

# NEGRONI

## == Menu ==



Cucina



Sushi



Desserts



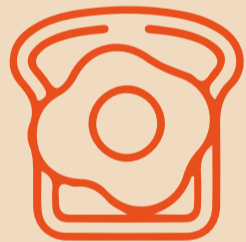
Cocktails



Wines



Beers



Brunch



Lunch



Happy Hour



Promos

**NEGRONI**

# — Cucina —

**Appetizers**

**Entrées**

**Pastas & Rice**

**Fired Steaks**

**Salads**

**Accompaniments**



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**NEGRONI**

# — Sushi —

**Crispy Rice**

**Our Signatures**

**Negroni Sushi Experience**

**Sushi Rolls**

**Nigiris**

**Sashimi**



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## NEGRONI

# == Dolei ==

### **DULCE DE LECHE LAVA CAKE 12**

Caramelized banana and  
banana gelato.

### **HOMEMADE TIRAMISU 10**

Biscotti Savoirdi, coffee liqueur syrup,  
mascarpone, organic cacao powder.

### **TRIPLE CHOCOLATE 10**

Chocolate crémeux, Belgian chocolate fudge,  
cacao nibs and wild berries.

### **BASQUE CHEESECAKE 10**

Burnt vanilla cheesecake with  
torched orange and rosemary.

### **DULCE DE LECHE CREPES 8**

Caramelized crepes, dulce de leche, whipped cream.

## AFTER DINNER

### **ESPRESSO MARTINI 17**

Vodka, Kalhua coffee liquor, espresso.

### **CARAJITO 17**

Cazadores coffee tequila, Licor 43,  
Cynar, Aperol.

### **SAMBUCA ROMANA 12**

### **SAMBUCA ROMANA NERA 12**

### **LIMONCELLO DI CAPRI 12**

### **CANDOLINI GRAPPA RUTA 12**

### **AMARO MONTENEGRO 12**

### **AMARO DEL CAPO 12**

### **FRANGELICO 12**

### **BAILEYS IRISH CREAM 12**

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**NEGRONI**

# — Cocktails —

**Specials**

**Premium Selection**

**Negronis**

**Spritz, Free Spirits**



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# NEGRONI

## Wines

Red

Whites, Rose, Sake

Sparkling

Wine by the Glass



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# NEGRONI

## == Beers ==

### DRAFT BEERS

**PINTA LATINA 9**  
Lager from Unseen  
Creatures, Miami

**PINTA LATINA 9**  
IPA from Unseen  
Creatures, Miami

### BOTTLED

**HEINEKEN 9**  
Pale Lager from Holland

**LUCKY BUDDHA 9**  
Asian style lager from China

**CORONA EXTRA 9**  
Pale lager from Mexico

**LAGUNITAS IPA 9**  
Ffrom California

**STELLA ARTOIS 9**  
Pilsner from Belgium

**PERONI 0.0% 9**  
ABV Lager from Italy

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**NEGRONI**

# **LunchLovers**

**TWO-COURSES \$20 | THREE-COURSES \$25**

**MONDAY TO FRIDAY - 12pm to 4pm**

**Appetizers**

**Entrées**

**Desserts**

**Beverages**



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## NEGRONI

# == Happy Hour ==

EVERY DAY FROM 3-7 PM AND 11:30 PM TO CLOSE

**Food**

**First pour drink**

**Cocktails**

**Beers & Wines**



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## NEGRONI

# Appetizers

 **HOUSE BREAD** 9 Sourdough, truffle butter.

**TRUFFLE BEEF CARPACCIO\*** 22

Beef tenderloin, black truffle, aioli,  
Parmigiano, chives.

 **TRUFFLE BURRATA** 22

Local burrata, mushroom truffle pâté,  
focaccia toast. add prosciutto di Parma \$5

**TRUFFLE GYOZA** 13

Pork, truffle ponzu, black truffle, scallions. (5pcs)

 **PROVOLETA ON**

**FIRE** 19

Roasted provolone cheese,  
caramelized onions, rum  
flambéed, Galician bread.

**PORK BELLY**

**BAO** 14

Crispy pork belly, Korean BBQ,  
marinated red onion, micro  
cilantro, bao bun. (2pcs)

**GOURMET**

**EMPANADA** 6

Fried hand-cut angus beef  
empanada, criolla salsa.

**ROCK SHRIMP** 19

Shrimp tempura,  
sweet chili  
chipotle sauce.

**OUR CALAMARI** 19

Fried baby squid,  
preserved lemon emulsion,  
micro basil, burnt lemon.

**GRILLED**

**OCTOPUS** 28

panish chorizo,  
smashed potatoes,  
caperberry,  
roasted garlic aioli,  
smoked paprika, EVOO.

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# NEGRONI

## = Entrées =

### **FILET MIGNON 43**

8 oz. Filet Mignon, creamy sauce,  
served with provenzal fries.

### **NEGRONI CHEESE BURGER 22**

Certified Angus beef, crispy bacon, caramelized onions,  
double cheddar cheese, smoked BBQ sauce  
in a pretzel bun, home fries.

### **MILANESA PARMIGIANA 28**

Breaded beef or chicken topped with Italian  
tomato sauce, mozzarella and Parmigiano served  
with home fries, fettuccine or mashed potato.

### **GRILLED SALMON 31**

Grilled salmon, mashed potatoes,  
creamy shrimp sauce.

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# NEGRONI

## == Pasta & Rice ==

### **SHORT RIBS RAVIOLI 27**

European butter, sage, creamy pecorino sauce, ricotta, micro greens

### **MACARONI ALLA VODKA 25**

Fresh pasta, creamy tomato vodka sauce, burrata cheese, basil pesto, EVOO.

### **TRUFFLE GNOCCHI 27**

Asiago cheese stuffed potato gnocchi, mushrooms sauce, black truffle.

### **LASAGNA BOLOGNESE 25**

Traditional Bolognese lasagna, bechamel sauce, Parmigiano.

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# NEGRONI

## ◆ FIRED STEAKS ◆

Served with chimichurri, criolla & Hollandaise sauce.  
Includes one accompaniment between home fries,  
mashed potatoes or small salad.  
Make it "Surf & Turf" for \$10.

### **TOMAHAWK 115**

32 oz. Angus beef tomahawk.  
Includes an extra side.

### **SKIRT STEAK 43**

10 oz. Prime skirt steak.

### **RIB EYE STEAK 48**

14 oz. Angus beef rib eye.

### **FLAP STEAK 39**

12 oz. Angus beef flap meat.

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## NEGRONI

# Salads

Add on: Shrimp \$10, Salmon \$14, Chicken breast \$10, Crispy chicken \$10, Prosciutto di Parma \$7

### OUR CAESAR SALAD 18

Butter lettuce, Parmigiano, fried capers, pangrattato, homemade Caesar dressing.

### QUINOA BOWL 19

Boiled quinoa, corn, lima beans, red onion, grape tomatoes, spring mix, balsamic glaze, olive oil.

### DI PARMA SALAD 19

Burrata, prosciutto di Parma, arugula, mix greens, grape tomatoes, red onion, lemon vinaigrette.

# Accompaniments

### HOME FRIES 9

Homemade French fries.

### MASHED POTATOES 9

Golden potatoes.

### TRUFFLE FRIES 12

Homemade French fries, black truffle, Parmigiano.

### FRIED RICE 9

Vegetables, soy sauce, sesame mix.

### FRIED SWEET POTATOES 9

Parmigiano, honey, herbs.

### CAESAR SALAD 10

Butter lettuce, Parmigiano, fried capers.

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## NEGRONI

# == Crispy Rice ==

Minced fish over fried rice - 2 pieces per order.

### **WAGYU A5\*** 16

Spicy mayo,  
chives.

### **TUNA\*** 12

Chipotle, teriyaki,  
micro cilantro.

### **SALMON\*** 12

Ponzu, scallions,  
crispy quinoa.

# == Our Signatures ==

### **TRUFFLE HAMACHI SASHIMI\*** 21

Truffle ponzu sauce, fresh black truffle,  
shoestring potatoes, togarashi, scallions.

### **CORVINA CEVICHE\*** 19

Leche de tigre, red onion, red peppers, avocado,  
sweet potatoes, choclito, Peruvian corn, cilantro.

### **TUNA TARTARE\*** 19

Yuzu citrus sauce, sesame, avocado aioli,  
chipotle, crispy corn tortilla.

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# NEGRONI

## Sushi Experience

Selection of our top items served with Japanese pickles, fresh wasabi and wakame salad

### NEGRONI COMBO

Tuna crispy rice (1 pc)  
Yuzu salmon sashimi (2 pcs)  
Hamachi nigiri (2 pcs)  
Bravo roll (5 pcs)  
Snow crab california hand roll (1 pc)

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### SASHIMI COMBO

Sashimi tuna (4 pcs)  
Sashimi salmon (4 pcs)  
Sashimi hamachi (4 pcs)

32

### TRUFFLE COMBO

Truffle ponzu salmon crispy rice (1 pc)  
Truffle hamachi sashimi (2 pcs)  
Truffle honey salmon nigiri (2 pcs)  
Truffle tuna tartare roll (5 pcs)  
Truffle wagyu A5 hand roll (1 pc)

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## NEGRONI

# == Sushi Rolls ==

Cut roll with special sauce - 10 pieces per order.

### **TUNA TARTARE\*** 24

Tuna tartare and avocado topped with tuna, ponzu truffle sauce and scallions.

### **BRAVO\*** 22

Crispy shrimp, avocado topped with hamachi, acevichada sauce and togarashi.

### **CRISPY\*** 21

Tuna, cream cheese, avocado served fried with teriyaki sauce.

### **PHILLI TO NEW**

#### **YORK\*** 21

Salmon, cream cheese, avocado, sesame seeds and scallions.

### **NIKKEI\*** 23

Hamachi, avocado, tobiko topped with tuna batayaki and chalaca.

### **TRUFFLE SALMON\*** 24

Salmon, cream cheese, scallions topped with tataki salmon and truffle honey.

### **TROPICAL\*** 22

Salmon tartare and mango topped with avocado, sweet chilli sauce and scallions.

### **TIGER\*** 24

Snow crab, salmon, cucumber topped with tuna, torched spicy mayo shrimp and tempura crumbs.

### **RAINBOW\*** 23

Crispy shrimp, cream cheese, avocado topped with tuna, salmon, hamachi, eel sauce and shoestring potato.

### **WAGYU A5\*** 27

Grilled shrimp, cucumber, avocado topped with wagyu A5 tataki, roasted criolla, shoestring potato.

### **DRAGON\*** 24

Snow crab, shrimp, chives topped with avocado, spicy mayo and tobiko.

### **SPICY TUNA\*** 22

Spicy tuna tartare, cucumber, grilled scallions topped with spicy mayo and crispy quinoa.

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## NEGRONI

# == Nigiris ==

Sliced fish and special sauce over pressed rice  
2 pieces per order. Classic nigiri available  
upon request.

### **WAGYU A5 CRIOLLO\* 18**

Maldon salt, criolla salsa,  
shoestring potato,

### **HAMACHI NIKKEI\* 12**

Acevichada sauce,  
togarashi

### **HONEY TRUFFLE SALMON\* 12**

Black truffle, honey

# == Sashimi ==

Thick sliced fish served with sauce  
4 pieces per order.

### **HAMACHI\* 12**

### **TUNA\* 12**

### **SALMON\* 12**

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## NEGRONI

# == Doral Specials ==

### **LET ME IN** 17

Clarified vodka punch, vanilla, passion fruit and lime.

### **MARGARITA ON TAP** 16

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice. Ask for your favorite rim.

### **LATINO MULE** 16

E11ven vodka, passion fruit, citrus juice, ginger syrup, Q ginger beer and rose petals.

### **PALOMA** 16

Casa Azul tequila blanco, citrus juice, grapefruit cordial and London Essence pink grapefruit soda.

### **BASTARDITA PICOSA** 16

Los Jarvis Espadin mezcal, Ancho Reyes, fresh cilantro, pineapple juice and citrus juice.

### **SUKOKITO** 16

Flor de caña 7 años, Coco Lopez, licor 43, haba tonka.

# == Premium Selection ==

### **DEADPOOL**

#### **MARGARITA** 26

Jose Cuervo Reserva de la Familia organic tequila, Cointreau, citrus juice, hibiscus syrup and black Hawaiian sea salt.

### **AFFOGATO**

#### **MARTINI** 24

Belvedere vodka, Mr Black coffee liquor, espresso reduction and dried vanilla ice cream.

### **CACAO OLD FASHIONED** 22

Four Roses Yellow label Select Bourbon fat washed with organic cacao butter, cocoa bitters and orange oil.

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# NEGRONI



## NEGRONIS

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### Sbagliato 17

Campari,  
Prosecco,  
Cinzano rosso,  
orange.

### Classico 18

Campari  
Bulldog Gin,  
Cinzano rosso,  
Orange.

### Bianco 18

Los Javis Espadin mezcal,  
Luxardo bitter bianco,  
Cocchi Americano bianco,  
orange bitters.

### Sour 17

Campari, Bulldog gin,  
Cinzano rosso, grapefruit  
cordial, lemon juice,  
aquafaba, Angostura bitters

### Carnavale 18

Campari, Santa Teresa 1796,  
Leblon cachaça,  
Cinzano rosso, banana,  
Angostura bitters.

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## NEGRONI

# == Spritz ==

### **APEROL 16**

Aperol, Prosecco, sparkling water, orange.

### **GUAVA 16**

Aperol, Guava purée, orange juice, Prosecco.

### **TORINO 16**

Italicus, grapefruit cordial, Prosecco.

# == Free Spirits ==

Same flavor, no alcohol.

### **NA-GRONI 9**

A non-alcoholic version of our favorite cocktail by Lyres.

### **FREE SP(I)RITZ 9**

A non-alcoholic version of the most refreshing Italian aperitif by Lyres.

### **POSITANO 9**

Pineapple juice, passion fruit mix, acuafaba, lime-lemon cordial and orange bitter.

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# NEGRONI

## Reds

### **CATENA VISTA**

#### **FLORES 44**

Malbec from Mendoza  
Argentina

### **MARCELO PELLERITI**

#### **SIGNATURE 49**

Cabernet Franc from  
Mendoza, Argentina

### **ANTINORI IL**

#### **BRUCIATO 54**

Super Tuscan blend  
from Bolgheri, Italy

### **MALMA 59**

Pinot Noir from  
Patagonia, Argentina

### **EL ENEMIGO 62**

Cabernet Franc from  
Mendoza, Argentina

### **TRAPICHE GRAN**

#### **MEDALLA 69**

Cabernet Sauvignon from  
Mendoza Argentina

### **ST. FRANCIS 72**

Merlot from Sonoma Country,  
California

### **BELLE GLOS LAS**

#### **ALTURAS VINEYARD 74**

Pinot Noir from Monterrey,  
California

### **METHOD 82**

Cabernet Sauvignon from  
Napa Valley, California

### **CAMPO PIANO 89**

Amarone della Valpolicella  
from Italy

### **CATENA ALTA 92**

Malbec from Mendoza  
Argentina

### **CAYMUS 165**

Cabernet Sauvignon from  
Napa Valley, California

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## NEGRONI

# Whites

**TUSSOCK JUMPER 46**  
Sauvignon Blanc from  
Marborough, New Zeland

**CATENA APPELLATION  
LUJÁN DE CUYO WHITE  
CLAY 48**  
Semillon-Chenin Blanc  
from Agrelo, Argentina

**COLOME 48**  
Torrontes from Salta,  
Argentina

**TORRE LA MOREIRA 52**  
Albariño from Rias  
Baixas, Spain

**THOMAS SCHMITT 56**  
Riesling from Mosel,  
Germany

**SANTA MARGHERITA 58**  
Pinot Grigio from  
Trentino-Alto Adige, Italy

**EL ENEMIGO 63**  
Chardonnay from  
Mendoza, Argentina

**ROMBAUER 79**  
Chardonnay from  
Carneros, California

# Rose

**PINK FLAMINGO 52**  
Rose from Sable de  
Camargue, France

**LA CHAPELLE GORDONNE  
BY POMMERY 58**  
Rose from Cotes de  
Provence, France

**CHATEAU D'ESCLANS  
WHISPERING ANGEL 68**  
Rose from Cotes de  
Provence, France

# Sake

**SOTO PREMIUM JUNMAI  
SAKE 11**  
from Japan

**SOTO JUNMAI  
DAIGINJO 48**  
from Japan, 300 ml.

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## NEGRONI

# Sparkling

**CALGRANDA 45**  
Prosecco DOC from Italy

**ALTA VISTA 60**  
Brut rosé Sparkling wine  
from Argentina

**POMMERY POP SPLIT**  
**Bottle 187 ml 28**  
Extra Brut Champagne  
from France

**NICOLAS**  
**FEUILLATTE 66**  
Brut from Champagne, France

**POMMERY BRUT**  
**ROYALE 105**  
From Champagne, France

**MOET & CHANDON**  
**IMPERIAL ICE 198**  
Fro Champagne, France

**VEUVE**  
**CLICQUOT 220**  
From Champagne, France

# Wine by the Glass

### SPARKLING

**CALGRANDA 12**  
Prosecco DOC from Italy

**PINK FLAMINGO**  
**ROSE 12**  
Rosé Sparkling wine  
from France

### WHITES

**FINCA LA**  
**FLORENCIA 12**  
Chardonnay from  
Mendoza, Argentina

**BEATI 12**  
Pinot Grigio from Veneto, Italy

**IL NIDO 12**  
Sauvignon Blanc from  
Venice, Italy

### RED

**FLOR DEL INCA 12**  
Malbec from Mendoza,  
Argentina

**RÉTHORÉ DAVY 14**  
Pinot Noir from  
Val de Loire, France

**DANTE ROBINO 14**  
Cabernet Sauvignon from  
Mendoza, Argentina

### ROSE

**OBRA PRIMA 12**  
Rose from Mendoza,  
Argentina

**PINK FLAMINGO 13**  
Rose from Sable de  
Camargue, France

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# NEGRONI

## == Happy Hour ==

EVERY DAY FROM 3-7 PM AND 11:30 PM TO CLOSE

### FOOD

**SALMON NIGIRI\*** (2 pcs) 9

Torched with chipotle mayo,  
micro cilantro.

**GOURMET EMPANADA** 5

Fried hand-cut angus beef empanada,  
criolla salsa.

**PORK BELLY BAO** (1 pc) 8

Crispy pork belly, Korean BBQ, marinated  
red onion, microcilantro, bao bun.

**ANTIPASTI BOARD** 12

Prosciutto di Parma, burratina,  
marinated olives, focaccia toast.

**ROCK SHRIMP** 10

Shrimp tempura, sweet chili, chipotle sauce.

**TUNA CRISPY RICE\*** (2pcs) 9

Tuna tartare, spicy mayo, crumble tempura.

**TRUFFLE FRIES** 9

Homemade French fries,  
black truffle, Parmigiano.

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# NEGRONI

## FIRST POUR DRINK 10

(options of neat, on the rocks, or add mixers)

### WHISKEY

Old Parr, Buchanan's 12

### RUM

Flor de Caña

### BOURBON

Four Roses

### MEZCAL

Los Javis Espadin

### TEQUILA

Casa Azul

### BOTTLE SERVICE

STARTING FROM 175

Ask your server about our bottle service.

### VODKA

Eleven

## COCKTAILS 10

### NEGRONI CLASSICO

Campari, Bulldog gin, Cinzano rosso, orange.

### LATINO MULE

Eleven vodka, passion fruit, citrus juice, ginger syrup, London Essence ginger beer and rose petals.

### APEROL SPRITZ

Aperol, Prosecco, sparkling water, orange.

### ESPRESSO MARTINI

Eleven vodka, espresso, Kahlua and simple syrup.

### MARGARITA ON TAP

Esolon tequila blanco, Grand Marnier, pineapple juice, citrus juice. Ask for your favorite rim.

### OLD FASHIONED

Four Roses bourbon, simple syrup, Angostura bitter and orange peel.

### MOJITO

Flor de caña rum, sugar cane, lime, mint and soda.

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# NEGRONI

## BEERS

**PINTA LATINA**  
Pilsner from Unseen  
Creatures, Miami

**PINTA LATINA**  
IPA from Unseen  
Creatures, Miami.

**All at 5**

## WINE BY THE GLASS

**TORRESELLA**  
Prosecco DOC from Italy.

**FINCA LA FLORENCIA**  
Chardonnay from  
Mendoza, Argentina.

**OBRA PRIMA**  
Rosé from  
Mendoza, Argentina.

**FINCA LA FLORENCIA**  
Malbec from  
Mendoza, Argentina.

**All at 7**

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized milk, may increase your risk of foodborne illness. While we do our best to accommodate the needs with specific food allergies, please be advised that cross-contamination may occur.



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## NEGRONI

# LunchLovers

**TWO-COURSES \$20 | THREE-COURSES \$25**

MONDAY TO FRIDAY - 12pm to 4pm

## APPETIZERS

### GOURMET EMPANADA

Fried hand-cut angus beef empanada, criolla salsa. (1 pc)

### FRIED SHRIMP BAO

Chipotle mayo, marinated red onion, micro cilantro, bao bun. (1 pc)

### BURRATINA

Local burrata cheese, basil pesto, pangrattato.

### PROSCIUTTO BRUSCHETTA

Focaccia toast, mushroom truffle pâté, prosciutto di Parma, Parmigiano. (2 pcs)

### SASHIMI SALMON\*

Yuzu citric sauce, maldon salt, shoestring potatoes, togarashi.

### TUNA CRISPY RICE\*

Chipotle, teriyaki, micro cilantro. (2 pcs)

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## NEGRONI

# LunchLovers

**TWO-COURSES \$20 | THREE-COURSES \$25**

**MONDAY TO FRIDAY - 12pm to 4pm**

### Kitchen

#### ITALIAN MILANESE

Breaded chicken or beef with Italian salad and balsamic glaze.

#### SALMON FRIED RICE

Scottish salmon, teriyaki sauce, fried rice. Add \$8

#### STEAK FRITES

8 oz. Flap meat, served with French fries, chimichurri mayonnaise. Add \$8.

#### SHRIMP QUINOA WOK

Sautéed with vegetables, soy sauce, chifa oil, scallions and sesame seeds.

#### CRISPY CHICKEN SANDWICH

Breaded chicken breast, avocado, arugula, tomatoes, honey mustard in a Galician bread with French fries.

#### LTO CHEESE BURGER

Certified Angus beef, cheddar cheese, lettuce, tomatoes, onions, smoked BBQ sauce in a pretzel bun with French fries.

#### MACARONI ALLA VODKA

Fresh pasta, creamy tomato vodka sauce, burrata cheese, basil pesto, EVOO.

#### LASAGNA BOLOGNESE

Homemade traditional Bolognese lasagna, bechamel sauce, Parmigiano.

### Sushi

Add Nigiri Salmon, Tuna or Hamachi \$3 (2 pcs)

#### BRAVO\*

Crispy shrimp, avocado topped with hamachi, acevichada sauce and togarashi.

#### PHILLI TO NEW YORK\*

Salmon, cream cheese, avocado, sesame seeds and scallions.

#### TROPICAL\*

Salmon tartare and mango topped with avocado, sweet chilli sauce and scallions.

#### SPICY TUNA\*

Spicy tuna tartare, cucumber, grilled scallions topped with spicy mayo and crispy quinoa.

#### DRAGON\*

Snow crab, shrimp, chives topped with avocado, spicy mayo and tobiko.

### Salads

Add Chicken braest \$4, Crispy Chicken \$4, Shrimp \$6

#### OUR CAESAR SALAD

Butter lettuce, Parmigiano, fried capers, pangrattato, homemade Caesar dressing.

#### QUINOA BOWL

Boiled quinoa, corn, lima beans, red onion, grape tomatoes, spring mix, balsamic glaze, olive oil.



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## NEGRONI

# LunchLovers

**TWO-COURSES \$20 | THREE-COURSES \$25**

MONDAY TO FRIDAY - 12pm to 4pm

## DESSERTS

### DULCE DE LECHE CREPES

Caramelized crepes,  
dulce de leche,  
whipped cream.

### ARTISAN GELATO

Vanilla, banana,  
chocolate. (2 scoops)

## BEVERAGES

### GLASS OF WINE 6

Malbec, Chardonnay or Rose.

### BOTTLE BEER 6

Peroni, Corona or Lagunitas.

### COFFEE 2

Espresso, Macchiato or Americano.

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# NEGRONI

## = Kids Menu =

INCLUDES A SODA

### PASTA

Spaghetti with italian tomato  
or cream or alfredo sauce.

### CHEESE BURGER

with home fries.

### CHICKEN NUGGETS

with home fries.

All at 13

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**NEGRONI**

# Brunch Buffet

SATURDAY & SUNDAY FROM 10 TO 4PM

◆ \$39 ◆

**ALL YOU CAN EAT**

DRINKS NOT INCLUDED

ENJOY IT WITH OUR BOTTOMLESS  
COCKTAILS PROMOTIONS

**Bottomless**

**Signature Brunch Cocktails**



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**NEGRONI**

# — Brunch Buffet —

SATURDAY & SUNDAY FROM 10 TO 4PM

## Bottomless

(Per person - 2 hrs)



### **OCEAN BREEZE**

Prosecco, Mimosas,  
Lucky Buddha beer, Flor del Inca malbec,  
Finca La Florencia chardonnay

**\$25**



### **SOUTH BEACH SIZZLE**

Aperol Spritz, Margarita on tap,  
Alta Vista brut rose,  
Dante Robino cabernet sauvignon

**\$30**



### **THE FRECH INDULGENCE**

Pommery

**\$65**



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## NEGRONI

# Brunch Buffet

SATURDAY & SUNDAY FROM 10 TO 4PM

## Signature Brunch Cocktails

### APEROL SPRITZ 15

Aperol, Prosecco, sparkling water, orange.

### MARGARITA ON TAP 15

Espolon tequila blanco, Grand Marnier, pineapple juice, citrus juice, ginger syrup and tajin.

### BLOODY MARY 15

E11even vodka, Tomato juice, tabasco, lime juice and olives.

### PALOMA 15

Maestro Dobel tequila blanco, citrus juice, grapefruit cordial, grapefruit soda.

### LATINO MULE 15

Vodka, passion fruit, lemon juice, ginger syrup, ginger beer, orange and rose petals.

### BASTARDITA PICOSA 15

400 Conejos mezcal, Ancho Reyes, ginger syrup fresh cilantro, pineapple and citrus juice.

### MIMOSA 14

Options: CLASIC, PASSION FRUIT, GUAVA.

### ESPRESSO MARTINI 15

E11even vodka, Mr Black coffe liquor, espresso.



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# NEGRONI

— DORAL —

EVERY SATURDAY & SUNDAY  
from 10 am to 4 pm

## NEW MENU Brunch Buffet!

YOUR WEEKEND JUST GOT BETTER!



Discover our NEW, REFRESHED  
BRUNCH BUFFET options,  
now featuring a selection of freshly  
grilled meats from our grill station.



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# NEGRONI

— DORAL —

EVERY DAY - 3- 7pm & 11:30pm to close

## HAPPY HOUR

COCKTAILS

\$10

FOOD FROM

\$5

BEERS

\$5



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# NEGRONI

— DORAL —

MONDAY TO FRIDAY  
12 to 4pm

# LUNCH LOVERS

TWO-COURSES

\$20

THREE-COURSES

\$25

NegroniLovers

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