

THE TIDES

SOUTH BEACH

IN ROOM
DINING MENU



BREAKFAST

7:00 am – 11:30 am

TWO EGGS COOKED TO ORDER 10

THREE EGGS / EGG WHITE OMELET 14

CHOICE OF THREE INGREDIENTS
TOMATO, RED ONION, RED PEPPER, ASPARAGUS,
MUSHROOM, CHORIZO, HAM, SMOKED SALMON,
AGED CHEDDAR CHEESE, SWISS CHEESE,
GOAT CHEESE, GREEK FETA
ADDITIONAL INGREDIENTS 2/EACH

EGG WHITE FRITTATA 15

ZUCCHINI, ROMA TOMATOES, ASPARAGUS, FRESH HERBS
WITH SHRIMP 21

* ALL SERVED WITH HOME STYLE POTATOES

BUTTERMILK PANCAKES 14

CHOICE OF PLAIN OR BLUEBERRY

BUCKWHEAT PANCAKES 16

MIXED BERRY COMPOTE

EGGS BENEDICT 15

WITH SMOKED SALMON 18

FRENCH TOAST 16

FRENCH BAGUETTE, NUTELLA, STRAWBERRIES

BRIOCHE RICE KRISPY FRENCH TOAST 14

COCOA, FRESH BANANAS, DULCE DE LECHE

SMOKED SALMON 16

TRADITIONAL ACCOMPANIMENTS

FRESH SEASONAL FRUIT PLATE 15

EARTHBOUND FARMS ORGANIC GRANOLA 17

SERVED WITH LOW FAT YOGURT, SEASONAL BERRIES

TIDES HOMEMADE MUESLI 14

DRIED ORGANIC FRUIT, LAVANDER HONEY, CINNAMON

CEREAL AND MILK 6

RICE KRISPIES, SPECIAL K, CHEERIOS, FRUIT LOOPS,
FROSTED FLAKES, CORN FLAKES, RAISIN BRAN

FRESHLY BAKED SELECTION OF PASTRIES 3 EACH

TOAST AND WHIPPED BUTTER 3

WHITE, WHEAT, MULTI GRAIN, RYE, BRIOCHE,
ENGLISH MUFFIN, PLAIN BAGEL

SIDES \$5

APPLEWOOD SMOKED BACON

SAGE SAUSAGE

CHICKEN APPLE SAUSAGE

TURKEY BACON

HOME STYLE POTATOES

SAUTÉED SPINACH

STEAMED ASPARAGUS

SEASONAL BERRIES

LOW FAT YOGURT

SMOKED SALMON

SPECIALTY COFFEE

MOUNTAIN GOLD COFFEE 4

MOUNTAIN GOLD DECAF COFFEE 4

ESPRESSO/DOUBLE 5/6

CAPPUCCINO/DOUBLE 5/6

MACCHIATO 5

SOY LATTE 5

CAFE AU LAIT 5

ICED COFFEE 4

JUICES \$5

**ORANGE, GRAPEFRUIT, MANGO, PASSION,
APPLE, CRANBERRY, PEACH, GUAVA, TOMATO**

MIGHTY LEAF TEA SELECTION \$5

CHAMOMILE CITRON

GINGER TWIST

GREEN TEA PASSION

VERBENA MINT

JADE ORGANIC

EARL GREY ORGANIC

HIMALAYAN PEAK DARJEELING ORGANIC

ENGLISH BREAKFAST ORGANIC

HOJI CHA ORGANIC

CHINA MIST PASSION ICE TEA

MILK \$4

WHOLE, 2%, SKIM, SOY



LUNCH

11:30 am – 5:30 pm

APPETIZERS

CHEF'S HOMEMADE SOUP OF THE DAY	10
GRILLED NAAN BREAD	10
RAITA, HARISSA SAUCE, CHIPOTLE HUMMUS	
CEVICHE	12
PASSION FRUIT, MANGO, RED FRESNO CHILI, AVOCADO, SWEET POTATO CHIPS	
CRAB CAKES	15
TROPICAL CORN SALSA, CILANTRO COULIS	
TUNA TARTARE	15
MEDJOOOL DATE, PRESERVED LEMONS, CILANTRO, ALMONDS	
AUSTRALIAN WAGYU BEEF SLIDERS	18
SHARP CHEDDAR, BACON, BBQ SAUCE, FRIED RED ONIONS	

SALADS

ORGANIC BABY ARUGULA SALAD	15
ROASTED CANDY CANE BABY BEETS, FLORIDA ORANGE, TARRAGON CITRUS VINAIGRETTE	
TRINIDAD TUNA NICOISE SALAD	18
QUAIL EGG, HARICOT VERTS, FRISÉE, YUZU VINAIGRETTE	
CAESAR SALAD	14
BABY HEARTS OF ROMAINE, WHITE ANCHOVIES, PARMESAN CHEESE, GREEN OLIVE TAPENADE	
WITH GRILLED CHICKEN	18
TIDES COBB SALAD	16
TURKEY BREAST, BACON, EGG, BLUE CHEESE, RED WINE VINAIGRETTE	

BEACH BOX \$30

FALAFEL WRAP
TAHINI SMOKED PAPRIKA SAUCE, CHERRY TOMATOS, PICKLED RED ONIONS, PARSLEY
OR

DAILY FISHWICH
BRIOCHE, CREOLE TARTAR SAUCE, PICKLES, FRIED GREEN TOMATOES
OR

CLASSIC TURKEY CLUB
OVEN ROASTED TURKEY, SMOKED BACON, SWISS CHEESE, HASS AVOCADO

INCLUDES

CHOICE OF SANDWICH, CAESAR SALAD, WHOLE FRESH FRUIT, POTATO CHIPS AND CHOICE OF SOFT DRINK OR MINERAL WATER

SANDWICHES

FALAFEL WRAP	15
TAHINI SMOKED PAPRIKA SAUCE, CHERRY TOMATOS, PICKLED RED ONIONS, PARSLEY	
DAILY FISHWICH	18
BRIOCHE, CREOLE TARTAR SAUCE, PICKLES, FRIED GREEN TOMATOES	
CLASSIC TURKEY CLUB	16
OVEN ROASTED TURKEY, SMOKED BACON, SWISS CHEESE, HASS AVOCADO	
TIDES BURGER	18
POBLANO BBQ, PEPPER JACK CHEESE, BUTTERMILK AIOLI, PICO DE GALLO	

* ALL SANDWICHES ARE SERVED WITH HOME FRIES

ENTREES

YELLOW TAIL SNAPPER	25
JASMINE RICE, EDAMAME, SNAP PEAS, CHILI LIME VINAIGRETTE	
CHICKEN PAILLARD	22
HOMEMADE SPAETZLE, JUBLIEE CHERRY TOMATOES, ORGANIC BABY SPINACH, GARLIC SAUCE	
TAGLIATELLE	18
WILD MUSHROOMS, RED PEARL ONION JAM, HUMBLLOT FOG, PORCINI VELOUTE	
6 oz PRIME NY STRIP	28
PORCINI, CHILI POWDERED ONION RINGS, PINOT NOIR JUS	

DESSERTS \$10

BUÑUELOS
CARAMELIZED MANGO, TAMARIND COULIS, MEXICAN VANILLA ICE CREAM
KEY LIME CREME BRULEE
TAPIOCA COCONUT SAUCE, TROPICAL FRUIT SALAD
TARTE TATIN
CARAMELIZED BANANAS, MAPLE SUGAR ICE CREAM
CHOCOLATE LAVA CAKE PURSE
NUTELLA, HAZELNUT BRITTLE, ESPRESSO ICE CREAM
MAKE YOUR OWN SUNDAE (CHOICE OF 3 TOPPINGS)
VANILLA ICE CREAM, CHOCOLATE ICE CREAM, MANGO SORBET, RASPBERRY SORBET, LYCHEE SORBET

TOPPINGS
CHOCOLATE GANACHE, STRAWBERRY MARMALADE, MANGO MARMALADE, TOASTED PEANUTS, CHOCOLATE CHIPS, COOKIE DOUGH CRUMBLES, SPRINKLES, TROPICAL FRUIT, HOMEMADE MARSHMALLOWS, MARASCHINO CHERRIES, CHANTILLY CREAM



DINNER

5:30 pm - 10:30 pm

APPETIZERS

CHEF'S HOMEMADE SOUP OF THE DAY	12
GRILLED NAAN BREAD	10
RAITA, HARISSA SAUCE, CHIPOTLE HUMMUS	
ACAPULCO PRAWN COCKTAIL	17
GULF PRAWNS, HASS AVOCADO, LAHVOSH CRACKERS	
PAN ROASTED DIVER SCALLOPS	18
SHIRO MISO BLISS MAPLE SYRUP GLAZE, WINTER PEA SUCCOTASH	
TEMPURA SHRIMP FRITTERS	18
BACON, OPAL BASIL, YUZU KOSHO CRÈME FRAÎCHE	
CRAB CAKES	17
TROPICAL CORN SALSA, CILANTRO COULIS	
AUSTRALIAN WAGYU BEEF SLIDERS	18
SHARP CHEDDAR, BACON, BBQ SAUCE, FRIED RED ONIONS	

CRUDO

CEVICHE	16
PASSION FRUIT, MANGO, RED FRESNO CHILL, AVOCADO, SWEET POTATO CHIPS	
OYSTERS (HALF DOZEN/DOZEN)	18/36
CHOICE OF MIGNONETTE OR MEZCAL VINAIGRETTE	
TUNA TARTARE	16
MEDJOL DATE, PRESERVED LEMONS, CILANTRO, ALMONDS	
HAMACHI SALAD	18
WASABI TOBIKO, CRISPY SUSHI RICE, SHIITAKE EMULSION	
BEEF TARTARE	15
TRADITIONAL CONDIMENTS, FLAT BREAD	

SALADS

ORGANIC BABY ARUGALA SALAD	15
ROASTED CANDY CANE BABY BEETS, FLORIDA ORANGE, TARRAGON CITRUS VINAIGRETTE	
TRINIDAD TUNA NICOISE SALAD	18
QUAIL EGG, HARICOT VERTS, FRISÉE, YUZU VINAIGRETTE	
CAESAR SALAD	14
BABY HEARTS OF ROMAINE, WHITE ANCHOVIES, PARMESAN CHEESE, GREEN OLIVE TAPENADE	
WITH GRILLED CHICKEN	18
TIDES COBB SALAD	18
TURKEY BREAST, BACON, EGG, BLUE CHEESE, RED WINE VINAIGRETTE	

SIDES \$6

SAUTÉED SPINACH
GRILLED ASPARAGUS
SAUTÉED BROCCOLINI
BBQ FRIES
SAUTÉED WILD MUSHROOMS

PASTA

TAGLIATELLE	24
WILD MUSHROOMS, RED PEARL ONION JAM, HUMBOLDT FOG, PORCINI VELOUTÉ	
MISO GLAZED BLACK GROUPE	28
UDON NOODLE, CORIANDER BROTH, BOK CHOY SUCCOTASH	
CHICKEN PAILLARD	26
SPAETZLE, JUBILEE CHERRY TOMATOES, ORGANIC BABY SPINACH, WARM GARLIC SAUCE	
BUCATINI ALL'AMATRICIANA	27
GUANCIALE, MICRO BASIL, ESPARÁO OLIVE OIL	

GRILL & OVEN

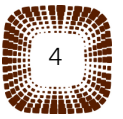
PAN SEARED WAHOO	32
GIANT SQUID PASTA, RATATOUILLE, SMOKED SHALLOT BEURRE BLANC	
YELLOW TAIL SNAPPER	28
JASMINE RICE, EDAMAME, SNAP PEAS, CHILI LIME VINAIGRETTE	
12 oz PRIME NY STRIP	45
PORCINI, CHILI POWDERED ONION RINGS, PINOT NOIR JUS	
6 oz AMERICAN KOBE SHORT RIB	35
BRAISED 8 HOURS, CREAMY GRITS, BROCCOLINI, RED WINE GLAZE	
COLORADO RACK OF LAMB	32
CINNAMON AND DRIED BING CHERRY QUINOA SALAD, STUFFED ZUCCHINI BLOSSOMS, DARK MOLE SAUCE	

DESSERTS \$10

BUÑUELOS
CARAMELIZED MANGO, TAMARIND COULIS, MEXICAN VANILLA ICE CREAM
KEY LIME CREME BRULEE
TAPIOCA COCONUT SAUCE, TROPICAL FRUIT SALAD
TARTE TATIN
CARAMELIZED BANANAS, MAPLE SUGAR ICE CREAM
CHOCOLATE LAVA CAKE PURSE
NUTELLA, HAZELNUT BRITTLE, ESPRESSO ICE CREAM
MAKE YOUR OWN SUNDAE (CHOICE OF 3 TOPPINGS)
VANILLA ICE CREAM, CHOCOLATE ICE CREAM, MANGO SORBET, RASPBERRY SORBET, LYCHEE SORBET
TOPPINGS
CHOCOLATE GANACHE, STRAWBERRY MARMALADE, MANGO MARMALADE, TOASTED PEANUTS, CHOCOLATE CHIPS, COOKIE DOUGH CRUMBLES, SPRINKLES, TROPICAL FRUIT, HOMEMADE MARSHMALLOWS, MARASCHINO CHERRIES, CHANTILLY CREAM

EIGHTEEN PERCENT SERVICE CHARGE, \$5.00 DELIVERY FEE AND FLORIDA STATE TAX WILL BE APPLIED TO EVERY ORDER.
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
 MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LATE DINING
11:30 pm – 07:00 am



FIERY WINGS CANDIED HABANERO, BLUE CHEESE FOAM	12
TIDES COBB SALAD TURKEY BREAST, BACON, EGG, BLUE CHEESE, RED WINE VINAIGRETTE	18
CHICKEN PAILLARD SPAETZLE, JUBLIEE CHERRY TOMATOES, ORGANIC SPINACH, WARM GARLIC SAUCE	26
TAGLIATELLE WILD MUSHROOMS, RED PEARL ONION JAM, HUMBOLDT FOG, PORCINI VELOUTÉ	18
BUCATINI ALL AMATRICANA GUANCIALE, MICRO BASIL, ESPARAO OLIVE OIL	18
CLASSIC TURKEY CLUB OVEN ROASTED TURKEY, SMOKED BACON, SWISS CHEESE, HASS AVOCADO	16
TIDES BURGER POBLANO BBQ, PEPPER JACK CHEESE, BUTTER MILK AIOLI, PICO DE GALLO	18

* ALL SANDWICHES ARE SERVED WITH HOME FRIES

DESSERTS \$10

KEY LIME CREME BRULEE

TAPIOCA COCONUT SAUCE, TROPICAL FRUIT SALAD

TARTE TATIN

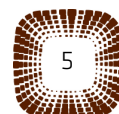
CARAMELIZED BANANAS, MAPLE SUGAR ICE CREAM

MAKE YOUR OWN SUNDAE (CHOICE OF 3 TOPPINGS)

VANILLA ICE CREAM, CHOCOLATE ICE CREAM,
MANGO SORBET, RASPBERRY SORBET, LYCHEE SORBET

TOPPINGS

CHOCOLATE GANACHE, STRAWBERRY MARMALADE,
MANGO MARMALADE, TOASTED PEANUTS,
CHOCOLATE CHIPS, COOKIE DOUGH CRUMBLES,
SPRINKLES, TROPICAL FRUIT, HOMEMADE MARSHMALLOWS,
MARASCHINO CHERRIES, CHANTILLY CREAM



COCKTAILS

LYCHEE MARTINI VODKA, BERRIES, LIQUOR, LYCHEE FRUIT	13
TIDES ROYALE COCONUT RUM, PINEAPPLE JUICE, SPLASH BERRY LIQUEUR, POPSICLE	12
MIAMI VICE PINEAPPLE, COCONUT RUM, STRAWBERRY PUREE, PINEAPPLE POPSICLE	12
PASSION VANILLA VODKA, PASSION FRUIT, WATERMELON POPSICLE	12
BEACHES PEACHES PEACH VODKA, PEACH SCHNAPPS, PINEAPPLE POPSICLE	12
MOJITO MADNESS LIMON RUM, FRESH MINT, MINT POPSICLE	12

IMPORTED BEER \$8

PERONI
STELLA
CORONA
HEINEKEN
AMSTEL LIGHT

DOMESTIC BEER \$7

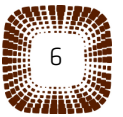
COORS LIGHT
MILLER LIGHT

WINES BY THE BOTTLE

DOM PERIGNON, MOET CHANDON	250
MOET & CHANDON, BRUT IMPERIAL	120
SAUVIGNON BLANC LEAPING LIZARD	40
PINOT GRIGIO ALOIS LAGEDEDER, DOLOMITI	50
ALBARINO ESENCIA DIVINO, RIAS BAIXAS	52
CHARDONNAY SAINT-VERAN, VERGET	65
SYRAH SILKWOOD, MONNICH FAMILY	70
SANGIOVESE VESPERTINO CHIANTI	60
TEMPRANILLO PUJANZA	78
PINOT NOIR COTES DE NUITS	79
MALBEC FAMILIA ZUCCARDI"Q"	55

WINES BY THE GLASS

CHAMPAGNE & SPARKLING	
MOET ET CHANDON BRUT IMPERIAL (187 ML)	21
PROSECCO ADAMI	12
CAVA PAUL CHENEAU, LADY OF SPAIN	12
SANTA JULIA BRUT ROSE PINOT NOIR	12
RED WINE	
MERLOT TERRA MATTER	12
CABERNET SAUVIGNON RAMSAY	12
MALBEC FAMILIA ZUCCARDI "Q"	12
PINOT NOIR MARC CELLARS	11
TEMPRANILLO "MESTA"	10
WHITE WINE	
CHÂTEAU MINUTY ROSE RESERVE (375 ML)	25
PINOT GRIGIO MOTELVINI	11
WEISSER RIESLING HARTENBERG	13
SAUVIGNON BLANC SAINT CLAIR	12
VERDEJO VALDELAINOS PEDRO ESCUDERO	11
CHARDONNAY "EL CEREZO"	10



SNACKS

NUT AND DRIED FRUIT	4
HANDMADE CHOCOLATE CHIP COOKIES WITH PECANS	4
GUMMY BEARS	4
COSMOPOLITAN JELLY BEANS	5
BELLINI JELLY BEANS	5
SNICKERS	3
M&M PEANUT	3
CHOCOLATE MINTS	5
TOBLERONE MILK CHOCOLATE	2
CRISPY GREEN PINEAPPLE	2
MIX NUTS	5
PRINGLES	3

BEVERAGE

FIJI WATER	4
COKE, DIET COKE, SPRITE, TONIC	4
PELLEGRINO	4
PERRIER	4
PELLEGRINO LIMONATA / ARANCIATA	4
ORANGE JUICE / APPLE JUICE	4
GATORADE	4

PREMIUM BAR SELECTION

CROWN ROYAL	6
CAPTAIN MORGAN, RUM	6
DON JULIO AÑEJO	7
DON JULIO BLANCO	7
BELVEDERE VODKA	7
HENNESSY VSOP	8
LONDON DRY GIN TANQUERAY	6
JOHNNY WALKER BLACK LABEL, 12 YEAR	7
MOET & CHANDON	21
ALOIS LAGEDER, PINOT GRIGIO	21
COTE DU RHÔNE, BLEND	21

BEERS

HEINEKEN	8
CORONA	8

CIGARETTES

MARLBORO	10
MARLBORO LIGHT	10