



RESTAURANT  
& BAR

## Tid-Bits

### Gambas al Ajillo 19

Head On Florida "Hopper" Shrimp, Garlic, ZTB

### Griot & Pikliz 12

Crispy Pork Shoulder, Spicy Slaw

### Local Catch Crudo 18

Ask Your Server For Details

### Falafel 12

Raw Vegetable Salad, Hariff Yogurt

## The Spread

### Elad's Green Shakshuka 15

Stewed Tomatillos, Spinach, Two Eggs, Feta, ZTB

### Malawach 19

Shawarma Chicken, Tzatziki, Sumac Onions

### Local Daily Catch MP

Coconut-Curry Broth, Ancient Grains, Avocado

### Pappardelle with Duck Ragu 22

House Made Pasta, Braised Duck,  
San Marzano Tomatoes

### Double Cheeseburger 16

Miami Smokers Bacon, Shaker Sauce, Fries

### Pulpo a la Huancaína 25

Braised Octopus, Papas, Huancaína Sauce, Aji Verde

## Planted & Picked

### Paradise Farms Oyster Mushrooms 13

Tahini, Chermoula

### Tostones 10

Florida Avocado Salad

### Grilled Collard Greens Salad 14

Tamarind Vinaigrette, Seasonal Fruit, Aged Cheddar

### Yogurt-Tahini Massaged Kale 14

Cucumbers, Herbs, Grapefruit, Crispy Chickpeas

## Family Meal

### Whole Daily Catch MP

Choice of Grilled or Fried  
Add Taco + Fixins 12

### Kimchi Fried Rice 19

Sunny Side Up Eggs, Scallion

### Florida Middleneck Clams 24

Sambal-Miso, Lemongrass, Kaffir Lime

### Gabe's Arepa Platter 29

House Made Arepas, Ropa Vieja  
Queso De Mano, Hogado, Aji

### Creekstone Farms Ribeye 60

Yuca, Mojo, Parsley Salad

## Tell Me Something I Don't Know

Abuela's Daily Specials

TheFreehand.com  
27restaurant.com  
27@thefreehand.com

2727 Indian Creek Drive  
Miami Beach, FL 33139  
(305) 531-2727

Automatic service charge of 18% is applied

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.



## Citrus & Aperitif

### Starship Radio 14

Remy VSOP Cognac, Fabuloso Spanish Brandy, Florida Lime, Pineapple, Loquat-Tangerine Reduction, Garden-Made Hibiscus Sugared Rim

### Hattori Hanzo's Cold Brew 13

Soto Sake infused with "Shou Pu-erh" Jojo Tea, Vya Dry Vermouth, Lemon Bitters, Paradise Farms Honey

### Fresh Prince 13

Poblano Infused Beefeater Gin, Grape Champagne Reduction, Lime, Topped With Champagne

### Seasonal Cobbler 13

A Traditional Sherry Cocktail Made With Our Daily Garden Harvest

## From Down South

### Foreplay 14

Absolut Elyx, Orange Juice, Florida Lemon, Giffard Peach Liqueur, Peychaud's Bitters

### Dark & Stormy 13

Bacardi Superior White Rum, Smith & Cross Rum, Coruba Dark Rum, Ginger Reduction, Lime, Ginger Beer

### Pass That Bowl 13

Olmecca Altos Tequila, Tamarindo Shrub, House-Made Curry Bitters, Florida Lime

### Haulover Swizzle 13

Vida Mezcal, House-Made Cucumber Kiwi Reduction, Velvet Falernum, Fresh Lime, Peychaud's Bitters

## Drink Local

Rotating Stout 10

Rotating Pilsner 6

Rotating IPA 8

Rotating Hefeweizen 6

## Bottles/Cans

Darwin Brewing Co, PIRATA, Bradenton 6

MIA Brewing Co, Miami Weiss, Miami 8

Green Bench, Sunshine City IPA, St. Petersburg 8

Green Bench, Happy Hermit APA, St Petersburg 8

Concrete Beach, Floridafest, Miami 8

Coppertail, Unholy American Trippel, Tampa 10

Brew Hub, Diver Down, Lakeland 8

Barley Mow, Americana Golden Ale, Largo 8

## Booze On Booze

### 88th Street Julep 14

Redemption Rye, Cashew Sesame Orgeat, Mint, Jamaican Bitters, Lemon Bitters

### BlackSails 14

Mt. Gay Black Barrel Rum, Grapefruit Skin Infused Punt e Mes, Cynar 70, 4 Spice Reduction, Ancho Reyes Rinse

### Bangkok Bangkok 14

Bulleit Rye, Wild Turkey Rye, Meletti Amaro, Spiced Thai Tea Reduction

### Back Seat Lover 14

Jameson Black Barrel Irish Whiskey, Smoked Ginger & Tumeric Honey, Lemon

### "THE DRIP" 14

We've repurposed a Japanese cold brew coffee drip system into a cocktail infuser. This cocktail changes every month.

## Bartenders Choice & Non-Alcoholic

Please Make Sever Aware Of Any Allergy

### Step 1

Choose Your Booze

(Skip Step if ordering Non-Alcoholic)

### Step 2

Shaken or Stirred?

(Skip Step if ordering Non-Alcoholic)

### Step 3

Choose Three Flavor Profile

Lite - Refreshing - Tropical - Bitter - Sour

Fruity - Savory - Herbal - Boozy - Green

Digestifs - Aperitif - Citrusy - Smokey

## Wine by the Glass

Verdejo, Campo Grande, Castilla y Leon/Spain \$ 9

Eva de Los Santos, Vegas Altas, Spain \$ 11

Chardonnay, Stoneleigh Latitude, NZ \$ 11

Torrontes, Solo Contigo, Famatina/Argentina \$ 12

Commanderie de Peyrassol, Provence/France \$ 14

Malbec, Andeluna, Mendoza/Argentina \$ 9

Garnaxta, "It's Very Sunny", Catalonia/Spain \$ 10

Cepa Pais, "Pipeño", Yumbel/Chile \$11

Pinot Noir, Villard, Casablanca/Chile \$12