

APPETIZERS

Perfect for sharing.

SPREADS & CRUDITE [v] | 16

Skordalia, eggplant, spicy feta, crispy vegetables, warm pita, smoked sea salt.

TUNA TARTARE* | 20

Avocado, serrano, cilantro, orange, peanuts, roasted peanut oil.

SHISHITO PEPPERS [vg] | 9

Sesame tahini.

BURRATA | 15

Local Mozzarita burrata, tropical fruits, macadamia nuts, prosciutto di parma.

ROASTED OYSTERS | 16

Bluepoints, seaweed butter.

ARTICHOKE [v] | 13

Woodfired whole jumbo artichoke, lemon butter, pecorino.

MEATBALLS | 10

House chopped beef, ricotta, tomato, parmigiano, grilled bread.

CAULIFLOWER [vg] | 14

Woodfired whole cauliflower. Golden beet tahini.



WOODFIRED KITCHEN

2956 NE 199th Street, Suite c-3, Aventura, Florida 33180
305.902.4363 | 800Degrees.com

WOODFIRED PIZZAS

Ask us about creating your own pizza!

MARGHERITA [v] | 14

Fresh mozzarella, Neapolitan tomato, parmigiano, provolone, basil, extra virgin olive oil.

TARTUFO [v] | 19

Fresh mozzarella, wild mushrooms, truffle pecorino, roasted garlic, arugula.

SMOKED SALMON PASTRAMI | 21

Everything spice crust, creme fraiche, red onions, capers, dill.

DOUBLE PEPPERONI | 17

Crispy pepperoni & Mastro soppressata on our classic margherita.

CLAM PIE | 23

Local littleneck clams, pecorino, fresh mozzarella, garlic, fresno chiles.

BLACK TIE | 50

Pata negra jamon iberico, American caviar.

AVOCADO [v] | 18

Soyrizo, avocado, sweet corn, red onions, cilantro, tomatillo, cotija cheese.

HONEY BADGER | 15

Mastro soppressata, Calabrian chile, wildflower honey.

BBQ ROTISSERIE CHICKEN | 17

Smoked provolone, fresh mozzarella, BBQ sauce, peppadews, red onion, cilantro.

ALLA VODKA | 17

Vodka sauce, fresh mozzarella, pecorino, sweet onion, pancetta, chile flake.

UD'S WOODFIRED WINGS

Calabrian chile, creamy gorgonzola dip. 14

SALADS

Add Rotisserie Chicken +3 or Salmon* +6.

GORGONZOLA DOLCE [vg] | 13

Butter lettuce, dried cranberries, candied pecans, herbs, sherry vinaigrette.

GREEK TOMATO SALAD [v] | 15

Heirloom tomatoes, peppers, cucumber, red & white onions, feta, Greek olives.

PERFECT CAESAR | 12

Anchovy & garlic dressing, parmigiano, croutons.

800° CHOPPED SALAD | 15

Tricolor greens, charcuterie, fontina, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette.

GREENS & GRAINS [vg] | 12

Tuscan kale, quinoa tabbouleh, avocado, cherry tomato, garbanzo, sweet corn, tahini dressing.

ROTISSERIE

All meats served with Olive Oil Smashed Potatoes.

CHICKEN 22 / 36

Bell & Evans Pennsylvania chicken.
PERUVIAN GREEN SAUCE

PORCHETTA 22 Available after 5pm.

All-natural Hampshire heritage pork.
SALSA VERDE

PRIME RIB* 45 Available after 5pm.

Creekstone Farms Prime beef.
HORSERADISH CREAM

DWADE'S WOODFIRED BURGER*

House chopped beef, pastrami, truffle cheese, lettuce, chef sauce, sesame bun. Served with Yukon Gold french fries. 19

SIDES

\$7 EACH

Our delicious Sides are perfect for sharing.

Olive Oil Smashed Potatoes
Butterballs, rosemary, smoked salt.

Oyster Mushrooms
Serrano creme fraiche, furikake.

Rice & Beans
Congri style.

Rotisserie Brussels Sprouts
Soy-Chile Vinaigrette

"Elote" Creamed Corn
Jalapeño, cotija, cilantro.

Yukon Gold French Fries
Herbs, ketchup.

SPECIALTY OVEN-BAKED PASTA

"HONEYCOMB" LASAGNA FOR TWO 38

Oven-baked mezza paccheri ("little pockets") rolled, stacked and filled with layers of bolognese, castelmagno bechamel, and tomato.

FRESH CATCH

All fish served with Quinoa Tabbouleh & Kalamata Olive Gremolata.

WILD TUNA* 34

Yellowfin tuna.

ORGANIC SALMON* 25

Faroe Islands.

DINNER FOR TWO

SPREADS & CRUDITE

Eggplant, spicy feta, skordalia, smoked salt, EVOO, warm pita, crispy vegetables.

GREEK TOMATO SALAD

Heirloom tomatoes, feta, olives.

WOODFIRED PIZZA

Choice of any specialty pie to share.

ROTISSERIE CHICKEN

1/2 natural chicken, basted potatoes, Peruvian green sauce.

DESSERT

Tres leches bread pudding, key lime pie, ripe fruits & yogurt, or Nutella calzone.

\$38 PER PERSON

"Black Tie Pizza" \$15 supplement

DESSERTS

TRES LECHES BREAD PUDDING | 9

Vanilla bean gelato.

NUTELLA CALZONE | 9

Fresh berries, vanilla gelato.

KEY LIME PIE | 9

Yuzu, graham crust, whipped cream.

YOGURT & FRUITS | 9

Ripe fruits, Greek yogurt, honey.

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

BEVERAGE

“You’re not drunk if you can lie on the floor without holding on.” — **DEAN MARTIN**

BEERS

DRAUGHTS

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN	8
VEZA SUR MANGO BLOND	7
CIGAR CITY JAI ALAI IPA	8
CONCRETE BEACH HAVANA LAGER	7

IF YOU CAN, CAN / IF YOU CAN'T, BOTTLE

NARRAGANSETT LAGER	5
VICTORY SOUR MONKEY	8
TANK LA PLAYITA PILSNER	7
WYNWOOD BREWING CO LA RUBIA	6
WOODCHUCK ROSE CIDER	6
SAILFISH SUNRISE CITY IPA	7
ABITA LIGHT	6
TAMPA BAY BREWING PALE ALE	8

WINES

WHITES

	GLASS	BOTTLE
Kendall Jackson Chardonnay	14	49
Les Charmes, Macon Lugny, Chardonnay, France, 2016	11	39
Wairau River, Sauvignon Blanc, New Zealand, 2017	13	46
Terlato, Pinot Grigio, Friuli DOC, Italy, 2016	12	43
‘The Whip’, Murrieta Well, White Blend, Livermore Valley	13	46
Nickel and Nickel Chardonnay, 2015	--	97
Matanzas Creek Chardonnay, 2016	--	73
Duckhorn Sauvignon Blanc, 2017	--	81
Brancott Estate Sauvignon Blanc, New Zealand, 2017	--	57
Sauvion Sancerre, 2017	--	87
Bertani Pinot Grigio/Sauvignon Blanc Blend, 2016	--	57
Antinori, Castello Della Sala, Chardonnay, 2016	--	62

ROSÉ & BUBBLES

Notorious Pink Rosé	11	39
Mionetto, Prosecco DOC, Treviso, Italy	10	36
Moët Impèrial Brut NV, 187ml	21	--
Stone Cellars Froze-All-Day	12	--
Chateau D’Esclans, “Whispering Angel” Rose, 2017	--	44
Veuve Cliquot, Yellow Label, Brut NV	--	112
Nicolas Feuillatte Brut NV	--	89

REDS

Charles Wetmore, Wente Vineyards, Cabernet Sauvignon, 2015	16	57
Upshot Red Wine Blend, 2015	13	46
Rodney Strong, Pinot Noir, Russian River, 2015	15	53
Finca Flichman Malbec, Argentina, NV	15	53
Il Ducale, Super Tuscan, Ruffino, 2016	12	42
Jordan Cabernet Sauvignon, 2014	--	139
Maxville Cabernet Sauvignon, 2014	--	96
Patz & Hall Pinot Noir, 2015	--	122
Au Bon Climat Pinot Noir, 2016	--	77
Rutherford Hill Merlot, 2014	--	73
Bertani Valpolicella Ripasso, 2014	--	67
Ca Bianca Barolo, 2016	--	136

COCKTAILS

SPECIALTY COCKTAILS

PRE-GAME WARMUP 12
Bombay, Lemon, Honey,
Strawberries, Champagne

CRASH THE BOARDS 13
Old Overholt Rye, Applejack,
Chai Syrup

SHOOT AROUND 12
Bacardi Light, Mango, Champagne

FORTY 3 11
Vodka, Grapefruit, Lemon,
Amaro Nonino

TRIPLE DOUBLE 14
Milagro, OJ, Guava, Aperol, Mezcal

GOLDEN EAGLE 12
Vodka, Yuzu, Egg White, Citrus

CLASSIC COCKTAILS

LAST WORD 13
Bombay Gin, Green Chartreuse,
Maraschino Liqueur, Lime

HEMINGWAY DAIQUIRI 12
Flor de Caña Rum, Lime,
Maraschino Liqueur, Grapefruit

BEE’S KNEES 11
Bombay Gin, Honey, Lemon

CORPSE REVIVER #2 14
Bombay Gin, Lillet Blanc, Lemon,
Absinthe

APEROL SPRITZ 11
Aperol, Prosecco, Club Soda

PALOMA 13
Milagro Tequila, Grapefruit Soda

BUZZER BEATER 12
Bombay Gin, Basil, Cilantro, Coconut

NO BULLS ABOUT IT 11
Milagro, Passionfruit, Lemon, Habanero

COURTSIDE SEAT 14
Flor de Caña Rum, Tepache,
Bristol Cream Sherry

GATOR JUICE 15
Milagro Reposado Tequila, Tangerine,
Mint, Club Soda

SHOOTER’S TOUCH 14
Jim Beam Bourbon, Ginger, Lime, Mint

3 RINGS 16
5 Rums, Passionfruit, Pineapple,
Lime, Fire

MAI TAI 15
Goslings Rum, Amaretto, Orange,
Pineapple, Grenadine

AVIATION 14
Bombay Gin, Maraschino Liqueur,
Crème de Violette, Lemon

VESPER 16
Grey Goose Vodka, Bombay Gin,
Lillet Blanc

OLD CUBAN 12
Bacardi 8, Prosecco, Lime, Mint

BROWN DERBY 11
Jim Beam, Grapefruit, Honey

SIDECAR 17
Hennessy VSOP, Cointreau, Lemon