

FIND.
EAT. DRINK.



Miami
City Guide

MIAMI

CENTRAL DADE EAT - RESTAURANTS

GARCIA'S SEAFOOD GRILLE AND FISH
 "On the Miami River. Best whole grilled fish. Stone crabs that rival Joe's Stone Crab."
 - Chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)
 Central Dade/ Seafood
 398 NW North River Drive
 T: 305.375.0765
 www.garciasseafoodgrill.com

CORAL GABLES EAT - RESTAURANTS

COPAS Y TAPAS
 "Spanish sandwiches, plus tapas and wine."
 - Chef Norman Van Aken (Miami)
 Coral Gables/Spanish
 98 Miracle Mile
 T: 305.774.0927
 www.copasytapas.com

GRAZIANO'S
 "Excellent grilled and Asador cooked Argentine meats and pastas. Good wines."
 - Chef Norman Van Aken (Miami)
 Coral Gables / Argentinean Steakhouse / Italian
 394 Giralda Avenue
 T: 305 774 3599
 www.grazianosgroup.com

GREEN GABLES CAFE
 "The place I call 'The Hippie Café' with salads, etc."
 - Chef Norman Van Aken (Miami)
 Coral Gables / Organic
 327 Alhambra Circle
 T: 305.445.7015
 www.greengablescafe.com

MINT LEAF
 "For Indian food. I love the breads."
 - Chef Norman Van Aken (Miami)
 Coral Gables / Indian
 276 Alhambra Circle
 T: 305.443.3739
 www.mintleafib.com

DRINK - SHOPS

WOLFE'S WINE SHOPPE
 "They're ahead of the pack with natural wines."
 - Chef David McMillan (Joe Beef, Liverpool, Montreal)
 Coral Gables / Wine Store
 124 Miracle Mile
 T: 305.445.4567
 www.wolfeswines.com

CORAL WAY EAT - RESTAURANTS

XIXON CAFE
 "For delicious traditional Spanish fare and their weekly Wednesday rabbit dinners"
 - Chef Marc Vidal (Boqueria, NY)
 Coral Way / Spanish
 2101 SW 22 Street
 T: 305.854.9350
 www.xixoncafe.com

DESIGN DISTRICT EAT - RESTAURANTS

MICHAEL'S GENUINE FOOD & DRINK
 "Michael's philosophy is keep it simple and find the best ingredients that you possibly can and let them shine."
 - Chef Joey Campanaro (Little Owl, NY)
 Design District / American
 130 Northeast 40th Street
 T: 305.573.5550
 www.michaelsgenuine.com

MANDOLIN AGEAN BISTRO
 "For simple grilled Greek dishes and a friendly staff."
 - Chef Marc Vidal (Boqueria, NY)
 Design District / Greek / Mediterranean
 4312 NE 2nd Avenue
 T: 305.576.6066
 www.mandolinmiami.com

SRA. MARTINEZ
 "There is this egg yoke dish with shrimp. It's like egg yoke carpaccio."
 - Chef Scott Conant (Scarpetta, Miami, NY, LA)
 Design District / Tapas / Small Plates
 4000 NE 2nd Avenue
 T: 305.573.5474
 www.sramartinez.com

DOWNTOWN

EAT - RESTAURANTS

CEVICHE 105
 "Amazing Peruvian."
 - Chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)
 Downtown / Peruvian
 105 NE 3rd Avenue
 T: 305.577.3454
 www.ceviche105.com

DB BISTRO
 Recommended by Chef Norman Van Aken (Miami)
 Downtown / French Bistro / Contemporary American
 255 Biscayne Boulevard Way
 T: 305.421.8800
 www.danielnyc.com/dbbistromiami.html

FLAGAMI

FIND - SHOPS

EL PALACIO DE LOS JUGOS
 "It's just an embarrassment of riches when it comes to all the great juices and great Cuban food here. I love the guy with the machete whacking open the coconuts for the coconut water."
 - Chef Bobby Flay (Bar Americain, Mesa Grill, NY)
 Flagami / Latin American / Fruits / Vegetables
 5721 West Flagler
 T: 305.264.4557

LITTLE HAITI DRINK

CHURCHILL'S PUB
 "'Churchill's Pub is a hip bar in the middle of Miami. It's loaded with character. There's a huge stage that features great bands live nightly. Also, unlike almost every bar in the city, there's actually a parking lot!"
 - Chef Jeff McInnis (Yardbird Southern Table & Bar, Miami)
 Little Haiti
 5501 Northeast 2nd Avenue
 www.churchillspub.com

LITTLE HAVANA EAT - RESTAURANTS

HYVONG
 "Long time locals' favorite for Vietnamese food."
 - Chef Norman Van Aken (Miami)
 Vietnamese / Little Havana
 3458 Southwest 8th Street
 T: 305 446 3674
 www.hyvong.com

LA CAMARONERA
 "For Cuban seafood and the best fried shrimp, hands down."
 - Chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)
 "For the La Camaronera Pan Con Minuta (fish) sandwich."
 - Chef Michael Schwartz (Michael's Genuine Food & Drink, Miami)
 Little Havana / Seafood
 1952 West Flagler Street
 T: 305.642.3322
 www.garciabrothersseafood.com

KENDALL

EAT - RESTAURANTS

CAPTAIN'S TAVERN
 Recommended by fisherman Gary Graves (Keys Fisheries & stone crab supplier to Joe's)
 Kendall / Seafood
 9625 South Dixie Highway
 T: 305.666.5979
 www.captainstavernmiami.com

LA CARRETA
 "For good homestyle Cuban food. My wife is Cuban and my in-laws live in Miami, so I know the down and dirty spots."
 - Chef Jose Garces (Phila, Chicago)
 Kendall / Cuban
 11740 Kendall Drive
 T: 305.596.5973
 www.lacarreta.com

MIAMI

MIAMI BEACH FIND - MARKETS

EPICURE MARKET

F.E.D. recommendation for wine, specialty foods and home-made soups.

South Beach / Specialty Food

1656 Alton Road

T: 305.672.1861

www.epicuremarket.com

EAT- RESTAURANTS

BURGER AND BEER JOINT

"Burgers, beer, drinks and wine until 5 am. I wouldn't exactly call that menu healthy: fried pickles, maple bacon with a side of maple syrup. All made in-house."

- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)

South Beach / Burgers

1766 Bay Road

T: 305.672.EATS (3287)

www.bnbjoint.com

BOND STREET

Recommended by Chef David McMillan (Joe Beef, Liverpool, Montreal)

South Beach / Japanese / Sushi

Townhouse Hotel

150 20th Street

T: 305.534.3800

www.bondstrestaurant.com

CHOW DOWN BAR AND GRILL

"Order the special fish of the day – any of the crudo or whole fish preparations are very fresh and good. The Shrimp Dumplings with Squid Ink are also great with a beer, Rogue Morimoto Soba Ale."

- Chef Jeff McInnis (Yardbird Southern Kitchen, Miami)

South Beach / Chinese

920 Alton Road

T: 305.674.1674

www.chowdowngrill.com

DAVID'S

"For the Yucca Frita, plantains, and grilled Mahi."

- Chef Jonathan Waxman (Barbutto, NY)

South Beach / Cuban

1058 Collins Avenue

T: 305.534.8736

www.davidscafe.com

DORAKU

"For sushi on Lincoln Road."

- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)

South Beach / Japanese/ Sushi

1104 Lincoln Road

T: 305.695.8383

FIFI'S PLACE

"For the most delicious fried fish, black beans and rice, and plantains ever."

- Chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)

Miami Beach / Seafood

6934 Collins Avenue

T: 305.865.5665

www.fifisseafood.com

MIAMI BEACH EAT- RESTAURANTS

HIRO'S YAKKA-SAN

"For crispy fish salad."

- Chef Michael Schwartz (Michael's Genuine Food & Drink)

"Chef late night hang out."

- Chef Norman Van Aken (Miami)

North Miami Beach / Japanese

17040-46 West Dixie Highway

T: 305.947.0064

www.yakko-san.com

JOE'S STONE CRAB

"Historic."

- Chef Norman Van Aken (Miami)

South Beach / Seafood

11 Washington Avenue

T: 305.673.0365

www.joesstonecrab.com

LA SANWICHERIE

"I order a baguette with prosciutto, mozzarella and tomatoes, usually at 2am!"

- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)

South Beach / Sandwiches

229 14th Street

T: 305.532.8934

www.lasandwicherie.com

LAS OLAS CAFE

"For Cuban coffee, sandwiches & diner food."

- F.E.D. recommendation

South Beach / Cuban

644 6th Street

T: 305.534.9333

LIME FRESH MEXICAN GRILL

"For a quick taco."

- Chef Jeff McInnis (Yardbird Southern Kitchen, Miami)

Miami Beach / Mexican

1439 Alton Road

T: 305-532-LIME (5463)

www.limefreshmexicangrill.com

NAOE SUSHI

"It's omakase only and an unreal Japanese place."

- Chef David McMillan (Joe Beef, Liverpool, Montreal)

Sunny Isles / Japanese / Sushi

175 Sunny Isles Boulevard

T: 305.947.6263

www.naoemiami.com

MIAMI BEACH EAT - RESTAURANTS

NOBU

"Chef Thomas Buckley is still doing great quality food. Expensive."

- Chef Norman Van Aken (Miami)

South Beach / Japanese / Sushi

1901 Collins Avenue

T: .305.695.3232

www.noburestaurants.com

PRIME ONETWELVE

"Expensive menu, expensive wines, expensive experience, but everything is high quality."

- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)

South Beach/Steakhouse

112 Ocean Drive

T: 305.532.8112

www.mylesrestaurantgroup.com

T: 305.532.7555

PUBBELLY

"My senses were tingling. Great beer & wine program."

- Chef David McMillan (Joe Beef, Liverpool, Montreal)

Miami Beach / Asian-inspired Gastropub

1418 20th Street

www.pubbelly.com

PUERTO SAGUA

"I love the bread that they grill."

- Chef Tim Love (Lonesome Dove, Ft. Worth)

Miami Beach / Cuban

700 Collins Avenue

T: 305.673.1115

SARDINIA RISTORANTE

"While this place tends to be busy on the weekends, it's slightly off the beaten path from the craziness that is South Beach, right near the water. Go simple when ordering – the Bucatini al Guanciale e Pomodoro is my favorite pasta on the menu, featuring sweet tomatoes and rich guanciale."

- Chef Jeff McInnis (Yardbird Southern Kitchen, Miami)

Miami Beach / Italian

1801 Purdy Avenue

T: 305.531.2228

www.sardinia-ristorante.com

SHAKE SHACK

"For lunch, the Shack Burger."

- Chef Michael Schwartz (Michael's Genuine Food & Drink, Miami)

Miami Beach / American / Burgers

1111 Lincoln Road

T: 305.434.7787

www.shakeshack.com



MIAMI

MIAMI BEACH EAT - RESTAURANTS

TIMO

"Where the locals go."
- Chef Howie Kleinberg (Bulldog BBQ, Bulldog Burger, Miami)
South Beach / Italian
17624 Collins Avenue
T: 305.936.1008
www.timorestaurant.com

THE STANDARD

"For their chickpea fries and their vegan lasagna (Living "Lasagna" Terrine)."
- Chef Jeff McInnis (Yardbird Southern Kitchen, Miami)
Miami Beach / Mediterranean
40 Island Avenue
T: .305.673.1717
www.standardhotels.com/miami

YARDBIRD SOUTHERN TABLE & KITCHEN

Must try dishes: Fried Chicken, Brunswick Stew with alligator sausage, Shrimp and Grits.
South Beach / Modern Southern / American
16th Street
T: 305.538.5220
www.runchickenrun.com

DRINK - BARS

LOU'S BEER GARDEN

"It's in the back of a small boutique hotel, just a no-frills poolside bar. Definitely off the beaten path."
- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)
MiMo District / Pool Bar
The New Hotel, 7337 Harding Ave
T: 305.704.7879
www.lousbeergarden.com

LOVE HATE LOUNGE

"The owners of Miami Ink own it and everyone is tatted. Some nights it's love, some nights it's hate."
- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)
South Beach / Bar
423 Washington Avenue
T: 305.695.8616
www.lovehatemiami.com

MAC'S CLUB DEUCE

"I think it's the oldest bar on the beach. That is dive bar central." - Mixologist Ryan Goodspeed (Michael's Genuine, Miami)
"You never know who is gonna be there, but it's likely to be good. Tony Bourdain and I love this place."
- Chef Norman Van Aken (Miami)
South Beach / Bar
222 14th Street
T:305.531.6200

MIAMI BEACH DRINK

PURDY LOUNGE

"Good for late night, away from the chaos. Local spot - no cover, nightclub/lounge type environment. It's really hopping at 3am."
- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)
Miami Beach / Bar
1811 Purdy Avenue
T: 305.531.4622
www.purdylounge.com

SANDBAR

"It's filled with sand. Nothing special with the cocktails, but it's a good dive bar."
- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)
South Beach / Bar
6752 Collins Avenue
T: 305.865.1752

SKYBAR

"The bartender Richie isn't really doing new takes on classics, more doing his own thing."
- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)
South Beach / Lounge
The Shore Club, 1901 Collins Avenue
T: 305.695.3100

TED'S HIDEAWAY

"Hip dive bar."
- Chef Norman Van Aken (Miami)
Miami Beach / Bar
124 2nd Street
T: 305.532.9869

THE FLORIDA ROOM

"Mixologist John Lermayer is doing stuff that I haven't seen done. He works with a lot of spices, a lot of fresh fruit. Lenny Kravitz designed The Florida Room."
- Mixologist Ryan Goodspeed (Michael's Genuine)
- Recommended by Mixologist Jim Meehan (PDT, NY)
Miami Beach / Lounge
The Delano Hotel, 1685 Collins Avenue
T: 305.674.6152
www.delano-hotel.com

THE ROOM

"It's a hidden gem that serves wine and beer only."
- Chef Jeff McInnis (Yardbird Southern Kitchen, Miami)
Miami Beach / Bar / Wine Bar
100 Collins Avenue, #4
T: 305.531.6061
www.theotheroom.com

MIAMI GARDENS EAT - RESTAURANTS

L.C. ROTI SHOP

"The place is a hoot!"
- Chef Norman Van Aken (Miami)
Miami Gardens / Caribbean
19505 NW 2nd Avenue
T: 305.651.8924

MIDTOWN

EAT - RESTAURANTS

SAKAYA KITCHEN

"For the soft-shelled crab buns."
- Chef Michael Schwartz (Michael's Genuine Food & Drink, Miami)
Midtown Miami / Asian Street Food
Buena Vista Ave, Suite #125
T: 305-576-8096
www.sakayakitchen.com

DRINK - BARS

MERCADITO MIDTOWN

"Tad Carducci is doing some really nice work with mezcal. Grab a seat at the bar for tacos and a couple of drinks for a really nice time."
- Mixologist Ryan Goodspeed (Michael's Genuine Food & Drink, Miami)
Midtown / Mexican
3252 NE First Avenue
T: 786.369.0430
www.mercaditorestaurants.com

SUGARCANE RAW BAR & GRILL

Recommended by chef Marc Vidal (Boqueria, NY)
Midtown / South American
3250 Northeast First Avenue
T: 786.369.0353
www.sugarcanerawbargrill.com

NORTH MIAMI

EAT - RESTAURANTS

BULLDOG BARBECUE

"Very good."
- Chef David McMillan (Joe Beef, Liverpool, Montreal)
North Miami / American / BBQ
15400 Biscayne Boulevard
T: 305.940.9655
www.bulldog-bbq.com

COTE GOURMET

"Provençal French, super homey and funky."
- Chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)
North Dade / French
9999 Northeast 2nd Avenue
T: 305.754.9012



MIAMI | HOMESTEAD

NORTH BAY VILLAGE

FIND - MARKET

JAPANESE VILLAGE MARKET

"Best days are Thursday through Sunday, he has fish flown in from Japan."

- Chef Norman Van Aken (Miami)

North Bay Village / Market
1412 79th Street Causeway
T: 305.861.0143
www.japanese-market.com

SWEETWATER

EAT - RESTAURANTS

LUNG GONG

UNG GONG

"Authentic Szechuan Chinese. Lotus flower sautéed with garlic -- if they have it that day."

- Chef Michael Schwartz (Michael's Genuine Food & Drink, Miami)

Sweetwater / Chinese
1920 Southwest 8th Street
T: 305.553.4644

UPPER EAST SIDE

EAT - RESTAURANTS

MICHY'S

"Phenomenal wine list and great sommelier."

- Mixologist Ryan Goodspeed (Michael's Genuine Food & Drink, Miami)

Upper East Side / International Comfort Food
6927 Biscayne Boulevard
T: 305.759.2001
www.michysmiami.com

RED LIGHT

"Get the barbecue shrimp, the gumbo, and the oyster pie."

- Mixologist Ryan Goodspeed (Michael's Genuine Food & Drink, Miami)

Upper East Side / American
7700 Biscayne Boulevard
T: 305.757.7773
www.redlightmiami.com

DRINK - BARS

MAGNUM LOUNGE

"It is the coolest gay bar in the world. They don't have the best selection of beers or wine, but when you order a vodka tonic, it's served in a 12-ounce bucket. Usually between ten and midnight, at least on the weekend nights, there is somebody incredibly flamboyant playing the baby grand piano."

- Mixologist Ryan Goodspeed (Michael's Genuine, Miami)

Upper East Side / Piano Bar
709 NE 79th Street
T: 305.757.3368

HOMESTEAD

FIND - MARKETS

MORENO'S

"If you want fresh corn tortillas, stop at Moreno's. Tiny bodega."

- Chef Norman Van Aken (Miami)

Tortillas / Spices / Market
439 W Palm Drive
T: 305.248.8100

ROBERT IS HERE

"Robert's been doing it for a long time and I really like the place."

- Chef Norman Van Aken (Miami)

"Try one of the fruit shakes and check out the petting zoo out back."

- F.E.D. Recommendation

Fruit & Farm Stand
19200 SW 344th Street
T: 305.246.1592
www.robertishere.com

EAT - RESTAURANTS

ANTOJITOS MEXICANOS

"It's a tiny restaurant in Homestead. Go for anything. Soups are amazing, so are Pupusas."

- Chef Norman Van Aken (Miami)

Mexican / El Salvadoran
436 N. Krome Avenue
T: 305.242.1226

