy pepperoni, red onion, and pico de gallo.

YOUR WAY

3 eggs scramble with your choice of 3 toppings: tomatoes, onions, mushrooms, zucchini, spinach, peppers, ham, bacon, feta, cheddar, or pepper jack cheese.

POACHED EGGS BENEDICT*

CLASSIC BENEDICT \$16

English muffin topped with juicy Canadian bacon, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit or tomatoes and avocado.

SPINACH BENEDICT \$16

English muffin topped with sauteed spinach, caramelized onions, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit or tomatoes and avocado.

STEAK N EGGS BENEDICT \$20

English muffin topped with sauteed spinach, tender skirt steak, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit or tomatoes and avocado.

SALMON BENEDICT \$18

English muffin topped with grilled salmon, 3 delicately poached eggs, Hollandaise sauce, served with breakfast potatoes or fresh fruit or tomatoes and avocado.

AVOCADO BENEDICT \$16

Avocado slices and tomatoes, three poached eggs, silky Hollandaise sauce served with breakfast potatoes or fresh fruit or tomatoes and avocado.

BACON BENEDICT \$16

Applewood smoked bacon, three poached eggs, silky Hollandaise sauce served with breakfast potatoes or fresh fruit or tomatoes and avocado.

CHICKEN BENEDICT \$18

Crispy chicken, applewood-smoked bacon, 3 poached eggs, silky Hollandaise sauce, served with breakfast potatoes or fresh fruit or tomatoes and avocado.

MEXICAN BENEDICT \$18

Chorizo, 3 delicately poached eggs, onion, pico de gallo, chipotle sauce, and melted cheddar, served with breakfast potatoes or fresh fruit or tomatoes and avocado.

STARTERS

TRUFFLE FRIES \$12

Fresh-cut fries, truffle oil, and Parmesan.

CHICKEN WINGS \$14

Spicy buffalo wings with blue cheese, celery.

FRIED CALAMARI \$15

With marinara sauce.

HUMMUS \$14

With Taggiasca olives and pita bread.

EMPANADAS \$14

Chef's daily selection.

2 TACOS \$15

Your choice of chicken, shrimp, or steak, with salsa verde and pico de gallo.

STEAMED MUSSELS \$16

Red or white sauce, grilled baguette.

CHEESE PLATTER \$16

3 chef's selection served with fig compote, fruit, toasted nuts and bread.

CHICKEN TENDERS \$14

With honey mustard sauce.

COCONUT SHRIMP \$15

With spicy aioli.

ADD: french fries \$5.



BURGERS

Certified Angus beef, served with french fries, side salad and house made pickle.

CROYDON BURGER \$18

Two smashed patties, cheddar cheese, applewood-smoked bacon, grilled onions, and secret sauce.

TAVERN BURGER \$17

Two smashed patties, caramelized onions, cheddar, special sauce and pickles.

AMERICAN BURGER \$17

Certified Angus beef patty, chopped lettuce, tomatoes, onions.

AVOCADO BURGER \$16

Two patties, avocado, chopped lettuce, tomatoes, and onions, and special sauce.

VEGGIE BURGER \$16

Veggie patty, avocado, iceberg lettuce, tomato, red onions and sprouts.

JUICY LUCY \$17

Certified Angus beef patty, stuffed with cheddar cheese, served with chopped lettuce, tomatoes, and onion.

THE HANGOVER BURGER \$18

Two patties topped with 2 fried eggs, cheddar cheese, applewood-smoked bacon, grilled onion.

SHORT RIB BURGER \$22

Grilled beef short rib, cheddar cheese, caramelized onions, chopped lettuce and tomato.

PORTOBELLO BURGER \$18

Certified Angus beef patty, grilled Portobello mushroom, Swiss cheese, iceberg lettuce and caramelized onions

MONSTER DOUBLE HAMBURGER \$24

Four smashed patties, 1 pound, chopped onions, cheddar cheese, pickles, and our sauce.

GRILLED CHICKEN BURGER \$16

Grilled chicken breast, applewood smoked bacon, cheddar cheese, chopped lettuce, tomatoes, and onion.



SANDWICHES & WRAPS

Served with french fries, side salad and house-made pickle.

AUTHENTIC CUBAN SANDWICH \$16

Gilled country ham, mustard, cheddar cheese on a pressed cuban roll.

CLASSIC GRILLED CHEESE \$15

Grilled cheese and bacon.

CAPRESE PANINI \$16

Ciabatta bread, mozzarella cheese, sliced tomato, homemade pesto, balsamic.

PHILLY CHEESESTEAK \$18

Sliced rib eye, sautéed tricolor peppers, onions, cheddar cheese.

MAHI MAHI SANDWICH	\$18
Blackened or grilled, chopped tomato, lettuce. and onions, with our homemade tartar sauce.	
GRILLED CHICKEN BACON PANINI	\$17
House secret sauce, chopped tomato, lettuce, and onion, cheddar cheese and bacon.	
GRILLED CHICKEN BREAST SANDWICH	\$16
Sliced avocado, chopped lettuce, tomatoes, onions, aioli sauce.	
VEGGIE PANINI	\$16
Avocado, beef steak tomatoes, grilled bell peppers, grilled romaine lettuce, caramelized onions, aioli sauce or cheddar cheese.	
CHICKEN CESAR WRAP	\$16
Romaine lettuce, grilled chicken breast, Parmesan, tomatoes, avocado, Caesar dressing.	
SALMON WRAP	\$18
Fresh salmon, avocado, tomatoes, quinoa, and charissa sauce.	
VEGGIE WRAP	\$16
Quinoa, hummus, avocado, cucumber, tomatoes, charissa sauce.	
GRILLED SHRIMP WRAP \$18	
Quinoa, arugula, avocado, tomato, charissa sauce.	

SALADS \$15

CHOPPED SALAD	
Roasted corn, assorted salad greens, radish, feta cheese, artichoke hearts, green goddess dressing.	
QUINOA SALAD	
Hearts of palm, grape tomatoes, cucumber, corn, grilled red onions, lemon vinaigrette dressing.	
COBB SALAD	
Crisp hearts of romaine lettuce, crumbled cheese, applewood smoked bacon bits, avocado, hardboiled egg, house vinaigrette.	
CAPRESE SALAD	
Fresh mozzarella, beefsteak tomatoes, fresh basil, balsamic vinegar.	
AVOCADO AND TOMATO SALAD	
Avocado, tomatoes, olive oil, fresh herbs, sprinkled with sea salt.	
SPINACH SALAD	
Spinach, applewood smoked bacon, chopped hardboiled egg, sliced tomatoes and strawberries, balsamic dressing.	
PORTABELLO CAPRESE SALAD	
Fresh basil, beef steak tomatoes, fresh Mozzarella, parmesan cheese, aged balsamic.	
ADD: Chicken \$6, salmon or shrimp for \$10	

ENTRÉES

MADRAS VEGETABLES	\$22
Seasonal vegetables in madras curry, English peas, over jasmine rice	
COCONUT CURRY CHICKEN RICE BOWL	\$24
Chicken breast, seasonal vegetables,curry sauce over jasmine rice.	
ARROZ CON POLLO	\$26
Pan roaster free-range chicken breast, yellow Spanish rice with tri-color peppers, onions, and a side of plantains.	
CRISPY CHICKEN MILANESE	\$24
With chopped greens, tomatoes, onions, light balsamic dressing.	



CHICKEN A LA PLANCHA	\$24
Grilled chicken breast with seasonal vegetables and quinoa salad.	
CHICKEN PARMESAN	\$24
Served with penne marinara.	
CHICKEN PICATTA	\$24
Sautéed chicken breast, seasonal local roasted vegetables, lemon caper butter sauce, angel hair pasta.	
STEAK FRITES	\$31
Grilled churrasco, chimichurri and french fries.	
FILET MIGNON	\$38
8 oz filet, grilled jumbo shrimp, mashed potatoes or jasmine rice, local seasonal vegetables, and bernaïse sauce.	
1 LB RIBEYE STEAK	\$36
Mashed potatoes, seasonal vegetables and chimichurri sauce.	
SHORT RIB	\$32
Slow roasted beef short rib, mashed potatoes and seasonal vegetables.	
MOULES FRITES	\$26
Steam mussels in red or white sauce served with french fries.	
WHOLE FISH OF THE DAY (ROASTED OR CRISPY)	\$39
Whole local fish served with roasted vegetables, jasmine rice or mashed potatoes, and herbed lemon sauce.	
MAHI MAHI	\$28
Pan seared mahi-mahi, lemon herb sauce, mashed potatoes, sautéed seasonal vegetables.	
ROASTED WILD SALMON	\$28
With seasonal vegetables and mashed potatoes..	

PASTA

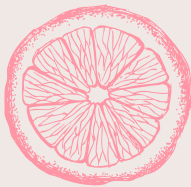


CHICKEN ALFREDO	\$24
Grilled chicken, bacon, alfredo sauce over fettuccine.	
LINGUINI FRA DIAVOLO “FRUTTI DI MARE”	\$28
Mussels, shrimp, Mahi Mahi, spicy marinara sauce.	
FRESH GRILLED SALMON	\$28
Fresh grilled salmon served on spaghetti with red or white sauce.	
SHRIMP SCAMPI	\$28
Sautéed jumbo shrimp tossed with linguini and scampi sauce.	
RIGATONI CARBONARA	\$26
Applewood smoked bacon, poached egg, English peas, and a creamy cheese sauce.	
ANGEL HAIR	\$20
Extra virgin olive oil and fresh tomatoes.	
MAC N CHEESE	\$20
Sharp cheddar, mozzarella and parmesan cheese.	
BAKED 3 CHEESE CRUSTED ZITI	\$22
Mozzarella, parmesan and cheddar cheese.	
MUSSELS LINGUINI	\$26
Steam mussels in spicy tomato sauce tossed with linguini pasta.	
RIGATONE BOLOGNESE	\$26
Classic meat sauce with tomato, carrots, basil and parsley.	
SHORT RIB RAGU	\$28
Roasted beef short rib over linguini.	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DESSERTS \$12

- KEY LIME PIE
- BROWNIE A LA MODE
- NY CHEESECAKE
- SORBETS & ICE



SIGNATURE COCKTAILS \$16

- LADIES FIRST**
Gin, Homemade Honey Lavender Syrup, Fresh Lemon Juice, Prosecco, Pomegranate Popping Pearls.
- LYCHEE MARTINI**
Vodka, Homemade Lychee Puree, Fresh Lemon Juice, Honey Syrup.
- MOJITO**
Rum, Fresh Lime, Homemade Mint Syrup, Club Soda. Options: Coconut Puree, Passion Fruit Liquor, Strawberry Puree + \$3.
- MEZCAL'S SMOKE SHOW**
Mezcal, Tamarind Syrup, Fresh Lime Juice, Organic Agave.
- CARIBBEAN RUM GONE FASHIONED**
Aged Guatemalan Mas Rum, Orange Bitters, Angostura Bitters, Homemade Brown Sugar Syrup.
- ST. BARTHS MARGARITA (REGULAR OR SPICY)**
Tequila, Fresh Lime Juice, Organic Agave Syrup. Options: Passion Fruit Liquor, Strawberry Puree + \$3.
- TAVERN'S MULE**
Vodka, St. Germain, Fresh Ginger, Fresh Lime Juice, Homemade Syrup, Ginger Beer.



BEER & SELTZER \$8

- BLUE MOON
- CORONA
- MODELO NEGRA
- HEINEKEN
- MODELO ESPECIAL
- HIGH NOON SELTZER
- (PINEAPPLE JUICE OR WATERMELON)
- SPECIAL BEER OF THE DAY
- STELLA ARTOIS PILSNER
- MICHELOB ULTRA LIGHT LAGER
- LA RUBIA BLOND ALE
- DRAFT BEERS \$9 (16 OZ) \$12 (21 OZ)



FROZEN DRINKS \$16

- STRAWBERRY DAIQUIRI**
Rum, Homemade Strawberry Puree, Fresh Lime Juice. Additional Options: Floater Rum +\$3.
- PINA COLADA**
Rum, Homemade Coconut Puree, Fresh Lime Juice. Additional Options: Floater Rum +\$3
- MIAMI VICE**
Rum, Homemade Strawberry & Coconut Puree, Fresh Lime Juice. Additional Options: Floater Rum +\$3
- OPTIONS: 32 OZ \$32 52OZ \$54**

WINE BY GLASS \$13

- CABERNET SAUVIGNON
- PINOT NIOR
- MERLOT
- SAUVIGNON BLANC
- CHARDONAY
- PINOT GRIGIO
- ROSE
- PROSECO



WINE BY BOTTLE

- RED WINES**
- JAGGERNAUT, CABERNET SAUVIGNON \$54
 - ALEXANDER, MERLOT \$54
 - KEN WRIGHT, PINOT NOIR \$57
- WHITE WINES**
- WHITEHAVEN, SAUVIGNON BLANC \$54
 - SONOMA CUTRER, CHARDONNAY \$59
 - MASO CANALLI, PINOT GRIGIO \$52
- ROSE WINE**
- CHEATEU MINUTY, ROSE \$57
- PROSECCO & CHAMPAGNE**
- MARAI DE MARAI PROSECCO \$57
 - MARAI DE MARAI ROSE \$64
 - MOET CHANDON BRUT \$125



DRINKS

- ESPRESSO & DECAF \$4
- DOUBLE ESPRESSO \$5
- CAPPUCCINO \$5
- DOUBLE CAPPUCCINO \$6
- LATE \$5
- HOT CHOCOLATE \$5
- REGULAR & DECAF COFFEE \$4
- SELECTION OF TEAS \$4
- SAMBUCA & ESPRESSO \$10
- ORANGE JUICE, FRESH SQUEEZED TO ORDER \$8
- JUICES (PINEAPPLE, APPLE, CRANBERRY) \$5
- KOMBUCHA \$7
- LEMONADE \$6
- OPTIONS: PASSION FRUIT, STRAWBERRY, COCONUT + \$2.



For your convenience, a 14% auto-gratuity and a 6% service charge has been added to your check.

Para su conveniencia, su cuenta incluye: 14% de propina y un 6% de cargo de servicio.

Pou konvenyans ou a, yon 14% oto-gratuity ak 6% chaj sevis ki te ajoute nan chek ou.

THE TAVERN | HOTEL CROYDON
3720 COLLINS AVE, MIAMI BEACH, FL 33140