

The
CABARET
AT SHELBORNE SOUTH BEACH

Food Menu

SPICED FRENCH FRIES

sambal mayo, sriracha ketchup & fresh herbs (v)
\$7

ENGLISH PEA "EDAMAME"

Vidalia onion miso butter, pickled pepper (v)
\$9

HEIRLOOM TOMATO & GRILLED MANGO SALAD

silken tofu & ginger, crispy sushi rice puffs
& thai basil vinaigrette (v)
\$14

ALMOST CLASSIC CAESAR

romaine hearts, wonton crouton, nori,
sesame, sambal caesar dressing (v)
\$14

CHICKEN BREAST SATAY

green curry brined
\$10

SHRIMP SATAY

old bay szechuan pepper spiced
\$10

TAR'D N' FEATHERED

crispy fried chicken drumettes, house hot
sauce, buttermilk dressing, celery
\$14

BEEF & GOAT CHEESE DUMPLINGS

red beets, goat cheese, hazelnut,
lemon zest & brown butter (v)
\$13 (4pcs)

PORK BELLY BACON BUNS

house made bun, fish sauce, caramel
& cilantro peanut slaw
\$10 (2pcs)

CHAR-GRILLED BEEF BURGER

tamarind, sarsaparilla root sauce,
miso shitakes, crispy shallots,
On toasted brioche bun
\$17
+\$1 cheese +\$3 house bacon

12 OZ CAB RIBEYE STEAK

celery root puree, baby carrots,
crispy onions, sarsaparilla tamarind sauce
\$45



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*Designed
Intoxicants*



\$15

THE TALKING MELON

Melon Liquor, Honeydew, Mint,
Sparkling White Wine

THE BRAMBLE BUSH

Botanist Gin, Raspberries, Currant,
Fresh lemon, Rosemary

SHELBORNE SHANDY

St. Augustine Florida cane Vodka, Stiegl Radler,
Caramelized Citrus, Clove Syrup

TIBETAN PEACH PIE

Old St. Pete Florida Whiskey, Peach Nectar,
Blood orange Shrub, Peach Segments

PINEAPPLES IN CHAMPAGNE

Pineapple Vodka, Chocolate Bitters,
Chambord, Sparkling Wine

THE BOURBON THIEF

Woodford Reserve Bourbon, Blackberry, Lemon,
Star Anise

WHITE MULE

Blueberry Vodka, Ginger Beer, Fresh Berries

Wine by Glass



WHITE

Duval-Leroy Brut **CHAMPAGNE** \$16
JP Chenet **SPARKLING** Blan de Blanc \$11
Gravel Bar **CHARDONNAY**, Washington \$13
Baileyana **CHARDONNAY**, Edna valley \$15
Neudorf **SAUVIGNON BLANC**, N.Z. (organic) \$13
Three Pears **PINOT GRIGIO**, Menocino, Ca \$12
De Albarei **ALBARINO**, Rias Baixas, Spain \$12

RED

Primitivo **ZINFANDEL**, San Luis Obispo \$11
MacMurray Ranch **PINOT NOIR**, Russian River \$15
Steele **CABERNET SAUVIGNON**, Red Hills Lake \$13
BLEND Cashmere GSM by Cline, Sonoma \$12
Restivo **MALBEC**, Patagonia \$11
Craggy Range **SYRAH**, Hawks Bay (organic) \$19