

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 Liqueur
(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



APPETIZER

French Onion Soup \$9

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

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

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

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

DESSERT

Warm Brown Sundae \$12

Double-Stuffed Fried Oreo a la Mode \$12

Toffee Caramel Crunch Profiteroles \$10