



QUINTO

COCINA DE **FUEGOS**

Breakfast Menu



QUINTO

COCINA DE FUEGOS

Continental Buffet • 28

House Pastries, Bread & Bagel, Assorted Cereal & Muesli, Seasonal Fruits, Cheese & Charcuterie, Greek Yogurt, Overnight Cold Oats, Scrambled Eggs, Daily Sides

Brew Coffee or Tea

Main Course

Avocado Tartine

Fresh avocado, toasted seeds, house sourdough, lemon, local sprouts & radish

18

Add two poached eggs 5

Add smoked salmon 8

QUINTO Omelet

French style omelet served with choice of tomato, onion, pepper, mushroom, spinach, ham, bacon, Swiss cheese, provolone cheese or feta cheese

20

Two Eggs Any Style

Two cage-free eggs prepared any style, served with breakfast potatoes, petit greens, choice of bacon, sausage or ham

20

Eggs Benedict

Poached cage-free eggs, English muffins, bacon, Hollandaise sauce

24

Shakshuka

Wood-fired guajillo pepper & tomato sauce, two cage-free eggs, avocado, crispy masa

22

Waffles

Vanilla Chantilly cream, pumpkin jam, hazelnut brown butter

18

Whipped Ricotta Tartine

Toasted house sourdough, fall spices plum jam, glazed figs, cacao nibs, local honey

17

Continental Buffet, Main Course, Special Coffee or Juice 37

Sides

Crispy Breakfast Potatoes

Rosemary, Espelette pepper

8

Half Avocado

8

Nuskes Smoked Bacon

9

Pork Sausage

8

Sautéed Spinach

8

Brunch Classics 12

Prosecco
Mimosa
Bellini
Bloody Mary

Special Coffee 6,50

Double Espresso
Machiatto
Cappuccino
Flat White
Latte
Hot Chocolate

Tea 6,50

Green Jasmin Pearl
Sencha Green
Earl Grey
English Breakfast
Chamomile
Peppermint

Juice 6,50

Fresh Orange Juice
Pinnacle
Apple
Grapefruit
Cranberry
Lemonade

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QUINTO

COCINA DE FUEGOS

Lunch Menu



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Para Empezar • To Start

Ensalada de Tomate

Heirloom tomato, llajua sauce, Artisan roasted crostini, goat cheese, herb oil 18

Empanada de Pollo

Shredded chicken, onions, poblano pepper, cream, corn 12

Pulpo a la Plancha

Pan seared octopus, potatoes confit, paprika 34

Gambas al Ajillo

Jumbo Gulf shrimp, garlic, chili oil, sweet potatoes 29

Jalea de Mariscos

Beer-battered shrimp & calamari, mango relish, coconut leche de tigre 19

Empanada Salteña

Hand cut beef, olives, boiled egg, salsa llajua 12

Pizzette & Sandwiches

Pizzette Fugazzeta

Braised onion, provolone, oregano 19

Pizzette de Mortadella

Mortadella, stracciatella cheese, bianca sauce, spinach pesto 19

Pizzette de Soppressata Picante

Spicy soppressata, mozzarella cheese, peperonata 19

Quinto Burger

8oz. Angus beef, brioche bun, Dijon aioli, lettuce, aged provolone cheese 23

Capicola Sandwich

Folded pita bread, thin capicola, provolone cheese, arugula, mustard sauce 21

Caprese Sandwich

Folded pita bread, tomato, fresh mozzarella cheese, green pesto 18

De la Tierra • From the Earth

Entraña Prime

12oz. Skirt steak, chimichurri, French fries 57

Entrecôte

14oz. Ribeye steak, chimichurri, smashed potatoes 54

Vacío Prime

8oz. Prime flap steak, chimichurri, French fries 42

Milanesa de Pollo

6 oz. Breaded chicken paillard 34

Tagliolini Negro

Squid ink pasta, lemon cream, Jumbo lump crab meat, fresh herbs 36

Lunch on the Fly

35pp

Para Empezar • To Start

Melon Salad

Shaved fennel, cucumber, fresh herbs

Para Continuar • To Continue

Yellowtail Snapper Sandwich

Creamy slaw, panca aioli, rocket salad

Para Cerrar • To End

Fondant de Dulce de Leche

Dulce de leche mini fondant, banana ice cream, pecan cookie

Del Mar • From the Sea

Pesca del Día

Fresh fish of the day, oven vegetables MP

Branzino

Whole Mediterranean sea bass 48

Ensalada Niçoise

Grilled yellowfin tuna, Taggiasca olives, soft boiled egg, pickled cauliflower, roasted potato, Champagne mustard dressing 34

Para Acompañar • Sides • 14

Papas Escrachadas

Smashed potatoes

Ensalada Roja

Red endive, castelfranco lettuce, roasted beet vinaigrette, green goddess sauce, feta cheese, almonds

Ensalada Verde

Mixed greens, Dijon-Champagne vinaigrette

Verduras al Horno

Wood-fire roasted vegetables

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QUINTO

COCINA DE FUEGOS

Tragos • Cocktails
16

Chili Rita

Tequila Reposado, Red Wine, Thai Chili, Lime Juice, Agave Syrup

Caipi Maracuyá

Vodka, Passion Fruit, Cane Sugar

Quinto Old Fashioned

Torched Orange Peel Infused Bourbon, All Spice, Clove Syrup

La Revancha del Anana

Tequila Silver, Strawberry, Pineapple Juice, Chili Liqueur, Hibiscus Syrup

Mezcal Negroni

Mezcal, Italian Bitter Aperitivo, Sweet Vermouth, Orange Bitters, Charred Grapefruit Peel

Blood Orange Pisco Sour

Pisco, Blood Orange Juice, Lime Juice, Agave Syrup, Egg White

Melocotón

Tequila Silver, Peach Purée, Cointreau, Lime Juice, Agave Syrup

Montezuma

Mezcal, Cucumber Juice, Jalapeño, Agave Syrup, Lime Juice

Lychee Blossom

Vodka, Junmai Sake, Lychee Juice, Elderflower Liqueur

Wildgarden Cup

Hendrick's Flora Adora, Lemon Juice, Syrup, Soda, Cucumber, Raspberry & Mint

Gin & Tonic • 17

Pitchers • 55

La Copa del '50

London Dry Gin, Grapefruit Juice, Pink Peppercorn

Al Sur del Trópico

Orange Infused Gin, Peach Purée, Fresh Thyme

Un Pie en el Chuy

London Dry Gin, Fresh Blueberries, Lime Juice, Mint

Clérico

White Wine, Crème de Cassis, Green & Red Apple, Fresh Lemon & Orange Juice

Sangría

Red Wine, Orange Juice, Vodka, Green & Red Apple

Lychee & Co

Gin Liqueur, Lychee Purée, Cointreau, Lime Juice

Strangled Parrot

London Dry Gin, Elderflower Liqueur, Cucumber, Fresh Basil

Vino por Copa • Wine by the Glass

Mocktails • 12

Espumante • Sparkling

Torressella, Prosecco, Veneto, Italy 15

Mumm, Champagne, Cuvée Prestige, Reims, France 23

Ca' del Bosco, Franciacorta, Italy 22

Blanco • White

Pinot Bianco, Kettmeier, Alto Adige, Italy 13

Pinot Grigio, Pighin, Friuli, Italy 14

Trivento Reserve, White Malbec, Mendoza 14

Alvarinho, Soalheiro, Monção e Melgaço, Portugal 16

Chardonnay, L.A Cetto, Valle de Guadalupe, Mexico 15

Sauvignon Blanc, Details by Sinegal, North Coast, USA 16

Rosé

Alta Vista, "Vive" Mendoza, Argentina, 14

Chiaretto, Cà Maiol, Riviera del Garda, Italy 15

Pink Sky

Fresh Blueberries, Lime Juice, Syrup

Strawberry Virgin Mojito

Fresh Strawberries, Lime Juice, Syrup, Fresh Mint, Soda

Passion

Passion Fruit, Lime Juice, Syrup, Soda, Mint

Virgin Mojito

Lime Juice, Syrup, Fresh Mint, Soda

Tinto • Red

Valpolicella D.O.C., Masi Bonacosta, Veneto, Italy 13

Malbec, Perro Callejero, Mendoza, Argentina 14

Carmenere, Montes Alpha, Colchaga Valley, Chile 14

Pessimst by Daou, Paso Robles, California 16

Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile 15

Tempranillo, Barón de Ley Reserva, Rioja, Spain 15

Cabernet Sauvignon, Details by Sinegal, Sonoma County, USA 16

Pinot Noir, Malma Reserva, Patagonia, Argentina 16

Pinot Noir, Rocco Gravel Road, California, USA 17



QUINTO

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All Day Menu



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Para Empezar . To Start

Tartar de Salmón

4oz Salmon trout, pickles, sun-dried pepper aioli, fried potato stick 19

Mejillones al Pesto

PEI mussels, white wine reduction, spinach-pistachio pesto, Artisan sourdough 26

Jalea de Mariscos

Beer-battered shrimp & calamari, mango relish, coconut leche de tigre 19

Tabule y Labneh

Quinoa, farro, barley, mixed herbs, cucumber, cranberry, basil-serrano labneh 18

Zanahoria Rostizada

Heirloom grilled carrots, grated tomato, tahini yogurt, pistachio-fennel crumbs 16

Pizzette de Aguacate y Hongos

Feta cheese, avocado, roasted beech mushrooms 28

Clásicos de Quinto . Quinto's Classics

Ensalada de Tomate

Heirloom tomato, llajua sauce, Artisan roasted crostini, goat cheese, herb oil 18

Gambas al Ajillo

Jumbo Gulf shrimp, garlic, olive oil, sweet potatoes 29

Pulpo a la Plancha

Seared octopus, potatoes confit, paprika 34

Provolone al Horno

Baked provolone cheese, Artisan bread 20

Empanada Salteña

Hand cut beef, olives, boiled egg, salsa llajua 12

Empanada de Pollo

Chicken, onions, poblano pepper, cream, corn 12

Hongos Rostizados

Local farm's assorted mushrooms, hazelnut salsa verde, herb oil 26

Burrata y Pera

Red wine infused pear, burrata, prosciutto, roasted bread crumbs 21

De la Parrilla . From our Wood-fired Grill

Bife Angosto

14oz NY strip steak, chimichurri 48

Entrecôte

14oz Ribeye steak, chimichurri 54

Secreto Ibérico de Bellota

8oz Acorn fed pork ribeye cap, chimichurri 47

Rack de Cordero

14oz New Zealand rack of lamb 48

Pargo a la Talla

Grilled red snapper fillet, dried pepper marinade, lemon 48

Pollo al Horno

Oven roasted organic half chicken 34

Add Tiger Prawns 24

Add Grilled Chorizo 10

Selección de Cortes Prime . Prime Selection

Entraña

12oz Prime skirt steak, chimichurri 57

Tapa de Costilla

8oz Prime ribeye cap, chimichurri 52

Entrecôte con Hueso

32oz Prime cowboy steak bone-in, chimichurri, potato bâtonnet 175

Bife Angosto con Hueso

24oz Prime NY strip steak bone-in, chimichurri, roasted onion, avocado 98

Para Acompañar . Sides . 14

Papas Escrachadas

Smashed potatoes

Arroz y Garbanzo

Za'atar jasmine rice, roasted chickpea, braised onions

Ensalada Roja

Red endive, castelfranco lettuce, roasted beet vinaigrette, green goddess sauce, feta cheese, almonds

Ensalada Verde

Mixed greens, Dijon-Champagne vinaigrette

Ensalada de Calabacín

Marinated zucchini, citrus-mint vinaigrette

Verduras al Horno

Wood-fire roasted vegetables

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QUINTO

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Dessert Menu



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Postres

Cheesecake de Chocolate

Dark Chocolate, Cream cheese, Graham Crust, Fresh Passion-Fruit & Orange Sauce, Caramelized Pistachio 14

Crème Brûlée de Horchata 12

Fondant de Dulce de Leche

Dulce de Leche Fondant, Banana Ice Cream, Pecan Cookie 14

Helados & Sorbet 10

- Banana
- Dulce de Leche
- Pistachio
- Chocolate
- Berries
- Lemon
- Flavor of the day

*ask your server about special flavor of the day

Vinos De Postre

Sandeman 10, Tawny Port 12

Sandeman 20, Tawny Port 25

Sandeman Founders, Reserve 32

Digestivos • 13

Bailey's

Disaronno Amaretto

Sambuca Romana

Fernet Branca

Cointreau

Grand Marnier

Borghetti

Cognac

Hennessy Paradis 220

Remy Martin 1738 16

Remy XO 58

Martell XO 64

Martell Crandon Bleu 50

Cocktails de Cierre • 16

Coconut Espresso Martini

Vodka, Kahlua, Espresso, Coconut Foam

Key Lime Pie Martini

Limocello, Lime Juice, Cream, Sugar Cane, Lime Zest

Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added. Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas. Un cargo de servicio de 20% es automáticamente agregada a todas las cuentas de grupos de 6 o más.



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QUINTO

COCINA DE **FUEGOS**

Martini Nights

(Every Thursday at 6pm)



QUINTO

COCINA DE FUEGOS

Create your own Martini 10 4oz

Choose your kick

Vodka or Gin

Choose your style

Dry Dirty Rocks
Stirred Shaken up

Choose your garnish

Olives or Lemon Twist

Classic Martinis

Cosmopolitan

Ketel One Citroen, Cointreau,
cranberry juice, fresh lime juice,
orange twist

Perfect Martini

Tanqueray Gin, dry vermouth,
sweet vermouth, olives

Apple Martini

Ketel One, green apple
schnapps, lemon juice,
apple slice

French Martini

Ketel One, Chambord,
pineapple juice, lemon twist

Lemon Drop Martini

Ketel One, Limoncello,
syrup, lemon twist, lime
juice

Quinto Signatures

Green Summer

Tanqueray, midori, lime juice,
syrup, foam

Lychee Blossom

Ketel One, Junmai Sake,
lychee juice, elderflower
liquor

Coconut Espresso Martini

Ketel One, Kahlua, espresso,
coconut foam

Peach Martini

Ketel One, creme yvette,
peach puree, lychee juice,
lime juice





QUINTO

COCINA DE FUEGOS

Brunch Menu

(Sunday)



QUINTO

COCINA DE FUEGOS

Brunch de Barrio

88 pp*

Barra Fria

Tostada de Atún

Yellowfin tuna, fried corn tortilla, mango, guacamole, onion, spicy pepper aioli

Tostada de Ceviche

Yellowtail snapper, white leche de trigre, guacamole, roasted sweet potato, red onions

Poblano leche de Tigre

Ceviche-roasted poblano pepper sauce, roasted corn, local snapper

Ostras y Michelada

3 pcs Blue Point oysters, soy, lime, beer, tabasco, worcestershire sauce

Vuelve a la Vida

Seafood cocktail (shrimp, octopus, calamari), orange-lime-tomato cold broth, avocado, tortilla chips

Causa de Pulpo

Seared octopus, aji amarillo, mashed potato, macha aioli, octopus chicharrón

Del Fuego

Queso Fundido con Chorizo

Melted provolone cheese, chorizo, fresh tortillas

Quesabirria

Braised short rib in dried pepper broth, provolone, short rib reduction, corn tortilla

Barbacoa de Pollo

Fire oven roasted adobo marinated chicken

Coliflor Adobada

Roasted cauliflower, adobo, sesame & cauliflower purée, almonds

Fugazzeta Milanesa

Breaded chicken, mozzarella, confit onions, oregano

Anticucho de Langostino

Grilled marinated prawn, anticuchera sauce

Empanada de Pescado

Fish, olives, pickle pepper and almonds

Arepa de Pernil

Pulled pork confit, green mojo, corn arepa

Tabla de Carne

Grilled skirt steak, NY strip steak, baby pork ribs, chimichurri
Serve 3 people

Chilaquiles

Skirt steak, corn tortilla chips, salsa verde, sour cream, queso fresco

Baja Tacos

Deep-fried grouper tacos, purple cabbage, chipotle aioli, avocado

Para Cerrar

Flan de Vainilla y Dulce de Leche

Tostada de Tres Leches

Volcán de Chocolate

Paleta de Mango

Paleta de Mango y Chamoy

Paleta de Coco

*Free flow food and drinks limited to 2 hours from the first order



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COCINA DE FUEGOS

Brunch de Barrio

88 pp*

Barra Fria

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Yellowtail snapper, white leche de trigre, guacamole, roasted sweet potato, red onions

Poblano leche de Tigre

Ceviche-roasted poblano pepper sauce, roasted corn, local snapper

Ostras y Michelada

3 pcs Blue Point oysters, soy, lime, beer, tabasco, worcestershire sauce

Vuelve a la Vida

Seafood cocktail (shrimp, octopus, calamari), orange-lime-tomato cold broth, avocado, tortilla chips

Causa de Pulpo

Seared octopus, aji amarillo, mashed potato, macha aioli, octopus chicharrón

Del Fuego

Queso Fundido con Chorizo

Melted provolone cheese, chorizo, fresh tortillas

Quesabirria

Braised short rib in dried pepper broth, provolone, short rib reduction, corn tortilla

Barbacoa de Pollo

Fire oven roasted adobo marinated chicken

Coliflor Adobada

Roasted cauliflower, adobo, sesame & cauliflower purée, almonds

Fugazzeta Milanesa

Breaded chicken, mozzarella, confit onions, oregano

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Grilled marinated prawn, anticuchera sauce

Empanada de Pescado

Fish, olives, pickle pepper and almonds

Arepa de Pernil

Pulled pork confit, green mojo, corn arepa

Tabla de Carne

Grilled skirt steak, NY strip steak, baby pork ribs, chimichurri
Serve 3 people

Chilaquiles

Skirt steak, corn tortilla chips, salsa verde, sour cream, queso fresco

Baja Tacos

Deep-fried grouper tacos, purple cabbage, chipotle aioli, avocado

Para Cerrar

Flan de Vainilla y Dulce de Leche

Tostada de Tres Leches

Volcán de Chocolate

Paleta de Mango

Paleta de Mango y Chamoy

Paleta de Coco

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Quinto Signatures

Ojo Rojo

Beer, clamato, lime juice, tajin rim, pepper, salt, tabasco, traditional dark sauce

Caipiroska

Vodka, lime, syrup

Cantarito

Mezcal, orange juice, grapefruit juice, lime juice, grapefruit soda, tajin rim

Tamarindo Picante

Spicy tamarind vodka, pineapple juice, Alma Finca, agave syrup, lime juice

Blood Orange Pisco Sour

Pisco, blood orange juice, lime juice, agave syrup, egg white

Coconut Espresso Martini

Vodka, coffee liquor, espresso, coconut foam

Paloma

Mezcal, grapefruit soda, lime juice

Finnish Cooler

London dry gin, lychee juice, lime juice, honey, grapefruit Hey, Hei

Quinto Carajillo

Nixta corn liquor, espresso

Brunch Classics

Prosecco

Torressella, Veneto, Italy

Cabernet Sauvignon

Details by Sinegal, Sonoma Country, USA

Sauvignon Blanc

Details by Sinegal, North Coast, USA

Mimosa

Prosecco, orange juice

Bellini

Prosecco, peach juice

Bloody Mary

Vodka, tomato juice, tabasco, worcestershire sauce, lemon juice, olive, celery

Beer Corner

Charro

Lagunitas IPA

Pacifico

Presidente

Corona

Presidente

Modelo Rubia

Stella Artois

Modelo Negra

Bud Light

Soft Drinks

Mexican Coke

Jarritos

Squirt

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Vodka, lime, syrup

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Mezcal, orange juice, grapefruit juice, lime juice, grapefruit soda, tajin rim

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Spicy tamarind vodka, pineapple juice, Alma Finca, agave syrup, lime juice

Blood Orange Pisco Sour

Pisco, blood orange juice, lime juice, agave syrup, egg white

Coconut Espresso Martini

Vodka, coffee liquor, espresso, coconut foam

Paloma

Mezcal, grapefruit soda, lime juice

Finnish Cooler

London dry gin, lychee juice, lime juice, honey, grapefruit Hey, Hei

Quinto Carajillo

Nixta corn liquor, espresso

Brunch Classics

Prosecco

Torressella, Veneto, Italy

Cabernet Sauvignon

Details by Sinegal, Sonoma Country, USA

Sauvignon Blanc

Details by Sinegal, North Coast, USA

Mimosa

Prosecco, orange juice

Bellini

Prosecco, peach juice

Bloody Mary

Vodka, tomato juice, tabasco, worcestershire sauce, lemon juice, olive, celery

Beer Corner

Charro

Lagunitas IPA

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Bud Light

Soft Drinks

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Selección de Vinos · *Wine List*



Vino por Copa . *Wine by the Glass*

Champagne & Espumante

Champagne & Sparkling

- Torressella, Prosecco, Veneto, Italy 15
- Mumm, Cuvée Prestige, Champagne, Reims, France 23
- Ca' del Bosco, Franciacorta, Italy 22

Rosé

- Alta Vista, "Vive" Mendoza, Argentina 14
- Chiaretto Riviera Del Garda, Ca'Maiol, Italy 15

Selección Especial . *Special Selection*

Blancos

- Albariño Single Vineyard, Garzon, Uruguay, 2022 72
- Torrentes, Solo Contigo, La Rioja, Argentina, 2014 45

Champagne

- Taittinger Prestige, Rose, Reims, France 125
- Ca' del Bosco, Franciacorta, Italy 95

Tintos

- Garzón Tanat, Uruguay, 2021 60
- Malbec, Salentein Reserve, Mendoza, Argentina, 2020 50

Blanco

White

- Pinot Bianco, Kettmeier, Alto Adige, Italy 13
- Pinot Grigio, Pighin, Friuli, Italy 14
- Sauvignon Blanc, Details by Sinegal, North Coast, USA 16
- Trivento Reserve, White Malbec, Mendoza 14
- Albariño, Bodegas Garzon, Maldonado, Uruguay 15
- Chardonnay, L.A. Cetto, Valle de Guadalupe, Mexico 15

Tinto

Red

- Valpolicella D.O.C., Masi Bonacosta, Italy 13
- Pessimst by Daou, Paso Robles, California 16
- Tempranillo, Barón de Ley Reserva, Rioja, Spain 15
- Pinot Noir, Barda, Patagonia, Argentina 14
- Malbec, Perro Callejero, Mendoza, Argentina, 14
- Carmenere, Montes Alpha, Colchagua Valley, Chile 14
- Cabernet Sauvignon, Scarlet Vine, Maipo Valley, Chile 15
- Cabernet Sauvignon, Details by Sinegal, Sonoma County, USA 16
- Pinot Noir, Roco Gravel Road, Oregon, USA 17

Vodka

- Ciroc 16
- Belvedere 16
- Absolut Elyx 16
- Zyr 13
- Crystal Head 16
- Ketel One 16
- Ketel One Botanical Cucumber & Mint 15
- Ketel One Botanical Peach & Orange Blossom 15
- Ketel One Botanical Grapefruit & Rose 15

Cognac

- Remy Martin V.S.O.P 14
- Remy Martin 1738 16
- Remy Martin XO 40
- Martell XO 64
- Martell Cordon Bleu 50

Tequila & Mezcal

- Maestro Dobel Diamante 17
- Don Julio Blanco 17
- Don Julio Reposado 25
- Don Julio Añejo 28
- Don Julio 70 30
- Don Julio 1942 60
- Don Julio Alma Miel 75
- Don Julio Primavera 35
- Don Julio Rosado 30
- Casa Dragones Blanco 23
- Casa Dragones Reposado 45
- Casa Dragones Joven 75
- Casa Dragones Añejo 60
- Komos Reposado 28
- Komos Añejo 37
- Komos Extra Añejo 96
- Clase Azul Reposado 60
- Clase Azul Gold 110
- Clase Azul Añejo 145
- Clase Azul Ultra 435
- Amarás Mezcal 17
- Amarás Reposado 19
- Jose Cuervo Reserva de la Familia 65
- Dos Hombres Mezcal 14
- Centenario Plata 17
- Centenario Reposado 24
- Centenario Añejo 27

Digestives

- Bailey's 16
- Disaronno 16
- Fernet Branca 16
- Frangelico 16
- Jagermeister 16
- Licor 43 14
- Sambuca 16
- Sandeman 12
- Dow's Tawny 12
- Dow's Fine Ruby 12
- Limoncello 16

Rum

Colección Brugal 1888	16
Brugal Collection Visionaria	24
Flor de Caña Blanco	13
Flor de Caña, 12yr	16
Flor de Caña, 18yr	20
Flor de Caña, 25yr	38
Ron Abuelo Añejo, 12yr	18
Diplomático Ambassador	48
Zacapa Solera 23	17
Zacapa XO	34
Mount Gay Black XO	16
Appleton Estate	12
Bacardi Superior	15

Gin

Tanqueray	15
Tanqueray Sevilla	15
Tanqueray 10	17
Whitley Neill	13
No3 London Dry Gin	16
Hendricks Original	16
Monkey 47	22
Pomp & Whimsy	33

Single Malt Whiskey

The Macallan, 12yr	21
The Macallan, 18yr	60
The Macallan Rare Cask	88
The Macallan, 25yr	275
Oban, 14yr	22
The Glenlivet 12yr	19
The Glenlivet 18yr	40
The Glenlivet, 25yr	135
Glenmorangie, 12yr La Santa	20
Glenmorangie, 10yr	17
Lagavulin, 16yr	26
The Balvenie, 12yr DoubleWood	22
The Balvenie, 14yr Caribben Cask	25
Glenfiddich, 12yr	21
Glenfiddich, 14yr	21
Glenfiddich, 21yr	275
The Yamazaki, 12yr	40
Laphroaig 10yr	17

Blended Whisky

Chivas, 18 yr	23
Chivas, 25yr	80
Royal Salute, 21yr	45
Royal Salute, 38yr	75
Johnnie Walker Black Label	17
Johnnie Walker Gold Label	32
Johnnie Walker Blue Label	65
Buchanan's, 12 yr	18
Buchanan's, 18yr	22
Nikka Coffey	20
Hibiki	27
The Yamazaki	40

Bourbon & American Whisky

Bulleit	15
Woodford Reserve	17
Basil Hayden	15
Angels Envy	18
Four Roses Yellow Label	13
Jack Daniel's 7	16

Rye Whisky

Bulleit	16
Angels Envy	32

Champagne & Espumante

Champagne & Sparkling

Sparkling

Torresella, Prosecco, Veneto, Italy	65
Torresella, Rose Prosecco, Veneto, Italy	70
Franciacorta, Ca' del Bosco, Lombardy, Italy	95

Champagne blanc

Taittinger Brut, La Française, Reims, France	115
Mumm, Cuvée Prestige, Reims, France	145
Canard- Duchene" Leonie Cuvée", Reims, France	150
Charles Heidsieck, Reims, France	185
Ruinart, Blanc de Blanc Brut, Reims, France	190
Billecart, Brut, Reims, France	175
Dom Perignon Brut, Épernay, France, 2009	525
Perrier-Jouët "Belle Époque" Brut, Épernay, France, 2007	380
Armand de Brignac, Reims, MV	1100

Champagne rosé

Canard- Duchene, Brut Rosé, Reims, France	180
Ruinart, Brut Rosé, Reims, France	220
Billecart-Salmon, Brut Rosé, France	225

Blanco. White

Chardonnay

Catena, "Alta", Mendoza, Argentina, 2021	80
L.A. Cetto, Valle de Guadalupe, Mexico, 2022	60
Hearst Ranch Glacier Ridge, Monterrey Valley, 2017, USA	70
Alpasión, Alto Valle de Uco, Argentina, 2021	98
Chablis, Grand Regnard, Burgundy, France, 2019	107
Far Niente, Napa Valley, USA, 2022	125

Otras cepas

Trivento Reserve, White Malbec, Mendoza, 2022	60
Pinot Grigio, Pighin, Friuli, Italy, 2022	60
Albariño, Terras Gaudas, Rias Baixas, Spain, 2021	68
Sauvignon Blanc, Details by Sinegal, North Coast, USA	60
Sauvignon Blanc, Langtry, Guenoc Valley	70
Pinot Bianco, Kettmeir, Alto Adige, Italy, 2022	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2023	70
Albariño, Bodegas Garzon, Maldonado, Uruguay 2022	65
Riesling, Trimbach France, 2021	68
Viognier, Darioush, Napa Valley, 2021	125

Rosé

Chiaretto, Del Garda, Ca' Maiol, Italy, 2022	65
Alta Vista, "Vive" Mendoza, Argentina, 2023	65
Château Miraval, Côtes de Provence, France, 2023	70
Bodegas Garzon Rose, Maldonado, Uruguay 2022	65

Magnums

Château Miraval, Côtes de Provence, France, 2016	130
Domaine OTT, Château de Selle, Provence France, 2016	198
Malbec Rosé, Bodegas Garzón Maldonado, Uruguay 2022	150

Tinto . Red

Tannat-tannat blends

Luz de Luna, Narbona, Carmelo, Uruguay, 2017 140
Monte Vide Eu, Tannat-Merlot-Tempranillo,
Montevideo,Uruguay, 2018 150
Balasto, Tannat-Cab Franc-Petit Verdot-Merlot-
Marselan, Maldonado, Uruguay, 2018 160

Malbec

Dark Amethyst, Mendoza, Argentina, 2019 65
Perro Callejero, Mendoza, Argentina, 2021 68
Ernesto Catena "Siesta", Mendoza 69
Norton Privada, Mendoza, Argentina 2019 85
Bramare,Vina Cobos, Mendoza, Argentina, 2021 92
Zuccardi Concreto, Mendoza, Argentina, 2021 98
Yacochuya, Cafayate Valley, Salta, Argentina, 2016 145
Catena Zapata "Argentino", Mendoza, 2021 239

Blends

Cuvelier Los Andes, Gran Vin, Mendoza,, 2018 93
Pessimist by Daou, Paso Robles, California, 2022 70
Malma Universo, Blend, Patagonia, Argentina, 2019 115
Opus One, Napa Valley, USA, 2015 610
Alpasión, Private Selection, Argentina, 2018 95

Cabernet Sauvignon

Cabernet Sauvignon, Details by Sinegal,
Sonoma County, USA 70
Manso de Velasco, Curicó Valley, Chile 130
Langtry, Tephra Ridge, Lake Countty 2021 95
Achaval Ferrer, Mendoza, 2020 86
Chateau Buena Vista, Napa Valley, 2020 98
Don Melchor, Puente Alto, Chile 2020 250

Cabernet Franc

El Enemigo, Mendoza, Argentina, 2019 78
Zuccardi "Poligonos", Mendoza, 2020 82
Alto la Ballena, Maldonado 2015 70

Pinot Noir

Bodega Malma, Patagonia, Argentina 67
Roco, Gravel Road, California, USA, 2021 75
Walt, Santa Rita Hills, USA, 2019 84

Syrah

Morgan, Santa Lucia Highlands,
California, 2019 67
Montes Alpha, Colchagua Valley, Chile, 2021 71

Carmenere

Montes Alpha, Colchagua Valley, Chile, 2021 60
Concha y Toro, Terrunyo, Chile, 2019 90

Ventana a Europa . Window to Europe

Tempranillo

Barón de Ley Reserva, Rioja, Spain, 2018 70
Numanthia, Tinta de Toro, Toro, Spain, 2017 103
Aalto, Ribera del Duero, Spain, 2020 145
Bodegas Emilio Moro, Ribera del Duero,
Spain, 2020 80

Otras cepas

Valpolicella D.O.C, Masi Bonacosta,
Italy, 2020 60
Chianti Classico, Borgo Escopeto, Italy, 2021 60
Barolo, Beni di Batasiolo, Piemonte, Italy 2019 98
Amarone della Valpolicella, Parolviini,
Italy, 2019 140
Brunello di Montalcino, Podere la Vigna,
Italy, 2018 140



QUINTO

COCINA DE FUEGOS

Selección de Licores . Spirits List



QUINTO

COCINA DE **FUEGOS**

Kids Menu



QUINTO

COCINA DE FUEGOS

Kids Menu

Margherita Pizza

mozzarella, San Marzano tomato sauce, basil 18

Chicken Tenders & Fries 18

Pasta

Rigatoni, pomodoro sauce 14

East Burger

Creekstone Beef House mix, bun, lettuce, tomato, mozzarella, Dijon aioli, fries 19

Helados & Sorbet

- Banana
- Dulce de Leche
- Choco-Coco Sorbet
- Strawberry Sorbet

*ask your server about special flavor of the day



Applicable taxes and 18% service charge will be added to your bill. For parties of 6 or more 20% service charge will be added.

Los impuestos aplicables y un cargo de servicio de 18% es automáticamente agregado a todas las cuentas.

Un cargo de servicio de 20% es automáticamente agregado a todas las cuentas de grupos de 6 o más.



@quinto.miami