STARTERS + SMALL

Oysters on the Half Shell  
traditional accompaniments  19  gf

Tuna Crudo  
soy-lime vinaigrette, compressed cucumber, cilantro  19

Crab + Avocado Toast  
fennel and lemon confit  23

Alpine ‘Kaiserschmarren’ Torn Pancakes  
rhum raisins, powdered sugar  14  v

Roasted Beet Salad  
stracciatella, pistachio, greens  14  v, gf

House-Made Labneh  
eggplant caponata, za’atar, basil, pita  14  v

PLATES

Chilaquiles  
sunny side up egg, fried tortilla, guajillo salsa  
red onion, sour cream  16  gf

Baked + Griddled French Toast  
crème anglaise & bourbon barrel maple syrup  15  v

Eggs Benedict  
duck confit, pikliz, truffle hollandaise  24

Frittata  
chorizo, leek, potato, manchego  16  gf

Eggs in Purgatory  
bone marrow, tomato, chile flake, red onion, anchovy  17

Steak n’ Eggs  
hangar steak, sunny side egg, French fries, hollandaise  23  gf

Smoked Brisket Sandwich  
pimento cheese + pickles  21

Smoked Salmon Bagel  
dill crème fraîche, cucumber, red onion  
tomato, fried capers  19

Breakfast Pizza  
onion bechamel, egg, chives, crispy leeks  18

Pepperoni Pizza  
oregano + hot honey  18

Octopus Tacos  
chipotle, charred corn, pickled onion, cilantro  23

Mushroom + Avocado Tacos  
radish, onion, pickled fresno, cotija  16  gf, v

T+M Burger  
lettuce, special sauce, clothbound cheddar  19

THINGS

Plantain Chips  
turmeric, lime  5  v

Lamb-Stuffed fried olives  
garlic aioli  9

Brandade  
potato chips, chive  8  gf

Thick Cut Bacon  8  gf

Grilled Bread  
sullivan street filone  2

Warm Biscuit  
French butter, housemade jam  4  v

Doughnut Holes  
two dipping sauces  9  v

Fig Hand Pie  5  v

Today’s Muffin  5  v

Overnight Oats  
berries, house granola  12  gf, ve

Know what you’re eating  
a food sensitivities key  
to help guide you through our menu

v — vegetarian  
ve — vegan

gf — gluten-free

EXECUTIVE CHEF  
stephen ullrich

CHEF-OWNER  
michael schwartz

Coconut Grove, Miami, FL

TIGERTAIL + MARY

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness
BRUNCH BAR

COCKTAILS
Mary’s Pace Car  12
Blanco Vermouth, blueberry tea, citrus bitters, soda

Summer Swizzle  14
Pimm’s, lemon, lavender, muddled fruits, Sprite

Cool As A Cucumber  13
Basil-infused Vodka, Fennel Syrup, Cucumber

Mister Grey  15
citron vodka, Italicus, earl grey tea syrup
lemon, orange bitters

Via Abitare  14
rosé, Pamplemousse, Dry Vermouth, St. Germain, lemon

Pequeña Picante  13
cilantro infused tequila, florida avocado, lime, agave, chile

BOTTLED BLOODYs
by BarLab
Match a base spirit to pair with a bottled housemade Mary mix

Standard 13
Reykia Vodka  Milagro Tequila
Beefeater Gin  Gem and Bolt Mezcal

Premium 15
Titos Vodka  Casamigos Tequila
Hendricks Gin  Montelobos Mezcal

Santa Maria  classic / tomato, harissa
Niña  juicy / carrot, mango, pepper

WINE
SPARKLING  GL / BTL
Champagne, Aubry, Champagne, France NV  22/88
Sparkling, Argyle, Willamette Valley, Oregon 2015 15/60
Sparkling Rosé, Tissot, Crémant du Jura, France NV 16/64

WHITE  GL / CRF / BTL
Grüner Veltliner, Zocker, Edna Valley, California 2016 11/22/44
Riesling, Dönnhoff, Nahe, Germany 2017 (off-dry) 15/30/60
Picpoul, Font Mars, Languedoc, France 2018 9/18/36
Sauvignon Blanc, Patient Cottat, Sancerre, France 2018 18/36/72
Chenin Blanc, Notary Public, Santa Ynez Valley, California 2016 15/30/60
Chardonnay, Vincent Mathe, Chablis, France 2017 16/32/64
Chardonnay, Valravn, Sonoma County, California 2017 14/28/56

CHILLED RED  GL / CRF / BTL
Carignan/Zinfandel, Martha Stoumen “Post Flirtation” California 2018 17/34/68
Sangiovese, Love You Bunches, Ballard Canyon, California 2018 14/28/56

RED  GL / CRF / BTL
Pinot Noir, Adelsheim, Willamette Valley, Oregon 2014 17/34/68
Negroamaro, Copertino Riserva, Puglia, Italy 2008 10/20/40
Tempranillo, Barco de Piedra, Ribera del Duero, Spain 2017 13/26/52
Cabernet Sauvignon, Centered, Napa Valley, California 2016 18/36/72

BEER
TAP
LACES IPA (6.9%)  7  Wynwood Brewing Company  Miami, FL

BOTTLE + CAN
LA PLAYITA (5.1%)  7  The Tank Brewing Company  Miami, FL
LA RUBIA (5%)  7  Wynwood Brewing Company  Miami, FL
JAI ALAI IPA (7.5%)  7  Cigar City Brewing  Tampa Bay, FL
MANGO IPA (6.2%)  7  Hollywood Brewing Company  Hollywood, FL
SEAQUENCH ALE SESSION SOUR (4.9%)  8  Dogfish Head Craft Brewery  Milton, DE
VANILLA PORTER (5.4%)  7  Breckenridge Brewery  Breckenridge, CO

BEVERAGES
water 8
Panna, still
San Pellegrino, sparkling

Jojo iced tea

fresh lemonade 4

soda 3.50
Coke, Sprite
Diet Coke

homemade sodas 6
pineapple-grapefruit tepache
low abv (2.5%)
lavender soda
yuzu soda

Fresh Juices 5
orange
grapefruit

Cold Pressed Juice 9.5
K8  kale, spinach, swiss chard, apple,
parsley, celery bok choy, lime
A3  apple, carrot, lemon, ginger
B4  beet, apple, celery, lemon