



B

BERNY'S

— KITCHEN & BAR —

BOLD FLAVORS.



HAITIAN ROOTS.

EST. 2021



IB BERNY'S

KITCHEN & BAR

Bold Flavors. Haitian Roots.



APPETIZERS

AKRA (MALANGA FRITTERS) 8
Golden, crispy fritters made with seasoned malanga, served with our spicy house pikliz.

MARINADE POULET 8
Savory chicken fritters tossed with shredded chicken and a kick of house pikliz.

CAJUN FRIED CALAMARI 14
Tender calamari, fried golden and paired with pikliz and our spicy mayo.

CREOLE TOSTADAS 13
Crispy tostadas loaded with lettuce, tomatoes, onions, peppers, spicy chipotle crema, and your choice of meat (chicken, shrimp + 2, or pork).

CREOLE TACOS 18
Flour tortillas stuffed with your choice of griot, turkey, ground beef, or shrimp, topped with pico de gallo, crisp lettuce, melted cheese, and our signature Berny's sauce. Served with fresh guacamole and sour cream.

CREOLE NACHOS 14
Crispy tortilla chips piled high with melted cheese, pico de gallo, jalapeños, and your choice of protein. Served with salsa, sour cream, and fresh guacamole.

WINGS (6PC) 12
Six crispy fried wings served with celery sticks and your choice of flavor: Buffalo, Lemon Pepper, Spicy Creole, Barbecue, or Plain.

SIDE DISHES

WHITE RICE 8
Fluffy jasmine rice served with traditional Haitian black bean sauce.

RICE & PEAS 8
Classic jasmine rice cooked down with savory peas.

BERNY'S MAC & CHEESE 10
Baked macaroni, Haitian-style, loaded with green and red peppers, onions, and a blend of cheeses.

FRIED PLANTAINS 6
Ripe plantains fried crispy.

ROMAINE SALAD 6
Fresh romaine lettuce, tomatoes, cucumbers, and a light house dressing.

SAUTÉED VEGETABLES 6
Fresh seasonal vegetables sautéed lightly with herbs and spices.

SOUPS & SALADS

BOUILLON (SATURDAYS ONLY) 17
Hearty Haitian-style soup with beef, dumplings, crab, plantains, potatoes, and veggies. Contains shellfish.

SOUP JOUMOU (SUNDAYS ONLY) 17
Traditional squash soup with beef, pasta, carrots, potatoes, and spices.

GRILLED SALMON SALAD 28
Fresh mixed greens topped with juicy grilled salmon, cucumbers, cherry tomatoes, red onions, and avocado. Finished with a zesty citrus vinaigrette.

CRISPY SHRIMP SALAD 20
Fresh mixed greens topped with crispy golden shrimp, cucumbers, cherry tomatoes, red onions, and shredded cheese. Drizzled with our creamy house dressing.

GRILLED CHICKEN SALAD 20
Fresh mixed greens topped with tender grilled chicken, cucumbers, cherry tomatoes, shredded carrots, and red onions. Tossed with our house vinaigrette.

FROM THE SEA

LAMBI (CONCH) M.P.
Slow-stewed Caribbean conch with onions and peppers, served with rice of your choice, fried plantains, and salad. Contains shellfish.

KRIBICH (SHRIMP) 25
Juicy shrimp stewed with onions and peppers, served with rice of your choice, fried plantains, and salad. Contains shellfish.

SOMON (SALMON) M.P.
Alaskan salmon simmered with onions and peppers, served with rice of your choice, fried plantains, and salad.

BOULET SOMON (SALMON MEATBALLS) 30
Savory salmon meatballs simmered with Creole seasoning, served with rice of your choice, fried plantains, salad, and a side of pikliz. Contains shellfish.

CARIBBEAN SHRIMP RIGATONI 30
Rigatoni pasta tossed in a creamy Caribbean-style sauce with sautéed shrimp, onions, and peppers. A rich and flavorful twist on pasta night. Weekends only. Contains shellfish.

PWASON ANTYE (WHOLE SNAPPER) M.P.
Whole snapper fried or stewed with onions and peppers, served with rice of your choice, fried plantains, and salad.

FROM THE LAND

POUL DU (STEW HEN) 18
Tender hen stewed with onions and peppers, served with rice, fried plantains, salad, and house pikliz.

TASSOT TURKEY (FRIED TURKEY) 22
Crispy fried turkey chunks served with your choice of rice, fried plantains, and salad. Can also be sautéed.

TASSOT CABRIT (FRIED GOAT) 27
Flavor-packed fried goat chunks, served with rice of your choice, fried plantains, and salad. Available fried or sautéed.

GRIOT (FRIED PORK CHUNKS) ★ 20
A Haitian favorite! Juicy fried pork chunks served with rice of your choice, fried plantains, and salad.

KE BEF (OXTAIL) ★ 25
Slow-braised oxtails in rich gravy with onions and peppers, served with rice of your choice, fried plantains, and salad.

LEGUMES (VEGETABLE & CRAB STEW) 20
Hearty vegetable stew simmered with beef, crab, cabbage, carrots, and spices, served with rice of your choice, fried plantains, and salad. Contains shellfish.

RIBS 24
Tender country-style ribs simmered or grilled to perfection. Choose your style: simmered, fried, BBQ, or spicy.

AILES DE POULET (CHICKEN WINGS) 15
Crispy wings tossed in flavor, served with rice of your choice, fried plantains, and salad. Choose from: Buffalo, Lemon Pepper, Spicy Creole, Barbecue, or Plain.

BOULET (CREOLE MEATBALLS) 19
Haitian-style fried beef meatballs, served with rice of your choice, fried plantains, and salad.

POUL FRI (FRIED CHICKEN) 17
Marinated chicken drumsticks fried crispy and served with rice of your choice, fried plantains, and salad.

ESPAGETI (CREOLE SPAGHETTI) 20
Creole spaghetti made with chicken sausage, onions, bell peppers, and seasoned tomato sauce.

TOMTOM (HAITIAN FUFU) 25
Traditional Haitian fufu served with an okra-based sauce made with tender beef and crab, full of Creole flavor. Contains shellfish.

KALALOU (OKRA STEW) 20
Savory okra stew cooked with beef and crab, served with rice of your choice, fried plantains, and salad. Ask for availability. Contains shellfish.

LALO (JUTE LEAVES STEW) 35
Traditional jute leaves stew with beef and crab, served with rice of your choice, fried plantains, and salad. Ask for availability. Contains shellfish.

FRITAY PLATTER ★ 45
A true Haitian feast featuring crispy akra, marinated poulet, golden fried plantains, and your choice of griot, tassot turkey, tassot cabrit, or fried chicken. Served with rich Creole gravy and our signature spicy pikliz.

DRINKS

SOFT DRINKS & JUICES

Cola Champagne	4	Canada Dry Ginger Ale	4
Coca Cola	3	Red Bull	5
Sprite	3	Perrier Sparkling Water	4
Jupina	3	Bottled Water	3
Watermelon Soda	3	Cranberry Juice	4

HOUSE-MADE LEMONADES

Strawberry Guava Lemonade	5
Peach Blueberry Lemonade	5
Passion Fruit Juice	4
Lemonade	4

18%

AN AUTOMATIC 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.



SHELLFISH WARNING: DISHES MARKED WITH CONTAIN CRAB OR SHRIMP. PLEASE ADVISE YOUR SERVER IF YOU HAVE SHELLFISH ALLERGIES.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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SPECIALTY DRINKS

PUNCH ME 15

Kaki Rhum, Strawberry, Mango,
Pineapple, Simple Syrup, Lime

LEMON DROP 17

Tito's Vodka, Lemon, Triple Sec,
Simple Syrup

THE CASHMERE 18

Reposado, Watermelon, Lime,
Triple Sec, Sweet and Sour

BERNY'S PUNCH 17

Kaki Rhum, Strawberries, Cherries,
Pineapple, Lemon, Mint

PASSION PUNCH 17

Hennessey, Passion Fruit,
Lemonade, Simple Syrup

MIAMI SUNRISE 15

1800 Silver Tequila,
Orange Juice, Grenadine

MAGIC-RITA 15

1800 Silver Tequila, Triple Sec,
Lime Juice, Lemonade, Agave

CITY BOYS SPECIAL 17

Patron Silver, Lemon, Pineapple,
Blue Curaçao, Triple Sec





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WINE BY THE GLASS

12



BORBASCA CAVA PROSECCO, IT
PAPI PINOT GRIGIO, IT
PAYS D'OC ST MARTIN CHARDONNAY, CA
CARDIFF MOSCATO, CA
HANGING FRUIT SWEET RED BLEND, CA
FAUTREFOIS PINOT NOIR, FR
CARDIFF CABERNET SAUVIGNON, CA
CANYON OAKS MERLOT, CA

BOTTLES

BELAIRE ROSE
TITOS VODKA
BARBANCOURT RHUM
KAKI WHITE RHUM
HENNESSEY
REMY MARTIN
PATRON SILVER
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
DON JULIO REPOSADO



BEER

6



PRESTIGE
CORONA
HEINEKEN
GUINNESS
STELLA ARTOIS

HOOKAH

REGULAR HOOKAH	35
PREMIUM UNLIMITED HOOKAH	60
CHARCOAL REFILL	5
FLAVOR REFILL	20



FLAVORS

WATERMELON • STRAWBERRY • BLUEBERRY
MINT • LOVE 66 • MI AMOR
LADY KILLER • PEACH

