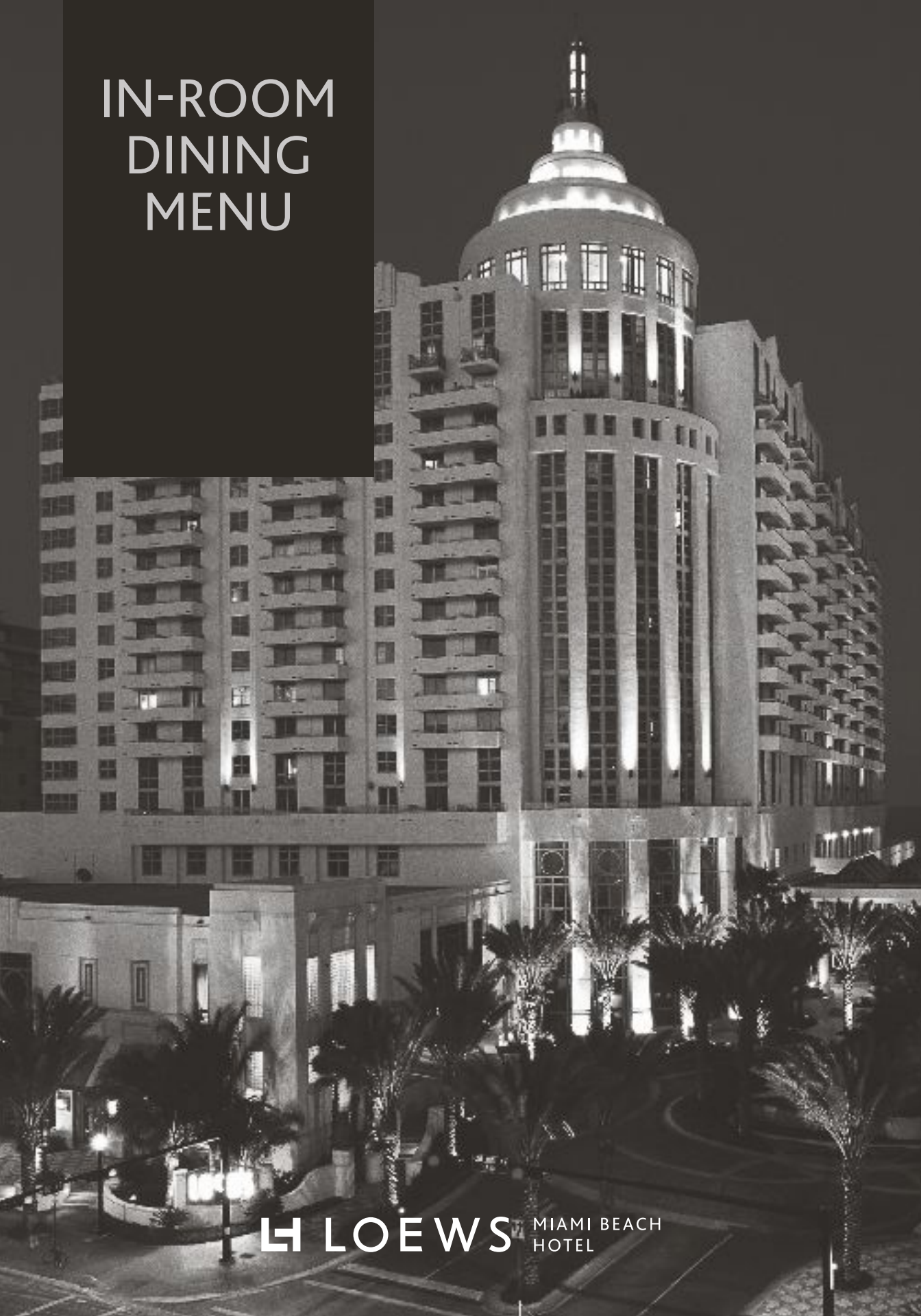


IN-ROOM
DINING
MENU



IN-ROOM DINING MENU

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LOEWS LOVES PETS

We proudly partner with local farmers and artisans such as Zak the Baker, Juicera, Panther Coffee, Bee My Honey, Better Sweet Miami and Winter Park Dairy Farm.

THE MORNING FIX

Available 6:00–11:00 AM



THE SIGNATURE BREAKFAST

THE CONTINENTAL 23

choice of chilled fruit juices, freshly baked pastries, cereal or fruit cup, coffee or tea

THE AMERICAN 26

choice of chilled fruit juices, two eggs any style, choice of breakfast meat, breakfast potatoes, freshly baked pastries, toast, coffee or tea

THE CUBAN 26

choice of papaya or mango juice, ropa vieja on “Zak the baker” multigrain toast, poached eggs, avocado breakfast potatoes, freshly baked guava pastelitos

LOCAL FLAVORS FROM PRESTON’S MARKET

AVOCADO TOAST 17

toasted “Zak the baker” sour dough, mashed avocado, bacon, goat cheese, two poached eggs, breakfast potatoes

STEAK & EGGS 22

beef churrasco, choice of two eggs, hash browns, mushroom, green asparagus, hollandaise

BREAD AND PASTRY

SLICED BREAD SELECTION 6

white, wheat, rye, multigrain

SELECTION OF NEW YORK STYLE BAGELS 7

served with cream cheese

SELECTION OF FRESHLY BAKED MUFFINS 7

blueberry, bran, cranberry, nutella or english

BAKERY BASKET OF ASSORTED PASTRIES 12

croissants, muffins, danish

THE GRIDDLE

BUTTERMILK PANCAKES 16

warm maple syrup or fresh berries and agave nectar

CRISP MALTED WAFFLE 16

strawberries, whipped cream and local honey by “Bee My Honey”

CLASSIC FRENCH TOAST 16

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GLUTEN FREE OPTION

GLUTEN FREE PANCAKES 16

buckwheat and coconut pancakes, tropical salad

GLUTEN FREE WHITE OR WHEAT TOAST 6

GLUTEN FREE BAGELS 7

FRESHLY BAKED GLUTEN FREE MUFFIN 9

*from our local vendor "Better Sweet Miami"
banana bran, chocolate chip, blueberry, apple and raisin*

FARM FRESH EGGS

We are using 100% cage free eggs

TWO EGGS ANY STYLE 17

choice of bacon or sausage, breakfast potatoes

CREATE YOUR OWN OMELET 17

choice includes: tomatoes, spinach, onions, peppers, mushrooms, bacon, sausage, ham, chorizo, cheddar, Swiss or pepper-jack cheese

CROISSANT SANDWICH 17

scrambled eggs, avocado, tomato salad, cheddar cheese, breakfast potatoes

FAVORITES OF EXHALE SPA

EGG WHITE OMELET RATATOUILLE 17

whipped egg white, low fat mozzarella, arugula pesto

"ST. JAMES" ATLANTIC SMOKED SALMON 19

fresh bagel, sour cream, tomato, onion, capers, arugula salad

BANANA SPLIT 14

vanilla bean yogurt, banana, berries and granola sprinkles

TROPICAL FRUIT SALAD 14

Greek or plain yogurt or cottage cheese

SELECTION OF DRY CEREALS AND ORGANIC KASHI 7

STEEL CUT OATS 10

dried fruit and nuts

 Healthy options recommended by exhale spa

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COFFEE & MORE

We proudly brew Starbucks coffee & espresso.

REGULAR/DECAF COFFEE

full pot 12

half pot 6

POT OF FRENCH PRESS COFFEE 8

by local roaster Panther Coffee

BOTTLE OF MIAMI JOE COLD BREW COFFEE 8

ESPRESSO 5

DOUBLE ESPRESSO/CAPPUCCINO 7

HOT CHOCOLATE 7

A POT OF WHOLE LEAF TEA 6

selection of organic breakfast, earl grey, green tea, mint, chamomile

FIJI / PELLEGRINO / SARATOGA

small 6

large 9

MILK 6

THE JUICE BAR

fresh orange, grapefruit, apple, cranberry, papaya, carrot, tomato, pineapple, grape

small 4

large 7

"JUICERA" 100% RAW ORGANIC COLD PRESSED JUICES

Juices are pressed locally using a commercial-grade hydraulic press, which preserves the highest integrity of nutrients and enzymes in the juice for optimal healing. 16 oz. bottle

GREEN POWER 13

cucumber, green apple, kale, romaine, spinach, parsley, celery, lemon

FRUIT CLEANSE 11

pineapple, green apple, mint

METABOLIC LEMONADE 11

lemon juice, coconut palm nectar, cayenne pepper

ROOTED BEGINNING 13

carrot, green apple, beet, ginger, lemon

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ALL DAY LONG

Available 11:00 AM–10:30 PM

STARTERS

CLASSIC GUACAMOLE 9
assorted freshly baked corn, pita chips

ROASTED EGGPLANT HUMMUS 9
wood stone oven pita bread

HOMESTEAD TOMATO & ROASTED LEEK SOUP 12
served with grilled cheese sandwich

CHICKEN QUESADILLA 16
Monterey Jack cheese, scallions, peppers, sour crème, pico de gallo, guacamole
add shrimp 24

SALADS


ORGANIC BABY ROMAINE 16
sun dried tomato pesto, kalamata olive tapenade
add chicken 22
add grilled shrimp 24
add churrasco steak 26

 **PALMITO & WATERCRESS SALAD** 14
fresh hearts of palm, farro, green peas, watercress

LOCAL BURRATA & HEIRLOOM TOMATO 18
arugula, extra virgin olive oil, balsamic pearls

BURGERS & SANDWICHES

ALL AMERICAN BURGER 22
grass fed beef burger, Duroc bacon, grilled heirloom tomato, pickled cucumber, arugula, "Winter Park Farm" Florida cheddar cheese, "Zak the baker" brioche bun

 **HOMEMADE TURKEY BURGER** 20
100% free range and organic turkey, caramelized onions, arugula, "Winter Park Farm" Florida cheddar cheese, "Zak the baker" brioche bun

CUBAN BURGER 19
ropa vieja, Swiss cheese, homemade pickles, yellow mustard

SMOKED TURKEY CLUB 18
sliced turkey breast, Duroc bacon, heirloom tomato, "Winter Park Farm" Florida cheddar cheese, sage mayo

CLASSIC TUNA SANDWICH 17
solid white albacore, mayonnaise, multigrain country bread

 Healthy options recommended by exhale spa

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FAVORITES FROM THE BRICK OVEN AT BAR COLLINS

MARGHERITA PIZZA 16

mozzarella di bufala, cherry tomatoes, basil

ARTICHOKE & PROSCIUTTO PIZZA 18

artichokes, zucchini, gruyere cheese, prosciutto di Parma

CUBAN PIZZA 17

roasted ham and pork, Swiss cheese, yellow mustard, pickles

ROASTED CHICKEN WINGS 16

chipotle and Florida orange marinated wings

ENTREES

🌱 ROASTED ORGANIC CHICKEN 24

chipotle and citrus marinade, collard greens, preserved lemon slaw

GRILLED NEW YORK STRIP 14OZ 42

roasted garlic mash potato, grilled asparagus, tomato provençale

GRILLED LOCH DUART SALMON 29

Peruvian purple potato, saffron beurre blanc, grilled asparagus

PAPPARDELLE PASTA ALFREDO 24

organic baby spinach, Parmesan crème sauce

add chicken 30

add shrimp 32

SPAGHETTI POMODORO 21

pomodoro sauce, cherry tomatoes, fresh basil

add chicken 27

add shrimp 29

🌱 Healthy options recommended by exhale spa

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KIDS' KITCHEN

Kids' meals are prepared exclusively for our guests aged 12 or younger.

BREAKFAST

Available 6:00–11:00 AM

TROPICAL FRUIT SALAD OR BERRIES 5

CHOICE OF CEREALS OR YOGURT 3

OATMEAL WITH BROWN SUGAR
AND RAISINS 3

PANCAKES OR WAFFLE 6

GLUTEN FREE OPTIONS

(muffins 6, pancake 6, bagel 5 or bread 3)

ONE EGG ANY STYLE 7

with a choice of two sides

OMELET WITH A CHOICE OF
TWO TOPPINGS 7

*tomato, onion, mushroom, ham,
cheddar cheese, American cheese*

SIDES 3

BREAKFAST POTATOES

BACON

SAUSAGE

FRUITS

BERRIES

ALL DAY

Available 11:00 AM–10:30 PM

All meals have a choice of two sides and a beverage.

APPETIZERS 4

MOZZARELLA STICKS
CARROTS AND CELERY
HUMMUS AND PITA CHIPS
EDAMAME

PLATES 15

CHEESE PIZZA
GRILLED CHEESE SANDWICH
HOT DOG
TURKEY SANDWICH
CHEESE BURGER
PB&J
GRILLED CHICKEN
GRILLED FISH
CHICKEN FINGERS

SIDES

FRIES
MAC & CHEESE
CORN ON THE COB
APPLE SAUCE
RICE

FRESH BROCCOLI
MIXED FRUIT SALAD
GRAPES
GREEN PEAS
EDAMAME

BEVERAGES

APPLE JUICE
ORANGE JUICE
CHOCOLATE MILK
MILK *(whole, 2% or skim)*

CRANBERRY JUICE
LEMONADE
SOFT DRINK

DESSERTS 4

BROWNIE A LA MODE
BANANA SPLIT
SCOOP OF ICE CREAM
FRESH FRUIT SORBET
OREO COOKIE SUNDAE
CHOCOLATE CHIP COOKIE

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LATE NIGHT SNACKS

Available 10:30 PM–6:00 AM

CHICKEN QUESADILLA	16
<i>Monterey Jack cheese, scallions, peppers, sour crème, pico de gallo, guacamole</i>	
TRADITIONAL BUFFALO WINGS	16
<i>mild, medium or hot, celery, carrots, blue cheese dressing</i>	
CRISPY CHICKEN TENDERS	18
<i>french fries, bbq sauce</i>	
SMOKED TURKEY CLUB	18
<i>sliced turkey breast, Duroc bacon, heirloom tomato "Winter Park Farm" aged cheddar cheese, sage mayo</i>	
CLASSIC TUNA SANDWICH	17
<i>solid white albacore, mayonnaise, multigrain country bread</i>	
ORGANIC BABY ROMAINE	16
<i>sun-dried tomato pesto, kalamata olive tapenade</i>	
<i>add chicken 22</i>	
<i>add grilled shrimp 24</i>	
<i>add churrasco steak 26</i>	
MARGHERITA PIZZA	16
<i>mozzarella di bufala, fresh tomato sauce, fresh basil</i>	
ALL AMERICAN BURGER	22
<i>grass fed beef burger, Duroc bacon, grilled heirloom tomato, pickled cucumber and arugula, "Winter Park Farm" aged cheddar cheese, "Zak the baker" brioche bun</i>	

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THE SWEET ENCOUNTER

Available 11:00 AM–10:30 PM

CHOCOLATE POT DE CRÈME <i>toasted coconut cookie</i>	8
CHEESECAKE <i>New York style cheese cake, meyer lemon infusion</i>	8
TRES LECHE <i>vanilla cake, dulce de leche, meringue</i>	8
TRADITIONAL CRÈME BRULEE <i>Madagascar vanilla, financier cookie</i>	8
CLAFOUTIS TORTE <i>seasonal market berries, home-made coulis</i>	8
NUTELLA CHEESECAKE <i>hazelnut crème</i>	8



I'LL HAVE ANOTHER

Beer, wine and bottle service...



BEERS

Available 12:00 PM–1:30 AM

DOMESTIC 7

Bud Light, Lager, St. Louis, Missouri
Budweiser, Lager, St. Louis, Missouri
Miller Lite, Lager, Milwaukee, Wisconsin
Blue Moon, Wheat Beer, Golden, Colorado
Samuel Adams, Amber Lager, Boston, Massachusetts
Coors Light, Lager, Golden, Colorado
Michelob Ultra, Lager, St. Louis, Missouri

IMPORTED 8

Corona Extra, Lager, Mexico DF, Mexico
Corona Light, Lager, Mexico DF, Mexico
Heineken, Lager, Amsterdam, Netherlands
Amstel Light, Lager, Amsterdam, Netherlands

GLUTEN-FREE 7

Redbridge, Lager, St. Louis, Missouri

CRAFT 9

Dogfish Head 60 Min, IPA, Milton, Delaware
**Wynwood Brewery, La Rubia, Blonde Ale, Miami, Florida*
**Wynwood Brewery, Pops Porter, Porter, Miami, Florida*
**Funky Buddha Brewery, Hop Gun IPA, Fort Lauderdale, Florida*
**Funky Buddha Brewery, Floridian, Hefeweizen, Fort Lauderdale, Florida*
New Belgium Fat Tire, Amber Ale, Fort Collins, Colorado
Brooklyn Lager, Lager, Brooklyn, New York

*Loews Miami Beach proudly serves local craft beer from Wynwood Brewery and Funky Buddha brewery.

BOTTLE SERVICE

Includes ice and glassware; mixers available

RUM

Bacardi & Flavors 175
 Miami Club Rum 175
 Zacapa 250

TEQUILA

Jose Cuervo Especial Gold 200
 Patrón Silver 225
 Avion Silver 225

SCOTCH

Dewar's 12 Year 200
 Johnnie Walker Black Label 200
 Chivas Regal 250
 Johnnie Walker Blue Label 550

VODKA

Tito's 225
 Belvedere 250
 Grey Goose 250
 Ketel One 250

GIN

Beefeater 175
 Tanqueray 200
 Bombay Sapphire 225
 Hendrick's 250

WHISKEY & BOURBON

Jameson 180
 Jack Daniel's 200
 Maker's Mark 225
 Crown Royal 250

WINE

Listed from mildest to strongest

	GLASS	BOTTLE
SPARKLING		
Domaine Chandon, Brut, Classic, California	13	50
Stellina di Notte, Prosecco, Veneto, Italy	12	45
Nicolas Feuillatte, Brut, Champagne, France	19	78
Veuve Clicquot, Yellow Label, Champagne, France	25	125
Dom Perignon, Brut, Champagne, France		375
Louis Roederer, Cristal, Brut, Champagne, France		475
WHITE		
Chateau Ste Michelle, Saint M, Riesling, Pfalz, Germany	13	56
Le Rime, Pinot Grigio, Trentino, Italy	13	52
Context, Sauvignon Blanc, Buellton, California	11	44
Brancott, Sauvignon Blanc, Marlborough, New Zealand	13	55
Context, Chardonnay, Buellton, California	11	44
Joel Gott "Unoaked" Chardonnay, Monterey, California	14	64
William Hill, Chardonnay, Central Coast, California	13	55
Sonoma Cutrer, Chardonnay, Russian River Ranches, California		66
Landmark Overlook, Chardonnay, California	15	60
Jordan, Chardonnay, Russian River Valley, California		74
Grgich Hills, Chardonnay, Napa Valley, California		85
Far Niente, Chardonnay, Napa Valley, California		124
Kistler, Les Noisetiers, Chardonnay, Sonoma Valley, California		135
RED		
Mark West, Pinot Noir, California	12	45
Lyric by Etude, Pinot Noir, Santa Barbara, California	14	65
Flowers, Pinot Noir, Sonoma Coast, California		99
Trivento Reserve, Malbec, Argentina	13	52
Decoy by Duckhorn, Merlot, Napa Valley, California	16	72
Taken, Cabernet/Merlot, Napa Valley, California	19	76
Context, Cabernet Sauvignon, Buellton, California	11	44
Banfi, Chianti, Italy	13	50
Justin Vineyards, Cabernet Sauvignon, Paso Robles, California	16	72
Franciscan, Cabernet Sauvignon, Napa Valley, California		79
Stag's Leap, "Artemis", Cabernet Sauvignon, Napa Valley, California		99
Antinori, Brunello Di Montalcino, "Pian delle Vigne", Tuscany, Italy		147



LOEWS LOVES PETS

Welcome to Loews Hotels!
Our chefs have prepared some
wonderful dishes for you to
enjoy during your stay. We
hope these make your tail
thump and get you purring!



All pet meals are served on appropriate pet ware and accompanied by bottled water. Dishes were developed under the supervision of a licensed veterinarian and are safe for cats and dogs. However, we recommend that your pet enjoys these dishes as a "special treat" and that they do not stray too far from their regular diet, as that may impact their digestion.

"BONE" APPETIT!

BOW WOW TENDERLOIN OF BEEF 16
a hearty meal of filet of beef with eggs and rice

CHICKEN PUPPY BITES 12
tender shredded chicken with carrots

KITTY'S SALMON SUPREME 13
fresh filet of salmon

GRRREAT VEGETABLE FEAST 11
mixed vegetables with eggs and rice

SELECTION OF DRY AND CANNED PET FOODS

BOWL OF DRY FOOD 5

BAG OF DRY FOOD 23

CAN 5

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LOEWS

MIAMI BEACH
HOTEL

1601 Collins Avenue Miami Beach, Florida, 33139
305.604.1601 www.loewshotels.com/miami-beach

