



Brunch, Munch Trio

\$38++

SUNRISE SELECTION

CHOICE OF 1

Refreshing Gazpacho

Spanish Chilled Tomato and Vegetable Soup

House Made Hummus

Arabic Chickpeas | Tahini | Olive Oil | Garlic | Kosher Salt

Baba Ghanoush

Creamy Eggplant Dip

Eggplant Caviar

Grilled Eggplant | Peppers | Tomato | Herbs | Lemon Dressing

Village Salad

Tomato | Cucumber | Arugula | Red Onion | Cilantro | Lemon Oil | Olive | White Vinegar

BREAKFAST IN BED

CHOICE OF 1

Avocado Toast

Baguette | Poached Egg | Hollandaise Sauce

Shakshuka

Spicy Tomato Sauce | Feta Cheese | Sourdough

Egg Morning

Sunny Side Up | Mortadella | Spinach

French Omelette

Mozzarella | Spinach

Add on

Salmon +\$7 | Mushrooms +\$4 | Mortadella +\$4

Prosciutto +\$5

Simit Israeli Bagel + \$8

Truffle French Fries + \$17

Truffle Potato Bricks + \$19

SWEET ENDING

CHOICE OF 1

Chocolate | Vanilla | Coconut
Raspberry Sorbet

LIQUE
Miami

Safari Brunch

French Toast \$18

Whipped Sour Cream | Brown Sugar | Berry Compot

Mediterranean Trio Dip \$29

Hummus | Baba Ghanoush | Eggplant | Simit Israeli Bagel

Sucuk Spicy Turkish Sausage \$26

Grilled Turkish Sausage | Simit Israeli Bagel | Muhanmara

Bal Kaymak Cheese & Honey \$22

Creamy Dairy Spread | Sugar Ranch Honey | Simit Bagel

Dynamite Shrimp \$22

Spicy Mentaiko Mayo

Korean Wings \$24

Korean Chili Glazed | Blue Cheese Sauce

Lique Burger \$37

Secret Sauce | Tomato | Cheddar | Arugula

Red Snapper \$65

Deep Fried Spiced Whole Snapper

Whole Grilled Branzino \$56

Harissa Butter | Lemon

New York Strip Steak 14.oz \$79

Muhammara | Maitake | Lemon

Short Rib \$42

Slow Cooked Short Rib | Herb Mashed Potatoes | Beef Jus

Tomahawk \$142

Prime cut 32 oz | Muhammara | Maitake | Lemon

Dozen Oysters \$40

Cocktail Sauce | Horseradish | Tobasco

Drink Specials

Lions Den \$25

Banana Bread Old Fashioned
House Crafted Banana Bread Syrup
Cocoa & Orange Bitters | Brugal 1888 Rum
Dressed in Banana Slice with a Chocolate Stick

Jungle Fever \$25

Dobel Gin Infused with Pineapple & Lime
Angostura Bitter | Cherry Brandy | Benedictine Liqueur | Cointreau |
Bamboo Leaf | Cherry | Pineapple Chips

Bottomless Rose Wine \$38

Kim Crawford Rose

Bottomless Mimosa \$38

Nothing Says Brunch Like a Classic Mimosa

Rose Delight Sangria Pitcher \$50

Sparkling Rose Wine | Peach | Berries | Honey | Orange

Maison Saint AIX \$75

ROSE MAGNUM 1.5 L

*Available From 12pm-4pm

Zero Proof

I Can Buy Myself Flowers \$18

Lime Orange Water | Rose Water | Lavender Seed Acids

Spritz \$18

Fresh Strawberry | Aperitif Alternative | Non-Alcoholic Sparkling
Wine

Virgin Green-Tini \$18

Gin Alternative | Cucumber Chamomile | Honey

Dark Scarlet \$18

Tequila Alternative | Hibiscus | Agave | Bitters

Follow us:



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.
Dishes may contain nuts or machinery used to process nuts. Please alert us to any and all allergies . A 20% Service Charge is applied to all checks.