

# JEALOUS BURGER

## Apps

**Hummus & Roasted Flat Bread \$15**

Turkish White Cheese, Sunflower Seeds, Dried Cranberries, Smoked Paprika

**Smoked Burrata \$16**

Black Salt, Herb Oil, Cherry Toms, Toasted Ciabatta

**Jalapeño Poppers \$14**

Cream Cheese, Raspberry Coulis, Tarragon Ranch

**House Salad \$11**

(Add Lobster +\$18, Steak +\$11, Pork Belly +\$7, Pulled Chicken +5)

Mixed Greens, Vine Ripened Tomatoes, Cucumbers, Parm Reggiano

## Fries

**Classic French Fries \$5**

**Truffle Fries \$7**

**Sweet Potato Fries \$7**

## Burgers

**The Classic \$13**

Cheddar Cheese, That Secret Sauce, Tomato, Onion, Spring Greens

**Jesse James \$16**

Applewood Smoked Bacon, Crispy Onions, BBQ Sauce, Cheddar Cheese

**La La Land \$16**

Guac, Tomato, Cilantro, Sunflower Seeds, Dried Cranberries, White Cheddar, Spring Greens

**The Devil's Advocate \$17**

Smokehouse Chili, Cheddar Cheese, Hot Hot Shake First, Fried Egg

**Lé French \$17**

Brie Cheese, Caramelized Onions, Framboise, Spring Greens

**The OG JB \$17**

Pickled Onions, Smoked Gouda, Tomato-Poblano Jam

**Billie Holiday \$16**

Maytag Blue Cheese, Caramelized Onions, Spring Greens

**Que Bola Meng \$16**

Guava & Queso, Caramelized Onions, Papitas

**VEGburger \$16**

Black Bean-Chipotle Patty, Aged White Cheddar, Tomato, Onion, Spring Greens

@JealousFork #JealousFork #JealousBurger

305-699-1430 14417 SW 42nd St, Miami, FL 33175

**BUY A ROUND FOR THE KITCHEN \$16**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
All burgers are cooked medium-well unless otherwise specified

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## Dessert

**Double Fudge Chocolate Chip Brownie & Vanilla Ice Cream \$11**

*Get Fancy and add a topping for \$2*

Crushed Oreo, Reece's Pieces, Nutter Butter Cookies or Applewood Smoked Bacon Bits

**Key Lime Pie \$11**

Homemade Whipped Cream

**Stout Float \$14**

Like a Root Beer Float but with a stout beer. must be 21+

## Beer

### Pilsner & Lager

*Crisp, refreshing & lightly hopped*

Orange Blossom Honey Pilsner	\$6.50
Sam Smith Organic Lager	\$7.50
HIT Yuzu Lager	\$9.50
Copperpoint Lager	\$7.25
Modelo Especial Lager	\$6.50
Angry Orchard Cider Rosé	\$7.75

### Ale

*Malty, full body & toasted oats*

Wells Banana Bread Strong Ale	\$7.00
Lost City Holy Scribe Belgian Tripel	\$9.00
Lagunitas Lil Sumpin' Sumpin'	\$6.50
HIT Red Rice Ale	\$11.50
Dupont Saison Farmhouse Ale	\$13.75
Rodenbach Belgian Oak Aged Sour	\$9.25
Lost City Golden Glades Blond Ale	\$8.50

### Sparkling & White

	GL	BTL	
Cava Brut Jaume Serra Cristalino	\$9.00	\$45.00	
Brut Rosé Le Grand Courtâge	NA	\$60.00	
Sauvign Blanc Angeline Vineyards	\$10.00	\$50.00	
Albarino Raimat Costers del Segre	\$11.00	\$52.00	

### Red

Malbec Girl & Dragon	\$10.50	\$49.00
Pinot Noir Sokol Blosser Evolution	\$14.00	\$66.00

### IPA

*Floral, earthy, citrusy, piney & fully hopped*

Ransack the Universe IPA	\$8.50
Dogfish Head 90 Minute IPA	\$9.00
Sloop Brewing Juice Bomb IPA	\$8.75
Ghost in the Machine Double Hazy	\$11.00
Rogue Batsquatch Hazy IPA	\$7.00
Sweetwater G13 Dank Hazy IPA	\$9.00

### Wit/Weiss/Wheat

*Medium body, notes of yeast, clove, & vanilla*

G. Schneider Weiss	\$9.00
Lost Coast Tangerine Wheat	\$7.50
Kronenbourg 1664 Blanc	\$7.50
26° Brewing Co. Captain Ron Wheat	\$7.60

### Porter & Stout

*Dark Malt, Coffee & Chocolate*

Blvd. Whiskey Barrel Imperial Stout	\$13.00
GLU Millet & Corn Stout	\$8.50
Sam Smith Oatmeal Stout	\$9.50
Einstök Viking Toasted Porter	\$6.50

*"Forget, what's your zodiac sign. The real question is:*

*what kind of beer do you drink?"*