

ALTER

winter /2019

champagne/sparkling

Cave Amadeu | Brut |
Pinto Bandeira | Brazil | 2017 |
16

Aubry | Premier Cru |
Champagne | France | NV |
20

Ruinart | Rose' Brut |
Champagne | France | NV |
{375ml} 75

white

Domaine l'Ecu | Melon de Bourgogne |
Loire Valley | France | 2018 |
17

Swick | Dry Riesling |
Willamette Valley | Oregon | USA | 2018 |
16

Echeverria | "No Es Pituko" | Chardonnay |
Curico Valley | Chile | 2018 |
14

Clos du Gaimont | Chenin Blanc |
Vouvray | Loire Valley | France | 2017 |
15

rosé

Musar Jeune | Cinsault Blend |
Bekka Valley | Lebanon | 2017 |
15

red

St. Innocent | 'Villages Cuvée' | Pinot Noir |
Willamette Valley | Oregon | USA | 2017 |
18

Delinquente | 'Bullet Dodger' | Montepulciano |
Riverland | Australia | 2018 |
15

Domaine l'Ecu | 'Nobis' | Syrah |
Rhone | France | 2017 |
15

Broc Cellars | 'Love Red' | Cinsault Blend |
North Coast | California | 2017 |
16

cocktails

Amores Mezcaleros bruxo mezcal, strega,
st. germain liquor, yuzu, shiso, agave 15

Mango Clove plymouth gin, raspberry liquor,
mango syrup, egg glair, sumac dust 14

Beach Vibes aperol, avion silver tequila,
mandarin, lime juice, agave, alter spicy bitters 15

Calle 23 smooth ambler bourbon,
honey blackberry jam, orange bitters 14

Jean-Cloud Pandan jameson infused pandan,
banana liquor, coconut milk 15

Thai Z yaguara ouro, thai tea, mao jian syrup,
coconut milk, burnt cinnamon 15

Tales of a Zombie havana club añejo, santa teresa
1796, pineapple juice, trinity citrus,
flor de jamaica syrup 15

Beers

Cigar City 'Guayabera' Citra Pale Ale, Tampa, FL 8

Cigar City 'Jai Alai' IPA, Tampa, FL 8

Wynwood Brewing 'La Rubia', Blonde Ale, Miami, FL 8

Funky Buddah 'Floridian' Hefeweizen, Miami, FL 8

5 course menu / 90
beverage pairing / 70

one
french apple soup
pumpkin butter, onion glass,
apple katsuobushi

two
wahoo marble
kombucha-ponzu, pistachio-kosho,
sumac

three
golden tilefish
sweet cabbage, yogurt-jamon broth,
sour quince

four
smoked peking duck
puffed five spice, jamaican ginger beer,
chervil dashi, turnip

five
radish & cheese
strawberry-radish sherbet, fromage blanc,
verbena, olive oil curd

7 course menu / 110
beverage pairing / 85

one
french apple soup
pumpkin butter, onion glass,
apple katsuobushi

two
wahoo marble
kombucha-ponzu, pistachio-kosho,
sumac

three
golden tilefish
sweet cabbage, yogurt-jamon broth,
sour quince

four
grilled maitake
smoked chestnut, malted farro,
chicory oil

five
smoked peking duck
puffed five spice, jamaican ginger beer,
chervil dashi, turnip

six
foie gras 'milk & cereal'
roasted banana, puffed grains,
cream soda marshmallow, almond milk

seven
celeriatic chocolate
green apple sorbet, celery, szechuan caramel

full chef's experience // 165
beverage pairing // 100

enhancements {supplement}

-
iranian osetra caviar service {1 oz/110}
toasted brioche, crème fraîche, shallot

-
add perigord truffle to anything {30}

-
soft egg {20}
sea scallop espuma, truffle pearls, siberian caviar

-
bread and beurre {8}
sumac & dill seed crust, umami butter
(limited quantity)

-
gnochetti {60}
french perigord truffles, potato crema,
coconut tellichery jam, dill

-
wagyu 'au poivre' {85}
heart of palm, yuzu-green peppercorn jus,
crispy wakame

20% gratuity automatically included
Alter//223 NW 23rd Street//Miami, FL 33127
Chef Bradley Kilgore// CDC Jeff Maxfield