### Specialty Cocktails

<table>
<thead>
<tr>
<th>Cocktail Name</th>
<th>Alcohol</th>
<th>Flavor Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEÑORA BUTTERWORTH</td>
<td>Old Forester</td>
<td>Mezcal</td>
</tr>
<tr>
<td>F**CK WINNIE THE POOH</td>
<td>Bombay Sapphire</td>
<td>Ginger Infused Gin</td>
</tr>
<tr>
<td>HIALEAH’S BEST IRISH COFFEE</td>
<td>Tullamore Dew</td>
<td>Coffee</td>
</tr>
<tr>
<td>OG BLUEBERRY KUSH</td>
<td>Midnight Moon Moonshine</td>
<td>Blueberry</td>
</tr>
<tr>
<td>ABUELA’S HOUSE</td>
<td>Strawberry Candy Infused Skyy Vodka</td>
<td>Aperol</td>
</tr>
<tr>
<td>SEX ON THE BEACH SOFA</td>
<td>Havana Club Rum</td>
<td>Plantation Rum</td>
</tr>
<tr>
<td>THE MEXICAN FROM MIAMI</td>
<td>Sauza Tequila</td>
<td>Watermelon</td>
</tr>
<tr>
<td>ORANGE KUSH</td>
<td>Pinnacle Orange</td>
<td>Pinnacle Whip</td>
</tr>
</tbody>
</table>

### Drinks

#### Shots

<table>
<thead>
<tr>
<th>Shot Name</th>
<th>Alcohol</th>
<th>Garnish</th>
</tr>
</thead>
<tbody>
<tr>
<td>OLD GRAND DAD AND A SH**TYY BEER</td>
<td>Old Grand Dad and Pickle Juice</td>
<td></td>
</tr>
<tr>
<td>DELI STYLE PICKLE BACK</td>
<td>Old Grand Dad and Pickle Juice</td>
<td></td>
</tr>
</tbody>
</table>

#### Beers

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Alcohol</th>
<th>Location</th>
<th>Flavor</th>
</tr>
</thead>
<tbody>
<tr>
<td>WYNWOOD LA RUBIA</td>
<td>(5%) Miami, Florida</td>
<td>Blonde Ale</td>
<td></td>
</tr>
<tr>
<td>UNBRANDED BREWING GOLDEN ALE</td>
<td>(5.1%) Hialeah, Florida</td>
<td>Golden Ale</td>
<td></td>
</tr>
<tr>
<td>ORIGINAL SIN BLACK WIDOW CIDER</td>
<td>(6%) New York</td>
<td>Blackberries and New York apples</td>
<td></td>
</tr>
<tr>
<td>TANK FREEDOM TOWER</td>
<td>(5.3%) Doral, Florida</td>
<td>American Amber</td>
<td></td>
</tr>
<tr>
<td>HERETIC BREWING CO.</td>
<td>MAKE AMERICA JUICY AGAIN</td>
<td>(6.5%) Fairfield, California</td>
<td>New England IPA</td>
</tr>
<tr>
<td>HEAVY SEAS DOUBLE CANNON</td>
<td>(9.5%) Baltimore, Maryland</td>
<td>Double IPA</td>
<td></td>
</tr>
<tr>
<td>COPPERTAIL UNHOLY TRIPEL</td>
<td>(9.2%) Tampa, Florida</td>
<td>Belgian Tripel</td>
<td></td>
</tr>
</tbody>
</table>

#### Drinks

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<thead>
<tr>
<th>Drink Name</th>
<th>Alcohol</th>
<th>Garnish</th>
</tr>
</thead>
<tbody>
<tr>
<td>NY EGG CREAM</td>
<td>(NYC classic)</td>
<td>No egg, no cream, discuss amongst yourselves</td>
</tr>
<tr>
<td>DR. BROWNS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOUNTAIN SODA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ICED TEA /UNSWEETENED</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LEMONADE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUP OF JOE/DECAF</td>
<td>(Per’La Coffee)</td>
<td></td>
</tr>
<tr>
<td>ESPRESSO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CAPUCCINO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARTINELLI’S APPLE JUICE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BUBLY SPARKLING WATER</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Alcohol</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>RED</td>
<td>CHEAP</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>BETTER</td>
<td>11/35</td>
</tr>
<tr>
<td>WHITE</td>
<td>CHEAP</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>BETTER</td>
<td>11/35</td>
</tr>
<tr>
<td></td>
<td>BUBBLES</td>
<td>8/27</td>
</tr>
</tbody>
</table>

#### Happy Hour

- **Monday - Friday**
- **5pm - 7pm**

### Drink Specials

- **$6 PATA SUCIA PATTY PUNCH** (free souvenir cup)
- **Half off selected drafts and wine**
- **$2 off specialty cocktails**
- **$5 shot & a beer**
- **$5 selected apps**

#### Visit All the Restaurants of Kush Hospitality Group

**PHONE:** 305-887-8863 • **1000 E 16TH ST HIALEAH, FL 33010** • **follow us @kushhialeah** • **WWW.KUSHHOSPITALITY.COM**
STARTERS

BUDDY’S MATZOH BALL (classic deli item) ......................... 7
LATKES [6] (potato pancakes) .......................................... 9
Served with apple sauce and sour cream.

GRILLED CHEESE CON SOPA DE TOMATE .................. 12
Swiss cheese, tomato, rye bread. Served w/homemade hot tomato soup for dipping.

CHILI CON PLATANITOS .......................................... 9
Chilles planatnitos, chili, cheddar cheese, white onions, scallions.

PASTRAMI NACHOS .................................................. 8
Cheddar cheese, pico, sour cream.

FLORIDA ALLIGATOR BITES ................................. 14
Fried alligator, old bay, creamy garlic, spicy mayo.

GO-YISH CROQUETAS ............................................ 9
Two reuben croquetas + two pastrami croquetas.

CLASSIC DELI

SERVED WITH A PICKLE AND A SIDE

REUBEN (Our best seller) ........................... 15
Hot corned beef, Swiss cheese, rye and Russian dressing, served on rye.

RACHEL .......................................................... 15
Hot pastrami, Swiss cheese, cole slaw and Russian dressing, served on rye.

TUNA MELT ......................................................... 12
White albacore tuna, tomato, kosher mustard and Swiss cheese, served on grilled rye.

TURKEY CLUB ..................................................... 13
Lettuce, tomato, bacon and mayonnaise, served on toasted white or wheat.

TURKEY RACHEL .................................................. 15
Swiss cheese, cole slaw and Russian dressing, served on grilled rye.

HAND SLICED TO ORDER

Served on Rye with Russian Dressing

HAND-CUT PASTRAMI ........................................ 18
6oz 10oz

HAND-CUT CORNED BEEF .................................. 18

PASTRAMI & CORNED BEEF COMBO .......................... 20

**With every good pastrami sandwich, there is a structural integrity problem, which is a good thing...** - by Anthony Bourdain

VEGETARIAN

ALL VEGAN MEAT MADE IN-HOUSE.

LEO’S VEGAN REUBEN ........................................ 15
Hot seitan, seitan cheese, sauerkraut and vegan Russian dressing, served on grilled seasoned rye.

VEGAN MEATLOAF ............................................. 12
Our special blend of onions, carrots, mushrooms, celery and chickpeas, topped with ketchup and baked to perfection.

BLACK BEAN BURGER ........................................ 15
Black bean-mushroom patty, jack cheese, dry slaw, tomato, red onions, sour cream and avocado.

SALADS

SPIDER’S TUNA SALAD ......................................... 13
White tuna, mixed greens, blue cheese, shredded jack cheese, avocado, tomato, carrots, cucumbers, onions, bacon, crotons, and peas, tossed in our LokoL vinaigrette.

YEYO SALAD ....................................................... 15
Sliced grilled chicken, romaine, crotons, bacon, black pepper, jack cheese, tossed in creamy garlic.

NICKY’S GREEK SALAD ......................................... 10
Romaine, kalamata olives, feta cheese, cherry tomato, onions, cucumbers and pepperoncini, tossed in our LokoL vinaigrette.

ELAINE’S BIG SALAD ........................................... 10
Mixed greens, crotons, tomato, cucumbers, carrots, peas, red onion, bacon, chopped eggs, shredded cheddar and jack cheese.
Add grilled chicken ............ 4
Add chicken tenders ............ 4
Add chicken salad ............. 4
Add tuna salad ................. 3

BURGERS

SERVED WITH FRENCH FRIES

CLASSIC ......................................................... 14
Cheddar cheese, lettuce, tomato, white onions, pickles, yellow mustard, mayonnaise.

FRIKA BY KUSH ................................................ 14
Guava jelly, potato stick, bacon, Swiss cheese, LokoL sauce.

JOHNNY SECADA ............................................. 15
Guava jelly, tomato, onion, Swiss cheese, LokoL sauce.

KUSH AND HASH ............................................... 14
4oz burger patty, bacon, American cheese, lettuce, fried egg, ketchup, siracha maple syrup, waffle bun.

HIALEAH’S BEST .............................. 15
Two 4oz beef patties, American cheese, white onions, pickles, yellow mustard, ketchup.

SANDWICHES & MORE

NEWMAN’S JEWJAN SANDWICH ............... 15
Pulled pork, corned beef, Swiss cheese, pickles, sauerkraut, yellow mustard and Russian dressing, served on grilled rye.

CRAZY JOE DAVOLA’S EGG SALAD ...... 11
Egg salad made-to-order with diced ham, pickled jalapenos, romaine lettuce, red onions and siracha, served on challah.

DJ LAZ SPICY CHICKEN SANDWICH ........ 13
Grilled chicken, jack cheese, lettuce, tomato, grilled onions, jalapenos, spicy mayonnaise and siracha, served on challah.

FRANK CONSTANZA’S CHICKEN SALAD WRAP .......................... 12
Mixed greens, bacon, tomato and mustard.

ANNA MARIA POLO’S TUNA SALAD WRAP .......... 12
Romaine, onion, tomato, shredded jack cheese and mustard.

ELENA RUTHIE COHEN’S TURKEY SANDWICH .... 12
Sliced turkey, bacon, homemade strawberry jam, cinnamon cream cheese and powered sugar, served on white toast.

ALL DAY BREAKFAST

DON FRANCISCO’S BACON, EGG AND CHEESE ........ 10
Scrambled eggs, bacon, and cheddar cheese, served on a toasted bagel.

WALTER MERCADOS BAGEL W/LOX .................. 15
Smoked salmon from our neighbor’s at St. James Smokehouse. Served open-face on a bagel with tomato, red onion and cream cheese.

LUCY LOPEZ CHALLAH FRENCH TOAST ........... 11
Challah french toast, petals, bananas, powdered sugar and butterecot sauce.

CHICKEN N WAFFLES (voted best in Miami) .......... 15
Crispy cage-free chicken, belgian waffles, bacon, powdered sugar and siracha maple syrup.

DESSERTS

ALL DESSERTS MADE IN HOUSE

NY STYLE CHEESECAKE ....................................... 8
With strawberry jam.

KEY LIME PIE (voted best in Miami) ..................... 7

VEGAN CHOCOLATE MOUSSE ............................... 7

**Kids Menu**

Served with french fries & a fountain soda

CHEESEBURGER ............................................. 8

GRILLED CHICKEN BREAST ................................. 8

GRILLED CHICKEN, THE USA ......................... 7

CHICKEN TENDERS ........................................... 8

**Doggy Delights**

(corn beef scraps to-go) ........................................ 2

*Dormasting raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. there is a 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.*