

## COCKTAILS

### SPOTLIGHT



#### Huracán \$15

*Bombarda Rum, cherry bitters, pineapple & cranberry juice*

#### Flower Power \$15

*Una Flower-infused vodka, St. Germain, Fresh squeezed Lemon & dried rose*

#### Paloma \$14

*Cazadores Blanco, Grapefruit, Lemon/Lime Soda*

#### French Martini \$15

*Avorza Vodka, Chambord, Pineapple Juice*

#### The Globe Fashioned \$15

*Woodford Reserve Bourbon, Orange Angostura Bitters, Simple Syrup, Burnt Orange*

#### Aoifetini \$15

*Grey Goose, Fresh Lychee Juice, Raspberry Liquor (btw, It's pronounced "EE-fa-tini")*

#### Bogie & Bacall \$15

*Bombora Vodka, fresh Key Lime Juice, simple syrup, heavy cream & Graham cracker rim*

#### Dublin Donkey \$15

*Knockmore Irish Whiskey, Ginger Beer, Fresh Lime Juice & splash of Soda*

#### Siren's Song \$15

*Grey Goose Strawberry & Lemongrass, Lime Juice, Ginger Beer*

#### The Centaur Martini \$15

*Miami club Cuban Coffee liquor, Baileys, espresso, simple syrup*

#### Temptress \$14

*Tempt Gin, Tonic, Fresh Lime Juice, Dried Grapefruit*

## PRIVATE PARTIES



Simply the finest private party room in Coral Gables.

## LIVE JAZZ



Live jazz every Saturday.

## WEDDINGS



The Globe is an intimate and unique venue for the wedding of your dreams.

THEGLOBECAFE.COM



## SOUP

**Chilled Spanish Gazpacho \$8**

**French Onion Soup \$9**

## APPETIZER

**Tomato & Mozzarella *di* Bufala \$14**  
*add prosciutto \$5*

**Crispy Black & Black Spring Rolls \$16**  
*Blackened chicken, black beans, cheddar*

**Calamari (Sautéed or Crispy) \$16**  
*Cocktail, marinara sauces*

**Bahamian Conch Fritters \$18**  
*Cocktail, sour-cream horseradish sauces*

**Baked Brie Parcel \$18**  
*Honey, toasted almonds, fresh fruit*

**Baked Shrimp Tostones \$20**  
*Cuban enchilado*

**Dolphin Fingers \$18**  
*Chipotle pepper sauce*

## DESSERT

**Warm Brown Sundae \$12**

**Double-Stuffed Fried Oreo *a la Mode* \$12**

**Toffee Caramel Crunch Profiteroles \$10**

## THE GLOBE CLASSICS

**Skirt Steak Frites \$34**  
*Hearty Dijon, peppercorn pan jus, hand-cut fries*

**Grilled Filet Mignon \$38**  
*Cognac-hearty Dijon sauce, whole button mushroom, rosemary-thyme roasted potatoes*

**Blackened Atlantic Salmon \$32**  
*Sun-dried tomato butter, choice of rice or mash du jour*

**Grilled Argentine Churrasco \$34**  
*Malbec wine demi-glace, rosemary-thyme roasted potatoes*

**Pan Seared Wasabi Ahi Tuna \$32**  
*Wasabi bisque, choice of rice or mash du jour*

**Newcastle Ale Fish & Chips \$22**  
*Battered Cod, Rosemary-thyme roasted potatoes*

**The Globe Salad \$19**  
*Chicken, apple, gorgonzola, caramelized walnuts, mesclun greens, sherry vinaigrette*



THE GLOBE

## PASTA

**Pear Ravioli \$22**  
*Gorgonzola, toasted walnut bisque*

**Chef Martin's Chicken Parm \$26**  
*Fresh tomato-aioli spaghetti*

**Chicken Penne \$22**  
*Mushrooms, sun-dried tomato, roasted garlic bisque*

**Sweet Potato Ravioli \$22**  
*Champagne bisque, spicy almonds, fresh goat cheese*

**Lobster Ravioli \$29**  
*Shrimp saffron bisque*

**Frank's Rigatoni Bolognese \$24**  
*A Globe classic, frequently ordered by a guy named Frank*

**Baked Lamb & Ricotta Meatballs \$26**  
*Sriracha marinara, tomato-aioli spaghetti*

## PIZZA

*Please allow approximately 25 minutes*

**Grilled Chicken, Brie & Carmelized Walnuts \$22**  
*Crispy onion, roasted garlic rub*

**Prosciutto & Goat Cheese \$23**  
*Fresh tomato, toasted almond pesto rub*

**Three Cheese & Fig \$21**  
*Parmesan, gorgonzola, mozzarella, roasted garlic rub*

**Chef de Cuisine - Regulo Garcia**  
*18% gratuity added to parties of six or more.*