

# Gale

SWIM CLUB

## SNACKS

### CHICKEN TENDERS

crispy fries, honey mustard

### BIG TRUFFLE FRIES

fries, grana padano, parsley, truffle

### MUSHROOM ARANCINI

mushroom, mozzarella, tomato marinara

### SHRIMP COCKTAIL

½ dz tiger shrimp, house cocktail sauce

### CRISPY ONION RINGS

ranch dressing

### TEQUEÑOS

venezuelan mozzarella sticks,  
sweet pepper marmalade

## PIZZA

### MARGHERITA

pomodoro for di latte

### DIAVOLA

spicy salami, pomodoro, mozzarella,  
imported pepperoni, calabrese oil

### VEGETARIANA

roasted seasonal vegetables,  
pesto pomodoro, mozzarella

18

14

14

18

14

12

21

26

24

## SANDWICHES

*served with fries*

*add bacon 6 | avocado 6*

### DOWNTOWN SMASH BURGER

29

double patty, caramelized onions,  
american cheese, bacon  
*fried egg, fries*

### STEAK SANDWICH

34

lettuce, tomato relish, truffle aioli,  
toasted ciabatta

## SALADS

### GEM CAESAR SALAD

18

house caesar dressing, croutons,  
grana padano

### GREEK SALAD

19

tomato, cucumber, olives, capers,  
feta cheese

### Add Ons:

*chicken 9 | shrimp 11 | salmon 12 | steak 16 | lobster 21*



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AND LEARN MORE ABOUT  
GALE MIAMI HOTEL & RESIDENCES

A 20% service charge will be included in your bill to support fair wages  
for our staff & to offset restaurant administrative & operational expenses.

Must be ages 21+ to consume alcohol.

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

◆There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

# Gale

## SWIM CLUB

### COCKTAILS

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>ESPRESSO MARTINI</b>                                                                  | 20 |
| ketel one vodka, la colombe espresso,<br>mr. black coffee liqueur                        |    |
| <b>MEZ-PRESSO MARTINI</b>                                                                | 20 |
| su casa mezcal, la colombe espresso,<br>mr. black coffee liqueur                         |    |
| <b>MIAMI'S HEAT</b>                                                                      | 19 |
| casamigos blanco, fresh watermelon juice,<br>freshly squeezed lime juice, fresh jalapeño |    |
| <b>TROPIC WAVE MOJITO</b>                                                                | 19 |
| sonrisa platino, mango puree, freshly<br>squeezed lime juice, fresh mint, q club soda    |    |
| <b>MANGO SPRITZ</b>                                                                      | 19 |
| jf haden's mango liqueur, tesoro prosecco,<br>q club soda                                |    |

|                                                                                                                                   |   |
|-----------------------------------------------------------------------------------------------------------------------------------|---|
| <b>BEER</b>                                                                                                                       | 9 |
| peroni nastro azzuro   modelo especial<br>la rubia   michelob ultra   la tropical nativo IPA<br>heineken silver   heineken 0.0 NA |   |

### CANNED COCKTAILS

|                                                               |   |
|---------------------------------------------------------------|---|
| <b>KETEL ONE VODKA</b>                                        | 9 |
| grapefruit & rose, cucumber & mint,<br>peach & orange blossom |   |
| <b>CASA AZUL ORGANICO TEQUILA</b>                             | 9 |
| lime margarita, grapefruit, peach mango                       |   |

### COOL BREEZE FROZEN DRINKS

flavors available: passionfruit, kiwi, frose, strawberry

|                                           |    |
|-------------------------------------------|----|
| <b>PIÑA COLADA</b>                        | 16 |
| bacardi silver rum                        |    |
| <b>MARGARITA</b>                          | 16 |
| astral blanco tequila                     |    |
| <b>STRAWBERRY DAQUIRI</b>                 | 16 |
| bacardi silver rum                        |    |
| <b>APEROL PALOMA</b>                      | 16 |
| casa azul blanco organico tequila, aperol |    |

### WINE

|                             | GL | BTL |
|-----------------------------|----|-----|
| <b>WHITES</b>               |    |     |
| sauvignon blanc, russolo    | 13 | 60  |
| chardonnay, criminal dog's  | 12 | 55  |
| pinot grigio, uvam biscardo | 12 | 55  |

### REDS

|                                    |    |    |
|------------------------------------|----|----|
| pinot noir, casacolles             | 15 | 70 |
| carbenet sauvignon, criminal dog's | 16 | 80 |

### ROSÉ

|                           |    |    |
|---------------------------|----|----|
| aix rose, provence        | 16 | 62 |
| la fete du rose, provence | 17 | 65 |

### BUBBLES

|                            |    |     |
|----------------------------|----|-----|
| tesoro, prosecco           | 12 | 55  |
| taittinger brut, champagne | 29 | 140 |

### SODAS

|                      |   |
|----------------------|---|
| Coca - Cola Products | 5 |
|----------------------|---|

### BOTTLED WATER

|                    |   |
|--------------------|---|
| still or sparkling | 8 |
|--------------------|---|

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