



SPECIAL EVENTS





*“A GREAT RESTAURANT IS ONE THAT
JUST MAKES YOU FEEL LIKE YOU’RE
NOT SURE WHETHER YOU WENT
OUT OR YOU CAME HOME AND
CONFUSES YOU.”* - Danny Meyer

Miami inspired-honest food, using quality, local & seasonal ingredients...and some other things we like. 27 is an American Restaurant, Bar and Lounge inspired by the cuisine of local cafes, country inns, corner taverns, neighborhood bistros, sea-side shacks, roadside joints and the same mix of cultural influences that make Miami Beach great.

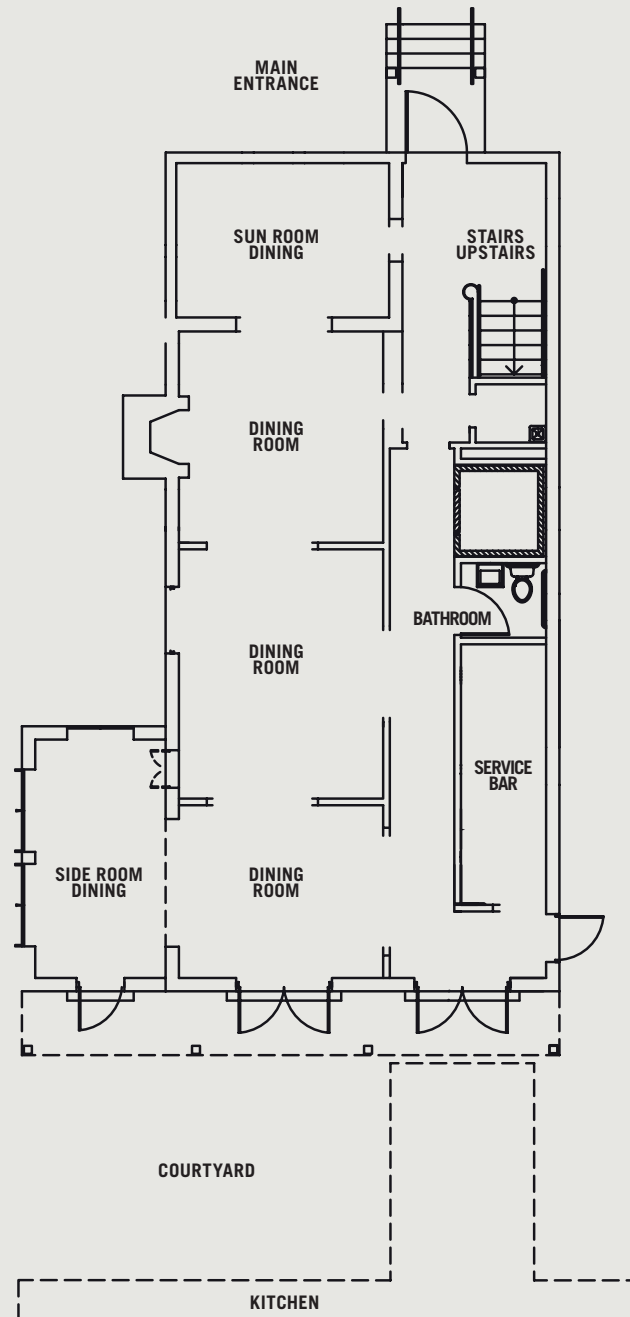
27 Restaurant & Bar’s Menu features fresh fish, choice meats, local produce (from our garden) and the best of what’s around.

This is where you can find a celebratory hand-cut pappardelle, arepa platters, shakshuka with cocktails featuring fresh squeezed juices and housemade elixirs, bitters and syrups.



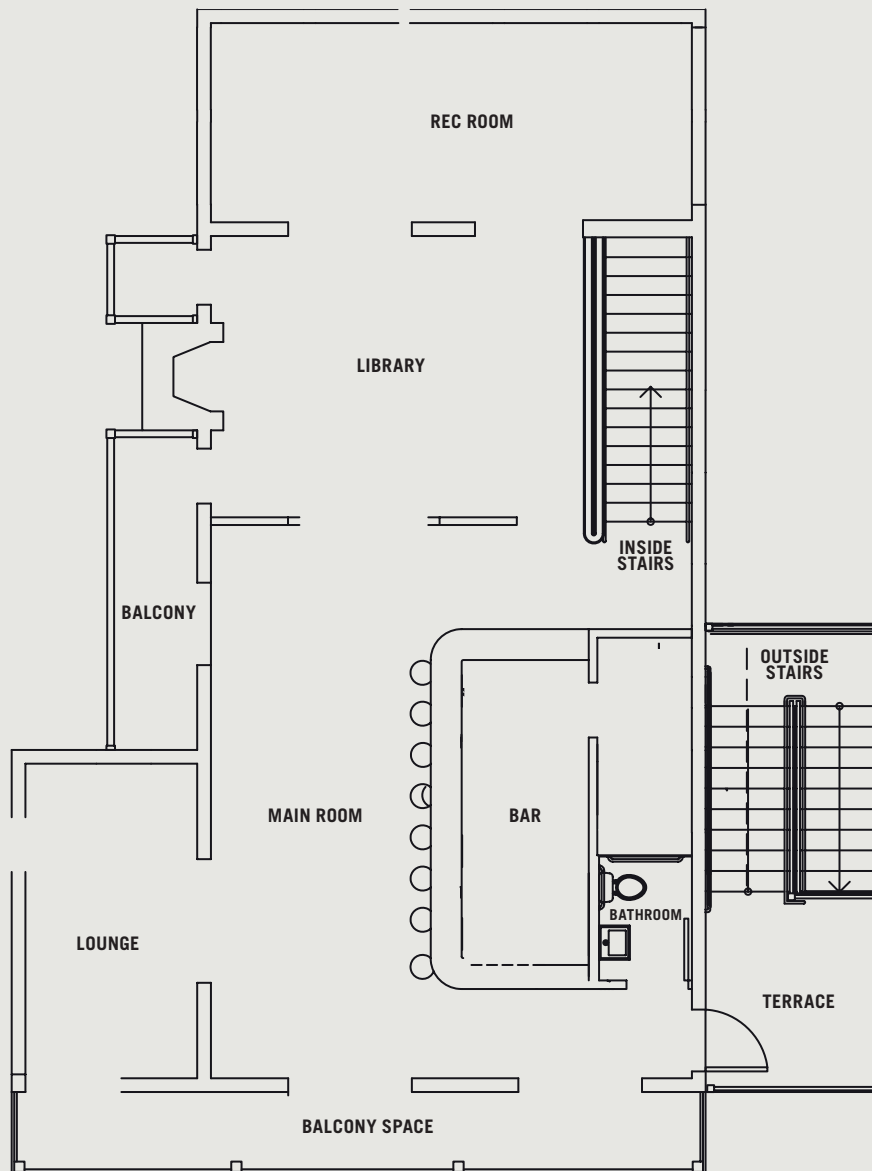


DOWNSTAIRS FLOOR PLAN





UPSTAIRS FLOOR PLAN



GROUP DRINK MENU

Open Well Bar Standard Mixed Drinks: \$50 per person for 2 Hours

\$25/additional for 3rd hour, \$20/additional for 4th hour

Includes: Wodka Vodka, Bombay Gin, Bacardi Rum, Old Forester Bourbon,
Jack Daniels, Wild Turkey Rye, Johnny Black Scotch, Olmeca Altos Tequila

Beer: Floridian, Dale's Pale Ale, Rotating Pilsner

Wine: Pinot Noir, Sauvignon Blanc

Open Premium Bar Standard Mixed Drinks: \$65 per person for 2 Hours

\$33/additional for 3rd hour, \$28/additional for 4th hour

Includes: All Of The Options Above, Grey Goose Vodka, Beefeater Gin, Hendricks Gin, Atlantico Rum,
Zacapa Rum, Jameson Whiskey, Monkey Shoulder Scotch

Beer: All Draft & Bottle Beers Available (Rotating Selection)

Wine: Pinot Noir, Malbec, Sauvignon Blanc, Verdejo (Rotating Selection of Craft/Limited Variety Wines)

Package #1: \$35 Per Person for 2 Hours

Wine: Pinot Noir & Sauvignon Blanc (Rotating Selection of Craft/Limited Variety Wines)

Beer: Dale's Pale Ale & Floridian

Package #2: \$45 Per Person for 2 Hours

Wine: Malbec, Pinot Noir, Sauvignon Blanc, Verdejo (Rotating Selection of Craft/Limited Variety Wines)

Beer: All Beer Options Available

Cocktails: "Dr Zhivago", "Up In Smoke", "Mary, Rose & Jane", "Oaxacain' Taco"

Pitcher Options: Serve 4-6 Drinks Each Pitcher

Pitcher Package #1: \$40 Per Pitcher

Pimms Cup

Mojito

Dark N Stormy

Moscow Mule

Margarita

Pitcher Package #2: \$50 Per Pitcher

Dr Zhivago

Up In Smoke

Mary, Rose & Jane

Spicy Paloma

Bartender's Choice Using Seasonal Selections of Fruits & Herbs

*Please note above prices do not include 9% tax or 22% service charge

PER PERSON OR PER PIECE MENU OPTIONS

Serving style: passed or platters

Per Person Pricing Is For 1 Hour of Heavily Passed or Plated Service

Minimum of 40 guests for passed

Choose any 4 items; \$32/person

Choose any 5 items; \$34/person

Choose any 6 items; \$42/person

Tostones

With Mojo Aioli And Pickled Onions

Latkes

Apple Relish, Sour Cream

Smoked Fish Croquettes

Saltine Crackers, Lemon Aioli

Passion Fruit Shrimp Ceviche

Florida Citrus, Sweet Peppers, Cilantro

Sliders:

Shaker Slider

Bacon Jam, Cheddar

Fried Chicken Slider

Cole Slaw, Local Honey

Roasted Cuban Pork Slider

House made Pickles, Mustard

Falafel Slider

Harriff Yogurt, Israeli Salad

Zak The Baker Crostini's:

Hummus, Olive Tapenade

Goat Cheese, Guava Marmalade, Arugula, Serrano

Bulgar, Guacamole, Feta, Cherry Tomatoes

Local Fish Dip, House Pickle Dill Relish

Serving style: passed or platters

Minimum of 40 guests for passed

Minimum of 120 items ordered

Tostones

With Mojo Aioli And Pickled Onions \$5

Served With Ropa Vieja \$6

Served With Shrimp \$7

Latkes \$3.50

Apple Relish, Sour Cream

Smoked Fish Croquettes \$3

Saltine Crackers, Lemon Aioli

Passion Fruit Shrimp Ceviche \$7

Florida Citrus, Sweet Peppers, Cilantro

Sliders:

Shaker Slider \$6

Bacon Jam, Cheddar

Fried Chicken Slider \$6

Cole Slaw, Local Honey

Roasted Cuban Pork Slider \$5

House made Pickles, Mustard

Falafel Sliders \$5

Harriff Yogurt, Israeli Salad

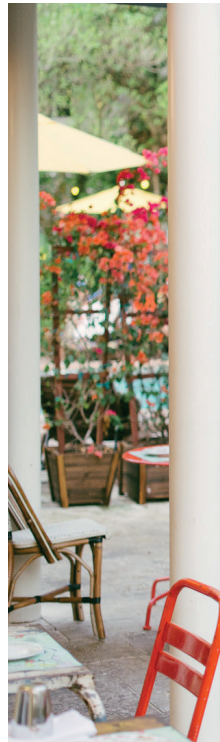
Zak The Baker Crostini's:

Hummus, Olive Tapenade \$5

Goat Cheese, Guava Marmalade, Arugula, Serrano \$5

Bulgar, Guacamole, Feta, Cherry Tomatoes \$5

Local Fish Dip, House Pickle Dill Relish \$6





PRESS LINKS

[Miami New Times, "Best New Restaurant in Miami" for 2015](#)

[The New York Times "Bites"](#)

[Zagat, "10 New Restaurants to Try Now in Miami"](#)

[Eater, "The Hottest Restaurants in Miami Right Now, May 2015"](#)

[Eater, "Where to Drink Right Now in Miami, May 2015"](#)

[Thrillist, "Miami's 13 Best New Restaurants."](#)

[Miami.com \(owned by The Miami Herald\) about 27. Writer Sara Liss ate at the restaurant in December.](#)

[Miami New Times - Short Order](#)

[New York Post, "5 reasons why Mid-Beach is the City's New Haute Spot." Writer David Kaufman ate at 27 during Art Basel.](#)



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