

Gem Bar
by Baia Beach Club
@BAIABEACHCLUBMIAMI

Drinks & Bites

Hours of Operation

Monday - Thursday
6:00pm - 11:00pm

Friday & Saturday
12:00pm - 12:00pm

Sunday
12:00pm - 11:00pm

Baia

Cocktails

BRANDY CUSTA 20

Ciroc brandy, luxardo maraschino, grand marnier, Lemon juice, dash orange bitters, sugared rim

RASPBERRY FRENCH 75 20

Absolut ELYX, fresh raspberry, lemon, prosecco

THE MARTINEZ 20

Bombay Sapphire Gin, Carpano Antica, Maraschino

OLD FASHIONED 20

Makers Mark Bourbon, Demerara, Bitters

THE HEMINGWAY 20

Bacardi 8, Grapefruit, Maraschino Liqueur

CADILLAC MARGARITA 40

Avion 44, Cointreau, Lime

Beer

Can/Draft

MODELO 'ESPECIAL' 10
Pale lager, mexico

SIERRA NEVADA 10
'Hazy little thing', Indian pale ale, california

Can

MILLER LITE 10
Miller time

NEW BELGIAN BREWERY FAT TIRE 10
Amber ale, Colorado

Wines

SPARKLING

VILLA SANDI 13 / 60
Prosecco

BEAU JOIE 29 / 180
Champagne Brut Rosé Special Cuvee

BEAU JOIE 25 / 150
Champagne Brut Special Cuvee

Wines

WHITES	gl / btl
CALMERE Chardonnay NAPA VALLEY, CA 2019	17 / 68
BERTANI VALANTE Pinot Grigio VENETO 2019	14 / 55
VAVASOUR Sauvignon Blanc MARLBOROUGH 2018	13 / 52
CAVE DE LUGNY Burgundy 'Les Charmes' MACON 2018	15 / 60

ROSÉ	gl / btl
WHIPSERING ANGEL CHÂTEAU D'ESCLANS CÔTES DE PROVENCE 2019	16 / 70
PASQUA '11 MINUTES' CORVINA BLEND TREVENZIE 2019	14 / 56

RED	gl / btl
'LE SUGHERE DI FRASSINELLO' Rocca di Frassinello TUSCANY 2016	20 / 95
KENWOOD 'SIX RIDGES' Pinot Noir SONOMA, CA 2017	17 / 68
ALTA VISTA Malbec MENDOZA, AR 2017	15 / 65
DURANT & BOOTH Cabernet Sauvignon NAPA VALLEY, CA 2017	8 / 70

Champagne

Moët & Chandon Imperial Ice	200
Moët Imperial Rosé	250
Veuve Clicquot Yellow Label Brut	235
Veuve Clicquot Ponsardin Rosé	325
Taittinger Brut 'a Reims Brut la Francais	225
Taittinger Prestige Rosé	300
Taittinger Nocturne	275
Taittinger Nocturne Rosé	350

Champagne

Cristal Brut	975
Cristal Brut Rosé	975
Dom Pérignon Brut	800
Dom Pérignon Rosé	1450
Ace Armand Brut Gold	1200

LARGE FORMAT

Moët Imperial Brut Magnum	450
Moët Imperial Rosé Magnum	550
Taittinger La Francaise Brut Magnum	400
Taittinger Prestige Rosé Magnum	550
Veuve Clicquot Yellow Label Magnum	550
Veuve Clicquot Rosé Magnum	650
Möet Imperial Brut Jeroboam	1350
Taittinger A Reims Jeroboam	750
Taittinger Prestige Rosé Jeroboam	1500
Veuve Clicquot Ponsardin Jeroboam	1725

Bottles

SCOTCH

Johnnie Walker Black	350
Johnnie Walker Blue	975
Glenlivet 12 yr	450
Macallan 12 yr	550

GIN

Bombay Sapphire	300
Tanqueray 10	350
Hendriks	400
Monkey 47	600

Bottles

VODKA

Titos	300
Ketel One	350
Russian Standard Platinum	350
Russian Standard Platinum M	550
Grey Goose	375
Grey Goose Magnum	600
Belvedere	375
Belvedere Magnum	600
Stoli Elite	450

RUM

Bacardi	250
Santa Teresa	300
Ron Zacapa 23	350
Facundo Neo	350

TEQUILA

Don Julio Blanco	400
Don Julio Reposado	500
Don Julio 1942	1250
Don Julio Magnum (1.75L)	2500
Avion Anejo	450
Avion 44	650
Patron Reposado	400
Casamigos Blanco	500
Casamigos Reposado	600
Clase Azul Reposado	700
Clase Azul Reposado Magnum	1200
Jose Cuervo La Familia	700
Casa Dragones Anejo	700
Casa Dragones Joven	1200

MEZCAL

Vida	300
Del Miguey Las Milpas	500
Illegal	300

WHISKY

Jameson Black Barrel	350
1792 Small Batch	300
Angel's Envy	400

From the Sea

LUNCH

LOBSTER COCKTAIL* 37
Cocktail sauce

SHRIMP COCKTAIL* 23
Cocktail sauce, lemon

From the Sea

DINNER

TUNA TARTARE* 23
avocado, tobiko, crispy plantains

CEVICHE* 26
Bell peppers, citrus, mango, serrano
chili salsa, tostones

OYSTERS*
half doz 21/ dz 34
mignonette, tobasco, lemon

Sharers

LUNCH

MARGARITA FLATBREAD 20
Mozzarella, tomato, basil

SHRIMP SCAMPI FLATBREAD 26
Artichoke cream, candied tomatoes

PEPPERONI FLATBREAD 22
Roasted peppers, caramelized onions

TRUFFLE FRIES 12
Pamigiano, chopped herbs

MEDITERRANEAN FRIES 12
Feta, oregano, tzatziki sauce

Sharers

DINNER

MARGARITA FLATBREAD 20
Mozzarella, tomato, basil

SHRIMP SCAMPI FLATBREAD 26
Artichoke cream, candied tomatoes

PEPPERONI FLATBREAD 22
Roasted peppers, caramelized onions

CHARRED OCTOPUS 29
Feta, oregano, tzatziki sauce

LUNCH | 11:30AM - 4PM
DINNER | 5PM - 10:30PM

Salads

LUNCH & DINNER

Grilled Add-Ons: shrimp 10, chicken 8, salmon 12, skirt steak 20, seared tuna 19

GREEK SALAD Ripe tomatoes, cucumber, red onion, feta, kalamata olives, oregano	19
LITTLE GEM Hearts of palm, corn, avocado, jicama, sweet peppers, sherry vinaigrette	17
SALAD NIÇOISE String beans, little gem, red onion, potato, boiled egg, olives, seared tuna, fried artichoke, white balsamic vinaigrette	25
QUINOA SALAD Arugula, radish, carrot, watermelon, toasted pistachio, smoked chile vinaigrette	19
BURRATA vegetable ratatouille, Mediterranean salsa *AVAILABLE FOR DINNER ONLY	21

Lunch Sandwiches

FISH SANDWICH blackened mahi, avocado, baby arugula, tomato red onion, chipotle mayo	20
IMPOSSIBLE BURGER Double patty, American cheese, lettuce, tomato house sauce	26
BAIA BURGER American cheese, lettuce, tomato, caramelized onions, house sauce	23
LOBSTER ROLL Granny smith apple, celery, tarragon	35

Lunch & Dinner Plates

STEAK FRITES 8oz. skirt steak, french fries, arugula, tomato parmigiano, chimichurri *AVAILABLE FOR LUNCH ONLY	34
CAULIFLOWER BRANZINO Rainbow cauliflower, lado lemon dressing, charred lemon *AVAILABLE FOR LUNCH ONLY	32
BEEF FILET ROSSINI 8oz. filet mignon, foie gras, Perigordin sauce, asparagus rainbow carrots *AVAILABLE FOR DINNER ONLY	69
LINGUINE CLAMS White wine garlic sauce *AVAILABLE FOR DINNER ONLY	29

Dinner Sides

CHARRED BROCCOLINI Garlic, red pepper chili flakes	12
TRUFFLE FRIES Parmigiano, chopped herbs	12
MEDITERRANEAN FRIES	12