HOSPITALITY DESIGN | GRADUATE 1 STUDIO



BONFIRE

RESTAURANT & BAR

Isolated among the continuous stretch

of sand and palm trees nests a haven. An anchor point

that can be seen from all directions

invites wanderlust travelers and nearby locals

to gather together. be free, **explore** and

join the bonfire.











RESTAURANT

Sunday - Thursday 9am - 11pm

Friday and Saturday 11am - 1am

CAFE

Sunday- Thursday 7am - 8pm

Friday and Saturday 8am - 8 pm

LOCATION

1001 Ocean Drive

Miami Beach, FL 33139



Chef Ben Ford

In Partnership with







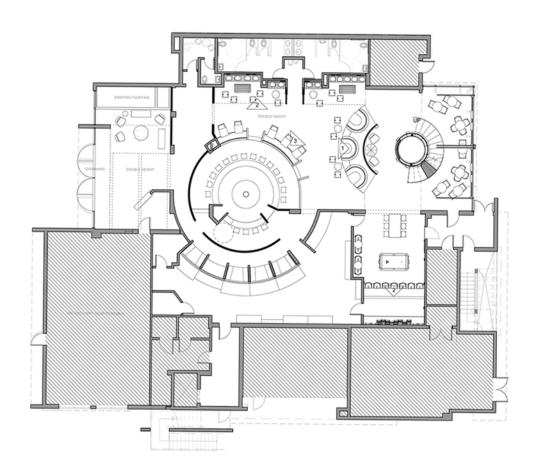




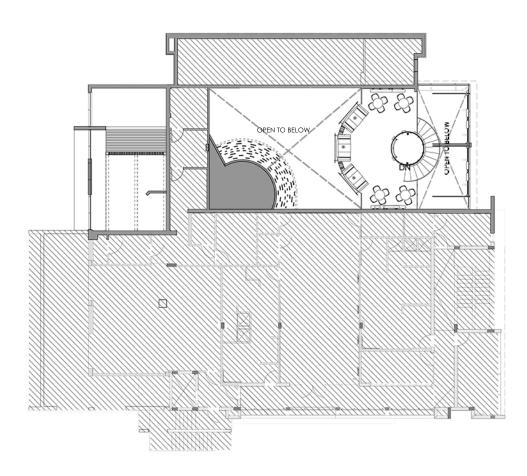




FLOOR PLANS



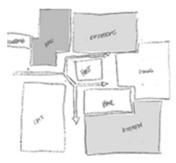
FIRST FLOOR SCALE: 1/16" = 1'-0"



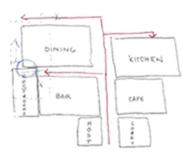
MEZZANINE FLOOR SCALE: 1/16" = 1'-0"

PRE-DESIGN -

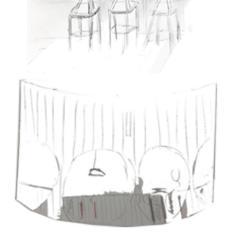








CONCEPT MODEL









SKETCHES -

BRANDING PACKAGE

BREAKFAST

BRUNCH

COCKTAILS BURNED BLOODYMARY

made fresh daily with our signature bloody many mix

LEMON MERINGUE MARTINI 8 simple syrup, henon juice, vodka, and amaretto liquor served in a graham cracker rimmed glass

SPIKED HOT CHOCOLATE

THE CLASSICS -

EGGS BENEDICT arugula, posched eggs, topped with our hollandaise sauce

BONTIRE CLASSIC 2 eggs, choice of meat, bash browns, and toast

FIRED UP HASH our homemade corn boof hash topped with two eggs any style and toast

BREAKFAST STARTERS STARTERS

FIRED SKILLET onbination of our alguature potatoes, eggs, bacon, topped with paraley and your choice of cheese

BREAKFAST QUESADRILA 9 grilled with a bland of 5 chooses, assusage, aggs, broccoll,and your choice of meat

POTATO CAKES eggs, minced garlie, yellow onlone, apinach, and topped with I peached eggs

STEAK AND EGGS fire grilled steak topped with two any style eggs and choice of hash browns or grits

BACK OF THE WOODS two eggs any style, hashbrowns, choice of two meats, served with toust and homemade jamand fried apples

BREAKTAST PANINI house made clabutta brobd, eggs, choice of ham or becon, choses, and a special mayo-yoguri spread

BREAKFAST PINCHOS Hand carved cedar pinchos roasted on our very

own hickory and oak grill made your way " add hard boiled eggs "

CHOOSE YOUR MEAT

SAUSAGE BACON STEAK HAM

2. CHOOSE YOUR VEGGIES

ONIONS GREEN PEPPERS RED PEPPERS CORN SWEET POTATOES

RUSSET POTATOES CARBOTS ERUSSEL SPROUTS ASPARGUS

3. CHOOSE YOUR SAUCE

TERYAKI HONEY GLAZE LEMONGRASS MARINADE

SWEET MUSTARD SIGNATURE BOUNE MOUSE EBQ

4. CHOOSE YOUR SIDE HASHBROWNS AVOCADO POTATO CAKE TATER TOTS

TOAST & MORE

BACON PANCAKES WAFFLES 5
RUSSET POTATOES 8,6
GRITS 1

BEVERAGES

SODA POP LEMONADE HOUSEMADE CREAM 8

ORANGE JUICE

BREAKFAST ENTREES -

BEACHSIDE PILEUP skilled potatoes topped with cnions, peppers, chosse, and two eggs any skyle

BLACK BEAN AND POTATO

VEOGIE CAKES II

two eggs, choice of regular or spicy salsa, and sour cream on homemade bean and posteto cakes, served with russet potatoes or hashbrowns

FRIED GREEN TOMATO 12 WRAP

fried green tomatons, bacon, acrambled tegs, chedder choses, and spicy dill apread rolled in a tortilla served with house

EGG AND THREE CHEESE 12 OMELETTE three eggs, choice of up to three veggies, choses, served with grits or potatous

BONTTRE WATTLES

LIGHT AS A FEATRER ogg whites, fresh fruit, with a idde of greek yogurt with granols

BISCUIT AND GRAVY 11

homemade blaculta topped with our in house gravy and served with house potatoes or grits

FRESH JUICES

MANGO MIX a mix of mango, bannana, and orange peel

BEAT BEET BEAT carrot, mulled ginger, lime, and beets

SIMPLE LIFEapple, bannana, and orange

MANGO COCONUT coconut flakes

MAKE YOUR OWN JUICE

1. PICK UP TO THREE

CARROT ORANGE CELERY

2. PICK UP TO TWO

APPLE LEMON BEET CARROT ORANGE CELERY PARSLEY KALE





BONFIRE



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DATES ARE CONSIDERED OF RAW OR UNDERGOODED SINK AS MEAT, POULTRY, SEOR NODEFESS WHICH CONTROLS ELEMENTS, BACTURES CAN CALSE BLANSS OR DUSTE.











