

# JohnMartin's®

EST. 1989

## APPETIZERS

<b>JOHNMARTIN'S SIGNATURE SOUP</b>	<b>12</b>
homemade potato soup, bacon, crispy truffle potatoes, chive oil	
<b>BURRATA</b>	<b>18</b>
fresh burrata, cucumber, roasted beets, butternut squash, heirloom tomatoes, bread crisp, balsamic reduction	
<b>FRIED GOAT CHEESE</b>	<b>18</b>
herb bacon goat cheese, Irish remoulade	
<b>TRUFFLE PASTRAMI CROQUETTE</b>	<b>18</b>
truffled bechamel, pastrami, harissa sauce	
<b>JOHNMARTIN'S CHICKEN WINGS</b>	<b>18</b>
24-hour brined signature wings, tossed with choice of sauce: naked   Irish bbq   honey garlic   orange chili glaze Irish whiskey   buffalo	
<b>MINI PORK OSSO BUCCO</b>	<b>18</b>
fried pork shanks, baby watercress, orange chili glaze	
<b>PUB FRY TRIO</b>	<b>10</b>
seasoned french fries, served with sauce trio: Irish bbq, truffle aioli, Irish whiskey sauce	
<b>IRISH NACHOS</b>	<b>16</b>
fried potato, diced tomato, jalapeño, bacon, onions, beer cheese fondue Add brisket: 4	

## SMALL PLATES

<b>MEAT &amp; CHEESE BOARD</b>	<b>25 FOR 2   45 FOR 4</b>
chef selection of cured meats, artisanal cheeses, fig jam, garlic bread, mixed olives	
<b>BEEF TARTARE</b>	<b>24</b>
fresh beef tenderloin, remoulade, radish salad, truffle mayo	
<b>PORK BELLY BITES</b>	<b>16</b>
pork belly chunks, honey garlic glaze, green kale, sesame seeds, scallions	
<b>GUINNESS GLAZED MEATBALLS</b>	<b>17</b>
roasted meatballs, herb crust, Guinness glaze, grits, Irish cheddar	
<b>*SALMON LOX</b>	<b>21</b>
cured salmon, cream cheese, yogurt crema, cucumber-avocado puree, orange segments, spiced syrup, bread crisp	

## FLATBREADS

<b>ADD-ON: Fresh Seasonal Truffles M.P.</b>	
<b>CHEESE FLATBREAD</b>	<b>17</b>
five cheese sauce, marinated tomatoes, arugula, basil	
<b>MUSHROOM SPINACH FLATBREAD</b>	<b>18</b>
five cheese sauce, mushroom mix, spinach, truffle	
<b>BRISKET FLATBREAD</b>	<b>18</b>
braised brisket, caramelized onions, white cheddar, horseradish crema	
<b>DUCK FLATBREAD</b>	<b>21</b>
duck confit, roasted fig jam, goat cheese crumble, arugula, truffle aioli, pickled shallots	

## SALADS

<b>ADD: CHILLED CHICKEN 3   STEAK 5 CHILLED AHI TUNA 8   SALMON 12</b>	
<b>CAESAR SALAD</b>	<b>14</b>
baby gem lettuce, parmesan herb bread crumbs, shaved parmesan cheese, classic Caesar dressing	
<b>IRISH COBB SALAD</b>	<b>16</b>
fresh Napa cabbage, radicchio, egg crumble, chopped bacon, blue cheese crumble, baby heirloom tomato, chilled chicken, citrus vinaigrette dressing	
<b>KALE SALAD</b>	<b>17</b>
Tuscan kale mix, baby heirloom tomatoes, feta crumble, pickled onions, cucumber lentil vinaigrette dressing	
<b>*AHI TUNA SALAD</b>	<b>22</b>
spring mix, baby heirloom tomato, cucumber, orange, ahi tuna, fermented black bean vinaigrette	
<b>GREEK SALAD</b>	<b>16</b>
cucumber, pickled onions, kalamata olives, feta cheese, frisée, lime vinaigrette, baby heirloom tomatoes	

## SANDWICHES

<b>*STEAK SANDWICH</b>	<b>22</b>
seared tenderloin, brie cheese, arugula, tomato balsamic mayo, crispy onions, toasted baguette, served with French fries	
<b>*FISH SANDWICH</b>	<b>20</b>
blackened mahi, Irish whiskey slaw, tomato, tartare sauce, brioche bun, served with French fries	
<b>THE EURO</b>	<b>19</b>
prosciutto, brie cheese, truffle mayo, arugula, tomato, toasted baguette, served with French fries	
<b>THE CLUB</b>	<b>17</b>
oven roasted turkey breast, cranberry mayonnaise, arugula, tomato, bacon, Swiss cheese, JohnMartin's signature sauce, Texas toast, served with French fries	

## SIDES

<b>MAPLE GLAZED CARROTS</b>	<b>5</b>
<b>POTATO HASH WITH JOHNMARTIN'S SIGNATURE SAUCE</b>	<b>5</b>
<b>IRISH WHISKEY SLAW</b>	<b>5</b>
<b>FRENCH FRIES</b>	<b>5</b>
<b>TRUFFLE FRENCH FRIES</b>	<b>7</b>
<b>CHIPS</b>	<b>4</b>
<b>STREET CORN "ELOTE"</b>	<b>5</b>
<b>CREAMED SPINACH</b>	<b>7</b>
<b>COLCANNON POTATOES</b>	<b>5</b>
<b>LOADED IRISH POTATO</b>	<b>7</b>
butter, sour cream, bacon, scallions, beer fondue	
<b>MAC AND CHEESE</b>	<b>10</b>
cavatappi pasta, tellagio truffle fondue, white cheddar, herbed breadcrumbs	

## IRISH FAN FAVORITES

<b>BANGERS &amp; MASH</b>	<b>22</b>
colcannon potatoes, Guinness brined sausage, caramelized onion, Irish gravy	
<b>*FISH &amp; CHIPS</b>	<b>19</b>
Guinness beer battered cod, tartar sauce seasoned french fries	
<b>SHEPHERD'S PIE</b>	<b>20</b>
ground beef, gratin potato puree, white cheddar cheese roasted carrots	
<b>*IRISH BREAKFAST</b>	<b>21</b>
baked beans, sauteed mushrooms, roasted tomato, smoked bacon, Irish sausage, sunny-side up eggs	

## ENTREES

<b>ADD-ON: Fresh Seasonal Truffles M.P.</b>	
<b>BABY BACK RIBS</b>	<b>26 HALF   36 FULL</b>
slow-cooked baby back ribs, Irish whiskey bbq, colcannon potatoes, street corn "elote"	
<b>GNOCCHI</b>	<b>23</b>
homemade potato gnocchi, pancetta, fennel pomodoro sauce, basil, truffle oil	
<b>SALMON</b>	<b>29</b>
seared salmon, Irish cheddar grits, potato hash, lemon dill Sauce, truffle potato salad	
<b>*BRANZINO</b>	<b>34</b>
seared branzino, sweet mayo, chermoula, fennel pomodoro sauce, crispy truffle potato salad	
<b>IRISH WHISKEY CHICKEN BREAST</b>	<b>27</b>
whiskey glazed chicken breast, potato hash, pancetta, roasted maple carrots, chicken jus	
<b>SHORT RIB</b>	<b>35</b>
24 hour braised short rib, truffle corn puree, maple glazed carrots, crispy potatoes, Irish demi-glaze	
<b>*SKIRT STEAK</b>	<b>35</b>
10oz skirt steak, creamed spinach, potato hash, Irish whiskey demi-glaze	
<b>FILET MIGNON</b>	<b>38</b>
8oz seared filet mignon, demi risotto, roasted carrots, fried mushroom, Au Poivre sauce	
<b>NY STRIP</b>	<b>48</b>
22oz New York strip, JohnMartin's potato hash, bacon jam, Irish demi-glaze	
<b>*THE IRISHMAN RIBEYE</b>	<b>65</b>
22oz Delmonico ribeye chairman reserve, crispy onion, colcannon potatoes, onion bacon jam, Irish whiskey demi-glaze	

## BURGERS

<b>*JOHNMARTIN'S SIGNATURE</b>	<b>21</b>
8oz house blend burger, arugula, tomato, Tallegio truffle fondue, caramelized onions, roasted pork belly, JohnMartin's signature sauce, toasted brioche bun, served with French fries	
<b>*THE CLASSIC</b>	<b>18</b>
8oz house blend burger, arugula, tomato, cheddar cheese, toasted brioche bun served with French fries	
<b>*THE GUINNESS</b>	<b>19</b>
8oz house blend burger, beer brat sausage, beer cheese fondue, arugula, tomato, truffled crispy potatoes, pretzel bun, served with French fries	

EXECUTIVE CHEF  
CARLOS AGUILERA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

An automatic gratuity of 18% will be applied to parties of 8 or more

253 MIRACLE MILE, CORAL GABLES, FL 33134 | P: 305-209-0609

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## DRAFT PINTS

JOHNMARTIN'S LAGER	8
YUENGLING LAGER	8
STELLA ARTOIS	8
HARP LAGER	9
SMITHWICK'S RED ALE	9
TANK LA PLAYITA PILSNER	8
GUINNESS STOUT (IRISH PINT 20oz)	12
GUINNESS STOUT	9
*SOUVENIR JOHNMARTIN'S PINT GLASS	5

## BOTTLED BEER

CORONA	8
MODELO	8
LAGUNITAS	8
BLUE MOON	8
PERONI	8
STELLA LIBERTE NON-ALCOHOLIC	8

## SELTZER

HIGH NOON PINEAPPLE	8
HIGH NOON PEACH	8
HIGH NOON WATERMELON	8

## WINES BY THE GLASS

JOHNMARTIN'S HOUSE PROSECCO	9
JOHNMARTIN'S HOUSE ROSE	9
JOHNMARTIN'S HOUSE WHITE	9
JOHNMARTIN'S HOUSE RED	9
MOËT & CHANDON IMPERIAL BRUT (187ML)	22
CHANNE ROSÉ	11
BRANCOTT SAUVIGNON BLANC	11
TORRESELLA PINOT GRIGIO	11
DAOU CHARDONNAY	13
TERRAZAS RESERVE MALBEC	12
BELLE GLOS PINOT NOIR	18
RED SCHOONER RED BLEND	20
PRISONER RED BLEND	21
FAR NIENTE POST & BEAM CABERNET	22
ROBERT MONDAVI CABERNET	24

## WHITE WINE

EMMOLO SAUVIGNON BLANC	45
BRANCOTT SAUVIGNON BLANC	48
Craggy Range Sauvignon Blanc	63
DUCKHORN SAUVIGNON BLANC	58
CLOUDY BAY SAUVIGNON BLANC	95
TORRESELLA PINOT GRIGIO	42
SANTA MARGHERITA PINOT GRIGIO	62
LATOUR CHARDONNAY D'ARDECHE	45
DAOU CHARDONNAY	52
MY FAVORITE NEIGHBOR CHARDONNAY	70
FAR NIENTE CHARDONNAY	100

## ROSÉ WINE

CHÂTEAU D'ESCLANS WHISPERING ANGEL	55
CHANNE ROSÉ	60

## RED WINE

HAHN PINOT NOIR	45
BELLE GLOS BALADE PINOT NOIR	80
FLOWERS PINOT NOIR	90
SALENTIN MALBEC RESERVE	45
TERRAZAS RESERVE MALBEC	50
PRISONER RED BLEND	88
RED SCHOONER RED BLEND	69
EMMOLO MERLOT	62
DAOU CABERNET	52
QUILT CABERNET	65
AUSTIN HOPE CABERNET	75
FAUST CABERNET	90
CAYMUS CABERNET (LITER)	180

## CHAMPAGNE

MOËT & CHANDON BRUT	140
VEUVE CLICQUOT YELLOW LABEL	160
PERRIER-JOUËT BLASON ROSÉ	200
DOM PÉRIGNON BRUT	500

♣ LUCKY HOUR ♣  
MONDAY-FRIDAY 4 - 7 PM  
♣ 1/2 OFF ALL IRISH BEERS & SELECT WHISKYS ♣

## SPECIALTY COCKTAILS

<b>SHAMROCK SHAKE</b>	14
premium Irish whiskey, blended ice cream, coffee syrup, topped with whipped cream & mint liqueur	
<b>JOHNMARTIN'S OLD FASHIONED</b>	14
in-house infused coconut & cold brew premium Irish whiskey, chocolate bitters, macaroon	
<b>KISS ME I'M IRISH</b>	14
premium vodka, raspberry, lemon	
<b>JOHNMARTIN'S MULE</b>	14
premium Irish whiskey, fresh mint, lime, ginger beer	
<b>MIRACLE MILE MARGARITA</b>	14
classic margarita, premium blanco tequila, tajin rim, CHOICE OF FLAVOR: watermelon, tamarind, passion fruit, guanabana	
<b>LUCK OF THE IRISH</b>	14
premium Irish whiskey, peach liqueur, pineapple, lime	
<b>OLD CUBAN</b>	14
premium dark rum, fresh mint, lime, passion fruit liqueur, topped with prosecco	
<b>CELTIC COOLER</b>	14
premium gin, cucumber, guanabana, lime	
<b>JOHNMARTIN'S ESPRESSO MARTINI</b>	14
premium vodka, coffee liqueur, Irish cream, cold brew	

## SPECIALTY PITCHERS

<b>KISS ME I'M IRISH</b>	64
premium vodka, raspberry, lemon	
<b>JOHNMARTIN'S MULE</b>	64
premium Irish whiskey, fresh mint, lime, ginger beer	
<b>MIRACLE MILE MARGARITA</b>	64
classic margarita, premium blanco tequila, tajin rim, CHOICE OF FLAVORS: watermelon, tamarind, passion fruit, guanabana	
<b>LUCK OF THE IRISH</b>	64
premium Irish whiskey, peach liqueur, pineapple, lime	

## WHISKY & WHISKEY FLIGHTS

ENJOY A CURATED SELECTION OF 4 UNIQUE WHISKEYS/WHISKYS

IRISH WHISKEY FLIGHT	42
BOURBON WHISKEY FLIGHT	48
RYE WHISKEY FLIGHT	42
SINGLE MALT WHISKY FLIGHT	48
JAPANESE WHISKY FLIGHT	99

## JOHNMARTIN'S MERCHANDISE

JOHNMARTIN'S T-SHIRTS	30
JOHNMARTIN'S MESH BACK CAP	30
SOUVENIR JOHNMARTIN'S PINT GLASS	5