

AOLLA

OCTOBER
2025

PINECREST

**BUILDING
A LEGACY**
Spencer Morris

**COMMUNITY
IN ACTION**
Girls on the Walk

**REIMAGINED
DINING**
At Old Cutler Inn



AQUA SOUL



A Fresh Experience

Aqua Pinecrest stopped by the Old Cutler Inn, a new and enticing neighborhood restaurant in Palmetto Bay opened by a Pinecrest native.

BY SUZAN MCDOWELL

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WALKING UP TO Old Cutler Inn is like stepping onto a large, homey front porch full of laughter and chatting families savoring the end of summer, enjoying Miami's balmy evening breeze. Across from the iconic Deering Estate museum, the new Old Cutler Inn is sure to enjoy the fruit of its proximity to the popular historic landmark and will likely become a neighborhood favorite restaurant that attracts foodies (like me) from across South Florida.

AN INVITING AMBIANCE

The moment we entered—from the hostess to the server to the bar—I got the feeling that every member of the team understood their role but were simultaneously alert for a guest in need. The restaurant runs very smoothly, with the added transparency of an open kitchen and wood fire pits. Clearly, this team knows its rhythm. The decor is curated with a modern mix of large supple leather booths, wood-beamed

ceilings, and herringbone floors, all in neutral or warm tones, which creates a fresh setting that is both modern and cozy. Seating accommodates everything from big family gatherings to intimate two-top date nights.

And then there's the inside-outside bar—beautifully stocked and buzzing with an easy confidence. It's definitely a great spot for neighborhood friends to pull up and unwind with a stiff drink.

I don't know if I've ever had a better cocktail than the lineup I experienced at Old Cutler Inn. I've sipped lemon drops in Paris, caipirinhas in Rio, Singapore slings in Singapore, and espresso martinis in Brooklyn—still, Old Cutler Inn managed to outshine them all, to my great surprise and delight. After we ordered the White Pearl masterpiece, with a unique flavor profile of Grey Goose Vodka, lychee soju, lychee liqueur, and white truffle, Leticia Alvarez, the brilliant mixologist herself, showed up. In an unforgettable touch, she placed



Drew Dorsy and Benjamin Pascarella combined their respective real estate and hospitality experience to create a restaurant dining room new to Palmetto Bay.



PHOTOGRAPHS BY VA MOMENTS

three tiny lychee bubbles on the rim of the glass. So cool.

Next came the La Vie En Rose cocktail crafted of Belvedere Organic Vodka, pink Belvoir, rosewater, lime, and a single perfect rose petal, over which she sprayed a mist of rose essence, elevating the experience from cocktail to art. Even cooler. Other notable exotics on their artisanal cocktail menu are Hot & High with Mezcal 400 Conejos, arbol chili, mango, and lime; and The Versailles with Plantation 3 Star Rum, guava, basil, lime, and soda—and many more exciting new concoctions to try. Old Cutler Inn isn't just serving drinks; it's delivering one of the most original cocktail experiences anywhere.



AQUA SOUL

The selection at Old Cutler Inn includes expected American classics with a twist, from pasta to fish to flatbreads.

TASTY BITES

The dinner menu features wood-fired American fusion classics with so much character and a modern twist. Highlights include the crispy smoked chicken wings, wahoo fish dip, commmeal crusted calamari, a Korean BBQ short rib, a bit too spicy vodka lumache, swordfish steak with dandelion greens and lemon-caper sauce, blackened shrimp cobb, and handcrafted oven-baked sourdough flatbreads with a choice of toppings. Get the traditional pepperoni or smoked short rib ragù for the more adventurous pizza lover. There were some correctable issues with our food, but honestly, it's worth a few trips to get through the rest of the menu.

The true mark of any restaurant destined for greatness is exceptional service, and our server Maria did not disappoint us. Seasoned, professional, and attentive, she navigated every detail with confidence and care. It was clear she not only knew her craft but genuinely loved it and truly appreciated the value of being on a well-trained, first-class culinary team.

Old Cutler Inn fills a wide gap in Palmetto Bay, a tight-knit community nestled in a neighborhood of lush tree canopies, laid-back culture and historic charm.

The brainchild of real estate investor and developer Drew Dorsy of Bindor, along with his partner, seasoned hospitality operator and Pinecrest native Benjamin Pascarella, founder of Ciotola Restaurant Group, Old Cutler Inn is an idea whose time has come.

"Palmetto Bay has long deserved more dining options that reflect the quality and character of the community," says Dorsy, coowner and developer. "With Old Cutler Inn, we're not only filling a much-needed void in the local hospitality scene—we're also contributing to the broader expansion of Miami's culinary footprint beyond the urban core. It's about creating destinations that

deserve further exploration."

Delivering on the hype, Old Cutler really does feel reimagined and new, comfortable and cozy, all at the same time. It brings elevated cuisine, thoughtful design, and a fresh energy to a neighborhood ready to embrace it.

Old Cutler Inn is open Sundays through Thursdays from 4 to 10 p.m. and Fridays and Saturdays from 4 to 11 p.m. Happy hour is Monday through Friday from 4 to 6 p.m. Breakfast and lunch will be debuting soon. For more information, visit www.oldcutlerinn.com



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7PM

Circulation: 25,700/month

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