

BUNGALOW

BY THE SEA

STARTERS

***TUNA POKE NACHOS • 19**
CRISPY SHRIMP CHIPS + SPICY MAYO

CRISPY CALAMARI • 19
MARINARA + TARTAR SAUCE

BAKED CHICKEN LOLLIPOPS • 17
SECRET BUFFALO SAUCE + PICKLED CELERY

BAJA GUACAMOLE v • 15
CHIPS + SALSAS

CRUDITÉS' + HUMMUS v • 15
WARM PITA + HOUSE DIP

* RAW BAR GF

½ DZ OYSTERS • 17

1 DZ OYSTERS • 27

SHRIMP COCKTAIL • 23

KING CRAB ½ LB • 21

1 OZ RUSSIA CAVIAR • 125

WILD TUNA TARTARE • 23

MEYER LEMON,
AVOCADO, CILANTRO

PERUVIAN CEVICHE • 21
FISH OF THE DAY, BELL PEPPER,
RED ONION, LIME

SEAFOOD PLATTER • 75

CEVICHE • 6 OYSTERS
6 SHRIMP • KING CRAB

ADD
HALF MAINE LOBSTER 15

SALADS

BABY MIXED GREENS GF • 11
HEIRLOOM TOMATOES, PICKLED RED
ONIONS, RED WINE VINAIGRETTE

CRAB COBB SALAD • 21
EGG, BACON, TOMATO, ICEBERG,
HOMEMADE RANCH DRESSING

***TUNA NIÇOISE SALAD • 23**

BOILED EGGS, MIXED GREENS,
ONION, TOMATOES,
DIJON RED WINE VINAIGRETTE

***KALE CAESAR SALAD • 13**

CAESAR DRESSING,
FOCACCIA CROUTONS

ADD
SHRIMP 5 • CHICKEN 5 •
GRILLED TUNA 7 •

WOOD OVEN PIZZA

MARGHERITA HEIRLOOM TOMATOES, MOZZARELLA • 17

PEPPERONI MOZZARELLA, PARMESAN, PEPPERONI • 19

GENOVESE PESTO, MOZZARELLA, ARUGULA, PARMESAN • 19

PUGLIESE SPICY 'NDUJA, TOMATO, MOZZARELLA, PECORINO • 19

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PENNE ARRABBIATA v • 19

GARLIC, RED CRUSHED PEPPER, TOMATO,
GREEN OLIVES

FETTUCCINE ALFREDO • 19

BUTTER, CREAM, PARMESAN

ADD SHRIMP 5 • CHICKEN 5

SPECIALS

CHOICE OF FRIES, SALAD OR TABBOULEH

HOMEMADE VEGGIE BURGER v • 17
AVOCADO, HEIRLOOM TOMATO, KALE-AIOLI

***WAGYU BEEF CHEESE BURGER • 19**
BABY ARUGULA, HEIRLOOM TOMATOES,
WHITE CHEDDAR, RED ONION JAM,
SECRET SAUCE

LE CLUB • 17

TURKEY, HAM, SWISS, AVOCADO,
TOMATO, MAYO

MINI MAINE LOBSTER ROLLS • 25

SHOESTRING FRIES

***JERK CHICKEN CAESAR WRAP • 17**

TOMATOES, HUMMUS

FAROE ISLAND SALMON • 25
ASPARAGUS, TOMATO, BASIL-LIME BUTTER

***NY 12 OZ STEAK + FRIES GF • 35**

REFRESHING DRINKS

F
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REFRESHER

PINEAPPLE • PEAR • APPLE • MINT

DETOX

BEET • LEMON • APPLE • CELERY

SUN TONIC

CARROT • APPLE • GINGER • LEMON

REBOOT

KALE • APPLE • SPINACH • CHARD
PARSLEY • CELERY • BOK CHOY • LIME

9
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THAI COCONUT WATER • 8

PINA COLADA • 12

NON-ALCOHOLIC

STRAWBERRY DAIQUIRI • 12

NON-ALCOHOLIC

DESSERT

SORBET • 9

MANGO • CHOCOLATE • VANILLA • COCONUT

FRESH FRUIT BOWL • 11

IN OUR KITCHEN, WE USE THE BEST INGREDIENTS—FRESHNESS IS NEVER COMPROMISED. WE USE ORGANIC EGGS, FRESH FRUIT AND PRODUCE, ANTIBIOTIC FREE MEAT, AND WILD AND LOCAL FISH FROM FISHERIES THAT ARE CERTIFIED SUSTAINABLE BY MSC. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE. V = VEGAN • GF = GLUTEN FREE

Taxes are not included in prices. A mandatory 20% service charge will be added to your check.

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

*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.

CADILLAC HOTEL & BEACH CLUB • 3925 COLLINS AVE • MIAMI BEACH

THE FULL WINE MENU IS AVAILABLE. PLEASE ASK YOUR SERVER.

SPARKLING

PROSECCO

VICTORIA - VENETO - ITALY

ROSÉ

CLARA C - VENETO - ITALY

ROSÉ

ANTINORI

SCALABRONE - ITALY

CHATEAU LA GORDONNE

LA CHAPELLE - FRANCE

M MINUTY

PROVENCE - FRANCE

BLACKBIRD ARRIVISTE

NAPA VALLEY

CHATEAU D'ESCLANS

ROCK ANGEL - FRANCE

DOMAINE OTT

CHATEAU ROMASSAN FRANCE

WHITE

PINOT GRIGIO

STRACCALI - LOMBARDIA

SAUVIGNON BLANC

SIMI - SONOMA

CHARDONNAY

FAR NIENTE - NAPA VALLEY

CHARDONNAY

TORMARESCA - PUGLIA - ITALY

RED

SANGIOVESE

RAFFAELLO - SUPER TUSCAN

CHIANTI

VICTORIA - TOSCANA

CABERNET SAUVIGNON

NAPA CELLARS - NAPA VALLEY

CHAMPAGNE

MOËT & CHANDON IMPERIAL

BRUT - FRANCE

DOM PÉRIGNON

MOËT ET CHANDON - EPERNAY, BRUT

CRISTAL

LOUIS ROEDERER BRUT À REIMS - FRANCE

GLASS BOTTLE MAGNUM

10 40 •

12 46 •

GLASS BOTTLE MAGNUM

13 48 •

16 60 •

17 65 120

14 50 •

• • 150

• • 250

GLASS BOTTLE MAGNUM

10 40 •

12 46 •

26 99 •

12 45 •

GLASS BOTTLE MAGNUM

10 40 •

12 46 •

18 70 •

GLASS BOTTLE MAGNUM

25 95 180

• 290 540

• 400 •

BEER

DRAFT

GOOSE IPA USA • 8

MICHELOB ULTRA USA • 7

BLUE POINT USA • 7

VEZA SUL LOCAL • 8

BOTTLES

SANDBAR SUNDAY LOCAL • 8

HEINEKEN NETHERLANDS • 8

STELLA ARTOIS BELGIUM • 8

CORONA MEXICO • 8

BUD LIGHT USA • 7

SIGNATURE DRINKS

APEROL SPRITZ • 13

APEROL, PROSECCO, SODA

CADILLAC MARGARITA 15 • 40

DOBEL TEQUILA, ORGANIC LIME JUICE,
ORGANIC AGAVE, GRAND MARNIER

REAL COCONUT FIESTA • 19

RUM HEAVEN, PINEAPPLE JUICE, COCONUT WATER

FROSÉ • 16 • 40

ROSÉ WINE PINK FLAMINGO, ABSOLUT VODKA,
STRAWBERRIES, SYRUP

FAVORITES

WATERMELON MULE • 14

RUSSIAN STANDARD VODKA, WATERMELON JUICE,
LIME JUICE, MINT, GINGER BEER

TAKE ME TO THE BEACH • 14 • 40

GIN, PEACH LIQUOR, PINEAPPLE+LEMON JUICE, SYRUP,
ORANGE BITTER

MANGO CAIPIRINHA • 14

LEBLON CACHACA, MANGO, LIME JUICE, SODA

HURRICANE • 14

DON Q RUM, CAMPARI, ORANGE
+ PINEAPPLE JUICE, GRENADINE

PASSIONATE RUM PUNCH • 14

NAKED TURTLE RUM, PROSECCO,
PASSION FRUIT PUREE, LEMON JUICE

BEER BUCKET 5 • 30

BOTTLE SERVICE

BELVEDERE VODKA 300 • GREY GOOSE VODKA 350 • TITO'S VODKA 250

DON JULIO SILVER TEQUILA 300 • DON JULIO 1942 TEQUILA 750

JOHNNY WALKER BLACK WHISKEY 300

CAPTAIN MORGAN RUM 250 • HENDRICKS GIN 335

BUNGALOW

BY THE BEACH

STARTERS

BAKED CHICKEN LOLLIPOPS • 17
BUFFALO SAUCE + PICKLED CELERY

BAJA GUACAMOLE V • 15
CHIPS + SALSAS

***PERUVIAN CEVICHE • 21**
FISH OF THE DAY, BELL PEPPER, RED ONION,
LIME

SALADS

***KALE CAESAR SALAD • 13**
CAESAR DRESSING, FOCACCIA CROUTONS

CRAB COBB SALAD • 21
EGG, BACON, TOMATO, ICEBERG, HOMEMADE
RANCH DRESSING

BABY MIXED GREENS GF, V • 11
HEIRLOOM TOMATOES, PICKLED RED ONIONS,
RED WINE VINAIGRETTE

ADD
SHRIMP 5 • CHICKEN 5

SPECIALS

SERVED WITH POTATO CHIPS

***WAGYU BEEF CHEESEBURGER • 19**
BABY ARUGULA, HEIRLOOM
TOMATOES, WHITE CHEDDAR,
RED ONION JAM, SECRET SAUCE

LE CLUB • 17
TURKEY, HAM, SWISS, AVOCADO,
TOMATO, MAYO

***JERK CHICKEN CAESAR WRAP • 17**
TOMATOES, HUMMUS

THE FULL WINE MENU IS AVAILABLE. PLEASE ASK YOUR SERVER.

SPARKLING

PROSECCO VICTORIA - VENETO - ITALY

ROSÉ CLARA C - VENETO - ITALY

GLASS BOTTLE MAGNUM

10 40 •

12 46 •

ROSÉ

ANTINORI SCALABRONE - ITALY

M MINUTY PROVENCE - FRANCE

BLACKBIRD ARRIVISTE NAPA VALLEY

GLASS BOTTLE MAGNUM

13 48 •

17 65 120

14 50 •

WHITE

PINOT GRIGIO STRACCALI - LOMBARDIA

GLASS BOTTLE MAGNUM

10 40 •

RED

SANGIOVESE RAFFAELLO - SUPER TUSCAN

GLASS BOTTLE MAGNUM

10 40 •

BEER CANS

CORONA MEXICO • 8

BUD LIGHT USA • 7

HEINEKEN NETHERLANDS • 8

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COCKTAILS

APEROL SPRITZ • 13

APEROL, PROSECCO, SODA

CADILLAC MARGARITA 15 • 40

DOBEL TEQUILA, ORGANIC LIME JUICE,
ORGANIC AGAVE, GRAND MARNIER

SIMPLICITY 12

ABSOLUT VODKA, GRAPEFRUIT JUICE, LEMON JUICE

MOSCOW MULE • 14

RUSSIAN STANDARD VODKA, WATERMELON JUICE,
LIME JUICE, MINT, GINGER BEER

REAL COCONUT FIESTA • 19

RUM HEAVEN, PINEAPPLE JUICE, COCONUT WATER

BOTTLE SERVICE

BELVEDERE VODKA • 300

GREY GOOSE VODKA • 350

TITO'S VODKA • 250

DON JULIO SILVER TEQUILA • 300

DON JULIO 1942 TEQUILA • 750

JOHNNY WALKER BLACK WHISKEY • 300

CAPITAN MORGAN RUM • 250

HENDRICKS GIN • 335

BUNGALOW

BY THE SEA

SPARKLING

	GLASS	QUARTO	BOTTLE
PROSECCO VICTORIA - VENETO - ITALY	10	•	40
ROSÉ CLARA C - VENETO - ITALY	12	•	46

ROSÉ

STEMMARI SICILY - ITALY - DRAFT	11	17	•
ANTINORI SCALABRONE - ITALY	13	19	48
CHATEAU LA GORDONNE LA CHAPELLE - FRANCE	18	27	70
M MINUTY PROVENCE - FRANCE	23	32	90
BLACKBIRD ARRIVISTE NAPA VALLEY	14	20	50

WHITE

PINOT GRIGIO STRACCALI - LOMBARDIA	10	15	40
SAUVIGNON BLANC SIMI - SONOMA	12	18	46
CHARDONNAY FAR NIENTE - NAPA VALLEY	26	39	99

RED

SANGIOVESE RAFFAELLO - SUPER TUSCAN	10	15	40
CHIANTI ROCCA DELLE - MACIE - TOSCANA	12	18	46
CABERNET SAUVIGNON NAPA CELLARS - NAPA VALLEY	18	27	70

ITALIAN SPARKLING WINES

110 LE MIE BOLLICINE BRUT METODO CLASSICO IL POGGIOLO - MONTALCINO - TOSCANA, ITALY	60
111 FRANCIACORTA BELLAVISTA - LOMBARDIA, ITALY	95

CHAMPAGNE

120 VEUVE CLICQUOT PONSARDIN REIMS, BRUT	120
121 MOËT & CHANDON IMPERIAL BRUT	140
122 MOËT & CHANDON BRUT ROSE - FRANCE	120
123 DOM PÉRIGNON MOËT ET CHANDON - EPERNAY, BRUT	290
124 CRISTAL LOUIS ROEDERER - BRUT À REIMS - FRANCE	400

ROSÉ

181 CLOS CIBONNE TIBOUREN FRANCE	63
182 FRESCOBALDI AMMIRAGLIA ALIE ITALY	55
186 CHATEAU MIRAVAL PROVENCE - FRANCE 375ML	45
190 CHATEAU D'ESCLANS ROCK ANGEL FRANCE MAGNUM 1.5	150
191 DOMAINE OTT CHATEAU ROMASSAN FRANCE MAGNUM 1.5	250

VINI BIANCHI

PIEMONTE

215 ARNEIS ROERO - GIACOSA	60
216 GAVI DI GAVI BLACK LABEL - LA SCOLCA	115
217 CHARDONNAY GAJA - ROSSJ BASS	180

CAMPANIA

220 FALANGHINA DEL SANNIO D.O.C. MANIMURCI	45
221 FIANO SAN MATEO - ROTOLO	50
222 GRECO DI TUFO FEUDI DI SAN GREGORIO	55

TOSCANA

225 BIANCO VILLA ANTINORI	35
226 PINOT GRIGIO MAZZONI	42
227 VERMENTINO ANTINORI - GUADO AL TASSO	60

LOMBARDIA

230 PINOT GRIGIO BARTENURA // KOSHER	35
231 MOSCATO BARTENURA // KOSHER	40

TOSCANA

240 CHARDONNAY PERRY CREEK	40
241 CHARDONNAY WENTE RIVA RANCH	45
242 CHARDONNAY MER SOLEIL - SANTA LUCIA HIGHLANDS	65
243 CHARDONNAY TREFETHEN OAK - KNOWLL DISTRICT	75
244 SAUVIGNON BLANC DUCKHORN - NAPA VALLEY	45
245 SAUVIGNON BLANC SPOTTSWOODE - NAPA VALLEY	90

VINI ROSSI

PUGLIA

310 NEGROAMARO VIGNETI SALENTO	35
311 PRIMITIVO DI MANDURIA D.O.P. - PENTEIO	55
312 NEGROAMARO MASSERIA MAIME - TORMARESCA	90

PIEMONTE

315 BARBERA D'ALBA - ORLANDO ABRIGO	60
316 BAROLO SYLLA SEBASTE	95
317 DOLCETTO A - FALLETTO GIACOSA	105
318 BAROLO SYLLA SEBASTE 375ML	48

CAMPANIA

320 AGLIANICO VILLA MATILDE	45
321 AGLIANICO SAN SALVATORE	60
322 TAURASI PALMA - MANIMURCI	75

TOSCANA

326 CHIANTI PEPPOLI - ANTINORI	65
327 ROSSO DI MONTALCINO BRAMANTE COSIMI	48
328 BRUNELLO DI MONTALCINO BRAMANTE COSIMI 375ML	64
329 BRUNELLO DI MONTALCINO BRAMANTE COSIMI	128

SUPER TUSCAN

300 BIONASECA IGT - IL POGGIOLO	55
331 SASSO NERO IGT - IL POGGIOLO	65
332 IL BRUCIATO BOLGHERI - GUADO AL TASSO	85
333 SANT'ANTIMO SASSO AL VENTO - R. COSIMI	90
335 TIGNANELLO MARCHESI ANTINORI	175
336 GAJA CA MARCANDA - MAGARI	198
337 GUADO AL TASSO BOLGHERI D.O.C SUP. ANTINORI	260
338 SASSICAIA BOLGHERI TENUTA S. GUIDO D.O.C.	460
339 SOLAIA MARCHESI ANTINORI	500

LOMBARDIA

345 NEBBIOLO NINO NEGRI - INFERNO	55
346 NEBBIOLO AR.PE.PE. - ROSSO DELLA VALTELLINA	70

CALIFORNIA

ANDRETTI SELECTION

250 SAUVIGNON BLANC VILLA	40
251 CHARDONNAY VILLA	40
252 PINOT NOIR NAPA SERIES	79
253 MERLOT NAPA SERIES	79
254 CABERNET SAUVIGNON NAPA SERIES	89

350 CABERNET SAUVIGNON PERRY CREEK

350 CABERNET SAUVIGNON PERRY CREEK	40
351 CABERNET SAUVIGNON JOSEPH CARR - NAPA VALLEY	45
352 CABERNET SAUVIGNON STAGS LEAP WINERY - NAPA VALLEY	75
354 CABERNET BLEND DOMINUS NAPANOOK - NAPA VALLEY	150
355 CABERNET SAUVIGNON NICKEL & NICKEL - ROCK CAIRN - NAPA VALLEY	240
356 MERLOT PERRY CREEK	40
357 MERLOT DECOY BY DUCKHORN - SONOMA COUNTY	90
358 MERLOT NICKEL & NICKEL - BEAR FLAT	120
359 PINOT NOIR BELLE GLOS - CLARK & TELEPHONE - ST MARIA VALLEY	95
360 PINOT NOIR GOLDENEYE - ANDERSON VALLEY	110
361 ZINFANDEL PERRY CREEK	40
362 ZINFANDEL ZALDO	75
363 THE PRISONER NAPA VALLEY	95
364 OPUS ONE OAKVILLE	420

OREGON

380 PINOT NOIR RIVER EDGE	45
381 PINOT NOIR ELKHORN RIDGE - LE TERRE FOSS	90

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BUNGALOW

BY THE SEA

WINE LIST

BUNGALOW

BY THE SEA



KIDS MENU

SPAGHETTI - 8
TOMATO + BASIL

PENNE - 8
BUTTER + PARMESAN

ORGANIC GRILLED CHEESE - 10
BROCCOLI

ORGANIC GRILLED CHICKEN - 12
SPAGHETTI + STRING BEANS

CHEESE PIZZA - 8
TOMATO + MOZZARELLA

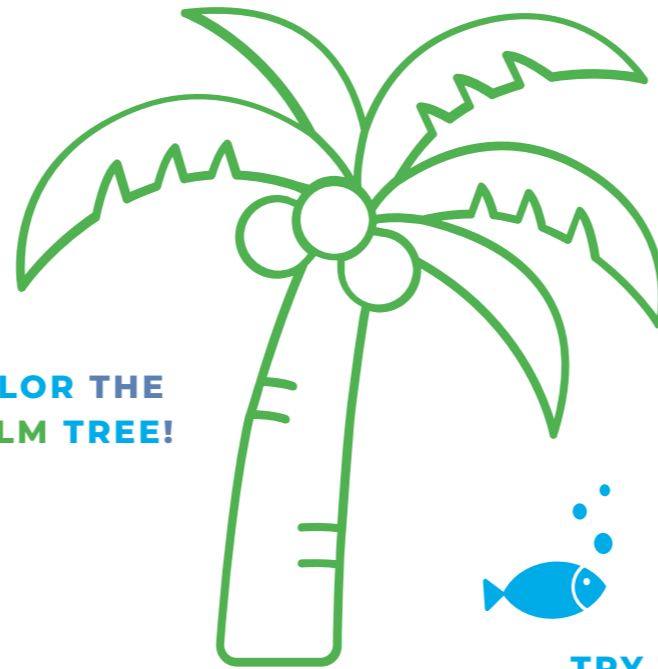
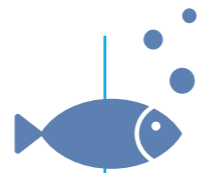
CHICKEN TENDERS - 10
FRIES



DRINKS

• 3.50 / EACH •

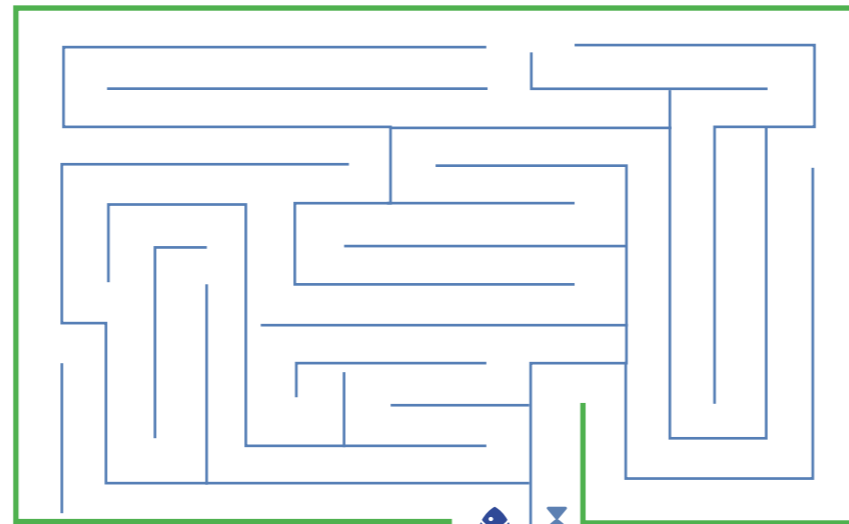
ORANGE • APPLE • PINEAPPLE



**COLOR THE
PALM TREE!**



**TRY THE
MAZE !**



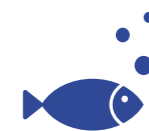
WORD SEARCH!



T	W	G	P	X	Z	S	B	G	C
E	I	A	R	I	H	J	I	N	O
J	N	L	T	C	V	C	T	I	M
M	G	I	A	E	G	M	F	H	Z
K	B	E	H	K	R	C	K	P	E
A	B	I	T	S	M	L	F	L	J
D	N	A	S	K	N	I	E	O	S
O	C	E	A	N	S	U	Q	D	W
S	E	W	T	H	Z	I	S	U	I
J	N	E	E	W	J	Y	H	L	M

BEACH
SUNSHINE
OCEAN
SWIM

WATER
DOLPHIN
FISH
SAND



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