

APPETIZERS

SPREADS & CRUDITE [v] | 16

Hummus, eggplant, spicy feta, crispy vegetables, warm house made pita.

TUNA TARTARE* | 19

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

SHISHITO PEPPERS [vg] | 9

Woodfired with sesame tahini.

CHICKEN CROQUETTES | 12

Rotisserie chicken, prosciutto, roasted garlic aioli.

KEY WEST PINK SHRIMP | 17

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

ARTICHOKE [v] | 14

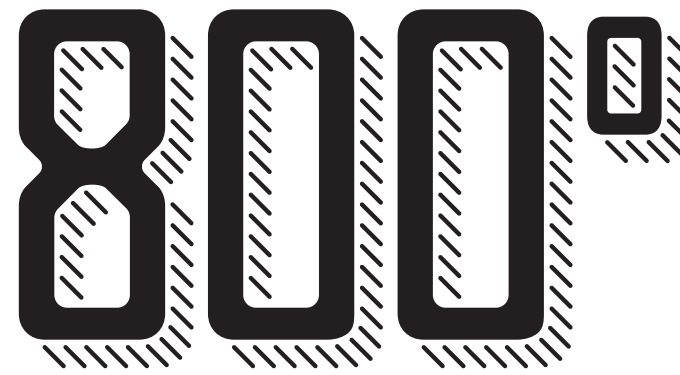
Jumbo artichoke, lemon butter, pecorino. *Subject to seasonal availability.*

MEATBALLS | 10

Grass-fed beef, ricotta, tomato, pecorino, grilled bread.

CAULIFLOWER [vg] | 15

Woodfired whole cauliflower. Golden beet tahini.



WOODFIRED KITCHEN

2956 NE 199th Street, Aventura, Florida 33180
305.902.4363 | 800Degrees.com

WOODFIRED ENTREES

ROTISSERIE CHICKEN

- Half Chicken 24
- Whole Chicken 36

Bell & Evans Pennsylvania chicken, 48-hour marinade, with rotisserie-basted potatoes and Peruvian green sauce.

COLORADO LAMB | 36

Fall-off-the-bone whole lamb neck with rotisserie potatoes, tzaziki, and warm pita.

- Available after 5pm -

PRIME RIBEYE* | 41

Yukon gold fries, broccolini, maître d'hotel butter.

BABY BACK RIBS* | 36

BBQ glaze, yukon gold fries, kale slaw.

WOODFIRED FRESH CATCH*

- Yellowfin Tuna 34
- Antarctic Salmon 28
- Whole Branzino 38

All fish served with quinoa tabbouleh, broccolini, and lemon-caper citronette.

"HONEYCOMB" LASAGNA | 32

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

UD'S WOODFIRED WINGS

Calabrian chile, creamy gorgonzola dip. 14

SALADS

Add Rotisserie Chicken +4 or Antarctic Salmon* +8 to any salad.

BURRATA | 16

Local Mozzarella burrata, honey, tropical fruits, macadamias, arugula, prosciutto, grilled bread.

GREEK TOMATO SALAD [v] | 16

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

PERFECT CAESAR | 12

Anchovy & garlic dressing, parmigiano, toasted croutons.

800° CHOPPED SALAD | 15

Tricolor greens, salami, fontina cheese, garbanzos, cherry tomatoes, pepperoncini, oregano vinaigrette.

800° POWER BOWLS

Quinoa tabbouleh, Tuscan kale, avocado, cherry tomatoes, sweet corn, cucumbers, lemon tahini.

- Portabella & Hummus [vg] | 15
- Rotisserie Chicken | 19
- Antarctic Salmon* | 23

PIZZA

Ask about creating your own pizza!

Substitute Caulipower Crust \$4 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, fresh mozzarella, bacon, caramelized onion, rosemary oil.

BBQ ROTISSERIE CHICKEN | 17

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

HONEY BADGER | 15

Spicy soppressata, Calabrian chile, wildflower honey.

ALLA VODKA | 17

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

DWADE'S WOODFIRED BURGER*

Dry-aged beef, bacon jam, caramelized onion, aged white cheddar, roasted garlic aioli. Served with Yukon Gold french fries. 19

SIDES

ALL \$7 EACH

"Elote" Creamed Corn
Jalapeño, cotija, cilantro.

Yukon Gold French Fries
Roasted garlic aioli, ketchup.

Broccolini
Lemon citronette.

Rotisserie Basted Potatoes
Drippings, rosemary, sea salt.

Quinoa Tabbouleh
Herbs, tomato, lemon.

Kale Slaw
Dijonnaise.

Rotisserie Brussels Sprouts
Soy-chile vinaigrette.

Creamy Hummus
Warm homemade pita.

Rice & Beans
Escabeche.

JOIN US FOR DOUBLE HAPPY HOURS

EVERY MONDAY - FRIDAY 4PM-7PM + 9PM TILL CLOSE!

AT THE BAR

\$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

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN	8
VEZA SUR MANGO BLONDE	7
STELLA ARTOIS	8
WYNWOOD LA RUBIA	8

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

NARRAGANSETT LAGER	6
VICTORY SOUR MONKEY	8
WOODCHUCK PEAR CIDER	7
DOGFISH HEAD 60 MINUTE IPA	7
PRESIDENTE PILSNER	7
MICHELOB ULTRA	7
TAMPA BAY REEF DONKEY 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
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	--	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
Wente Vineyards, Limited Realease Chardonnay, 2016	--	88
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	--
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
Il Ducale, Super Tuscan, Ruffino, 2016	12	42
Jordan Cabernet Sauvignon, 2014	--	139
Wente Vineyards, Riva Ranch, Pinot Noir, 2014	--	92
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 14 Bombay, Lemon, Honey, Strawberries, Champagne	DOUBLE DRIBBLE 15 Grey Goose Citron, Triple Sec, Fresh Lemon, Sprite
FROZÉ 12 Frozen Rose + Vodka Slushy	800 DE-GRIA 15 Kendall Jackson, Bacardi, Hennessy, Orange Juice, Smoked Lime
FORTY 3 13 Tito’s Vodka, Grapefruit, Lemon, Amaro Nonino	RUDY T’S PUNCH 14 Cachaça, Malibu Rum, Orange, Cranberry
RILEY’S HAIR GREASE 13 Oakheart Spiced Rum, Tropical Juices, Gosling’s Dark Rum	3 RINGS 16 5 Rums, Passionfruit, Pineapple, Lime, Fire
BUZZER BEATER 13 Bombay Gin, Basil, Cilantro, Coconut	PICK & ROLL 12 Bombay Gin, Mint, Peach, Lemon
NO BULLS ABOUT IT 14 Milagro, Passionfruit, Lemon, Haba- nero	THE HEAT 15 Grey Goose Mandarin, Serrano Pepper, Agave, Orange, Cranberry

OUR FAVORITE CLASSICS

LAST WORD 13 Bombay Gin, Green Chartreuse, Maraschino Liqueur, Lime	MAI TAI 15 Goslings Rum, Amaretto, Orange, Pineapple, Grenadine
HEMINGWAY DAIQUIRI 13 Flor de Caña Rum, Lime, Maraschino Liqueur, Grapefruit	AVIATION 14 Bombay Gin, Maraschino Liqueur, Crème de Violette, Lemon
BEE’S KNEES 12 Bombay Gin, Honey, Lemon	VESPER 16 Grey Goose Vodka, Bombay Gin, Lillet Blanc
CORPSE REVIVER #2 14 Bombay Gin, Lillet Blanc, Lemon, Absinthe	OLD CUBAN 14 Bacardi 8, Prosecco, Lime, Mint
APEROL SPRITZ 13 Aperol, Prosecco, Club Soda	BROWN DERBY 12 Jim Beam, Grapefruit, Honey
PALOMA 14 Milagro Tequila, Grapefruit, Soda	SIDECAR 17 Hennessy VSOP, Cointreau, Lemon