

MIA  
MARKET

BAR MENU



# MIA

MARKET

COCKTAILS  
- STIRRED -





# ROSITA

Corazón Reposado Tequila,  
Peychaud's Aperitivo,  
Cocchi Americano; Barrel-Aged

\$15



# DREAM OF CALIFOR-NEGRONIS

St George Terroir Gin,  
Cocchi Americano,  
Luxardo Bitter Bianco,  
Velvet Falernum

\$15



# UP IN THE SMOKE

Santa Teresa 1796 Rum,  
Grilled Pineapple Syrup,  
Tiki Bitters,  
Pineapple Smoke

\$15



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COCKTAILS  
- DESIGNER CLASSICS -





# LAVENDER PALOMA

Amaras Verde Mezcal,  
Lime, FeverTree,  
Grapefruit Soda,  
Lavender Bitters

\$14

# PIÑA PISCO SOUR

Pisco Caravedo,  
Pineapple-Sage Shrub,  
Lime,  
Egg White

\$15







# MIAMI MULE

Wheatley Vodka,  
Lime,  
Ginger Beer,  
Guava

\$13

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## COCKTAILS - SPRITZ SELECTION -



# GARDEN SPRITZ

Ford's Gin,  
Salers Aperitif,  
Cocchi Americano,  
Lemon,  
Cucumber, Soda

\$16





# MARACUYA SPRITZ

Herradura Silver Tequila,  
Chinola Passionfruit Liqueur,  
Select Aperitivo,  
Lime

\$16

# DISTRICT BELLINI

Prosecco,  
Hibiscus,  
Lemon,  
Rose Water Mist

\$14





# MARKET

# PALOMA

Tinkermans Gin,  
Watermelon, Aperol,  
St Germain,  
Lemon

\$16

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COCKTAILS  
- SHAKEN -





# IT'S GOOD JUICE

Grey Goose,  
Pimms, Fresh Cucumber,  
Lemon,  
Ginger Beer

\$15



# MARVIN IN THE MORNING

Los Vecinos Mezcal,  
Green Chartreuse,  
St Germain,  
Fresh Cucumber,  
Lime, Chili

\$16





# STRAWBERRY BLONDE

Peychauds Aperitivo,  
Cocchi Americano,  
Strawberry Syrup,  
Lime, La Rubia Blonde Ale

\$13

# BAYAMO

Havana Club Blanco,  
Bacardi 4,  
Chinola Passionfruit Liqueur,  
Orgeat, Pineapple, Lime

\$16





# NAKED & INFAMOUS

Amaras Mezcal,  
Peychauds Aperitivo,  
Yellow Chartreuse,  
Chinola, Lime, Chili

\$16



# FROZEN PIÑA COLADA

Ron Zacapa,  
Captain Morgan Coconut Rum,  
Pineapple, Lime,  
Coconut Milk

\$14

