

THE Sports Exchange

RESTAURANT & BAR

OPEN 7 DAYS A WEEK 11:30 AM – CLOSE

305-774-1222 | 45 MIRACLE MILE | CORAL GABLES | FLORIDA, 33134



- The Longest Bar & Biggest Projector Screen in Coral Gables
- DAILY HAPPY HOUR SPECIALS & LATE NIGHT HAPPY HOURS
- SKY BOX Private Room Available
- 16 Foot Ticker with up to Minute Stocks, News & Sports Scores

WE GOT GAME... TO GO!
FOR DELIVERY OR TAKE OUT
CALL 305-774-1222

SIGN UP TO ENTER OUR MONTHLY CONTESTS

www.SPORTSEXCHANGEMIAMI.com

APPETIZERS

Check Out Our Single Servings "Player" & Group Servings "Team" Sizes.

- CHIPS & SALSA** Crispy corn tortilla chips and chipotle roasted salsa.
4.99
- FRIED MOZZARELLA STICKS** Fried mozzarella sticks served with our homemade marinara sauce.
6.99
- VEGETABLE SAMPLER** Simple, assorted, fresh and naked garden veggies served with ranch dressing.
6.99
- TEXAS CHILI** Fresh ground beef seasoned with a blend of spices and slow cooked in a sweet and tangy tomato sauce. Topped with cheddar cheese and green onions.
7.99 Served with homemade cornbread and sour cream.
- STUFFED JALAPEÑOS** Breaded jalapeños stuffed with cheddar cheese and fried golden brown.
7.99 Just the right amount of heat! Served with a side of ranch.
- SPINACH DIP** Piping hot, creamy, cheesy dip topped with cheddar cheese, served with fresh tortilla chips and salsa.
8.99
- CALAMARI** Lightly breaded and fried to a perfect golden brown served with our homemade marinara.
8.99
- CREOLE SHRIMP** Jumbo shrimp seasoned with Cajun spice; sautéed with onions, tomatoes and spicy Creole broth. Served with rustic toast points.
8.99
- FISH & CHIPS** Crispy, beer battered flaky fish fillets; served with fries & tartar sauce.
8.99
- STUFFED POTATO SKINS** Stuffed with applewood smoked bacon and topped with a blend of mozzarella and cheddar cheeses; then finished with sour cream and chives.
8.99
- SOUTHWEST EGG ROLLS** Stuffed full of tender spicy grilled chicken, roasted corn, peppers and onions, all mixed together with pepper jack cheese and fried to a perfect golden brown. Served with a side of avocado cream sauce.
8.99
- NACHOS** Fresh tortilla chips topped with cheddar cheese sauce, jalapeños, sour cream, Pico de Gallo, and our homemade Texas chili. Served with a side of guacamole.
9.99
- MIAMI HEAT CRISPY SHRIMP** Crispy, lightly battered gulf shrimp, fried to a golden brown and served with a spicy remoulade and topped with green onions.
9.99
- BABY BACK RIBS** Slow cooked, fall off the bone half rack of ribs glazed in our own BBQ sauce.
10.99 Served with a side of creamy coleslaw.
- BRUSCHETTA** Fresh diced tomatoes seasoned with Italian spices, balsamic vinegar and olive oil.
P 7.99 T 14.99 Served with toasted rustic croutons.

WINGS

Two All-Star Sizes, a Warm-Up of 6 Wings aka "Player" or 15 Wings aka "Team."

- BUFFALO WINGS** Tender, crispy, juicy chicken wings tossed in an irresistible buffalo sauce.
Ⓟ 7.99 Ⓣ 14.99 Cool your lips with ranch dressing and celery sticks.
- THAI WINGS** Tender, juicy, crispy chicken wings tossed in a spicy, tangy Thai sauce topped with cilantro.
Ⓟ 7.99 Ⓣ 14.99
- BBQ WINGS** If buffalo's not for you, try our tasty BBQ wings. Tender, juicy, chicken wings tossed in our delicious BBQ sauce.
Ⓟ 8.99 Ⓣ 15.99
- TERIYAKI WINGS** Tender, juicy, crispy, chicken wings tossed in a Teriyaki glaze and topped with toasted sesame seeds.
Ⓟ 8.99 Ⓣ 15.99

SLIDERS

*A Home Run! The Best in Town. **ADD FRIES FOR \$2***

- HAMBURGER SLIDERS** Juicy ground beef patties sandwiched between sesame rolls accompanied with pickles and tomatoes. Add your choice cheese for **.25¢ per player** and **.50¢ per team** order.
Ⓟ (3) 6.99 Ⓣ (6) 13.99
- MINI HOT DOGS** Plump miniature hot dogs served on toasted brioche buns and topped with homemade chili, onions, and cheddar cheese.
Ⓟ (3) 6.99 Ⓣ (6) 13.99
- CHICKEN SLIDERS** Tender chicken breast filets grilled to perfection served on sesame rolls and topped with Fontina cheese & tomatoes with a side of delicious Chipotle BBQ.
Ⓟ (3) 7.99 Ⓣ (6) 14.99
- PORK SLIDERS** Slow roasted pulled pork seasoned with BBQ sauce topped with cheddar cheese and sandwiched between our sesame rolls. Served with a side of creamy coleslaw.
Ⓟ (3) 7.99 Ⓣ (6) 14.99
- CAJUN CHICKEN SLIDERS** Tender chicken breasts, blackened and topped with pepper jack cheese and fried onion rings between sesame rolls. Served with a spicy remoulade.
Ⓟ (3) 7.99 Ⓣ (6) 14.99

SOUPS

- FRENCH ONION** Classic French onion. Caramelized onions swimming in a savory broth topped with a rustic crouton and melted baby swiss cheese.
Bowl 7.99
- JAMBALAYA** Tender chicken and andouille sausage slow cooked with peppers, onions, and garlic in a spicy broth served with rice.
Bowl 8.99
- CLAM CHOWDER** New England style, applewood smoked bacon bits and clams in a rich and creamy slow cooked homemade chowder.
Bowl 8.99

BUILD YOUR OWN SALAD EASY AS 1, 2, 3, & 4!

1 CHOOSE WHICH SIZE YOU WANT: **A.**(3) or **B.**(5) or **C.**(7) toppers.

2 CHOOSE YOUR SALAD GREEN: Iceberg, Romaine, Mixed Greens, Wedge or Spinach.

3 CHOOSE YOUR DRESSING: House, Ranch, Blue Cheese, Caesar, Honey Dijon or Oil & Vinegar.

4 CHOOSE YOUR "TOPPERS" You can add "Proteins" \$3 per selection.

A.
3 Toppers 7.95

B.
5 Toppers 9.25

C.
7 Toppers 10.25

CHOICES

SALAD & PIZZA TOPPERS ALL TOPPERS IN RED ARE AVAILABLE FOR PIZZA

CHERRY TOMATOES	RED ONION	AVOCADO	SNAP PEAS	CANDIED WALNUTS
CHOPPED EGGS	GREEN ONION	CUCUMBER	CROUTONS	BLUE CHEESE CRUMBLES
RED PEPPER	BLACK OLIVE	CARROT	TORTILLA STRIPS	CHEDDAR CHEESE
GREEN PEPPER	GREEN OLIVE	ORANGE WEDGES	JALAPEÑOS	FRESH MOZZARELLA CHEESE

PROTEINS

3.00 each		4.00 each	
GRILLED CHICKEN	CHICKEN SALAD	GRILLED PORTOBELLOS	SHRIMP (HOT OR COLD)
TURKEY	PEPPERONI	BACON BITS	SKIRT STEAK
SAUSAGE	MOM'S TUNA SALAD		GRILLED SALMON
			SEARED TUNA

OTHER SALADS

See **CHOICES** Menu for Dressing Varieties.

HOUSE SALAD Baby field greens tossed with balsamic vinaigrette, garnished with
 (SM) 4.50 (L) 7.99 tomatoes, cucumbers, and croutons.

ICE WEDGE A generous portion of iceberg lettuce topped with ranch dressing, eggs,
 8.99 applewood smoked bacon, cheddar cheese and beef steak tomatoes.

CAESAR Chopped romaine hearts tossed in Caesar dressing, topped with grated
 (SM) 4.99 (L) 9.25 Parmesan cheese and croutons.

MORE SALADS

See **CHOICES** Menu for Dressing Varieties.

SPINACH SALAD 9.50 Baby spinach topped with eggs, applewood smoked bacon, candied walnuts, cheddar cheese and warm bacon vinaigrette dressing.

CAPRESE 9.99 Slices of fresh mozzarella and beef steak tomatoes are topped with fresh basil and served with baby greens tossed in a balsamic vinaigrette.

CHEF LANCE'S SALAD 9.99 Baby field greens and spinach tossed in balsamic vinaigrette, cherry tomatoes, grilled chicken, oranges and cucumbers. Topped with an avocado fan and croutons.

LUNCH ENTRÉES

Lunch is Served from 11:30AM – 4:00PM. All Lunch Entrées served with a Side Salad.

SPAGHETTI & MEATBALLS 7.99 Spaghetti made and tossed in our house marinara sauce with our delicious homemade meatballs.

PASTA BOLOGNESE 8.99 Spaghetti tossed in our homemade bolognese sauce.

CHICKEN PARMESAN 9.99 Cheese encrusted chicken breast topped with homemade marinara and a duo of mozzarella and Parmesan cheeses. Served with spaghetti.

CHICKEN MARSALA 9.99 Chicken breasts dredged in egg batter and sautéed, served with a Marsala and mushroom wine sauce. Comes with garlic mashed potatoes.

MUSHROOM CHICKEN 9.99 Lightly breaded chicken breast slow cooked in a creamy rosemary mushroom sauce. Served with potato cakes.

SESAME CRUSTED AHI 10.99 Two 4 oz. Ahi tuna filets dipped in toasted sesame seeds and seared on the grill. Served on a bed of toasted egg noodles and stir fry veggies.

SHRIMP SCAMPI 10.99 Lightly breaded jumbo shrimp sautéed and seasoned; tossed with lemon, white wine, garlic, basil and cream sauce. Served with spaghetti.

GARLIC SKIRT STEAK 13.99 A 6 oz. center cut skirt steak marinated with our blend of seasonings seared to perfection. Served with garlic mashed potatoes, broccoli and

BEVERAGES

*All Soft Drinks and American Coffee include FREE refills

SOFT DRINKS 2.50			HOT DRINKS		
PEPSI	SIERRA MIST	LEMONADE	AMERICAN COFFEE 2.50	ESPRESSO 3.25	HOT TEA 2.50
DIET PEPSI	GINGER ALE	UNSWEETENED ICED TEA	CAPPUCCINO 3.75	CAFE LATTE 3.75	

WOODSTONE PIZZA

All our Pizzas are 12." Add Toppings...for an additional \$1.5 per "Topper" and \$2 per "Protein" Topper.
See **CHOICES** Menu for all the options!

- CHEESE** 8.25 Homemade thin crust pizza topped with tomato sauce and mozzarella cheese.
- VEGGIE** 8.99 Homemade thin crust pizza topped with tomato sauce and mozzarella cheese. Topped with peppers, onions, olives and portobello mushrooms.
- MARGHERITA** 8.99 Homemade crust pizza lightly brushed with olive oil topped with mozzarella cheese, fresh tomatoes and basil.
- PEPPERONI** 8.99 Homemade thin crust pizza topped with a generous portion of pepperoni, tomato sauce, and mozzarella cheese.
- CAESAR SALAD** 8.99 A garlic crusted pizza dough baked with Fontina cheese topped with a cold chopped Caesar salad. *Two meals in one!*
- SPINACH** 9.50 Homemade thin crust pizza topped with a delicate white cream sauce, spinach dip and mozzarella cheese.
- HAMBURGER** 9.99 *Chef's favorite!* Seasoned ground beef served atop homemade thin crust pizza. Topped with tomato sauce, cheddar and mozzarella cheese.
- HAWAIIAN** 9.99 Homemade thin crust pizza topped with tomato sauce, sliced ham, juicy pineapple and mozzarella cheese.
- "HOW YOU LIKE IT" CALZONE** 9.99 Our homemade pizza dough stuffed with mozzarella & Ricotta cheese; with your choice of up to three fillings. Served with pizza sauce.
- WHITE PIZZA** 10.99 Homemade thin crust pizza topped with delicate creamy white sauce, fresh mozzarella and fresh basil.
- CHIPOTLE BBQ CHICKEN** 10.99 Homemade thin crust pizza topped with tender sliced chicken breast, BBQ sauce, mozzarella and cheddar cheese. Sprinkled with cilantro leaves.
- SPAGHETTI & MEATBALL** 11.99 *Just ask Barry, he invented it! His personal Favorite.* We recommend this dish for 2 players.
- MEAT LOVER'S** 11.99 Homemade thin crust pizza topped with tomato sauce, diced ham, seasoned ground beef, pepperoni, applewood smoked bacon bits and mozzarella cheese.

9.99 DAILY SPECIALS

Daily Special Entrées served with a Side Salad & Non-alcoholic Beverage.

- MONDAY** Homemade, herbed Ricotta cannelloni and marinara sauce.
- TUESDAY** BBQ pot roast sandwich with sweet potato or regular fries.
- WEDNESDAY** Chicken enchiladas with Spanish rice and black beans.
- THURSDAY** Mom's meatloaf with mashed potatoes and broccoli.
- FRIDAY** Homemade cheese lasagna with garlic toast.

SANDWICHES

All Sandwiches are Served with French Fries. Ask Server for Bread Choices.

VEGGIE PITA WRAP Grilled homemade flatbread filled with greens, tomatoes, and a mozzarella provolone mix, seasoned with Chipotle cream sauce and pepperoncini relish. Add \$2 for chicken. Add \$3 for steak or shrimp.
7.99

BLT Toasted bread stacked with applewood smoked bacon, crisp lettuce, and juicy beef steak tomatoes.
8.99

MOM'S TUNA SANDWICH Albacore tuna mixed with sweet relish and creamy mayonnaise. Served on wheat toast with lettuce and tomatoes. This sandwich will remind you of home.
8.99

CHICKEN SALAD Fresh chopped breast of chicken with green onion, mayonnaise and salt & pepper. Served on wheat bread with lettuce and tomato.
9.50

CAJUN CHICKEN SANDWICH Chicken breasts seasoned with cajun spices and lightly blackened. Topped with melted pepper jack cheese, fried onions, lettuce and tomato. Served with a side of spicy remoulade.
9.99

CLUB SANDWICH Sliced turkey breast, Serrano ham, applewood smoked bacon, beef steak tomatoes, crisp lettuce, stacked high between toasted sourdough bread.
9.99

PULLED PORK SANDWICH Slow roasted in Chipotle smoked BBQ sauce on a ciabatta roll. Served with a side of coleslaw.
10.99

PHILLY CHEESE STEAK Thinly sliced rib eye seasoned and grilled with green peppers, mushrooms and caramelized onions topped with mozzarella cheese. Served on a hoagie roll.
11.99

BURGERS

All Burgers are Served with French Fries. Ask Server for Bread Choices

ALL-STAR HAMBURGER A juicy 10 oz. burger grilled to your specification and served on a ciabatta roll with lettuce, tomatoes and onions.
9.99

BACON CHEDDAR BURGER A juicy 10 oz. burger topped with applewood smoked bacon and sharp cheddar cheese, grilled to your specification. Served on a ciabatta roll.
10.99

PORTOBELLO BURGER Portobello mushroom basted and grilled in our house vinaigrette with roasted red peppers. Served open faced on a ciabatta bun with grilled red onions. Side of Chipotle cream sauce.
11.99

AHI TUNA BURGER A 4 oz. Ahi filet grilled to your specification, served open faced with grilled red onions and a side of tarter sauce.
12.99

BIG BOY The name says it all! 20 oz. of beef grilled to your specification and stacked with four slices of applewood smoked bacon, caramelized onions and sharp cheddar cheese. Served on a ciabatta roll.
14.50

ENTRÉES

Served with a Choice of House Salad, Caesar Salad or a Bowl of Soup. Add \$1 for French Onion.

FISH & CHIPS A generous portion of flaky fish fillets; battered and fried in our homemade beer batter. Served with tartar sauce, fries and coleslaw.
12.99

SPAGHETTI & MEATBALLS Spaghetti made and tossed in our house marinara sauce with our delicious homemade meatballs.
13.99

PASTA BOLOGNESE Spaghetti tossed in our homemade bolognese sauce.
15.99

CHICKEN PARMESAN Cheese encrusted chicken breast topped with homemade marinara and a duo of mozzarella and Parmesan cheeses. Served with spaghetti.
16.99

CHICKEN MARSALA Chicken breasts dredged in egg batter and sautéed; served with a Marsala and mushroom wine sauce. Comes with a side of garlic mashed potatoes.
16.99

CATCH OF THE DAY Either fried, broiled, grilled or blackened to perfection, served with your choice of side and coleslaw.
17.99

MUSHROOM CHICKEN Lightly breaded chicken breast slow cooked in a creamy rosemary mushroom sauce. Served with potato cakes.
17.99

GRILLED SALMON An 8 oz. Salmon filet lightly seasoned and char-broiled with a hint of lemon. Served with your choice of two sides.
17.99

SESAME CRUSTED AHI Two 6 oz. Ahi tuna filets dipped in toasted sesame seeds and seared on the grill. Served on a bed of toasted egg noodles and stir fry veggies.
18.99

SHRIMP SCAMPI Lightly breaded jumbo shrimp sautéed and seasoned; tossed with lemon, white wine, garlic, basil and cream sauce. Served with spaghetti.
18.99

GARLIC SKIRT STEAK A 10 oz. center cut skirt steak marinated with our blend of seasonings seared to perfection. Served with garlic mashed potatoes, broccoli and topped with a light mushroom and port wine reduction sauce.
24.99

BABY BACK RIBS A full rack of fall off the bone St. Louis style pork ribs, slow cooked with a Smokey Chipotle BBQ sauce. Served with coleslaw and French fries.
25.99

NY STRIP STEAK A 12 oz. center cut strip steak lightly seasoned and broiled to specification. Served with your choice of two sides.
26.99

SIDES

FRENCH FRIES	4.99	SWEET PLANTAINS	4.25	POTATO CAKES	4.50
MASHED POTATOES	3.99	MASHED SWEET POTATOES	3.99	BROCCOLI	3.99
MACARONI & CHEESE	5.99	SAUTÉED SPINACH	5.50	COLESLAW	3.99
BLACK BEANS & RICE	4.99	MIXED VEGGIES	4.50	SWEET POTATO FRIES	5.99

BREAKFAST OF CHAMPIONS

Saturday & Sunday
Brunch is Served from 11AM – 2PM

SUPER BOWL 6.95 Made to order Quaker Oatmeal, served with a side of milk, cinnamon and sugar. Add \$1.5 for fresh sliced bananas or strawberries.

ALL-STAR BREAKFAST SANDWICH 8.99 Scrambled eggs with Serrano ham, applewood smoked bacon and cheddar cheese stacked between toasted Challah bread. Served with home fries & sliced tomatoes.

EGGS YOUR WAY! (1) 6.99 (2) 7.99 (3) 8.99 One, two or three eggs prepared however you like them. Served with choice of Serrano ham or applewood smoked bacon and home fries.

BUTTERMILK PANCAKES 6.99 8.99 Light & fluffy and made to order. Served with maple syrup and butter. Your choice of half stack “H” or full stack “F.”

FRENCH TOAST 8.99 Three slices of our Challah bread, egg battered and cooked to a golden brown. Served with maple syrup and butter.

BUILD YOUR OWN OMELET 8.99 Light & fluffy and filled with your choice of cheese and up to three fillings. Add \$1.5 for each additional filling. Served with home fries.

CHOOSE YOUR CHEESE

CHEDDAR CHEESE
PEPPER JACK CHEESE

FONTINA
MOZZARELLA

CHOOSE YOUR FILLINGS

SAUSAGE TOMATO MUSHROOM ONION HAM
BACON BITS JALAPEÑOS GREEN PEPPER SPINACH

DESSERT

ICE CREAM 4.99 Three scoops of vanilla, strawberry, chocolate or raspberry sorbet.

APPLE PIE 6.00 Our thick and juicy apple crisp pie. Add ice cream for \$2.

NEW YORK CHEESECAKE 6.99 Rich and creamy, a true traditional New York favorite.

MANGO PIE 6.99 Creamy mango filling in a shortcake crust topped with whipped topping.

FUDGY WUDGY CAKE 7.25 Layers of rich chocolate cake and chocolate icing.

WHITNEY'S DELIGHT! 7.25 Two of our homemade toffee brownie cookies stuffed with a scoop of vanilla ice cream

PINEAPPLE UPSIDE DOWN CAKE 7.99 Sweet and decadent; topped with whipped cream.

LULU'S BANANA FOSTER 8.50 Slices of fresh banana in a dark rum & brown sugar sauce poured over over vanilla ice cream at your table side, Too good for words!

SPECIALTY DRINKS MENU

*We've Got Game and the Specialty Drinks
to wet your Referee Whistle*

THE HAT TRICK! Bacardi Limon, Bacardi O & Bacardi Razz, Cranberry Juice & Sour Mix
9.00

"BLUE 42" CAPRIOSKA 42 Below, Fresh Lime, blue Curacao & simple syrup
9.00

FRESH SQUEEZED ABSOLUTE Absolute Citron, Mandarin or Ruby Red & fresh squeezed Lemon, Orange or Grapefruit
9.00

THE KNOCKOUT! Cazadores Tequila & Fresh Squeezed Lime
9.00

THE SNEAKY PEAR Grey Goose La Poire, Liquor 43, Grenadine & Sour Mix
9.00

THE CHAMPAGNE TOAST House Champagne, Chambord & fresh Strawberries
9.00

TSE -TIE Bacardi O, Bacardi Select, Triple Sec, Orange Juice, Pineapple & Grenadine
9.00

THE TICKER 42 Below Vodka, Peach Schnapps, Orange Juice & Cranberry Juice
10.00

THE PERFECT SEASON Grey Goose Orange, Cointreau, Sour Mix & Sierra Mist
10.00

THE COSMETIC Grey Goose Citron, Cointreau, Cranberry & Orange Juice
10.00

CALLE OCHO MOJITO Bacardi 8, Fresh Mint, Lime Juice, Sugar in the Raw & Soda Water
10.00

EXCHANGE Bacardi Coco, Amaretto, Banana Liqueur, Pineapple, Blue Curacao, Grenadine Martini
10.00

SEX IN THE GABLES Grey Goose, Baileys, Godiva Chocolate & Grenadine.
10.00

Gratuity of 18% will be added to parties of six or more.

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of
food borne illness, especially if you have certain medical conditions.*

BEER SELECTION

DOMESTICS 4.00

BUD	BUD LIGHT	MILLER LITE	MICHELOB ULTRA
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IMPORTS 5.00

AMSTEL LIGHT	BASS ALE	CORONA	GROLSCH (\$8)	HEINEKEN
HEINEKEN LIGHT	NEW CASTLE	PRESIDENTE	SAM ADAMS	STELLA

DRAFTS

BUD LIGHT \$5.00	GUINNESS \$6.00	MILLER LITE \$5.00	SCHOCK TOP \$5.00	YUENGLING \$6.00
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WINE LIST

Champagne *Glass* *Bottle*

BRUT*	KORBEL	CALIFORNIA	8.00	30.00
CHANDON BRUT ROSE*		CALIFORNIA	10.00	35.00
VEUYE CLICQUOT BRUT		FRANCE	20.00	95.00
DOM PERIGNON		FRANCE		165.00
ROSE	MARTINI & ROSSI	ITALY	8.00	30.00
PROSECCO	MARTINI & ROSSI	ITALY	8.00	30.00

White Wines *Glass* *Bottle*

HOUSE CHARDONNAY*	REDWOOD CREEK	CALIFORNIA	6.00	22.00
HOUSE PINOT GRIGIO*	REDWOOD CREEK	CALIFORNIA	6.00	22.00
ALBARINO	MARTIN CODAX	SPAIN		35.00
CHARDONNAY	SONOMA CUTRER	CALIFORNIA		45.00
CHARDONNAY	GEODE	CALIFORNIA		39.00
CHARDONNAY	RED DIAMOND	WASH	7.00	25.00
CHARDONNAY	KENDALL JACKSON	CALIFORNIA	7.50	28.00
CHARDONNAY	IRON HORSE	CALIFORNIA		55.00
PINOT GRIGIO	GABBIANO	ITALY	7.50	28.00
PINOT GRIGIO	PLACIDO	ITALY		30.00
PINOT GRIGIO	SANTA MARGHERITA	ITALY		49.00
SAUVIGNON BLANC	VILLA MARIA	NEW ZEALAND		32.00
SAUVIGNON BLANC	VEREAMONTE	CHILI		32.00

WINE LIST

Red Wines

Glass Bottle

HOUSE CABERNET SAUVIGNON*	REDWOOD CREEK	CALIFORNIA	6.00	22.00
HOUSE MERLOT*	REDWOOD CREEK	CALIFORNIA	6.00	22.00
HOUSE PINOT NOIR*	REDWOOD CREEK	CALIFORNIA	6.00	22.00
CABERNET SAUVIGNON	SANTA EMA	CHILI	8.00	30.00
CABERNET SAUVIGNON	HESS ALLOMI	CALIFORNIA		45.00
CABERNET SAUVIGNON	PINE RIDGE	CALIFORNIA		90.00
CABERNET SAUVIGNON	SILVER PALM	CALIFORNIA	10.00	36.00
CABERNET SAUVIGNON	MARQUES DE CASA CONCHA	CHILE		42.00
CHIANTI CLASSICO	BANFI	ITALY		32.00
MERLOT	TRINITY OAKS	CALIFORNIA	7.00	25.00
MERLOT	BONTERRA	CALIFORNIA		32.00
MERLOT	SILVERADO	CALIFORNIA		60.00
MERLOT	KENDALL JACKSON	CALIFORNIA		35.00
MERLOT	CONO SUR	CHILE		28.00
SHIRAZ	PETER LEHMAN	AUSTRALIA		35.00
PINOT NOIR	TRINCHERO	NAPA VALLEY		35.00
PINOT NOIR	MARK WEST	CALIFORNIA	9.00	30.00
PINOT NOIR	STERLING VINTNERS	NAPA VALLEY	11.00	42.00
MALBEC	CATENA	ARGENTINA		39.00
MALBEC	DONA PAULA	ARGENTINA	9.00	30.00
ZINFANDEL	EARTHQUAKE	CALIFORNIA		65.00
RED BLEND	PALO ALTO	CHILE		30.00
CRianza	MARQUES DE CACERES	SPAIN		38.00

Port Wines

Glass Bottle

GRAHAM SIX GRAPE			8.00	
DOWS 10 YR TOWNY			12.00	

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