



EST. 1954
KUSH
by Stephens
 DELICATESSEN

HAND SLICING PASTRAMI & CORNED BEEF SINCE 1954

SPECIALTY COCKTAILS

SEÑORA BUTTERWORTH Old Forester • Mezcal • Sriracha Maple Syrup • Bitters	13	ABUELA'S HOUSE Strawberry Candy Infused Skyy Vodka • Aperol	12
F*CK WINNIE THE POOH Bombay Sapphire • Ginger Infused Gin • Honey • Lemon	12	SEX ON THE BEACH SOFA Havana Club Rum • Plantation Rum • Orgeat • Pineapple	11
HIALEAH'S BEST IRISH COFFEE Tullamore Dew • Coffee • Homemade Whip	12	THE MEXICAN FROM MIAMI Sauza Tequila • Watermelon • Jalapeño	11
OG BLUEBERRY KUSH Midnight Moon Moonshine • Blueberry • Basil	13	ORANGE KUSH Pinnacle Orange • Pinnacle Whip • OJ	12

PATA SUCIA PATTY PUNCH 11
 Cruzan • Pineapple • Passion fruit • Orange Juice

SHOTS

OLD GRAND DAD AND A SH*TTY BEER	8
DELI STYLE PICKLE BACK	8

Old Grand Dad and Pickle Juice.

BEERS

WYNWOOD LA RUBIA	7
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(5%) Miami, Florida | Blonde Ale

UNBRANDED BREWING GOLDEN ALE	9
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(5.1%) Hialeah, Florida | Golden Ale.

ORIGINAL SIN BLACK WIDOW CIDER	8
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(6%) New York | Blackberries and New York apples.

TANK FREEDOM TOWER	8
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(5.3%) Doral, Florida | American Amber.

HERETIC BREWING CO.	8
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MAKE AMERICA JUICY AGAIN
(6.5%) Fairfield, California | New England IPA.

HEAVY SEAS DOUBLE CANNON	7
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(9.5%) Baltimore, Maryland | Double IPA.

COPPERTAIL UNHOLY TRIPEL	9
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(9.2%) Tampa, Florida | Belgian Tripel.

DRINKS

NY EGG CREAM (NYC classic)	5
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No egg, no cream, discuss amongst yourselves

DR. BROWNS	4
FOUNTAIN SODA	3
ICED TEA / UNSWEETENED	4
LEMONADE	4
CUP OF JOE/DECAF (Per'La Coffee)	3
ESPRESSO	2
CAPUCCINO	3
MARTINELLI'S APPLE JUICE	4
BUBLY SPARKLING WATER	4

DRAFT

KAPTAIN KUSH COLLAB SERIES MADE EXCLUSIVELY FOR KUSH HOSPITALITY

KAPTAIN KUSH	7
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TANK BREWING CO.
(5.3%) Pale Ale. Doral, Florida.

DR. DANK	8
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GULF STREAM BREWING
(7.1%) Hazy IPA. Ft. Lauderdale, Florida.

DIME PIECE	7
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UNBRANDED BREWING CO.
(4.8%) Blonde Ale. Hialeah, Florida.

ROTATING DRAFTS

BEER FOR KITCHEN STAFF	2
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JOIN US NEXT DOOR
 FOR A DRINK AT
 Friday - Saturday • 7 - Curfew



WINE

RED

CHEAP	8
BETTER	11/35

WHITE

CHEAP	8
BETTER	11/35

BUBBLES..... **8/27**

ALL
 SHIKSAS
 & GOYS
 WELCOME

Your Hosts
 Alexis & Leo
 Osorio

HAPPY HOUR

Monday - Friday
 5pm - 7pm

\$6 PATA SUCIA PATTY PUNCH (free souvenir cup)

BOGO ON SELECT DRAFTS & WINE

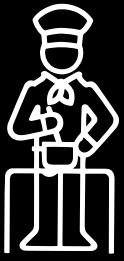
\$2 OFF SPECIALTY COCKTAILS

\$5 SHOT & A BEER

\$5 SELECTED APPS

VISIT ALL THE RESTAURANTS OF KUSH HOSPITALITY GROUP





EST. 1954

KUSH

by Stephens
DELICATESSEN

all of our dishes are made in house
and prepared from scratch.
we strive to give you a home cooked
meal feel, so please be patient...

HAND SLICING PASTRAMI & CORNED BEEF SINCE 1954

STARTERS

- BUBBIE'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
Chifles platanitos, 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.
- GOY-ISH 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, sauerkraut 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 Kosher Mustard

	6oz	10oz
HAND-CUT PASTRAMI	13	19
HAND-CUT CORNED BEEF	13	19
PASTRAMI & CORNED BEEF COMBO	14	20

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

VEGGIE CORNER

ALL VEGAN MEAT MADE IN-HOUSE.

- LEO'S VEGAN REUBEN**..... 15
Hot seitan, vegan cheese, sauerkraut and vegan Russian dressing, served on grilled seasoned rye.
- VEGAN MEATLOAF**..... 12
Our special recipe 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, croutons and peas, tossed in our LoKal vinaigrette.
- YEYO SALAD** 15
Sliced grilled chicken, romaine, croutons, 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 LoKal vinaigrette.
- ELAINE'S BIG SALAD** 10
Mixed greens, croutons, 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.
- FRITA BY KUSH**..... 14
VOTED ONE OF THE TOP 52 BURGERS IN THE USA
Guava jelly, potato stix, bacon, Swiss cheese, LoKal sauce.
- JOHNNY SECADA**..... 15
VOTED BEST BURGER IN MIAMI
Pastrami, cheddar cheese, white onions, lettuce, tomato, LoKal sauce.
- KUSH AND HASH**..... 14
4oz burger patty, bacon, American cheese, latke, fried egg, ketchup, sriracha maple syrup, waffle bun.
- HIALEAH'S BEST** 15
Two 4oz beef patties, American cheese, white onions, pickles, yellow mustard, ketchup.

SANDWICHES & MORE

- NEWMAN'S JEWBAN 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 jalapeños, romaine lettuce, red onions and sriracha, served on challah.
- DJ LAZ SPICY CHICKEN SANDWICH** 13
Grilled chicken, jack cheese, lettuce, tomato, grilled onions, jalapeños, spicy mayonnaise and sriracha, served on challah.
- FRANK CONSTANZA'S CHICKEN SALAD WRAP** 12
Mixed greens, bacon, tomato and mustard.
- ANA 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 powdered 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, pecans, bananas, powdered sugar and butterscotch sauce.
- CHICKEN N WAFFLES** (*voted best in Miami*) 15
Crispy cage-free chicken, belgian waffles, bacon, powdered sugar and sriracha 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 CHEESE	7
CHICKEN TENDERS	8

DOGGY DELIGHTS (*corn beef scraps to-go*) 2

* Consuming raw or undercooked meats, 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.