

# PROVISIONS

## SNACKS AND SMALL PLATES

- Truffle Fries** \$8.5  
Asiago Cheese, Truffle Oil, Rosemary, "B1" Aioli
- Hummus Platter** \$11  
Edamame Hummus, Beet & Ricotta Hummus, Cucumber, Golden Beets, Baby Carrots, Grilled Flatbread
- Giant Bavarian Pretzel** \$11.5  
Cigar City Maduro Beer Cheese, 84 Proof Mustard
- Buffalo Chicken Nachos** \$13.5  
Pulled Chicken, Cherrywood-Smoked Cheddar, Red Onion, Roasted Tomatoes, Jalapeno, Ranch, Scallion
- Smashed Avocado Toast** \$11.5  
Toasted Sourdough, Blistered Grape Tomato, Cotija Cheese, Lemon Balsamic Gastrique, Watermelon Radish, Cilantro
- Batch Wings (8)** \$12  
Traditional, Boneless, or Cauliflower
- Flavors:**  
Nashville Hot w/ Pickles  
Buffalo Sauce w/ HM Blue Cheese  
Sticky Chili Glaze w/ "Dorito Dust"

## MAC ATTACK

\$12

Gnocchi Mac, Aged Gruyere Cheese, & Spicy "Dorito Dust"

### Add-Ons:

Grilled Chicken	\$5	Rosemary Fries	\$4
Buttermilk Fried Chicken	\$7.5	Candied Bacon	\$3.5
Strip Steak	\$9	Roasted Corn	\$2.5
Pulled Pork	\$5	Farm Egg	\$2.5
Shrimp (5)	\$7	Whiskey-Caramelized Onion	\$3
		Truffle Oil	\$2.5

## FROM THE GARDEN

- Steakhouse Salad** \$20.5  
6oz Strip Steak, Romaine-Arugula, Red Onion, Cucumber, Grape Tomato, Radish, Horseradish Dressing, Crispy Onion Straws
- Crispy Chicken Stack Salad** \$18.5  
Romaine-Arugula, Grape Tomato, Red Onion, Cherrywood-Smoked Cheddar, Candied Bacon, Blue Cheese, Buttermilk Ranch Dressing, Smoked Paprika Aioli
- Without Steak** \$12.5  
**Without Fried Chicken** \$12
- Kale & Quinoa** \$17.5  
Grilled Chicken, Crispy Bacon, Dried Tart Cherries, Roasted Corn, Ricotta Salata, Lemon Vinaigrette
- Add-Ons:**  
Grilled Chicken \$5  
Buttermilk Fried Chicken \$7.5  
Grilled Shrimp (5) \$7  
Strip Steak \$9  
Seared Salmon \$8
- Without Grilled Chicken** \$12.5

## "GRASS FED"

Our Selection of Hearty Vegetarian Options - Vegan Versions Available!

- Impossible Burger** \$15  
Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli
- Crispy Cauliflower "Wings"** \$11  
**Flavors:**  
Nashville Hot w/ Pickles (Vegetarian)  
Buffalo Sauce (Vegan) w/ HM Blue Cheese  
Sticky Chili Glaze w/ "Dorito Dust" (Pescatarian)

# MAINS

- |   |  |
|---|--|
| <b>Chicken 'N' Waffles</b> \$17.5<br>Mini Waffles,<br>Buttermilk Fried Chicken,<br>Candied Bacon,<br>Bacon Butter,<br>Bourbon Maple,<br>Hot 'N' Sweet Sauce | <b>Tuna Poke Bowl</b> \$18<br>Fresh Yellowfin Tuna,<br>Sushi Rice, Avocado,<br>Cucumber, Scallion,<br>Citrus, Soy, Furikake,<br>Spicy Mayo |
| <b>St. Louis Ribs</b> \$19<br>Smoked Ribs,<br>Root Beer BBQ,<br>Crispy Onion Straws   | <b>Crispy Seared Salmon</b> \$24.5<br>Marinated Carrot &<br>Cucumber Salad,<br>Lemon Creme Fraiche,<br>Grilled Asparagus                   |

## BRICK OVEN PIZZAS

- |   |   |
|---|---|
| <b>Margherita</b> \$14<br>San Marzano Tomatoes,<br>Fresh Mozzarella, Thai Basil | <b>White Pizza</b> \$15<br>Ricotta, Spinach, Roasted Tomato,<br>Garlic Confit |
| <b>Spicy Pepperoni</b> \$16.5<br>Mozzarella, American Crafted Pepperoni         |   |

## HAND HELDS

Served With Fries, House Salad, or Truffle Fries (+\$3)

- |  |   |
|--|---|
| <b>Chicken B.L.A.T</b> \$16<br>Grilled Chicken, Sourdough,<br>Candied Bacon, Beefsteak Tomato,<br>Arugula, Charred Red Onion,<br>Smashed Avocado, "B1" Aioli | <b>Brisket &amp; Short Rib Burger</b> \$14<br>Lettuce, Beefsteak Tomato,<br>Whiskey Caramelized Onion, "B1" Aioli<br>Add: Cherrywood-Smoked Cheddar \$1.5<br>Farm Egg or Pecanwood-Smoked Bacon \$2             |
| <b>BBQ Bison Burger</b> \$17.5<br>Cherrywood-Smoked Cheddar,<br>Lettuce, Beefsteak Tomato,<br>Pickles, Beer-Battered Onion<br>Ring, Root Beer BBQ            | <b>Batch Attack Burger</b> \$22<br>Brisket & Short Rib Burger,<br>Pecan-Whiskey Candied Bacon,<br>"B1" Aioli, Mac Attack Croqueta,<br>Cherrywood-Smoked Cheddar,<br>Whiskey-Caramelized Onion,<br>Truffle Fries |
| <b>Cuban Grilled Cheese</b> \$14<br>Pit Ham, Roasted Pulled Pork,<br>Swiss Cheese, Yellow Mustard,<br>Pickles, Cuban-Style French<br>Baguette                |   |

### SIDES \$6

French Fries, Sticky Seaweed Rice,  
Onion Rings, Grilled Asparagus

#### Our Culinary Promise

We're all about cookin' from scratch. That means we avoid frozen products, we don't cut corners, and we only feature the freshest and best ingredients we can source. We use local products, sustainable crops and fair trade ingredients. It may take us a little more time and a little more work, but we were taught nothin' worth while comes easy, and creating the best possible meal for you is all that matters.

A suggested gratuity is added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Batch Gastropub / 30 SW 12 St. Miami, FL 33130 / [www.batchgastropub.com](http://www.batchgastropub.com)

# COCKTAILS

## SMOOTH SIPPING

<b>Floridian Moscow Mule</b> Florida's Banyan Reserve Vodka, H.M. Blackstrap Ginger Beer	\$11.5
<b>Blueberry Basil 'Jito</b> Bacardi Superior Rum, Local Blueberries, Basil, Lime, Cracked Cardamom Syrup	\$12
<b>Gunpowder Dram</b> Monkey Shoulder Whiskey, Allspice Dram, Gunpowder Tea Syrup, Lemon Juice	\$12
<b>Highland Monk</b> Hornitos Tequila, Green Chartreuse, Strawberry, Lemon, H.M. Italian Bitters	\$12
<b>Torched Pineapple Mai Tai</b> Brugal 1888 Rum, Bacardi Superior, Vedrenne Triple Sec, Giffard Orgeat, Grilled Pineapple, Lime, H.M. Aromatic Bitters	\$12.5
<b>Cucumber Cooler</b> Hendrick's Gin, Coconut-Lemongrass Infused Sake, Cucumber, Lemon	\$12.5
<b>Toasted Pecan Whiskey Sour</b> Pecan-Infused Whiskey, H.M. Sour Mix, Egg White, H.M. Spice Bitters	\$12.5

## FIZZ: CARBONATED AND SERVED ON TAP

<b>305 Collins</b> Black Tea-Infused Wheatley Vodka, Passion Fruit, H.M. Lemon Peel Soda	\$11.5
<b>Entourage</b> Pineapple and Jalapeno-Infused Partida Silver Tequila, Guava, Citrus	\$12.5
<b>Housemade Gin &amp; Tonic</b> Bombay Original Gin, H.M. Tonic #22, H.M. Grapefruit-Hibiscus Bitters	\$12
<b>Housemade Batch Hard Root Beer Pint</b> H.M. Spice-Infused Rum & Tahitian Vanilla Bean Root Beer	\$11.5
<b>Blackberry Bourbon Lemonade</b> Buffalo Trace Bourbon, H.M. Blackberry-Cardamom Syrup, Fresh Lemon Juice, H.M. Spice Bitters	\$13

## SPIRIT-FORWARD

<b>Barrel-Aged New Fashioned</b> Angel's Envy Bourbon, Leopold Brothers Maraschino & Tart Cherry, Vedrenne Triple Sec, H.M. Aromatic Bitters. American Oak Aged for 7 Weeks	\$14
<b>Barrel-Aged American Negroni</b> St. George's Terroir New American Gin, Bruto Americano, Sweet Vermouth American Oak Aged for 7 Weeks	\$14
<b>The Classic Old Fashioned</b> Basil Hayden Bourbon, Cane Sugar, H.M. Cherry Bark & Orange Bitters	\$13
<b>Smoked Manhattan</b> Batch Eagle Rare 10, House-Smoked Sweet Vermouth, H.M. Tobacco & Mole Bitters	\$13

## HOUSEMADE SODAS, FRESH JUICE, ETC. \$4.5

**Root Beer**  
Wintergreen, Honey, Tahitian Vanilla Bean

**Grapefruit Fizz**  
Florida Grapefruit, Cracked Cardamom Syrup

**Blackstrap Molasses Ginger Beer**  
Spicy Ginger Root, Blackstrap Molasses

**Sparkling Blueberry-Mint Lemonade**  
Muddled Blueberries, Fresh Mint

**Sparkling Strawberry Limeade**  
Muddled Strawberries, Basil

**Florida Orange**  
Florida Grapefruit  
Fresh-Pressed Apple

Liquid Promise

At Batch, we take pride in every beverage we serve. We focus on craft American-made spirits, new-world wines, and Florida micro-brewed beers. 100% of our bitters, tinctures, and syrups are made in house. We feature freshly squeezed & cold-pressed juices, make our own sodas, use local fresh herbs, and even brandy our own domestic cherries. We believe all of our beverages should be made to the highest possible standard with the best possible ingredients and care, so each one of your drinks is something we're proud to call ours.

Cheers to you.

# BEER AND WINE

## BEER

### ON TAP

Bud Light / Pale Lager / 4.2% / St. Louis, Missouri	\$6
Salt Life Lager / Lager / 4.5% / Jacksonville, Florida	\$7
Stella Artois (16oz) / European Lager / 5% / Belgium	\$7.5
Batch Black Barrel / Special Dark Lager / 5.2% / Miami, Florida	\$7
MIA Brewing 305 Golden Ale / Golden Ale / 5% / Doral, Florida	\$7
Wicked Weed Rotating Sour / Sour / 4.5% / Asheville, North Carolina	\$7.5
Funky Buddha Floridian / Hefeweizen / 5.2% / Oakland Park, Florida	\$7.5
Tank La Pinca / Wheat Saison / 6.2% / Miami, Florida	\$7.5
Biscayne Bay Amber Ale / Amber Ale / 5.3% / Miami, Florida	\$7.5
Veza Sur Session IPA / IPA / 5.2% / Wynwood, Florida	\$7.5
Elysian Space Dust / Imperial IPA / 8.2% / Seattle, Washington	\$7.5
Coppertail Unholy / American Tripel / 9.5% / Tampa, Florida	\$8
Copperpoint Espresso Stout / Stout / 6% / Boynton Beach, Florida	\$7.5

### TAP OF THE MOMENT

A Craft Draft from an American Microbrewery \$MP

### BOTTLED BEER

#### LIGHT AND EASY

Becks Non-Alcoholic Non-Alcoholic / 0% / Germany	\$6
Michelob Ultra Gold Light Lager / 3.8% / St. Louis, Missouri	\$6.5
Bud Light (16oz) Pale Lager / 4.2% / St. Louis, Missouri	\$6
Budweiser (16oz) Pale Lager / 5% / St. Louis, Missouri	\$6
Rolling Rock (16oz) Pale Lager / 4.6% / Latrobe, Pennsylvania	\$6
Yuengling Lager / 4.4% / Pottsville, Pennsylvania	\$6.5
Bluepoint Lager (16oz) Amber Lager / 5.5% / Patchogue, New York	\$7.5
Angry Orchard Cider / 5.5% / Walden, New York	\$6.5
Estrella Jalisco Lager / 4.5% / Mexico	\$6.5
Corona Pale Lager / 4.6% / Mexico	\$6.5
Heineken Pale Lager / 5% / Netherlands	\$6.5
Concrete Beach Havana Lager Vienna Lager / 5.2% / Miami, Florida	\$7
Patagonia Pilsner / 5.4% / Argentina	\$6.5
Becks German Pilsner / 5% / Germany	\$6.5
Due South Caramel Cream Ale Amber Ale / 5% / Boynton Beach, Florida	\$7.5
Glutiny Pale Ale Gluten Removed American Pale Ale / 6% / Fort Collins, Colorado	\$7
White Claw Black Cherry Hard Seltzer / 5% / USA	\$7
<b>HOPPY / FLORAL</b>	
Magic Hat #9 Pale Ale / 5.1% / South Burlington, Vermont	\$7
Goose Island IPA (16oz) IPA / 5.9% / Chicago, Illinois	\$7.5
Funky Buddha Hop Gun IPA / 7.7% / Oakland Park, Florida	\$7.5
Stone IPA IPA / 6.9% / San Diego, California	\$8.5
Cigar City Jai Alai IPA / 7.5% / Tampa, Florida	\$7.5
Ballast Point Grapefruit Sculpin IPA / 7% / San Diego, California	\$8

#### WHEAT

Seadog Blueberry Wheat Fruit Ale / 4.7% / Camden, Maine	\$7
Shock Top (16oz) Witbier / 5.2% / St. Louis, Missouri	\$7
Barrel Of Monks The Wizard Witbier / 5.5% / Boca Raton, Florida	\$7.5
Avery White Rascal Belgian White Ale / 5.6% / Boulder, Colorado	\$7.5
MIA Miami Weiss Hefeweizen / 6% / Doral, Florida	\$7
Lagunitas Sumpin ' Sumpin' American Pub Wheat / 7.5% / Petaluma, California	\$7

#### RICH / ROASTED

Monk in the Trunk Red Ale / 5.5% / Jupiter, Florida	\$7
Rogue Hazelnut Brown Ale Brown Ale / 5.6% / Portland, Oregon	\$7
Cigar City Maduro Brown Ale / 5.5% / Tampa, Florida	\$7
Breckenridge Vanilla Porter American Porter / 4.7% / Breckenridge, Colorado	\$7
Biscayne Bay Colada American Porter / 6.5% / Miami, Florida	\$7.5

#### STRONG / DARK

Lefthand Milk Stout Stout / 6% / Longmont, Colorado	\$7.5
Delirium Tremens Strong Ale / 8.5% / Belgium	\$12
Rochefort 10 Trappist Quadrupel / 11.3% / Belgium	\$14
Old Rasputin Imperial Stout / 9% / Fort Bragg, California	\$7.5

## WINE BY THE GLASS

### SANGRIA

Cherry-Apple Red Cherry Brandy, Pomegranate, Cold-Pressed Unfiltered Apple Juice, Florida OJ	\$9
Ginger-Peach White Fresh Ginger Root, Peach	\$9
Sparkling Strawberry Gruet Brut, St.-Germain, Muddled Strawberry, Basil	\$11

### AMERICAN BUBBLES

Gruet, Brut, New Mexico \$11/\$50

#### WHITE

Seaglass, Pinot Gris, Santa Barbara County	\$9/\$36
Kim Crawford, Sauvignon Blanc, Marlborough	\$11/\$44
Rodney Strong, Chardonnay, Sonoma, CA	\$9/\$36
Chalk Hill, Chardonnay, Sonoma Coast, CA	\$13/\$52
Kung Fu Girl, Riesling, Washington	\$9.5/\$38
Meiomi, Rose, California	\$12/\$48

#### RED

Firesteed, Pinot Noir, Willamette Valley, OR	\$10.5/\$42
Meiomi, Pinot Noir, California	\$12.5/\$50
Charles Smith Velvet Devil, Merlot, CA	\$9.5/\$38
Cartlidge Brown, Cabernet, North Coast, CA	\$8.5/\$34
Simi, Cabernet, Alexander Valley, CA	\$14/\$56
Nieto Senetiner, Malbec, Argentina	\$9/\$36

# BRUNCH

## STARTERS

<b>Smashed Avocado Toast</b> Grilled Sourdough, Blistered Grape Tomato, Cotija Cheese, Watermelon Radish, Lemon Balsamic Gastrique, Cilantro	\$11.5	<b>Pecan-Whiskey Donuts</b> Pecan-Whiskey Glaze, Crumbled Pecans	\$9.5
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## EARLY BIRD GETS THE WORM

### BATCH SPECIALTY HASHES \$16

Mounds of Crispy Yukon Potatoes, Spanish Onion, Red Bell Pepper, & Poached Eggs

#### Carolina Hash

Slow Roasted Pulled Pork, Batch Root Beer BBQ Sauce

#### Hangover Hash

Brisket & Short Rib Burger, Cherrywood-Smoked Cheddar, "B1" Aioli, Bud Light Shot

#### Baja Avocado Hash

Spicy Chorizo, Smoked Avocado, Sweet Potato, Jalapeno, Charred Tomato Salsa, Cotija Cheese, Cilantro

<b>Chicken 'N' Waffles</b> Mini Waffles, Buttermilk Fried Chicken, Candied Bacon, Bacon Butter, Bourbon Maple, Hot "N" Sweet Sauce	\$17.5	<b>Breakfast Chilaquiles</b> Fried Tortillas, Salsa Roja, Avocado, Sunny Side Up Eggs, Red Radish, Cilantro, Roasted Pork	\$16.5
<b>Cinnamon French Toast Crunch</b> Torn Vanilla Soaked Bread, Cinnamon & Sugar "Crunch", Bourbon-Maple, Fresh Whip, Fresh Fruit	\$14.5	<b>Steak &amp; Eggs</b> 6oz NY Strip, 2 Sunny Side Up Eggs, Crispy Potatoes	\$19.5
<b>Chicken Biscuits &amp; Gravy</b> Buttermilk Biscuits, Chorizo Sausage Gravy, Fried Egg	\$16	<b>Smokehouse Omelet</b> 3 Eggs, 9-Hour Pulled Pork, Bacon, Cherrywood-Smoked Cheddar, "B1" Aioli, Crispy Potatoes	\$14
<b>Batch Breakfast</b> 2 Sunny Side Up Eggs, Texas Toast, Bacon, Crispy Potatoes, Roasted Tomato	\$13.5	<b>Spinach, Goat Cheese, &amp; Roasted Tomato Omelet</b> 3 Eggs, Spinach, Goat Cheese, Roasted Grape Tomato, Crispy Potatoes	\$14
<b>Batch Benedict</b> Biscuit, Smoked Pit Ham, Poached Eggs, Brown Butter Hollandaise	\$15	<b>Vegan Impossible Scramble</b> Scrambled JUST "Eggs", Potatoes, Onion & Bell Pepper, Impossible "Meat", Charred Tomato Salsa	\$17.5
<b>Cuban Eggs Benedict</b> Cuban Bread, Smoked Pit Ham, Roasted Pork, Swiss Cheese, Poached Eggs, Hollandaise, Chopped Pickles	\$15	<b>Fresco Quinoa Bowl</b> Quinoa, Black Beans, Poached Egg, Smashed Avocado, Charred Tomato Salsa, Blistered Grape Tomato, Roasted Corn, Red Radish, Charred Tomato Salsa, Cotija Cheese	\$14

## SIDES

Pecan-Whiskey Candied Bacon: \$6 / Potatoes: \$4  
Fresh Fruit: \$4 / Toast: \$4  
Pecanwood-Smoked Bacon: \$4

## SECOND MOUSE GETS THE CHEESE

<b>Brisket &amp; Short Rib Burger</b> Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli Add Cherrywood-Smoked Cheddar: Parm Egg or Pecanwood-Smoked Bacon.	\$14 \$1.5 \$2	<b>Steakhouse Salad</b> 6oz Strip Steak, Romaine-Arugula, Red Onion, Cucumber, Grape Tomato, Radish, Horseradish Dressing, Crispy Onion Straws Without Steak	\$20.5 \$12.5
<b>Chicken B.L.A.T</b> Grilled Chicken, Sourdough, Candied Bacon, Beefsteak Tomato, Arugula, Charred Red Onion, Smashed Avocado, "B1" Aioli	\$16	<b>Kale &amp; Quinoa</b> Grilled Chicken, Crispy Bacon, Dried Tart Cherries, Roasted Corn, Ricotta Salata, Lemon Vinaigrette Without Chicken	\$17.5 \$12.5
<b>Batch Attack Burger</b> Brisket & Short Rib Burger, "B1" Aioli, Pecan-Whiskey Candied Bacon, Mac Attack Croqueta, Cherrywood-Smoked Cheddar, Whiskey-Caramelized Onion, Truffle Fries	\$22	<b>Crispy Chicken Stack Salad</b> Romaine-Arugula, Grape Tomato, Red Onion, Cherrywood-Smoked Cheddar, Candied Bacon, Blue Cheese, Buttermilk Ranch Dressing, Smoked Paprika Aioli Without Fried Chicken	\$18.5 \$12
<b>Impossible Burger</b> Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli	\$15	<b>Add-Ons:</b> Grilled Chicken \$5 Buttermilk Fried Chicken \$7.5 Grilled Shrimp (5) \$7 Strip Steak \$9 Seared Salmon \$8	
<b>Breakfast Burger</b> Brisket & Short Rib Burger, Crispy Potatoes, Over Easy Egg, Candied Bacon, Hollandaise	\$18		
<b>Cuban Grilled Cheese</b> Pit Ham, Roasted Pulled Pork, Swiss Cheese, Yellow Mustard, Pickles, Cuban-Style French Baguette	\$14		

### MAC ATTACK \$12

Gnocchi Mac, Aged Gruyere Cheese, & Spicy "Dorito Dust"

#### Add-Ons:

Grilled Chicken	\$5	Rosemary Fries	\$4
Buttermilk Fried Chicken	\$7.5	Candied Bacon	\$3.5
Strip Steak	\$9	Roasted Corn	\$2.5
Pulled Pork	\$5	Parm Egg	\$2.5
Shrimp (5)	\$7	Whiskey-Caramelized Onion	\$3
		Truffle Oil	\$2.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Batch Gastropub / 79 SW 12 St Miami, FL 33130 / www.batchgastropub.com

# BRUNCH

## HAIR OF THE DOG

**Bottomless Sangria, Bellinis, Mimosas**  
(90 Minutes) \$20

Restrictions Apply

**Cherry-Apple** Red Cherry Brandy, Pomegranate,  
Cold-Pressed Unfiltered Apple Juice, Florida OJ

**Ginger-Peach White** Pinot Grigio, Ginger Root, Lemon Peel

**Bellini** Sparkling Wine, Fresh Peach Puree

**Mimosa** Sparkling Wine, Florida OJ

**Sparkling Strawberry**  
La Marca, St-Germain,  
Muddled Strawberry, Basil  
(+\$2per)

**Mary's \$10**

**Batch Bloody Mary**

St. George Green Chile Vodka, Ancho Reyes,  
House Bloody Mix, Spicy Rim

**The Heartland**

Bacon-Infused Jim Beam Bourbon,  
Batch Spicy Bloody Mary Mix, Bacon

**Housemade Sodas & Juices \$4.5**

**Root Beer**

Wintergreen, Honey,  
Tahitian Vanilla Bean

**Grapefruit Fizz**

Florida Grapefruit,  
Cracked Cardamom Syrup

**Blackstrap Molasses**

**Ginger Beer**

Spicy Ginger Root,  
Blackstrap Molasses

**Sparkling**

**Blueberry-Mint Lemonade**  
Muddled Blueberries,  
Fresh Mint

**Sparkling Strawberry Limeade**

Muddled Strawberries,  
Basil

**Florida Orange**

**Florida Grapefruit**  
**Fresh-Pressed Apple**

### Liquid Promise

At Batch, we take pride in every beverage we serve. We focus on craft American-made spirits, new-world wines, and Florida micro-brewed beers. 100% of our bitters, tinctures, and syrups are made in house. We feature freshly squeezed & cold-pressed juices, make our own sodas, use local fresh herbs, and even brandy our own domestic cherries. We believe all of our beverages should be made to the highest possible standard with the best possible ingredients and care, so each one of your drinks is something we're proud to call ours.

Cheers to you.

# BATCH MIAMI

## Daily Specials

### HAPPY HOUR

**Monday Thru Friday 4pm-8pm**  
1/2 Off ALL Spirits, Specialty Cocktails,  
Draft Beer, & Wine By The Glass, Up To \$13

### MENU

**\$8 Small Bites**  
Chicken 'N' Waffles  
Avocado Toast  
Buffalo Chicken Nachos  
Mini Cuban Grilled Cheese  
Bone-In Wings

### THURSDAY

**Dazed & Infused Thursdays (6PM-Close)**

\$5 All Infused Spirits: Batch Cinnamon "Fireball," Pecan Whiskey, Spiced Rum  
\$5 Batch Black Barrel Beer

### SATURDAY

**Bottomless Brunch (11:30AM-4PM)**

\$20 Bottomless For 90 Minutes: Sangria, Mimosas, & Bellinis

### SUNDAY

**Bottomless Brunch (10AM-4PM)**

**House DJ Playing Top 40/Open Format 12pm-4pm**

\$20 Bottomless For 90 Minutes: Sangria, Mimosas, & Bellinis

**Stubborn Sundays (6PM-Close)**

\$8 Moscow Mules & \$9 Seasonal Fruit Mules

### ETC.

All Pick-Up Orders Placed  
Through Our Website Receive  
A 20% Gift Card.

### BATCH GENERAL STORE

A Selection of Housemade Specialties

Brandied Cherries...\$15

Assorted Bitters...\$13

**Signature Infusions**

Batch Cinnamon Vodka...\$25

Housemade Spiced Rum...\$30

Our Famous Pecan Whiskey...\$45



Let us take care of your next party or corporate event!

For info and custom packages send us an email.  
[miami@batchgastropub.com](mailto:miami@batchgastropub.com)

Specials not applicable during events or holidays

# CONFECTIONS

Made from Scratch. Never Frozen...  
....Minus the Ice Cream.

**Marshmallow Brownie Bars** \$9  
Marshmallow-Stuffed Dark Chocolate Brownie,  
Häagen-Dazs Vanilla Ice Cream,  
Stout Chocolate Sauce

**Bourbon Bread Pudding** \$8  
Bourbon Caramel,  
Häagen-Dazs Vanilla Ice Cream

**Cast Iron Cookie** \$8  
Häagen-Dazs Vanilla Ice Cream,  
Stout Chocolate Sauce

**Vegan "Cookies & Milk"** \$8.5  
Vegan Cookies, Coconut Milk Ice Cream

## THE GRIND

**Don Pablo Locally Roasted Coffee**  
(Miami, FL)  
Regular or Decaf \$3

### Espresso

Single Shot \$3.5  
Double Shot \$5  
Cappuccino \$5

## MIGHTY LEAF TEA SELECTION

**Artisan Whole Leaf Silk Pouch** \$3  
Ask about our seasonal selections!



# WHISKEY

## BOURBON WHISKEY

Jim Beam (W)	\$9
1792 Small Batch	\$10
Buffalo Trace	\$10
Makers Mark	\$10
Basil Hayden	\$11
<b>Eagle Rare 10 (Batch Proprietary Barrel)*</b>	<b>\$11</b>
Jim Beam Single Barrel	\$11
Knob Creek	\$11
Makers Mark 46	\$11
Angel's Envy	\$12
Hudson Baby Bourbon	\$12
Knob Creek Reserve	\$12
Palm Ridge Reserve †	\$12
Four Roses Small Batch	\$13
Noble Oak Double Oak	\$13
Straight Edge Bourbon	\$13
Wyoming Whiskey	\$13
Baker's Whiskey	\$14
St. Augustine Straight Bourbon †	\$14
Elmer T. Lee	\$15
Hirsch High Rye 8yr	\$15
Blanton's Whiskey	\$16
Booker's	\$16
E.H. Taylor Small Batch	\$16
Redemption 9yr Straight	\$18
Rock Hill Farms Single Barrel	\$21
Michter's 10yr Single Barrel	\$22
Stagg Jr. Batch 10 (126.4 Proof)	\$22
Blood Oath	\$26
Pappy Van Winkle 10	\$50
George T. Stagg	\$60
Pappy Van Winkle 12	\$65
Eagle Rare 17	\$80
Pappy Van Winkle 15	\$95
Pappy Van Winkle 20	\$120
Pappy Van Winkle 23	\$220

## AMERICAN WHISKEY

Old St. Petersburg Whiskey †	\$9
Jack Daniels	\$10
Yellow Rose Whiskey	\$10
Slaughter House	\$11
Michter's American Whiskey	\$12
Michter's Sour Mash	\$12
High West American Prairie	\$13
High West Campfire	\$15

## RYE WHISKEY

Old Overholt	\$9
Redemption Straight Rye	\$9
Sagamore Rye	\$10
Sazerac Rye 6yr	\$11
Templeton Rye	\$11
Hudson Maple Cask Rye	\$12
Palm Ridge Rye †	\$12
Michter's Straight Rye	\$13
Wild Buck American Rye †	\$13
Whipsaw Rye	\$13
High West Rendezvous Rye	\$15
EH Taylor Rye Whiskey	\$19
Thomas Handy Sazerac Rye	\$60

## BLENDED SCOTCH

Dewar's White Label (W)	\$10
Monkey Shoulder	\$10
Buchanan's	\$11
Chivas 12	\$11
Dewar's RSV 12yr	\$11
Naked Grouse	\$12
Johnnie Walker Black	\$13
Johnnie Walker Blue	\$60

## SINGLE MALT SCOTCH

Glenfiddich 12	\$13
Auchentoshan Whiskey	\$14
Glenlivet 12	\$14
Highland Park	\$15
Laphroaig 10	\$15
"Westland" (Scotch-Style American Whiskey)	\$15
Macallan 12	\$16
Balvenie "Doublewood" 12	\$17
Balvenie "Caribbean Cask" 14	\$19
Glenfiddich 18	\$25
Glenfiddich 21	\$40
Macallan 18	\$45
Macallan 25	\$200

## CANADIAN WHISKEY

Crown Royal	\$10
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## IRISH WHISKEY

Tullamore Dew	\$9
Jameson	\$10
Redbreast	\$18

## JAPANESE WHISKEY

Suntory Toki	\$11
Hibiki Harmony	\$20
Hakushu 12	\$30
Yamazaki 12	\$30
Hibiki 17	\$75
Hakushu 18	\$80
Yamazaki 18	\$90
Hibiki 21	\$125

\*Reserve List Whiskey, Offered Upon Availability  
† Made in Florida!

Available as a 2oz pour for an additional \$2.

# WINE

## SANGRIA

<b>Cherry-Apple Red</b>	\$9
Cherry Brandy, Pomegranate, Cold-Pressed Unfiltered Apple Juice, Florida OJ	
<b>Ginger-Peach White</b>	\$9
Fresh Ginger Root, Peach	
<b>Sparkling Strawberry</b>	\$11
Gruet, St-Germain, Muddled Strawberry, Basil	

## AMERICAN BUBBLES

<b>Gruet, Brut, New Mexico</b>	\$11/\$50
<b>Gruet, Brut, Rose, New Mexico</b>	\$52
<b>Gloria Ferrer, Brut, Royal Cuvee, Carneros</b>	\$74
<b>Roederer Estate, Brut, California</b>	\$110
<b>Roederer Estate, Rose, California</b>	\$125

## WHITE

### PINOT GRIS / GRIGIO

<b>Seaglass, Santa Barbara County</b>	\$9/\$36
<b>J Vineyards, California</b>	\$39
<b>Elk Cove, Oregon</b>	\$48

### SAUVIGNON BLANC

<b>Kim Crawford, Marlborough</b>	\$11/\$44
<b>Groom, Adelaide Hills</b>	\$49
<b>Rutherford Ranch, Rutherford Valley</b>	\$51

### CHARDONNAY

<b>Rodney Strong, Sonoma</b>	\$9/\$36
<b>Chalk Hill, Sonoma Coast</b>	\$13/\$52
<b>Hess, "Shirttail Creek", Monterey</b>	\$52
<b>Sonoma Cutrer, Russian River</b>	\$57

### INTERESTING WHITES

<b>Kung Fu Girl, Riesling, Columbia Valley</b>	\$9.5/\$38
<b>Meiomi, Rose, California</b>	\$12/\$48
<b>Pine Ridge, Chenin Blanc/Viogener, California</b>	\$39

## RED

### PINOT NOIR

<b>Firesteed, Willamette Valley, Oregon</b>	\$10.5/\$42
<b>Meiomi, California</b>	\$12.5/\$50
<b>La Crema, Monterey</b>	\$48
<b>Hahn, Santa Lucia Highlands</b>	\$57

### MERLOT

<b>Charles Smith Velvet Devil, California</b>	\$9.5/\$38
<b>Canoe Ridge, "Expedition", Columbia Valley</b>	\$51

### CABERNET SAUVIGNON

<b>Cartlidge Brown, North Coast, California</b>	\$8.5/\$34
<b>Simi, Alexander Valley, California</b>	\$14/\$56
<b>Robert Mondavi, Napa Valley</b>	\$68
<b>Clos du Val, Napa Valley</b>	\$75

### INTERESTING REDS

<b>Nieto Senetiner, Malbec, Mendoza</b>	\$9/\$36
<b>Charles Smith, "Boom Boom", Syrah, Columbia Valley</b>	\$44
<b>Prisoner, Red Blend, California</b>	\$75
<b>Gnarly Head, Zinfandel, Lodi</b>	\$36

## Liquid Promise

At Batch, we take pride in every beverage we serve. We focus on craft American-made spirits, new-world wines, and Florida micro-brewed beers. 100% of our bitters, tinctures, and syrups are made in house. We feature freshly squeezed & cold-pressed juices, make our own sodas, use local fresh herbs, and even brandy our own domestic cherries.

We believe all of our beverages should be made to the highest possible standard with the best possible ingredients and care, so each one of your drinks is something we're proud to call ours.

Cheers to you.