

PLATES

Bitter Green Salad | 14

Stilton Blue Cheese, Hazelnut & Cauliflower
Crouton, Black Cherry Vinaigrette

Tequeños | 16

Served with Guava Marmalade

-  **Carne Asada Plantain Tortilla Tacos GF | 19**
Salsa Taquera & Pickled Onion

-  **Chili Lime Smoked Chicken Nacho GF | 21**
Salsa Fresca, Hand-Pressed Avocado,
Aged Cheddar Cheese Sauce,
Tajín Corn Tortilla Crisp

Wild Mushroom & Smoked Short Rib Flat Bread | 24

Truffle Oil & Pecorino

Wagyu Beef Taqueño Dog | 19

Potato Stix, Passion Fruit & Pineapple Salsa

Queso Frito Slider | 21

Guava Bacon Maduros and Queso Blanco

Peruvian Chicken Skewer GF | 20

-  Salsa Aji Verde, Ensalada Criolla

Truffle Parmesan Fries | 15

With Parmesan Cheese

BAR SNACKS

-  **Ocho Snack Mix GF | 12**
Herb Roasted Valencia Almond,
Candied Pecan & Wasabi Peas

-  **Feta Stuffed Dates GF | 14**
Walnut & Amber Honey

-  **BBQ Rubbed Chips GF | 12**
Roasted Garlic Ranch

-  **Build Your Guacamole GF | 16**
Pick 3: Roasted Corn, Cotija Cheese, Pickled
Red Onion, Bacon Stix, Pineapple & Jalapeño

BACARDÍ

OCHO LOUNGE

SUSHI

Hot Summer Roll | 26

Sesame Soy Paper, Hamachi Tartare,
Tuna, Garlic Aioli, Wasabi Ponzu,
Red Fresno Pepper

Sake Aburi Roll | 26

Kanikama, Seared Salmon, Yuzu Miso,
Truffle Oil, Shichimi

Butter Krab Roll | 26

Goma Soy Paper, Kanikama, Ponzu,
Warm Clarified Butter

Nigiri Mix

6 pcs | 38

12 pcs | 60

Tuna, Salmon, Hamachi - Single or Mixed

Champions Platter | 120

Hot Summer Roll, Sake Aburi Roll,
Butter Krab Roll, Nigiri, Sashimi

DESSERTS

Chocolate Cookie Skillet | 14

Warm Chocolate Cookie
Topped with Chocolate & Caramel Sauce

A 21% service charge will be added to parties of 6 or more. Items are or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS 22

Guava Mo-Heat-O

Bacardí Reserva Ocho, Fresh Citrus, Mint,
Guava Puree, Simple Syrup, Topped with Club Soda

Jalapeño Heat Margarita

Patrón Reposado, Cold-Pressed Lime, Organic Agave,
Fresh Citrus, Jalapeño, Simple Syrup, Tajín

Ocho Old Fashioned

Bacardí Ocho, Angostura Bitters, Orange,
Filthy Black Cherries

The Overtime Ocho

Bacardí Ocho, Simple Syrup, Espresso-Agave Blend

Vice City Tai

Bacardí Ocho, Pineapple-Coconut Agave Blend

Cherry 3

Grey Goose, Coconut Water, Lemon Sour,
Lemonade, Cherry Puree

Culture Cooler

Patrón Silver, Pineapple, Lime, Coconut,
Spicy Orgeat & Ginger Beer

St. Germain Spritz

St. Germain, Prosecco, Soda, Orange Zest

Baseline Breeze

Grey Goose, Cucumber, Thai Basil,
Simple Syrup & Mint

Vice Wave

Bacardí Superior, Grey Goose, Blue Curaçao,
Lime Juice, Pineapple Juice

NO PROOF, ALL FLAVOR MOCKTAILS 18

Lyre, Liar

Lyre's Dry Gin, Cucumber, Simple Syrup, Thai Basil

Full Court Press

Lyre's Agave Blanco, OG Margarita,
Pineapple Juice, Tajín Kick

Espresso No Tini

Lyre's Agave Blanco, 'QUICKIE' Espresso, Simple Syrup

BEER

PREMIUM 13

Corona Extra

Modelo

Blue Moon

Stella Artois

Sierra Nevada 'Hazy Little Thing'

Wynwood La Rubia

Biscayne Bay Tropical IPA

Sapporo

DOMESTIC 12

Bud Light

Coors Light

Michelob Ultra

Miller Lite

NON-ALCOHOLIC 10

Heineken Zero

READY TO DRINK COCKTAILS

Bacardí Rum Punch..... 14

Bacardí Mojito 14

Cazadores Margarita..... 16

Cazadores Paloma 16

CHILL

Pepsi

Diet Pepsi

Starry

Ginger Ale

Tropicana Lemonade.....6

Aqua Panna

500ML9

1L11

Perrier..... 7

WINE

GL

BTL

THE MVP

CHAMPAGNE TIMEOUT

Taittinger Brut Reserve Champagne Reims, FR		150
Moët & Chandon Imperial Brut Champagne FR	45	180
Moët & Chandon Imperial Rosé Champagne FR	40	170
Veuve Clicquot ‘Yellow Label’ Brut Champagne Reims, FR		225
La Marca Prosecco Veneto, IT	14	70

WHITE

Ferrari Brut Sparkling Wine Trento, IT		95
La Crema Chardonnay	15	70
Santa Margherita Pinot Grigio IT	19	80
The Crossings Sauvignon Blanc Marlborough, NZ	18	80
Stags Leap Wine Cellars Sauvignon Blanc Napa Valley, CA		105
Stags Leap Wine Cellars Chardonnay Napa Valley, CA	18	80
The Calling Chardonnay Sonoma Coast, CA		90
Chateau de Sancerre Sancerre Blanc Loire Valley, FR	26	95

ROSÉ

AIX Rosé Côtes de Provence, FR	16	70
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RED

Belle Glos ‘Clark & Telephone’ Pinot Noir Santa Maria Valley, CA		85
Justin Cabernet Sauvignon Paso Robles, CA	22	85
Jordan Cabernet Sauvignon Alexander Valley, CA		190
The Prisoner Red Blend Napa Valley, CA	26	110
Villa Antinori Toscana Tuscany, IT	16	80
Emmolo Merlot Napa Valley, CA		85
A Lisa Malbec Patagonia, Argentina	18	80
Caymus Cabernet Sauvignon Napa Valley, CA		295
Flowers Pinot Noir Sonoma Coast, CA		120
Conundrum Red Blend	15	60

BAR SNACKS

-  **Ocho Snack Mix GF**12
Herb Roasted Valencia Almond,
Candied Pecan & Wasabi Peas
-  **Feta Stuffed Dates GF**14
Walnut & Amber Honey
-  **BBQ Rubbed Chips GF**12
Roasted Garlic Ranch
-  **Build Your Guacamole GF**16
Pick 3: Roasted Corn, Cotija Cheese,
Pickled Red Onion, Bacon Stix,
Pineapple and Jalapeño

DESSERTS

- Duo Ice Cream Sandwiches**.....14
- House Made Doughnuts**.....14

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BOTTLE SERVICE

Vodka

Grey Goose	350
Grey Goose Altius	850
Titos	250
Ketel One.....	300

Whiskey & Bourbon

Maker's Mark	300
Basil Hayden's	400
Woodford Reserve.....	350
Jack Daniel's.....	250
Jameson.....	300
High West Double Rye	350
Buchanan's	450
Crown Royal	300

Gin

Bombay Sapphire	275
Hendrick's.....	350
Monkey 47	350
The Botanist.....	350

Scotch

Dewar's 12 yr	325
Johnnie Walker Black	500
Johnnie Walker Blue.....	950
Glenlivet 12 yr	350
Macallan 12 yr	500
Macallan 18 yr	1300

Tequila

Patrón Silver	350
Patrón Reposado.....	400
Patrón El Alto	700
Casamigos Reposado	500
Casamigos Añejo	475
Casamigos Blanco	500
Don Julio 1942.....	800
Clase Azul	850
Illegal Mezcal	275

Rum

Bacardí Superior.....	250
Bacardí Reserva Ocho	300
Bacardí Cuatro	225
Ron Zacapa	350

Cognac & Brandy

Hennessey VS.....	400
Hennessey XO.....	1200
D'usse	400

Cordials

Aperol	200
Cointreau	250
Grand Marnier.....	300
Baileys.....	300
Kahlua	250

THE STORY OF OCHO



From the Bacardí brand
comes a Kaseya Center
space unlike any other:

BACARDÍ OCHO LOUNGE

Perched high above Pat Riley Court
on the Bacardí Suite Level, Ocho is
where the energy of the game meets
the soul of the city.

Here, chef-driven plates bring local flavors
to life — balancing bold tastes with refined
presentation — while master mixologists stir
tradition into the modern, blending Bacardí
heritage with modern flair from behind the
bar. Surrounding it all is original artwork from
celebrated local artists — including Bikismo,
Crash, and Magnus Sodamin — whose vibrant
styles transform the space from lounge to
living expression. With every sip, bite, and
brushstroke, Ocho captures the essence
of Miami living — vibrant, social, and
unforgettable.