



## HORS D'OEUVRES

<b>CUISSES DE GRENOUILLES</b> .....	16
<i>Frog Legs from the Gulf of Mexico - Bbq Honey Sriracha - Creamy Garlic</i>	
<b>FRIED SHROOMS</b> .....	11
<i>Marinated Portobello Strips Cajun Seasoning - Creamy Garlic</i>	
<b>BLACK BEAN DIP</b> (V).....	12
<i>A Hummus Style Dip - Pico de Gallo Tortilla Chips - Celery - Carrots</i>	
<b>HEIRLOOM TOMATO SALAD</b> .....	14
<i>Cucumbers - Tomatoes - Croutons - Basil - Vinaigrette Red Onion - Blue Cheese</i>	
<b>HOMESTEAD GUACAMOLE</b> (V).....	13
<i>Onions - Cilantro - Pickled Relish- Lime - Salsa - Tortilla Chips</i>	
<b>BUFFALO CAULIFLOWER</b> .....	12
<i>Roasted Buffalo Cauliflower- Buffalo Sauce- Blue Cheese Dressing</i>	
<b>BEEF CARPACCIO*</b> .....	12
<i>Beef - Horseradish Mustard Aioli - Hardboiled Egg Mixed Greens - Sea Salt - Black Pepper</i>	

## SANDWICHES

<b>CROQUE MONSIEUR</b> .....	15
<i>Ham - Gruyere Cheese - Béchamel Sauce - Pain de Mie - Side Salad</i>	
<b>*CROQUE MADAME \$1</b>	
<b>VEGAN CHORIPAN</b> (V).....	16
<i>Vegan Chorizo - Peppers - Grilled Onions - French Bread - Chimichurri</i>	
<b>CLASSIC BURGER</b> .....	15
<i>Mayo - Frenchs - Lettuce - Tomato - White Onion Pickle - Cheddar Cheese - Challah - French Fries</i>	
<b>FRITA BY KUSH</b> .....	15
<i>Guava - Potato Stix - Bacon - Russian Dressing Gruyere Cheese - Challah - French Fries</i>	
<b>BLACK BEAN BURGER</b> .....	14
<i>Black Bean - Mushroom Patty - Jack Cheese - Dry Slaw Tomato - Red Onion - Sour Cream - Guacamole - French Fries</i>	
<b>TUNA SANDWICH</b> .....	12
<i>House Made White Albacore Tuna - Arugula - Red Onion Gruyere- French Mustard - Rye - Side Salad</i>	
<b>GRILLED CHEESE N TOMATO SOUP</b> .....	12
<i>Gruyere Cheese - Tomato - Rye - Served W/Homemade Hot Tomato Soup For Dipping</i>	
<b>COLLIER COUNTY CHICKEN SANDWICH</b> .....	14
<i>Grilled Chicken - Honey Mustard - Avocado - Arugula Jack Cheese - Red Onion - Challah Bun Side of Peppers and Shrooms</i>	
<b>FRENCH ONION BURGER</b> .....	15
<i>Sauteed Onions - Gruyere Cheese - Parm Crisp Truffle Mayo - Challah Bun - French Fries</i>	

## KIDS MENU 7

(SERVED W/FOUNTAIN SODA & FRIES)

**BURGER  
GRILLED CHEESE  
CHICKEN TENDERS**

## DOG MENU

(OUTSIDE ONLY)

**CHICKEN N RICE**..... 5  
*Grilled Florida Chicken -  
Brown Rice - Carrots - Peas*

## SOPE ET SALADES

<b>SOUPE A L'OIGNON</b> ( <i>French Onion Soup</i> ).....	8
<b>SOUPE A LA TOMATE</b> ( <i>Tomato Soup</i> ).....	6
<b>SALADE DE LOKAL</b> .....	9
<i>Mixed Greens - Carrots - Bacon - Tomatoes - Croutons Avocado - Green Peas - Cucumbers - Gruyere Cheese • Grilled Or Crispy Chicken \$7 • Black Bean Patty \$6 •</i>	
<b>SALADE DE YEYO</b> .....	15
<i>Grilled Chicken - Romaine Lettuce - Creamy Garlic Chopped Bacon - Croutons</i>	
<b>SALADE DE WEDGE</b> .....	12
<i>Head of Iceberg Lettuce - Blue Cheese - Chopped Bacon Red Onions</i>	
<b>SALADE DE CAESAR</b> .....	9
<i>Romaine - Croutons - Parmesan Cheese</i>	
<b>Homemade Dressings:</b> Blue Cheese - Creamy Garlic Lokal Vinaigrette Or Honey Mustard Dressing	

## LES PLATS PRINCIPAUX

<b>CAFÉ KUSH MUSSELS</b> .....	16
<i>White Wine Cajun Broth - French Bread</i>	
<b>COQ AU VIN</b> .....	18
<i>Braised Chicken - Pops Porter Served with Cauliflower Mash</i>	
<b>CHICKEN N WAFFLES</b> .....	15
<i>Belguim Waffles - Fried Chicken - Powdered Sugar Chopped Bacon - Spicy Maple Syrup</i>	
<b>VEGAN JAMBALAYA</b> (V).....	16
<i>Vegan Chick'n &amp; Chorizo Sausage - Peppers Onions - Cajun Sauce</i>	
<b>DOUBLE CUT PORK CHOP</b> .....	24
<i>48hrs. Marinade - Cauliflower Mash - Pommery Mustard</i>	
<b>STEAK FRITES</b> .....	28
<i>8oz Hanger Steak - Creamy Peppercorn Sauce - French Fries</i>	

## DESSERT

*All desserts are made in house*

<b>KEY LIME PIE</b> .....	9
<i>Voted Best in Miami</i>	
<b>CREME BRULEE</b> .....	8
<b>CHOCOLATE MOUSSE</b> (V).....	9

## SIDES 6

• ROASTED PEPPERS • CAULI MASH •  
• SKINNY FRIES • SHROOMS • VINE RIPE TOMATOES •  
• TRUFFLE FRIES \$2 •

(V) Vegan

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





## CARTE DES VINS

### ROUGES

	Verre	Bouteille
PARKER STATION <i>Pinot Noir, Central Coast</i> .....	9	• 30 •
RÉSERVE DE BONPAS <i>Red Blend, Côtes-du-Rhône, France..</i>	10	• 33 •
JEAN-MARC BURGAUD <i>Gamay, Beaujolais, France</i> .....	-	• 45 •
PRELIUS <i>Cabernet Sauvignon, Tuscany, Italy</i> .....	11	• 36 •

### BLANCS

	Verre	Bouteille
VILLA SANDI <i>Pinot Grigio, Veneto, Italy</i> .....	9	• 30 •
LÉGENDE DE BONPAS <i>White Blend, Côtes-du-Rhône, France</i> .....	10	• 33 •
LA BARBOTAINE, <i>Sancerre, Loire Valley, France</i> .....	-	• 45 •
FORTANT DE FRANCE <i>Chardonnay, Vin de Pays, France</i> .....	8	• 27 •
NOTORIUS PINK <i>Grenache Rosé, France</i> .....	11	• 37 •

### BUBBLES

	Verre	Bouteille
GRANDIN <i>Brut Blanc de Blancs "Cuvee Prestige", Loire, France</i> .....	8	• 27 •
VILLA SANDI <i>Brut Rosé, Veneto, Italy</i> .....	10	• 33 •

	Verre	Bouteille
PIERRE SPARR <i>Brut Rosé, Cremant d'Alsace, France</i> .....	-	• 42 •
JCB #21 <i>Brut, Cremant de Bourgogne, France</i> .....	-	• 45 •

### APERITIF

KUSH'S HOMEMADE VERMOUTH ( <i>Aged 1 month in-house</i> ).....	10
<i>served over ice with a twist</i>	
RUE AMERICANO .....	11
CAMPARI • VERMOUTH • ST. GERMAINE • SODA WATER	
BATA DE CASA SPRITZ .....	11
APEROL • ST. GERMAINE • GUAVA	

### DRAFT

#### KAPTAIN KUSH™ COLLAB SERIES MADE EXCLUSIVELY FOR KUSH HOSPITALITY

KAPTAIN KUSH™   TANK BREWING CO. ....	8
<i>(5%) Pale Ale. Doral, Florida.</i>	
DR. DANK   GULF STREAM BREWING.....	9
<i>(7.1%) Hazy IPA. Ft. Lauderdale, Florida.</i>	
DIME PIECE   UNBRANDED BREWING CO.....	8
<i>(4.8%) Blonde Ale. Hialeah, Florida.</i>	
OCEAN PARK PILSNER   3 SONS BREWING CO. ....	7
<i>(5.4%) Pilsner. Dania Beach, Florida.</i>	
FREEDOM TOWER.   TANK BREWING CO. ....	8
<i>(5.3%) American Amber. Doral, Florida.</i>	
CASA DE CAMPO   LOST CITY BREWING COMPANY.....	8
<i>(6.6%) Saison. North Miami, Florida.</i>	

### COCKTAILS

LA LOQUITA DE WEST KENDALL.....	12
EL JIMADOR REPOSADO • BELL PEPPER JUICE • AGAVE	
LEMON CITY LEMON DROP.....	13
SKYY CITRUS • TRIPLE SEC • LEMONADE	
THE PURPLE PARISIAN .....	13
SKYY • CHAMBORD • PINEAPPLE JUICE	
THE FANCY FRENCH LADY .....	12
SODA • FORDS GIN • ST. GERMAINE • CUCUMBER	
LITTLE RIVER OLD FASHIONED.....	13
OLD FORESTER • FARETTI BISCOTTI • ANGOSTURA BITTERS	
GOLD RUSH'S EMPLOYEE OF THE MONTH.....	13
MONTELOBOS • GRAPEFRUIT • JALAPEÑO	
MARTINI - QUE .....	12
MIAMI CLUB RUM • SKYY VANILLA VODKA BAILEYS • CREME DE CACAO	
BISCAYNE BOULEVARDIER.....	13
OLD FORESTER • CAMPARI • VERMOUTH	
PUTA MADRE PUNCH ( <i>free souvenir cup</i> ).....	13
CRUZAN LIGHT RUM • CRUZAN DARK RUM • MIXED JUICE	

### BEER

WYNWOOD LA RUBIA (5% Miami, FL   Blonde Ale.....	7
UNBRANDED BREWING ALE (5.1% Hialeah, FL   Golden Ale.....	9
ANDERSON VALLEY TROPICAL HAZY (4.2% Mendocino, CA   Sour Ale....	7
CIVIL SOCIETY FRESH (6.2% Jupiter, FL   IPA .....	8
COPPERTAIL UNHOLY (9.2% Tampa, FL   Belgian Tripel .....	9
DELIRIUM TREMENS (25 oz) (8.5%). Belgium   Strong Ale.....	24
WYNWOOD POPS PORTER (6.2% Miami, FL   Porter.....	7
BEER FOR KITCHEN STAFF .....	2

### NON-ALC

VERO WATER (PER TABLE) .....	1
VERO SPARKLING WATER .....	3.5
NATALIE'S FLORIDA LEMONADE.....	3.5
FOUNTAIN SODA .....	3
SWEET ICED TEA .....	3
FRESHLY BREWED UNSWEET TEA .....	3
RADIATE KOMBUCHA .....	7

### HAPPY HOUR

M - F | 4 PM - 7 PM

SELECT DRAFT BEERS  
& WINE HALF OFF

\$2 OFF SPECIALTY COCKTAILS