



ON SUNDAYS WE
BRUNCH

AVAILABLE 11 AM TO 3 PM

PATATAS BRAVAS

CRISPY POTATOES, SPICY SAUCE, GARLIC
AIOLI \$8.50

CHICKEN & WAFFLE

SOUTHERN FRIED CHICKEN BREAST
SERVED OVER A HOMEMADE BELGIAN
ORIGINAL WAFFLE \$14.50

PUB 52 BREAKFAST

TWO EGGS ANY STYLE, HOME-STYLE
POTATOES, TOAST AND SAUSAGE OR
BACON \$12.50

SHORT RIB BENEDICT

EGGS BENEDICT WITH HOMEMADE
HOLLANDAISE SAUCE OVER TOASTED
ENGLISH MUFFINS, TOPPED WITH SHORT
RIB MEAT
(TRADITIONAL BENEDICT AVAILABLE UPON
REQUEST) \$16

KOREAN BBQ RIBS

5 PIECES OF SPARE RIBS, FRIED AND
TOSSED IN KOREAN BBQ \$12.99

**\$20 BOTTOMLESS
MIMOSAS & MARGARITAS**



CHICKEN TENDERS

HAND BREADED AND SERVED ON A
MOUNTAIN OF TRUFFLE FRIES \$12.99

**BREAD PUDDING FRENCH
TOAST**

FRESH CHALLAH BREAD, MIX BERRIES,
TOP WITH WHITE CHOCOLATE SAUCE AND
CARAMEL \$14.50

CRISPY CALAMARI

SERVED WITH MARINARA SAUCE \$15.99

VEGGIE OMELETTE

PEPPERS, ONION, SPINACH,
MUSHROOMSTOMATOES, KALAMATA
OLIVES, JALAPENOS \$13.50

HAM & CHEESE OMELETTE

THREE MELTED CHEESE, AMERICAN,
CHEDDAR, MONTEREY JACK \$14.50

CHORIZO OMELETTE

MELTED PEPPER JACK CHEESE, PEPPERS
AND ONIONS, TOPPED SPANISH CHORIZO
\$15.50

HANGOVER BURGER

APPLE WOOD BACON, CHEDDAR CHEESE,
GUACAMOLE, TUMBLEWEED ONIONS,
TOPPED WITH A FRIED EGG
\$16.99

LIVE



12 TO 3 PM

PUB 52

GASTRO + KITCHEN

Great Mixology, Great food & Great Times!

DRAFT BEERS

ALE

MIAMI PALE ALE 8

Biscayne Bay - Pale Ale - American - 5.5% ABV

AMBER

FREEDOM TOWER 8

The Tank - Red Ale - 5.3% ABV

FAT TIRE 8

New Belgium - American Amber 5.2% ABV

BELGIUM ALE

BLUE MOON 7

Witbeir 5.4% ABV

#52 - 7

Specially Brewed for Pub 52 by Tank
Brewing Belgium Summer Ale - 6.2% ABV

BLONDE

LA RUBIA 8

Wynwood - Blonde Ale - 5% ABV

CIDERS

ANGRY ORCHARD 7

Cider - Sweet - 5%ABV

HEFENWEIZEN

FLORIDIAN 8

Funky Buddha - Hefeweizen - 5.2%ABV

EL JEFE 8

J. Wakefield Brewing -Wheat beer - 5% ABV

PILSNER

LA PLAYITA 8

The Tank - Pilsner - German - 5.1% ABV

STELLA ARTOIS 8

Pilsner Lager - Euro - 5% ABV

STOUTS

GUINNESS 8

Strout - Irish Dry - 4.2% ABV

IPA

HOP GUN 9

Funkey Buddha - IPA - American - 7% ABV

LAGUNITAS IPA 9

IPA - American - 6.2% ABV

JAI ALAI 9

Cigar City - IPA - American - 7.5% ABV

SPACE DUST IPA 10

Elysian - IPA - American - 8.2% ABV

GOOSE IPA 8

Goose Island Brewing - IPA - 5.9% ABV

LAGERS

MODELO ESPECIAL 7

Pilsner-style Lager- Mexico - 4.4% ABV

HAVANA LAGER 8

Concrete Beach - - Vienna - 5.2% ABV

LATIN LAGER 8

Veza Sur - Lager 4.4% ABV

SIGNATURE COCKTAILS

RASPBERRY DROP MARTINI

Raspberry liqueur, Tito's vodka, triple sec & lemonade with a sugar rimmed glass \$15

PACHANGA SANGRIA

Pinot Noir, triple sec, orange juice, pineapple juice, peach schnapps, \$14

CASAMIGOS JULEP

Casamigos, muddle mint, fresh lemon juice and simple syrup \$16

PROSECCO MULE

Tito's vodka, fresh lime juice, mint, ginger beer & prosecco \$14

SEX & THE CITY

Butterfly Pea Tea infused ice cube, Rock candy, Vodka, Lemon \$16

WOODFORD 212

Woodford reserve, Carpano Antica and Angostura bitters \$16

SPICY 52

Absolut Peppar, passion fruit, and fresh citrus juices served with a cayenne salt rim \$14

GREEN LANTERN

Midori, Malibu, pineapple juice & cream of coconut \$14

COOL AS A CUCUMBER

Hendricks gin, fresh cucumber, mint & fresh lime juice \$15

PINEAPPLE MOJITO

Captain Morgan pineapple rum, fresh lime, ginger beer & pineapple juice \$14

MAKE ANY COCKTAIL SMOKED +\$3

CREATE YOUR OWN OLD-FASHIONED

MAKE ANY OLD FASHION COCKTAIL SMOKED +\$3

MAKER'S OLD FASHION

Maker's Mark Bourbon, orange bitters & angostura bitters \$15

VANILLA OLD FASHION

Crown vanilla, angostura bitters & coffee bitters \$14

REPO OLD FASHION

Casamigo's reposado, hell fire bitters, orange bitters \$16