DEPTHS Cocktail Menu

Sexy Fish Miami, 1001 S Miami Avenue, Miami, Florida 33130. Telephone (305) 889-7888.
Menu items and prices may change. The latest menu is at sexyfishmiami.com/menus/.

Cocktails by Sexy Fish Miami.

Prices are in US dollars.

DEPTHS

The ocean is never still. It moves through changing light, shifting pressure and hidden worlds, each with an atmosphere of its own.

DEPTHS follows this descent through four chapters, each reflecting a different moment in the evening. The Surface awakens the senses. Sunlight brings color and balance to the table. Twilight slows the pace and deepens conversation. At the ocean floor, the Abyss comes alive with illuminations, music and unexpected turns.

We invite you into the depths.

Some cocktails are offered in a mid-strength version and an alcohol-free version. Both are listed under the cocktail name with their own price.

Surface

Our journey begins in open water, alive with light and possibility. Bright, crisp cocktails awaken the palate, lift the mood and create anticipation for what lies ahead.

Open Your Eyes **20**
Tito's Vodka, Aperol, Thyme, Strawberry, Verjus

First Shadow **22**
Tanqueray No. Ten Gin, Campari, Chipotle, Blueberry, Aperitif Wines

Citrón **22**
Patrón Reposado Tequila, Mandarin, Ponzu, Grapefruit

2012 Heat **19**

Ilegal Mezcal, Chicha Morada, Cacao, Campari, Verjus

Clover Society

Mid-strength: Cygnet 22 gin, grapefruit, raspberry, lime, aperitif rosso. 19.

Alcohol free: Ritual gin alternative, grapefruit, lime, raspberry, aperitif rosso. 15.

Ch-Iki

Mid-strength: Don Julio Blanco tequila, rice orgeat, pink peppercorn, sticky mango, yuzu. 21.

Alcohol free: Seedlip Garden 108, rice orgeat, pink peppercorn, sticky mango, yuzu. 15.

Surface Champagne

Billecart-Salmon Blanc de Blancs Grand Cru N.V. **45 per 5 oz glass, 225 per bottle**

Champagne. Precise, Chalk, Showstopper

Sunlight

Sunlight moves through the water and everything becomes more vivid. Beautifully balanced cocktails bring color and energy to the table.

Lucid Dream **22**

Ketel One Vodka, Sake, Lychee, Sakura, Pickled Radish

Another Matcha? **21**

Another Hendrick's Gin, Matcha, Yuzu Curaçao

Voy a Mi **24**

Mijenta Blanco Tequila, Prickly Pear, Sage, Marigold, Honeysuckle, Soy

Aura Farming **18**

Angel's Envy Bourbon, Chinola, Passion Fruit, White Miso, Koji Rice, Sesame

Brickell No. 2

Mid-strength: Santa Teresa 1796 rum, mango, tamarind, sesame. 19.

Alcohol free: Lyre's White Cane, mango, tamarind, sesame. 15.

Esca

Mid-strength: Tanqueray No. Ten gin, cherry, chai, cardamom, club soda. 17.
Alcohol free: Ritual gin alternative, cherry, chai, cardamom, club soda. 15.

Sunlight Champagne

Laurent-Perrier Grand Siècle Itération No. 27 **115 per 5 oz glass, 575 per bottle**

Champagne. Opulent, Hazelnut, Gastronomic

Twilight

As the light fades, the evening finds a slower rhythm. Richer and more contemplative, these cocktails are made for illuminating conversations and the hours that unfold after dinner.

Better Call Sharon **24**

Don Julio Blanco Tequila, Tomato, Basil, Persimmon

Halcyon **20**

Grey Goose Vodka, Chamomile, Pandan, Passion Fruit, Yogurt

Last Dance in Havana **23**

Zacapa No. 23 Rum, Guava, Corn, Coconut, Butter

Tom Yum Mule **22**

The Lost Explorer Espadín Mezcal, Tom Yum, Mango, Chili, Ginger Beer

Cookies & Cream

Mid-strength: Ketel One vodka, Mr Black coffee liqueur, tofu, cacao, condensed milk. 21.
Alcohol free: Cacao, coffee, tofu, condensed milk. 16.

From the Bay

Mid-strength: WhistlePig 10 year old rye whiskey, Saicho osmanthus sparkling tea, blackberry, rosemary, bay leaf. 26.
Alcohol free: Saicho osmanthus sparkling tea, blackberry, rosemary, bay leaf. 19.

Twilight Champagne

Drappier Rosé de Saignée N.V. **37 per 5 oz glass, 185 per bottle**
Champagne. Velvety, Strawberry, Rebel

Abyss

At the ocean floor, a place that sunlight can no longer reach. In its place, strange illuminations pulse through the deep. The music grows louder, the cocktails grow bolder and the night opens to unexpected turns.

Coral Margarita **23**
Casamigos Blanco Tequila, Yuzushu, Watermelon, Wasabi

Momo-Cha **19**
Elyx Vodka, Peach, Genmaicha, Watercress, Club Soda

She's Electric **18**
Condesa Gin, Rosé Wine Aperitif, Suze, Pomelo, Sancho

Disco Juice **20**
Cygnet 22 Gin, Apricot Brandy, Almond, Coconut, Green Apple

Pyjama Party
Mid-strength: Casamigos Reposado tequila, banana, parsley, club soda. 20.
Alcohol free: Seedlip Garden 108, banana, parsley, club soda. 16.

Feeling Peachy
Mid-strength: St-Germain elderflower liqueur, rooibos, blood orange, peach. 17.
Alcohol free: Martini Floreale, rooibos, blood orange, peach. 15.

Abyss Champagne

Perrier-Jouët Grand Brut N.V. from Magnum **40 per 5 oz glass, 400 per magnum**
Champagne. Generous, Peach, Celebrate

Please be advised that some of our cocktails may contain raw egg and/or milk products. Consuming raw eggs may increase your risk of foodborne illness. For detailed information on the fourteen legal allergens please ask a member of our team. However, we are unable to provide information on other allergens. A service charge of 20% will be added to your final bill.