

# APPETIZERS

## SPREADS & CRUDITE [v] | 16

Hummus, eggplant, spicy feta, crispy vegetables, pita, olive oil.

## TUNA TARTARE\* | 19

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

## SHISHITO PEPPERS [vg] | 9

Woodfired with sesame tahini.

## BURRATA | 16

Local Mozzarella 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

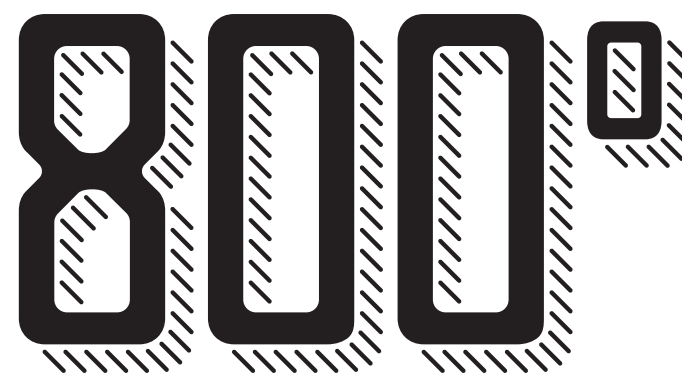
Jumbo artichoke, lemon butter, pecorino. *Subject to seasonal availability.*

## 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, Aventura, Florida 33180  
305.902.4363 | 800Degrees.com

# WOODFIRED PIZZAS

## ASK ABOUT CREATING YOUR OWN PIZZA!

Substitute Cauliflower Crust \$3.50 or Daiya Vegan Cheese \$2

## 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.

## ZUCCA | 16

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

## 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.

## UD'S WOODFIRED WINGS

Calabrian chile, creamy gorgonzola dip. 14

# SALADS

Add Rotisserie Chicken +3 or Salmon\* +6.

## GORGONZOLA DOLCE [v] | 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.

## SPECIALTY OVEN-BAKED PASTA

## "HONEYCOMB" LASAGNA FOR TWO 32

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

# 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.  
HORSERADISH CREAM

# FRESH CATCH

All fish served with Quinoa Tabbouleh & Kalamata Olive Gremolata.

## WILD TUNA\* 34

Yellowfin tuna.

## ANTARCTIC SALMON\* 25

Tierra Del Fuego, Chile

# SIDES

ALL SIDES ARE \$7 EACH

## Rotisserie Basted Potatoes

Drippings, rosemary, sea salt.

## "Elote" Creamed Corn

Jalapeño, cotija, cilantro.

## Creamy Hummus

Warm homemade pita.

## Rotisserie Brussels Sprouts

Soy-chile vinaigrette.

## Yukon Gold French Fries

Roasted garlic aioli.

## Rice & Beans

Congri style.

# JOIN US FOR DOUBLE HAPPY HOURS

EVERY MONDAY-FRIDAY 3PM-6PM + 9PM TILL CLOSE!

**\$5 BITES \* \$5 DRAUGHTS \* \$7 WELL DRINKS**

**\$6 WINES \* \$7 SPECIALTY COCKTAILS**

# DESSERTS

## TRES LECHES BREAD PUDDING | 9

Hawaiian sweet bread, Bacardi rum, vanilla bean gelato.

## KEY LIME PIE | 9

Yuzu, graham crust, whipped cream.

## FIREMAN DEREK'S PIES & CAKES | 9

Ask your server about today's selection. *A la mode with vanilla gelato +3.*

*\*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

<b>FUNKY BUDDHA FLORIDIAN HEFEWEIZEN</b>	8
<b>VEZA SUR MANGO BLONDE</b>	7
<b>STELLA ARTOIS</b>	8
<b>WYNWOOD LA RUBIA</b>	8

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

<b>NARRAGANSETT LAGER</b>	6
<b>VICTORY SOUR MONKEY</b>	8
<b>TANK LA PLAYITA PILSNER</b>	7
<b>WOODCHUCK PEAR CIDER</b>	7
<b>DOGFISH HEAD 60 MINUTE IPA</b>	7
<b>PRESIDENTE PILSNER</b>	7
<b>MICHELOB ULTRA</b>	7
<b>TAMPA BAY REEF DONKEY PALE ALE</b>	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
Torres “Pazo das Bruxas” Albariño, 2017	10	36
‘The Whip’, Murrieta Well, White Blend, Livermore Valley	13	46
Oyster Bay, Pinot Gris, New Zealand, 2018	10	36
Nickel and Nickel Chardonnay, 2015	--	97
Joel Gott Chardonnay, 2014	--	49
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 Impérial Brut NV, 187ml	21	--
Chateau D’Esclans, “Whispering Angel” Rose, 2017	--	44
Veuve Cliquot, Yellow Label, Brut NV	--	112
Nicolas Feuillatte Rose NV, 375ml	--	61

### 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
Rosenblum Vintner’s Cuvee Zinfandel	10	36
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

<b>PRE-GAME WARMUP</b> 12 Bombay, Lemon, Honey, Strawberries, Champagne	<b>BUZZER BEATER</b> 12 Bombay Gin, Basil, Cilantro, Coconut
<b>SHOOTER MCGEE</b> 13 Maker’s Mark, Sweet Vermouth, Ginger Liqueur, Chocolate Bitters	<b>NO BULLS ABOUT IT</b> 11 Milagro, Passionfruit, Lemon, Habanero
<b>FROZÉ</b> 12 Frozen Rose + Vodka Slushy	<b>COUNTRY TIME</b> 12 Grey Goose Citron, Triple Sec, Fresh Lemon, Sprite
<b>FORTY 3</b> 11 Tito’s Vodka, Grapefruit, Lemon, Amaro Nonino	<b>800 DE-GRIA</b> 15 Kendall Jackson, Bacardi, Hennessy, Orange Juice, Smoked Lime
<b>TRIPLE DOUBLE</b> 14 Milagro, OJ, Guava, Aperol, Mezcal	<b>HEAVEN’S PUNCH</b> 14 Cachaça, Malibu Rum, Orange, Cranberry
<b>SOMBRA’S GHOST</b> 14 Sombra Mezcal, Coconut, Aperol	<b>3 RINGS</b> 16 5 Rums, Passionfruit, Pineapple,
<b>OUR FAVORITE CLASSICS</b>	
<b>LAST WORD</b> 13 Bombay Gin, Green Chartreuse, Maraschino Liqueur, Lime	<b>MAI TAI</b> 15 Goslings Rum, Amaretto, Orange, Pineapple, Grenadine
<b>HEMINGWAY DAIQUIRI</b> 12 Flor de Caña Rum, Lime, Maraschino Liqueur, Grapefruit	<b>AVIATION</b> 14 Bombay Gin, Maraschino Liqueur, Crème de Violette, Lemon
<b>BEE’S KNEES</b> 11 Bombay Gin, Honey, Lemon	<b>VESPER</b> 16 Grey Goose Vodka, Bombay Gin, Lillet Blanc
<b>CORPSE REVIVER #2</b> 14 Bombay Gin, Lillet Blanc, Lemon, Absinthe	<b>OLD CUBAN</b> 12 Bacardi 8, Prosecco, Lime, Mint
<b>APEROL SPRITZ</b> 11 Aperol, Prosecco, Club Soda	<b>BROWN DERBY</b> 11 Jim Beam, Grapefruit, Honey
<b>PALOMA</b> 13 Milagro Tequila, Grapefruit, Soda	<b>SIDECAR</b> 17 Hennessy VSOP, Cointreau, Lemon