

The Ivy

ROOFTOP

— OPEN DAILY —

SUNDAY - THURSDAY | 11:30 AM - 10 PM

FRIDAY & SATURDAY | 11:30 AM - 11 PM

STARTERS

BIGEYE TUNA TARTARE

Spicy miso, pickled cucumber, tortilla chips | 21

ROASTED RED PEPPER HUMMUS

Smoked bell peppers, crispy chips, Greek olive oil, toasted pine nuts | 14

SALMON POKE TAQUITO

Poke sauce, yuzu- kosho aioli | 13

BIGEYE TUNA WATERMELON CRUDO

Compressed watermelon, Aguachile, wasabi apple chutney | 24

MAINS

CAESAR SALAD

Romaine lettuce, shaved Brussels sprouts, creamy caesar dressing, croutons, parmesan cheese | 17

ADD-ON: Chicken | 5

SHORT RIB TACOS

Gochujang Demi, pineapple salsa, cilantro aioli | 19

CRISPY FRIED CHICKEN

Marinated chicken thigh, citrus honey soy, miso tahini | 16

JERK CHICKEN WRAP

Creamy caesar, cowboy caviar dip | 19

EXECUTIVE CHEF: NICOLAS MAZIER
CHEF DE CUISINE: PEIYUAN NUNG

 @THESISHOTELMIAMI

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WINE

Sparkling & Rose

Peninsula Prosecco Zero | 15

Pipper Heidsieck | 32 Roseblood | 15

White

Chardonnay

Black Stallion | 18

Sauvignon Blanc

Black Stallion | 18

Red

Malbec

Catena Vista Flores 2021 | 18

Pinot Noir Los Carneros

Black Stallion | 18

Cabernet Sauvignon

Z. Alexander Brown 2021 | 18

BEER | 9

ELYSIAN SPACE DUST IPA

WICKED WEED IPA

GOOSE ISLAND IPA

BUDLIGHT LAGER

STELLA ARTOIS LAGER

GOLDEN ROAD MANGO ALE

LEFFE BLONDE

INEDIT DAMM WHEAT

MIAMI WEISS HEFEWEIZEN

KONA BIG WAVE ALE

ISLAMORADA ALE

WOOD CHUCK AMBER CIDER



DAILY
5 PM - 7 PM

HAPPY HOUR

50% OFF ALL

WINE, BEER, & PREMIUM WELL LIQUOR

See bartender for details

EXECUTIVE CHEF: NICOLAS MAZIER
CHEF DE CUISINE: PEIYUAN NUNG



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* consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illnesses. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs.