



# AVALON

## HAPPY HOUR MENU

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### COCKTAILS \$10

#### 1941

Meyer's Dark Rum, Plantation Pineapple Rum, Cointreau, Pineapple Juice, Almond

#### OCEAN VIEW

Tinkerman's Gin, Fresh Pressed Cucumber, Domaine Canton

#### TWISTED LYCHEE

Wheatley's Craft Vodka, Lychee Liquor, St Germain, Lemon

#### MARACUYÁ

Three Olives Orange infused Vodka, Dry Curacao, Fresh Passion Fruit, Pineapple

#### AVALON MULE

El Silencio Mezcal, Amarena Cherry, Lime, Ginger Beer

#### RED VICE

Tanteo Jalapeño Tequila, Cointreau, Fresh Strawberry Puree, Agave, Tajin Salt

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### WINES BY THE GLASS \$7

**PROSECCO**, Italy

**ROSÉ**, AIX, Provence, France

**PINOT GRIGIO**, Italy

**MERLOT**, France

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### BEERS \$5

**CORONA, AMSTEL LIGHT, HEINEKEN, FUNKY BUDDHA IPA**



CULINARY  
EXCELLENCE

— SINCE 1989 —



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700 Ocean Drive, Miami Beach, FL 33139, 305-532-1727

A FISH CALLED



# AVALON

## HAPPY HOUR MENU

Daily 5:30 to 7pm

*Bar area only*

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### **COPPS ISLAND OYSTERS\* \$2 each**

Champagne Citrus Mignonette, 1/2 Dozen or Dozen

### **GLOBE ARTICHOKE \$12**

Tuscany Marinade Grilled Artichoke, Green Beans, Garlic, Lemon Aioli

### **BEET SALAD \$12**

Assorted Greens, Roasted Golden Beets, Julienne Tart Apple, Apple Cider Vinaigrette

### **NORTH ATLANTIC WILD MUSSELS \$15**

Champagne, Shallots, Garlic, Lime, Tarragon, a Touch of Cream

### **BANG BANG SHRIMP \$15**

Sauteéd Jumbo Shrimp, Brown Sugar Butter, Turmeric, Curry,  
Yogurt Cucumber Mint Sauce, Cucumber Pepper Relish

### **TROTTOLE PASTA \$12**

English Peas, Heirloom and Sundried Tomatoes, Spinach, Truffle Oil

### **CAPELLINI \$12**

Tomato, Fresh Basil, Olive Oil, Garlic, Shallots, Balsamic, Fresh Mozzarella

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### **FRENCH FRIES \$6**

### **ASIAN GREEN BEANS \$6**

### **ASPARAGUS \$6**



\*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.