

SAAM

at SLS BRICKELL

BASE CAMP COCKTAILS 16

JASMINE MARGARITA

Volcan Blanco Tequila, Jasmine, Grenadine, Lime, Orange Bitters

STRAWBERRY WINE

Belvedere Vodka, White Wine, Strawberries, Fennel Bitters, St. Germain

SAAM'S MOJITO

Bacardi Superior Rum, Lime, Mint, Angostura

HERBY OLD FASHIONED

Tincup Colorado Whiskey, Rosemary, Thyme, Angostura, CBD

BROOKLYN

Teeling Whisky, Cocchi Di Torino, Amaro Montenegro, Cherry Herring, Angostura

VIEUX CARRE

Hennessy Vsop, Bulleit Rye, Cocchi Di Torino, Benedictine, Angostura, Peychauds

INTO THE WILD COCKTAILS 16

MIAMI INTERNATIONAL

Don Julio Anejo Tequila, Amaro Nonino, Aperol, Fresh Lime, Angostura

VESPER

Titos Vodka, Plymouth Gin, Lillet Blanc, Hella Citrus Bitters

CLOUD 9

Stoli Vanilla Vodka, Citron Honey Tea, Basil, Egg White

TEELING FLIP

Teeling Whiskey, Fresh Lemon, Honey, Egg White, Newcastle Brown Ale, Angostura

EL DIABLO

Volcan Tequila, Crème De Casis, Fresh Lime, Agave, Ginger Beer

MANHATTAN

Bulleit Rye, Cocchi Di Torino, Honey, Angostura, Filthy Cherry

sbe

An 18% service charge has been added to your bill and will be distributed to the service staff.
If you wish to write in an additional amount, please do so as an optional gratuity where included.
*Consuming raw or undercooked egg, meat or seafood may increase your risk for food-borne illnesses.
There is 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.

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BEERS

STELLA ARTOIS 7
BLUE POINT TOASTED LAGER 7
GOOSE ISLAND IPA 8
PERONI 7
HEINEKEN REGULAR, LIGHT, OR 00 8
OMMEGANG SOUR 9
NEWCASTLE BROWN ALE 9
DUVEL 10
BALLAST POINT GRAPEFRUIT SCULPIN IPA 8
MODELO ESPECIAL 8
MORETTI LA ROSSA 8
BUD LIGHT 8

RED WINE

DAOU Cabernet Sauvignon, California 18 | 70
RENATO RATTI Barbera, Italy 14 | 54
ACHAVAL FERRER Malbec, Argentina 15 | 58

ROSÉ & WHITE WINE

CAPE MENTELLE Sauvignon Blanc, Australia 15 | 58
SMOKE TREE Pinot Grigio, California 16 | 62
JERMANN Pinot Grigio, Italy 17 | 66
WHISPERING ANGEL Rosé, France 14 | 54
HAMPTON WATER Rosé, France 16 | 62

BUBBLES

CHANDON Brut Classic, California 15 | 58
VEUVE CLICQUOT YELLOW LABEL Champagne, France 28 | 125
G.H. MUMM Champagne, France 22 | 110

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WINE

ALGODON '14 Cabernet Sauvignon, Argentina 58

NEWTON UNFILTERED '14 Chardonnay, California 155

DAOU 'SOUL OF THE LION' '15 Cabernet Sauvignon, California 269

ONDA '14 Cabernet Sauvignon, California 278

DARIOUSH '13 Cabernet Sauvignon, California 232

BUBBLES

GIULIANA Prosecco, Veneto, Italy 52

MOËT & CHANDON IMPERIAL Champagne, France 138

PERRIER JOUET GRAND BRUT Champagne, France 152

BEAU JOIE BRUT Champagne, France 186

DOM PERIGNON '04 Champagne, France 369

PERRIER JOUET '06 BELLE EPOQUE Champagne, France 399

MOD SELECTION RESERVE Champagne, France 488

ARMAND DE BRIGNAC 'ACE OF SPADES' BRUT Champagne, France 596

RUINART 'BLANC DE BLANC' Champagne, 189

MOËT & CHANDON IMPERIAL Rosé Champagne, France 167

VEUVE CLICQUOT Rosé Champagne, France 176

BEAU JOIE Rosé Champagne, France 248

PERRIER JOUET '05 BELLE EPOQUE Rosé Champagne, France 618

MOD SELECTION RESERVE Rosé Champagne, France 682

DOM PERIGNON '03 Rosé Champagne, France 989

ARMAND DE BRIGNAC 'ACE OF SPADES' Rosé Champagne, France 1128



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SNACKS & THINGS

ARUGULA SALAD 16

Gorgonzola, Dried Figs,
Hazelnuts & Lemon Dressing

CAESAR SALAD 15

Anchovy, Garlic Croutons & Parmigiano
-Add chicken 6, shrimp 8

MEATBALLS 15

Whipped Ricotta, Garlic Bread

CHARRED EGGPLANT SPREAD 9

Bottarga, Toasted Ciabatta

FORMAGGI E SALUMI 27

Stracciatella, Prosciutto Di Parma,
Capocollo, Parmigiano
Reggiano, Giardiniera, Toasted Ciabatta

PIZZA

MARGHERITA 15

Tomato, Mozzarella, Basil, Olive Oil

BEEF CARPACIO 19

Garlic Cream, Crispy
Sunchoke, Pecorino

SPICY SOPPRESSATA 19

Stracciatella, Basil

PASTA & SANDWICHES

SPAGHETTI CACIO E PEPE 19

Pecorino Romano, Black Pepper

RIGATONI BOLOGNESE 20

Traditional Veal, Pork & Beef Ragu

CHICKEN MILANESE 15

Arugula, Onion, Parsley Aioli, Brioche

FPLIA BURGER 15

Pancetta, Pepperoncini, Caper Aioli,
Brioche

NON-ALCOHOLIC BEVERAGES

EVIAN 10

Still

BADOIT 10

Sparkling

FEVER TREE 5

Tonic, Indian Tonic, Soda,
Ginger Ale, Ginger Beer

SODA 6

Pepsi, Diet Pepsi, Sierra Mist

RED BULL 6

Original, Sugar Free,
Orange, Yellow, Coconut

RECOVER 180 10

Citrus, Blood Orange

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