



MIARE

Happy Hour with Ocean Views

Monday - Friday
5 - 8 pm

HOTEL AKA BRICKELL
25TH FLOOR
1395 BRICKELL AVENUE
MIAMI FL
@adriftmare_miami

COCKTAILS	\$10
Negroni	gin, campari, sweet vermouth
Mare Margarita	tequila, triple sec, lime
Aperol Spritz	aperol, cava, sparkling water
MARE 50/50 Martini	gin, vermouth blend, pear eau-de-vie, balsamic blanc
Garden Sour	rosemary and fig-infused whiskey, aquafaba, lemon
Strawberry Kush	vodka, strawberries, shiso, sichuan, sparkling water

BEER	\$8
La Tropical	India Pale Ale, “Nativo Key,” Wynwood, Miami

WINE	Glass / Bottle
Sparkling	
Cava Brut, Castellar, Penedès, Spain, NV	\$9 / \$40
Prosecco Extra Dry, Torresella, Friuli-Venezia Giulia, Italy, NV	\$10 / \$45
White	
Vinho Verde – Casa do Valle, “Grande Escolha” – Vinho Verde, Portugal 2022	\$10 / \$48
Sauvignon Blanc – Mouton Cadet, “Nathan” – Bordeaux, France	\$11 / \$52
Albariño – Fento, “Bico Da Ran” – Rías Baixas, Spain 2023	\$13 / \$58
Red	
Merlot – Mouton Cadet, “Mathilde” – Bordeaux, France	\$12 / \$55
Rosé	
Nerello Blend – Calabretta, “Gaio Gaio” Sicily, Italy 2021	\$10 / \$52
Super Tuscan Blend, Poggio al Tesoro “Mediterra,” Tuscany, Italy, 2021	\$12 / \$58

SNACKS	
Spiced Almonds	\$6
Grilled Prawns smoked paprika oil	\$10
Crispy Calamari lemon aioli	\$10
Mezze Plate olives, hummus, eggplant spread, grissini, aged cheese	\$8
Mixed Olives	\$4
Tuna Slider charcoal batter, salsa verde, shatta aioli	\$12
Fried Mozzarella tomato sauce, black olive tapenade	\$8
Crab Bocata saffron aioli, finger lime	\$10

Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness, especially if you have certain medical conditions

Please alert your server to any food allergies before you order | 20% service charge will be added for your convenience