



“Kush Hospitality was founded in 2011 by the dynamic husband-and-wife team, Matt & Priscilla Kuscher. Launched with their inaugural restaurant, LoKal, in Miami’s vibrant Coconut Grove, LoKal quickly garnered acclaim for its sustainability and farm-to-table cuisine, securing multiple local and national awards, including accolades for the best burger and key lime pie. The group expanded with Kush in Wynwood in 2014, a craft beer-focused gastropub, then rejuvenated Stephen’s Deli—the oldest deli in Florida—in 2017, and resurrected Miami’s historic Tobacco Road bar in 2021. Kush Hospitality continues to create new concepts and has grown into a major force by embracing Miami pride. Still a family-run business amidst the influx of large restaurant groups, we focus on what we love: unreasonable hospitality, food made from scratch, and our love for Miami culture that makes the Magic City one-of-a-kind. Thank you for supporting my family so we can continue to represent all things Miami for many years to come.”

## BITES

<b>New Mexico Chili</b> (VOTED BEST CHILI IN FL) Monterey Jack Cheese, White Onions, Tortilla Chips	<b>10</b>	<b>French Onion Dip</b> Served with Vicky’s Chips	<b>13</b>	<b>Florida Alligator Strips</b> Fried Alligator, Old Bay, Creamy Garlic, Cocktail Sauce	<b>17</b>
<b>Grilled Cheese con Sopa de Tomate 15</b> Swiss Cheese, Tomato, Rye Bread, Served w/ Homemade Hot Tomato Soup for Dipping		<b>Fried Pickles</b> Dry Slaw, Bang Bang Sauce	<b>11</b>	<b>Heirloom Tomatoes</b> Cucumbers, Cherry Tomatoes, Croutons, Basil, Danish Blue Cheese, LoKal Vinaigrette	<b>16</b>
		<b>Fish Dip</b> White Fish smoked in house, Pretzel Chips, Pickled Vegetables	<b>14</b>		

**SIDES 6** French Fries • Sweet Potato Fries • Colonel Kush’s Coleslaw • Side Salad • Mushrooms • Roasted Peppers • Truffle Fries 8

## SALADS

<b>Better Than a Caesar</b> Grilled Chicken, Chopped Romaine, Croutons, Bacon, Black Pepper, Jack Cheese, Tossed In Creamy Garlic	<b>18</b>
<b>The LoKal Salad</b> Mixed Greens, Carrots, Bacon, Tomatoes, Croutons, Avocado, Green Peas, Cucumbers, Swiss Cheese Choose From One Of Our Homemade Dressings: Creamy Garlic, LoKal Vinaigrette Or Honey Mustard Dressing	<b>12</b>

**ADD: Grilled Or Crispy Chicken 8 • Veggie Patty 8 • Grilled Fish 11**

## BURGERS\*

OUR BURGERS ARE GROUND FRESH, IN-HOUSE BY HAND, DAILY AND SERVED W/A SIDE.

<b>The Classic</b> Cheddar Cheese, Lettuce, Tomato, White Onions, Pickles, Yellow Mustard, Mayonnaise	<b>18</b>
<b>Frita By Kush™</b> VOTED ONE OF THE TOP 52 BURGERS IN THE USA BY TIMEOUT Guava Jelly, Potato Stix, Bacon, Swiss Cheese, LoKal Sauce	<b>19</b>
<b>The LoKal</b> Jack Cheese, Tomato, Red Onions, Arugula, Avocado, Honey Mustard	<b>18</b>
<b>Miami Blues</b> Danish Blue Cheese, Lettuce, Red Onions, Bacon, Ketchup	<b>18</b>
<b>Miami Heat</b> Jack Cheese, Lettuce, Tomato, Jalapeños, Grilled Onions, Bang Bang, Sriracha	<b>18</b>
<b>Got Shrooms</b> Swiss Cheese, Marinated Mushrooms, Bacon, Onion Marmalade, Truffle Mayo	<b>18</b>
<b>Bababoey Burger</b> Brie Cheese, Caramelized Apples, Bacon, Grilled Onions, Honey Mustard, Challah Bun	<b>19</b>

**ADD: Bacon 1.50 • Avocado 2 • Fried Egg 2 • Portobello Mushroom 2**

**Meatless Monday**

Come join the movement with us every Meatless Monday for our Chef’s featured vegetarian and vegan options!

## VEGGIE CORNER

ALL SANDWICHES ARE SERVED WITH A SIDE

<b>Veggie Black Bean Tacos</b> Three Tacos Made With Our Black Bean Patty, Avocado, Salsa, Cilantro, Basil, Red Onions And Sriracha.	<b>13</b>
<b>Veggie Burger</b> Beets-Prunes-Oat Bran-Brown Rice Patty, Jack Cheese, Lettuce, Tomato, Pickles, White Onions, Mayonnaise, French’s Mustard, Honey Whole Wheat Bun	<b>18</b>
<b>Black Bean Burger</b> Black Bean-Mushroom Patty, Jack Cheese, Dry Slaw, Tomato, Red Onions, Sour Cream, Avocado	<b>18</b>

**ASK FOR OUR DOG MENU**

## ... CONTINUED

<b>Zuni’s Employee Meal</b> Lemon Pepper Chicken, Grilled Romaine, Peppers, Mushrooms, Grilled Onions, Avocado, Parmesan, LoKal Vinaigrette Even Zuni Finished The Whole Dang Thing!	<b>19</b>
<b>Spider’s Tuna Salad</b> White Albacore Tuna, Mixed Greens, Carrots, Avocados, Tomatoes, Red Onions, Croutons, Cucumbers, Bacon, Peas, Parmesan, Swiss Cheese, LoKal Vinaigrette	<b>16</b>

## SANDWICHES & MORE

ALL SANDWICHES ARE SERVED WITH A SIDE

<b>Pink Tacos With Bang Bang Shrimp</b> Crispy Shrimp, Dry Slaw, Red Onions, Cilantro, Bang Bang Sauce	<b>17</b>
<b>Bahn Mi Wannabe</b> Grilled Chimichurri Chicken, Mayo, Pickled Veggies, Cucumbers, Jalapeños, Cilantro	<b>18</b>
<b>Farm Style Chicken Sandwich</b> Crispy Chicken, Jack Cheese, Arugula, Avocado, BBQ, Whole Wheat Bun	<b>18</b>
<b>Mama Bear’s Chicken &amp; Waffles</b> Crispy Cage-Free Chicken, Belgian Waffles, Bacon, Powdered Sugar, Sriracha Maple Syrup	<b>19</b>
<b>Chick Chop Sandwich</b> Cage-Free Chicken, Jack Cheese, Arugula, Red Onions, Avocado, Honey Mustard, Honey Whole Wheat Bun	<b>18</b>
<b>Priscilla’s Tuna Sandwich</b> White Albacore Tuna, Swiss Cheese, Sweet Gherkins, Arugula, Tomato, Kosher Mustard, Rye Bread	<b>16</b>
<b>Grouper Reuben [Grouper or Local Fish]</b> Cajun, Swiss Cheese, Homemade Slaw, LoKal Sauce, Rye Bread	<b>22</b>
<b>LoKal Fish Sandwich</b> Cajun Grilled White Fish, Lettuce, Red Onions, Pickles, Fish Dressing, Honey Wheat Bun	<b>22</b>
<b>Grilled Shrimp Bowl</b> Brown Rice, Avocado, Pickled Onions, Cilantro, Jalapenos, Cherry Tomatoes, Bang Bang	<b>18</b>
<b>Not As Good As Kush™ Hialeah’s Pan Con Bistec</b> Shredded Beef, Jack Cheese, Lettuce, Tomato, Grilled Onions, Potato Stix, Mayo, Ketchup. Pressed on a challah	<b>18</b>

## KIDS MENU 12 (AGES 10 & UNDER)

ALL SERVED WITH FOUNTAIN SODA & CHOICE OF SIDE

**CHEESEBURGER • CHICKEN TENDERS • GRILLED CHEESE**

## DESSERTS ALL MADE IN-HOUSE FROM SCRATCH.

<b>LoKal Key Lime Pie</b> AWARD WINNING PIE MADE IN-HOUSE Graham Cracker, Pecans, Lime Zest, Whipped Cream	<b>11</b>
<b>Kush™ Brownie Sundae</b> Vanilla Bean Ice Cream, Milk Marinade, Pecans, Caramel, Bacon	<b>12</b>
<b>Baby’s Guava Bread Pudding</b> Roasted Pecans, Toffee, Caramel, Vanilla Ice Cream	<b>12</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DRAFT BEER

Made Exclusively For Kush Hospitality	
<b>Kaptain Kush™   Tank Brewing Co.</b> (5.3%) Pale Ale. Doral, FL.... 7.6 Miles	<b>8</b>
<b>Dr. Dank   Gulf Stream Brewing</b> (7.1%) Hazy Ipa. Ft. Lauderdale, FL.... 35 Miles	<b>9</b>
<b>Madame Blaze   Lost City Brewing Co.</b> (5%) Coconut Cream Ale. N. Miami, FL.... 16 Miles	<b>8</b>
<b>Tarpon River Brewing   Good As Gold</b> (4.0%) Golden Ale. Ft. Lauderdale, FL...31.4 Miles	<b>8</b>
<b>Rotating Drafts</b>	
<b>Kaptain Kush Beer Flight Series</b>	<b>18</b>
<b>BUY A BEER FOR THE KITCHEN STAFF</b>	<b>2</b>

## BOTTLED BEER

<b>Tank La Playita</b> (5.1%) German Pilsner. Doral, FL	<b>9</b>
<b>Tripping Animals No Mames</b> (6%) Mexican Lager. Doral, FL	<b>11</b>
<b>Unseen Creatures Suits &amp; Skulls (16oz)</b> (5.2%) Amber Ale. Miami, FL	<b>11</b>
<b>Florida Ave. Luminescence</b> (7%) Hazy IPA. Tampa, FL	<b>11</b>
<b>Green Bench Skyway</b> (8.2%) Double IPA. St. Petersburg, FL	<b>10</b>
<b>Coppertail Brewing Unholy Trippel</b> (9%) Tripel. Tampa, FL	<b>10</b>
<b>Miller Highlife</b> (4.6%) American Lager. Milwaukee, WI	<b>5</b>

## VERMOUTH COCKTAILS

<b>Vermut con Sifón</b> Vermouth La Cuesta, Soda, Boozy Olive, Orange	<b>11</b>
<b>Spanish Mule</b> Dry White Vermouth, Lime juice, Fever Tree Ginger Beer	<b>12</b>
<b>I Need A Name For This</b> M&R Fiero, Fever Tree Tonic, Orange	<b>12</b>

## VERMOUTH

	GL	BT
<b>Titi Marie (HOMEMADE ROSÉ)</b>	<b>10</b>	<b>40</b>
<b>La Cuesta Vermouth (Oak-Floral), Spain (WHITE)</b>	<b>12</b>	<b>60</b>
<b>Lustau Vermut (Nutty-Citrus), Spain (WHITE)</b>	<b>12</b>	<b>63</b>
<b>La Mila (HOMEMADE RED)</b>	<b>10</b>	<b>40</b>
<b>Lustau Vermut (Ripe Fruit-herbaceous), Spain (RED)</b>	<b>11</b>	<b>60</b>
<b>Gonzalez Byass La Copa (Cinnamon-Nutty), Spain (RED)</b>	<b>13</b>	<b>63</b>

## WINE

	GL	BT
<b>Brut Wycliff. California</b>	<b>14</b>	<b>+\$1 MIMOSA 44</b>
<b>Pinot Grigio. Gabbiano. Italy (WHITE)</b>	<b>15</b>	<b>47</b>
<b>Sauvignon Blanc. Tapestry. Central Coast (WHITE)</b>	<b>19</b>	<b>60</b>
<b>Chardonnay. Stags' Leap. Napa Valley (WHITE)</b>	<b>17</b>	<b>53</b>
<b>Veranda by Jose Mendin. Rosé. France</b>	<b>15</b>	<b>47</b>
<b>Pinot Noir. The Paring. Santa Barbara (RED)</b>	<b>17</b>	<b>53</b>
<b>Cabernet Sauvignon. Raeburn. Alexander Valley (RED)</b>	<b>19</b>	<b>60</b>

## KUSH'S MOMMY JUICE

**Sangria.** Peach, M&R Fiero, Cabernet & More  
**Small (12oz) \$12 | Large (32oz) FREE SOUVENIR CUP \$18**

## DRINKS

Fountain Soda (UNLIMITED)	<b>5</b>
Agave Vanilla Cream Soda • Dr Pepper • Black Cherry • Starry • Ginger Ale • Pepsi • Diet Pepsi	
Mexican Coke • Mexican Sprite	<b>6</b>
Coke Zero (CAN)	<b>5</b>
Freshly Brewed Unsweet Tea	<b>5</b>
Martinelli's Apple Juice	<b>5</b>
Natalie's FL Lemonade (16oz)	<b>6.5</b>
Homemade Mint Lemonade	<b>5</b>

In order to reduce our carbon footprint, LoKal serves unlimited "Full Circle Water" (Purified and bottled in house) \$1 Still / \$3.5 Sparkling - Charge is per table



<b>LIQUID DEATH</b>	
Still / Sparkling	<b>5</b>
Grim Leaffer Iced Tea (19oz)	<b>6</b>
Rest in Peach Black Tea (19oz)	<b>6</b>
Dead Billionaire (ARNOLD PALMER)	<b>6</b>
<b>KOMBUCHA BY RADIATE (MADE IN MIAMI)</b>	
Rotating Flavors	<b>9</b>

## COFFEE

Espresso	<b>3</b>
Double Espresso	<b>5</b>
Cortadito	<b>5</b>
Cappuccino	<b>5</b>

## TEA by jojo

	(MADE IN MIAMI)
Peach Oolong	<b>5</b>
Green Jasmine Pearls	<b>5</b>
Chamomile	<b>5</b>

Join us for **Happy Hour** Monday - Thursday | 5 PM - 7 PM

### BITES 7

**New Mexico Chili** (VOTED BEST CHILI IN FL)  
 Monterey Jack Cheese, White Onions, Tortilla Chips  
**French Onion Dip** Served with Vicky's Chips

**Fried Pickles Dry Slaw, Bang Bang Sauce**  
**Snapper Scraps** Tossed in homemade buffalo and served with creamy garlic

### DRAFTS 6

<b>Kaptain Kush™</b> (5.3%) Pale Ale	<b>Dr. Dank</b> (7.1%) Hazy Ipa	<b>Tarpon River Brewing</b> (4.0%) Golden Ale
<b>Buy one, get one</b>	<b>Kush's Mommy Juice Sangria</b> (12oz) <b>Pinot Grigio.</b> Gabbiano. Italy (WHITE)	<b>Veranda by Jose Mendin.</b> Rosé. France <b>Cabernet Sauvignon.</b> Raeburn. Alexander Valley (RED)

SUPPORT THE SEBASTIANSTRONG FOUNDATION.

SEBASTIANSTRONG FOUNDATION

A FOUNDATION TO SUPPORT GROUND BREAKING RESEARCH TO HELP KIDS BEAT CANCER!  
 THEIR CORE PURPOSE IS TO FIND MORE TARGETED, LESS TOXIC TREATMENTS FOR PEDIATRIC CANCERS WHILE EASING THE BURDENS CHILDREN AND FAMILIES FACE.  
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**KUSH**  
HOSPITALITY

**LOKAL**  
Beer  
COCONUT GROVE

**VICTORIA'S**  
VINOS Y VERMUTERIA

**KUSH**  
- by local -  
WYWOOD

**KUSH**  
- by Stephen -  
HIALEAH

**La Cocina**  
RESTAURANT

**KUSH**  
BRICKELL

**KUSH**  
- IN CLEVELAND -