



MIRACLE MILE - CORAL GABLES

Seasonally inspired cooking with every item less than 475 calories



Flatbreads

- Blackened Steak & Blue Cheese** cremini mushrooms, spinach, caramelized onions 9.75
- Spicy Chipotle Shrimp** grilled pineapple, feta cheese, cilantro, roasted poblano peppers 9.95
- Ripe Plum Tomato** fresh basil leaves, melted mozzarella cheese, Parmesan cheese 8.50
- Grilled Garlic Pesto Chicken** fresh mozzarella cheese, balsamic onions, roasted red peppers, arugula 9.50
- Artichoke & Goat Cheese** leaf spinach, balsamic onions, roasted peppers 9.95
- Cuban** roasted pork, ham, cheese, pickles, mustard sauce 9.50

Appetizers

- Cider-Glazed Grilled Chicken Skewers** Fuji apple slaw, sun-dried cranberries, toasted pumpkin seeds 8.95
- Piedmontese Beef & Black Bean Chili** cilantro sour cream Cup 6.25 Bowl 6.95
- Spicy Chicken Chile Relleno** sun-dried tomatoes, goat cheese, spinach, pico de gallo 9.50
- Sonoma Goat Cheese Ravioli** harvest vegetables, black mushrooms, roasted onion jus 8.95
- Hummus Duo & Crisp Sea Salt Lavosh** minted edamame hummus, roasted red pepper hummus 6.95
- Gengler Farm Organic Edamame** steamed whole soybeans, Japanese green tea salt 5.75
- Lump Crab, Roasted Shrimp & Spinach Stuffed Mushrooms** under Parmesan-panko crust 9.75
- Lemongrass Steamed Mussels** Thai green chile sauce, grilled sesame toast 11.25
- *Sushi-Grade Ahi Tuna Seared Rare** chilled and sliced, Asian cucumber salad, sesame crisps 12.50

Small Salads

- Organic Arugula** grilled portobello mushrooms, truffle dressing, shaved Parmesan cheese 7.95
- Kalymnos Greek** feta cheese, cucumbers, tomatoes, sliced red onions, kalamata olives 7.95
- Organic Field Greens** cucumbers, tomatoes, pumpkin seeds, white balsamic vinaigrette 5.95
- Crisp Romaine & Baby Kale Caesar** shaved Parmesan cheese, toasted garlic ciabatta croutons 7.95

Entrée Salads

- Autumn Vegetarian Tasting** quinoa-citrus salad, soft taco, seasonal vegetables, cedar-roasted tofu, mango chutney 14.95
- *Maui Tuna Crunch** sushi-grade seared tuna, organic greens, pineapple, toasted almonds, miso vinaigrette 16.95
- BBQ Chicken** baby spinach, romaine, roasted corn, roasted red peppers, pumpkin seeds, crumbled blue cheese 12.95
- *Grilled Flat Iron Steak** roasted marble potatoes and red peppers, grilled red onion, horseradish vinaigrette 15.95
- *Lemongrass Salmon** organic field lettuce, pineapple, mango, jicama, toasted sesame dressing 15.95

Fish & Seafood

- Mesquite-Grilled Garlic Shrimp** Spanish saffron-chorizo risotto, broccolini, fresh tomato broth 21.95
- Caramelized Grilled Sea Scallops** roasted asparagus, sun-dried tomato-mushroom pearl pasta 21.95
- Grilled Jumbo Shrimp Cavatappi Pasta** spinach, mushrooms, garlic, sour cream, roasted tomatoes 18.95
- Grilled Boneless Rainbow Trout** baby carrots, parsley roasted potatoes, grilled lemon 16.95
- *Cedar-Plank Roasted Salmon & Vegetables** red bliss potatoes, dill-mustard sauce, grilled lemon 19.95

Poultry & Meat

- *Grilled Kona-Crusted Lamb T-Bone Chops** Yukon Gold mashed potatoes, roasted asparagus, 15-year aged balsamic 26.50
- *Wood-Roasted Pork Tenderloin & Portobello** soft herb polenta, broccolini, caramelized cipollini, roasted onion jus 17.95
- Maple Glazed All-Natural Roasted Half Chicken** autumn harvest vegetables, zesty chicken jus 17.50
- Plainville Farm Turkey Skewer** grilled vegetable-farro pilaf, Zinfandel BBQ glaze 16.50
- *Oak-Grilled Filet Mignon** cremini mushrooms, steamed leaf spinach, mashed potatoes, red wine sauce 26.95

Desserts

Mini Indulgences... individual servings of classic desserts 2.50 ea

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|--------------------------------|------------------------------------|
| Chocolate Peanut Butter Mousse | Pumpkin Pie with Ginger Snap Crust |
| Key Lime Pie | Belgian Chocolate Rocky Road |
| Mocha Macchiato | Raspberry Chocolate Chip Cannoli |
| Pecan Pie with Vanilla Mousse | Market Fresh Fruit |

Espresso 3.25 • Cappuccino 3.75 • Hot Tea 2.50 • Coffee 2.50
Fiji (1 liter) 5.50 • San Pellegrino (500 ml) 2.95 • Fresh Brewed Iced Tea 2.75

Handmade Refreshments 2.95 ea
Half & Half-Sweet Tea and Lemonade • Sparkling Raspberry Lemonade
Ginger Agave Soda • Mint Lemonade

award winning
ORIGINAL
MINI INDULGENCE
created & founded 2002
Orlando, Florida

Jon H. Peck

Jon Peck, Managing Partner

Claudio Galarsa

Claudio Galarsa, Executive Chef Partner

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



wine

GEORGE RECOMMENDS DRINKING THESE BEFORE THEY BECOME FAMOUS

	GLASS	BOTTLE
Jolie Saison Gamay , France '11	11.5	46
Macedon Pinot Noir , Macedonia '10/'11	9	36
Bayten Sauvignon Blanc , Constantia '12/'13	11.5	46
AZ Stronghold Tazi, White Blend '10/'11	13	52
Glenelly Cabernet Sauvignon , Stellenbosch '10/'11	15.5	62
Avanthia Godello , Valdeorras '11/'12	18.5	74

Our wine list has been hand selected by Master Sommelier, George Miliotes, one of nearly 200 Master Sommeliers worldwide.



Reds

Merlot

velvety with plush tannin

	GLASS (1/4 bottle)	BOTTLE
Juntos, Alicante '11/'12	7	28
Anna's Vineyard, Slovenia '10/'11	9	36
Ray's Station, North Coast '09/'11	11	44
St. Francis, Sonoma '08	13	52
Chateau Ste. Michelle <i>Indian Wells</i> , Columbia '10/'11	15	60
Robert Mondavi, Napa '10/'11		54
Twomey, Napa '08		94

Pinot Noir

silky smooth and sexy

Mirassou, California '11/'12	7	28
Cartlidge & Browne, California '10/'11	9	36
Kim Crawford, Marlborough '12	12	48
Schug, Sonoma Coast '10/'11	14.5	58
Chehalem 3 <i>Vineyard</i> , Willamette '10/'11	18.5	74
Sinskey, Carneros '10 (<i>organic</i>)		72
Etude, Carneros '10		84
Vincent Girardin <i>Old Vine</i> , Pommard '09/'10		88
Freeman, Russian River '11		94

Petite Sirah

blackberry flavors, inky purple color and strong tannins

Michael David <i>Petite Petit</i> , Lodi '10	13	52
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Shiraz/Grenache/Monastrell

rich and plump with power

Jam Jar Sweet Shiraz, South Africa '12	8	32
Wrongo Dongo Monastrell , Jumilla '11/'12	8	32
Monte Oton Garnacha , Campo de Borja '11/'12	8.5	34
Woop Woop, South Eastern Australia '12	9.5	38
St. Hallet <i>Gamekeeper's Reserve</i> , Barossa '10	10.5	42
Torbreck <i>Woodcutters</i> , Barossa '11/'12		59
Jean-Luc Colombo <i>Les Bartavelles</i> , Chateauneuf du Pape '11/'12		79
Alto Moncayo Garnacha , Campo de Borja '10/'11		89

Zinfandel

spicy with ripe fruit and perfect for food off the wood-burning grill

Ravenswood, Napa '11	11	44
Seghesio Angela's Table, Sonoma '11		46
Ravenswood <i>Teldeschi</i> , Dry Creek '10		69

Tempranillo

animal and exotic, perfect with red meat

Sierra Cantabria Crianza, Rioja '09/'10	10.5	42
Muga <i>Prado Enea</i> Gran Reserva, Rioja '04/'05		89

Sangiovese

cherries and earth screaming for food

Santa Cristina, Tuscany '11	7.5	30
Retromarcia, Chianti Classico '10/'11	10.5	42
Antinori <i>Pèppoli</i> , Chianti Classico '10/'11		62

Cabernets & Bordeaux Varietals

the king of the reds with tannin, force and structure

Concha y Toro <i>Xplorador</i> , Central '11/'12	7.5	30
Casillero del Diablo Carmenere , Central '11/'12	8.5	34
Gascon Malbec , Mendoza '11	9.5	38
Chateau Roustaing Cabernet Franc , Bordeaux '11	10	40
Chateau de Parenchère, Bordeaux '09	10	40
Lake Sonoma, Alexander '10	12	48
Catena <i>Vista Flores Malbec</i> , Mendoza '11	11	44
Markham <i>Cellar 1879</i> , Napa '11	19	76
Chappellet <i>Signature</i> , Napa '10		79
De Toren <i>Fusion V</i> , Stellenbosch '11		112
Silver Oak, Alexander '08		114
Caymus, Napa '11		129
Viader, Napa '07		143
Silver Oak, Napa '08		203
Caymus <i>Special Selection</i> , Napa '10/'11		229

Whites

Chardonnay

apple to citrus to tropical fruit, listed light to heavy oak

	GLASS (1/4 bottle)	BOTTLE
Indaba, West Cape '12/'13	7	28
Chateau St. Jean, Sonoma '11	8	32
Greg Norman Estates, Eden '11/'12	9	36
Carmel Road, Monterey '11	10	40
Markham, Napa '10/'11	11.5	46
ZD, California '12	14	56
Chehalem INOX, Willamette '11	15	60
Mer Soleil, Central Coast '11	16.5	66
Cakebread, Napa '11	18.5	74
Lanie's, Robertson-South Africa '10		76
Thierry Matrot Chevalieres, Meursault '10/'11		88
Far Niente, Napa '10/'11		94

Pinot Grigio/Pinot Gris

ripe apple with a touch of almond and light body

Santa Julia, Mendoza '12	8	32
Vista Hills <i>Rose</i> Willamette '11	9	36
King Estate, Willamette '12	11.5	46
Conte Brandolini, Friuli-Venezia Giulia '12	12	48
Trimbach, Alsace '07/'09	17.5	70

Pinot Blanc

peaches and cream and kiss of oak

Selbach-Oster, Mosel '11/'12	12	48
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Sauvignon Blanc

pink grapefruit and crisp finish

Brampton, West Cape '12	8.5	34
Spy Valley, Marlborough '12 (<i>sustainable</i>)	10.5	42
Honig, Napa '12 (<i>sustainable</i>)	10	40

Riesling

fruity to lightly sweet with a finish like a perfect Granny Smith apple

Selbach QbA, Mosel '12	10	40
Selbach-Oster <i>Kabinett</i> , Mosel '11	13	52
Sokol Blosser <i>Evolution</i> , American MV		44
Eroica, Columbia '12		48

Viognier

pear, apricot and spice with a touch of oak

Casillero del Diablo, Casablanca '11/'12	8.5	34
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Fabulous Unoaked Whites

crisp and clean, listed sweet to dry

Jam Jar Sweet White Blend , Western Cape '11	8	32
Pacific Rim Gewürztraminer , Yakima '11/'12	8.5	34
Aveleda Vinho Verde , Portugal '12	7.5	30
Tilia Torrontes , Salta '11/'12	9	36
Paso a Paso Verdejo , La Mancha '11/'12	8.5	34
Raats Family <i>Original Chenin Blanc</i> , Coastal '11/'12	8.5	34
Hirsch #1 Grüner Veltliner , Kamptal '11/'12	10.5	42

White Zinfandel

Woodbridge by Robert Mondavi, California '12/'13	7.5	30
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Sparkling

perfect any time

	5-oz POUR	
Zardetto Prosecco , Treviso NV	9	36
Marques de Gelida Brut, Cava '08/'09	9	36
Schramsberg <i>Mirabelle</i> North Coast MV		42
Domaine Carneros, Carneros '08/'09 (<i>organic</i>)		59
Chartogne - Taillet <i>Cuvee Sainte Anne</i> , Champagne MV	15	60
Gimonnet <i>Cuvee Gastronome</i> , Champagne '06/'08		89

Dessert Wine

	3-oz POUR	
Selbach-Oster Bernkastler Badstube Riesling Auslese, Mosel '10	9	

Port

	3-oz POUR	
Warre's Otima 10-Year Aged Tawny Port	12	

(WINES MADE FROM SUSTAINABLE OR ORGANIC GROWN GRAPES)

MARTINIS & UP DRINKS

BLACKBERRY STORM

Atlántico Reserva Rum, Blackberry Preserves, Lime Juice, Agave Nectar & Hint of Allspice 12.25

SUPERFRUIT MARTINI

Veev Açai Spirit, POM Pomegranate Blueberry Juice & Organic Agave Nectar 12.95

ORGANIC SUNSHINE MARTINI

Orange-Infused Prairie Organic Vodka & Agave Nectar 10.95

POMEGRANATE MARGARITA MARTINI

Patrón Silver Tequila, Patrón Citrónge & Pomegranate Juice 13.50

CITRUS SOUR APPLE MARTINI

Ketel One Citroen Vodka, Lime Juice & Sour Apple Schnapps 10.95

MANDARIN ORANGE COSMOPOLITAN

Grey Goose L'Orange Vodka & Patron Citrónge 12.95

HAWAIIAN PINEAPPLE COSMOPOLITAN

Van Gogh Pineapple Vodka & Patrón Citrónge 12.95

SKINNY RASPBERRY CHOCOLATINI

Voli Light Raspberry Cocoa Vodka, ZICO Chocolate Coconut Water & Organic Agave Nectar 11.95

CHOCOLATE & ESPRESSO MARTINI

Van Gogh Double Espresso Vodka, Bailey's Irish Cream & Godiva Chocolate Liqueur 12.95

DOMESTIC & IMPORTED BEERS

American / Premium 5.25

Budweiser • Bud Light
Miller Lite • Michelob Ultra

Specialty / Import 5.95

Amstel Light • Newcastle Brown Ale
Stella Artois • Guinness
Sam Adams Lager • Heineken
Sierra Nevada • Corona
Samuel Smith's Organic Lager
Beck's Non-Alcoholic
Jai Alai IPA
Monk in the Trunk Belgian
Style Organic Ale
Native Lager

COGNACS & BRANDIES (2 oz)

Rémy Martin V.S.O.P.	15.5
Hennessy V.S.	14.5
Hennessy Paradis	63

SINGLE MALT SCOTCH (2 oz)

Glenfiddich 12 Year Old	11
Glenlivet 12 Year Old	11
Macallan 12 Year Old	13
Macallan 18 Year Old	31

CORDIALS & LIQUEURS (2 oz)

B&B • Godiva Chocolate • Kahlua
Bailey's Irish Cream • Grand Marnier
Chambord • Cointreau • Midori
Tia Maria • Amaretto DiSaronno
Drambuie • Sambuca Romana
Frangelico • Galliano
Southern Comfort