



THE BILTMORE

MIAMI ~ CORAL GABLES ~ EST. 1926



IN-ROOM DINING MENU



SELECT BEVERAGES

Served from 7:00 AM until 10:00 PM

JULIUS MENIL

regular or decaffeinated coffee

small pot 10

large pot 15

PALAIS DES THÉS

please ask your order taker for selection of fine teas

small pot 10

large pot 13

JULIUS MENIL

café latte, cappuccino, cortadito 7

JULIUS MENIL

single 6

double 8

TRADITIONAL JUICES

orange or grapefruit 7

apple, cranberry, pineapple, tomato 6

ORGANIC PLANT PROTEIN SMOOTHIES 16OZ (VG)

tropical greens/pineapple juice, banana 12

mixed berry/oat milk, banana 12

mango sunrise/orange juice, banana 12

COLD PRESSED ORGANIC JUICES AND SHOTS

juices: orange, zest, amber, roots, greens, citrus 9

shots: glow, blue boost, burn, revive

ASSORTED SODA

soda pops, starry, fever-tree soda, ginger ale, ginger beer, tonic 5

blood orange ginger beer, cola, pink grapefruit soda, sicilian lemonade

BOTTLED WATER

sparkling water 500 ml/1 liter 7/10

still water 500 ml/1 liter 7/10

MORNING LIBATION

mimosa or bellini 16

bloody mary 16

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.

The 22% service charge is distributed to service employees who provide and support your dining experience.

The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.

These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

BREAKFAST

Served Daily from 7:00 AM until 11:30 AM

***THE BILTMORE BREAKFAST (GF)** 24

two eggs any style, choice of applewood smoked bacon, turkey sausage or pork sausage, crispy potatoes, peppers & onions, choice of white, wheat or multigrain toast

ORGANIC EGG WHITE FRITTATA (GF, V) 23

spinach, mushroom, heirloom tomato, radish, goat cheese
choice of white, wheat or multigrain toast

THREE ORGANIC EGG OMELETTE (GF) 27

choose three items: cheddar, mozzarella, swiss, american, goat cheese, onions
mushrooms, mixed peppers, spinach, asparagus, bacon, sausage, ham
crispy potatoes, peppers & onions, choice of white, wheat or multigrain toast

***TRADITIONAL EGGS BENEDICT** 25

toasted english muffin, canadian bacon, poached organic egg
citrus-herb hollandaise, crispy potatoes, peppers & onions
sub with smoked salmon \$4.00

THE BILTMORE BREAKFAST SANDWICH 24

sausage or bacon, cheddar cheese, fried egg, roasted pepper aioli
toasted english muffin, crispy potatoes, peppers & onions

QUINOA, CAULIFLOWER, CHICKPEA HASH (GF, VG) 23

roasted cauliflower, quinoa, potatoes, chickpeas, heirloom cherry tomatoes
roasted red pepper aioli

***SMOKED SALMON** 28

house smoked salmon, toasted bagel, garden vegetable, cream cheese
heirloom tomato, cucumber, beet pickled eggs, pickled onions
capers-berries, cucumber

***AVOCADO TOAST** 24

multigrain toast, poached egg, smashed avocado, pickled onion, radish
garden vegetable (vegan and gluten-free bread option available)

BREAKFAST CRÈME BRÛLÉE (V) 24

greek yogurt, house-made granola, seasonal berries, coconut, pomegranate seeds
brûléed brown sugar

SEASONAL RIPE FRUIT (GF, VG) 21

seasonal melons, golden ripe pineapple, seasonal berries, dragonfruit, grapes
micro mint

STEEL CUT OATMEAL (GF, VG) 14

apples, plumped raisins, brown sugar, cinnamon, candied pecans

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions
please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

BREAKFAST

Served Daily from 7:00 AM until 11:30 AM

FROM THE GRIDDLE

with vermont maple syrup, honey-butter, fresh berries

OLD FASHIONED BUTTERMILK PANCAKES (V)	20
BRIOCHE FRENCH TOAST (V)	20
MALTED BELGIAN WAFFLES (V)	20

SIDES

BAGEL & CREAM CHEESE	8
TOASTED BREAD	5
gluten-free bread available	
*ONE EGG ANY STYLE	6
FRUIT CUP (GF, V, VG)	8
SIDE OF BERRIES	10
BREAKFAST MEAT	8
choice of: canadian bacon, smoked bacon, turkey sausage, pork sausage	
BREAKFAST POTATOES (GF, V, VG)	8

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.



ALL DAY DINING

Served Daily from 11:30 AM until 10:00 PM

APPETIZERS

SOUP OF THE DAY	18
CHIPS & DIPS (GF, V) guacamole, salsa quemada, salsa verde	17
QUESADILLAS monterey-jack cheese, peppers, onions, salsa verde, sour cream, guacamole	17
MARGHERITA FLATBREAD (V) mozzarella, tomato, basil	20
PEPPERONI FLATBREAD mozzarella, tomato, pepperoni, spicy honey	22
CHICKEN WINGS crispy chicken wings, plain or tossed in buffalo sauce	21
CHICKEN TENDERS & FRIES honey mustard or ranch	24
ITALIAN SALUMI selection of artisan cheeses, prosciutto, salami, mortadella homemade jam, toasted bread	40

FROM THE GARDEN

CAESAR SALAD romaine lettuce, parmigiano, croutons	24
INSALATINA DI STAGIONE (GF, V, VG) baby romaine, heirloom carrots, zucchini, baby beets, asparagus dried raspberry, almond	20
BURRATA (GF, V) burrata cheese, heirloom cherry tomato, pomegranate, basil aged balsamic vinegar	26

add to any salad:
grilled chicken \$10, seared filet mignon medallions \$18

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

ALL DAY DINING

Served Daily from 11:30 AM until 10:00 PM

ENTRÉES

SPAGHETTI WITH MEATBALL	30
meatball, tomato sauce, parmesan	
RIGATONI AL POMODORO (V)	23
tomato sauce, basil, whipped ricotta	
CHICKEN MILANESE	34
arugula, cherry tomato, parmesan	
ORA KING SALMON (GF)	32
artichoke, asparagus, cherry tomato coulis	
PARMIGIANA DI MELANZANE (V)	27
roasted eggplant with tomato sauce, parmigiano, basil	
FILET DI MANZO (GF)	50
beef tenderloin, mashed potatoes, spinach, truffle, jus	
CLASSIC TURKEY CLUB SANDWICH	26
white bread, turkey breast, bacon, mayo, tomato, lettuce	
BLACK ANGUS BURGER	27
lettuce, vine-ripened tomato, applewood-smoked bacon choice of american, provolone or cheddar cheese, toasted brioche, french fries	
SANDWICH BACON, LETTUCE & TOMATO	23
vine-ripened tomato, applewood-smoked bacon, mayonnaise	

SIDES

SAUTEED ASPARAGUS (GF, V, VG)	12
MASHED POTATO (GF, V)	12
SWEET POTATO FRIES (V, VG)	12
FRENCH FRIES (V, VG)	12
SAUTEED SPINACH (V, VG)	12

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

ALL DAY DINING

Served from 11:30 AM until 10:00 PM

SWEET INDULGENCES

PETIT CANNOLI TRIO cheese, chocolate, pistachio	12
TIRAMISU mascarpone cheese, coffee-soaked lady fingers, chocolate glaze coffee creme anglaise, chocolate sauce, chocolate curls	13
CHOCOLATE CAKE DOME chocolate hazelnut mousse, cherry center, chocolate sable chocolate swiss biscuit, chocolate glaze, cocoa nib tuiles, candied hazelnuts milk chocolate pearls	15
LEMON PANNA COTTA (GF) seasonal berries	12

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

KIDS MENU

BREAKFAST

Served from 7:00 AM until 11:30 AM

KIDS PANCAKES	12
pure vermont grade-a maple syrup, seasonal berries, whipped cream, butter	
SCRAMBLED ORGANIC EGGS	16
choice of applewood smoked bacon, turkey sausage or pork sausage breakfast potatoes, white or wheat toast, apple juice	
BACON & CHEESE OMELETTE	16
choice of applewood smoked bacon, turkey sausage or pork sausage breakfast potatoes, white or wheat toast	
FRUIT & YOGURT (GF, V)	12
melon, pineapple, seasonal berries, greek yogurt	
CEREAL (V, VG)	11
assortment of cereals, seasonal berries, choice of whole milk, 2%, skim almond, oats, soy	

LUNCH & DINNER

Served from 11:30 AM until 10:00 PM

MIXED GARDEN SALAD (GF, V, VG)	9
ranch or italian dressing	
KIDS BURGER	18
american cheese, french fries	
MAC N' CHEESE (V)	13
CHICKEN TENDERS	22
french fries	
SPAGHETTI & MEATBALLS	18
marinara sauce	
GRILLED CHEESE (V)	10
french fries	

GF- gluten-friendly, V- vegetarian, VG-vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
please notify your server of any food allergies or concerns before ordering

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.



A still life composition featuring a bottle of Amarca Prosecco, a silver bucket of ice, a pink orchid, and glasses of sparkling wine with strawberries. The bottle is partially visible on the left, with its label clearly showing the brand name and product type. The silver bucket is filled with ice cubes and holds the orchid. To the right, two glasses of sparkling wine are visible, each topped with a strawberry. The background is a soft, out-of-focus white curtain.

AMARCA
PROSECCO
D.O.C.
SPARKLING WINE

CHAMPAGNE & WINE SELECTION

Served from 7:00 AM until 10:00 PM

CHAMPAGNE & SPARKLING - 187ML

Ruffino, Prosecco, Italy	15
Ruffino Rose, Prosecco, Italy	18
La Marca, Prosecco, Italy	15
La Marca, Rose, Prosecco, Italy	18
Moët & Chandon Imperial, Brut, France	32
Moët & Chandon Imperial Rose, Brut, France	36

CHAMPAGNE & SPARKLING

Billecart-Salmon, Brut, France	170
Taittinger, "La Française", Brut, France	130
Laurent Perrier "La Cuvée", Brut, France	150
Moët & Chandon Imperial, Brut, France	150
GH Mumm, Brut, France	125
Veuve Clicquot, "Ponsardin, Brut, France	175
Poemeto, Prosecco, Italy	68

WHITE & ROSÉ WINES

	GLS	BTL
Biltmore White Selection, Bordeaux	14	60
Paul Hobbs, Crossbarn, Chardonnay, Sonoma Coast	17	75
Duckhorn, Sauvignon Blanc, North Coast	18	80
Paco & Lola, Albariño, Spain	18	80
Poemetto, Pinot Grigio, Italy	15	65

RED WINES

	GLS	BTL
Biltmore Red Selection, Bordeaux	14	60
Robert Mondavi, Cabernet Sauvignon, Napa Valley	20	100
Paul Hobbs Crossbarn Pinot Noir, Sonoma Coast	18	80
El Enemigo, Malbec, Argentina	17	75
Emilio Moro, Tempranillo, Ribera del Duero, Spain	20	100

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

BEER & SPIRITS

Served from 7:00 AM until 10:00 PM

DOMESTIC 7

Bud Light, Miller Lite, Michelob Ultra

IMPORT 8

Corona, Heineken, Stella, Modelo

LOCAL 8

Dogfish IPA, La Rubia, La Tropical Ambar Lager

SPIRITS

50 ml bottles of spirits with your choice of one of the following mixers
soda pops, starry, fever-tree tonic, soda, ginger beer, ginger ale, blood orange
ginger beer, cola or sicilian lemonade

BACARDI RUM 15

JACK DANIEL'S WHISKEY 15

TITO'S HANDMADE VODKA 15

TANQUERAY GIN 15

CAZADORES BLANCO TEQUILA 15

JOHNNIE WALKER BLACK LABEL SCOTCH 16

COCKTAILS

GUAYABA GROVE 18

Wheatley Vodka, Guava, Aperitivo, Citrus

BILTMORE BLOSSOM 18

No.3 Gin, Earl Grey, Foam, Citrus, Aperitivo Nonino

VERDURA 18

Mi Campo, Ancho Reyes, Passion Fruit, Citrus

LOVE BIRD 18

Brugal 1888, Strawberry Aperitivo, Pineapple Juice, Demerara Syrup, Citrus

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.

SPIRITS

Served from 7:00 AM until 10:00 PM

SPIRITS

all bottles of spirits come with your choice of two of the following mixers
soda pops, starry, fever-tree tonic, soda, ginger beer, ginger ale, blood orange
ginger beer, cola or sicilian lemonade and garnishes

VODKA

Grey Goose Vodka	350
Tito's Handmade Vodka	275
Ketel1 Vodka	325
Belvedere Vodka	250

GIN

Hendricks Gin	325
No. 3 Gin	250
Monkey47 Gin	350

RUM

Bacardi Gold Ocho 8 Year Rum	275
Papas Pilar Blonde Rum	225
Ron Zacapa 23 Year Rum	375

SCOTCH

Dewar's 12 Year Scotch	235
Johnnie Walker Black Label Scotch	400
Macallan 12 Year Double Cask Scotch	425
Glenlivet 12 Year Scotch	450

BOURBON

Angel's Envy Bourbon	250
Buffalo Trace	300
Sazerac 6 Year Rye	235
Templeton Rye	225

TEQUILA

Casa Noble Blanco Tequila	315
Casamigos Reposado Tequila	425
Don Julio 1942	750
Clase Azul Reposado Tequila	675

An automatic 22% service charge and a \$3.00 delivery charge will be added to all In-Room Dining orders.
The 22% service charge is distributed to service employees who provide and support your dining experience.
The \$3.00 delivery charge is retained by the hotel to support operational and delivery-related expenses.
These charges are not voluntary gratuities. Additional gratuities are optional and may be added at your discretion.