

APPETIZERS

SPREADS & CRUDITE [v] | 16

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

TUNA TARTARE* | 19

Avocado, red chile, opal basil, orange, peanut, peanut oil. Warm pita.

SHISHITO PEPPERS [vg] | 9

Sesame tahini.

BURRATA | 16

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

KEY WEST PINK SHRIMP | 17

Woodfired "scampi", cherry tomatoes, garlic, basil, white wine, grilled bread.

ARTICHOKE [v] | 13

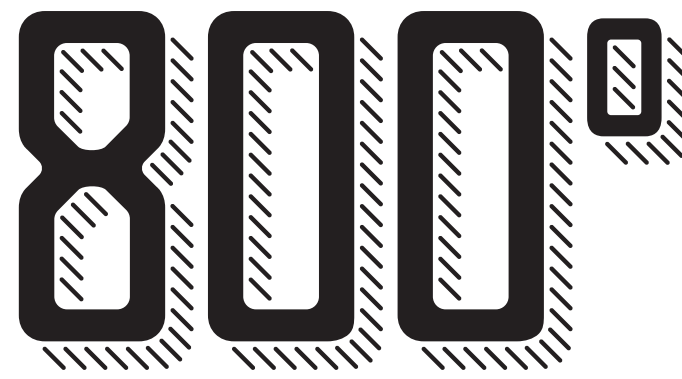
Woodfired whole jumbo artichoke, lemon butter, pecorino.

MEATBALLS | 10

Grass-fed beef, ricotta, tomato, pecorino, 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 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 & spicy soppressata on our classic margherita.

GLAM PIE | 23

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

ZUCCA | 16

Butternut squash, bacon, fresh mozzarella, caramelized onion, rosemary oil.

AVOCADO [v] | 18

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

HONEY BADGER | 15

Spicy soppressata, Calabrian chile, wildflower honey.

BBQ ROTISSERIE CHICKEN | 17

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

ALLA VODKA | 17

Grey Goose vodka sauce, fresh mozzarella, pecorino, sweet onion, pancetta, chile flake.

Substitute Caulipower Crust \$3.50 or Daiya Vegan Cheese \$1

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 walnuts, 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. Add Sicilian anchovies +3.

800° CHOPPED SALAD | 15

Tricolor greens, salami, fontina cheese, 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 Rotisserie Basted Potatoes.

CHICKEN 22 / 36

Bell & Evans Pennsylvania chicken. PERUVIAN GREEN SAUCE

LAMB 36 Available after 5pm.

Slow-roasted whole lamb neck, to share. TZAZIKI, WARM PITA

PRIME RIB* 39 Available after 5pm.

Prime beef rib, au jus. HORSE RADISH CREAM

DWADE'S WOODFIRED BURGER*

Dry-aged beef, bacon jam, caramelized onion cheddar cheese, roasted garlic aioli. Served with Yukon Gold french fries.

19

SIDES

\$7 EACH

Rotisserie Basted Potatoes

Drippings, rosemary, sea 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

Ketchup & roasted garlic aioli.

FRESH CATCH

All fish served with Quinoa Tabbouleh & Kalamata Olive Gremolata.

WILD TUNA* 34

Yellowfin tuna.

ANTARCTIC SALMON* 25

Tierra Del Feugo, Chile

DESSERTS

TRES LECHES BREAD PUDDING | 9

Hawaiian sweet bread, Bacardi rum, vanilla bean gelato.

NUTELLA CALZONE | 9

Fresh berries, hazelnuts, vanilla gelato.

KEY LIME PIE | 9

Yuzu, graham crust, whipped cream.

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 marinated natural chicken, basted potatoes, Peruvian green sauce.

DESSERT

Choice of any of our delicious desserts.

\$38 PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity added for parties of 8 or more.

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	6
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

Fleurs de Prairie 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

ORIGINAL 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,
Mango Blonde Ale

FORTY 3 11
Vodka, Grapefruit, Lemon,
Amaro Nonino

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

GOLDEN EAGLE 12
Vodka, Yuzu, Egg White, Citrus

OUR FAVORITE CLASSICS

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