



GRAILS

S P O R T S B A R

Wynwood

CRAFT BEER

100% LOCAL & INDEPENDENT

TARPON RIVER - INZANE LAGER \$8

Light lager, crisp and easy drinking **5.0% ABV**

GULFSTREAM - TRANSPLANT PILSNER \$8

New Zealan Pilsner dry hopped with Wakatu hops **5.0% ABV**

OLD DECK BREWING - FADED HAZY IPA \$9

Notes of Mango, passionfruit, papaya and tons of citrus **6.8% ABV**

TRIPPING ANIMALS - KOOPA TROOPA PILSNER \$8

Dry hopped lemon drop pilsner with Citra **5.0% ABV**

GULFSTREAM - WAR BUNNY STRAWBERRY BLONDE \$9

This Hoppy Golden ale is packed with tons of fresh strawberries that give a delicate sweetness that plays great with the citrus and tropical hops that its dry hopped with. **5.7% ABV**

TARPON RIVER - DEFLATED NE STYLE IPA \$8

Deflated is Hazy, creamy and smooth with heady citrus notes and finish, Made with Citra, Amarilla and azacca hops **7.0% ABV**

TARPON RIVER - PRICKLY PEAR BERLINER WEISSE \$8

Berliner Weisse With Prickly Pear Puree Orange Juice Puree and Lime Puree **5.5% ABV**

TRIPPING ANIMALS - BANDIDO PALE ALE \$8

This sneaky little single hopped pale ale is brewed with Mosaic hops Two Row Malt, Flaked Oats and Flaked Wheat **6.5% ABV**

100% of our beer menu is sourced from local & independently owned breweries. We proudly support local.



COCKTAIL MENU

FRESHLY CRAFTED

SATISFY YOUR SOLE \$14

Ketel One Vodka, Lime, Watermelon, Lemon Verbena, Ginger

STAPLE PIGEON \$13

Corazon Tequila, Citrus Blend, Pineapple + Cilantro cordial, Passion Fruit, Savory Salt

GREEN GUSTO \$13

Rutte Gin, Lemon, St Germain, Fennel Tincture ,Granny Smith Apple with an Edible Flower

TAP DAT MANDARIN \$13

Corazón Tequila, Lemon & Lime, Mandarin Napoleon, Agave

'88 OLD FASHIONED \$13

Four Roses Bourbon, Ginger + Vanilla Cordial, Angostura & Chocolate Mole Bitters with Orange Oils

THE WEATHERMAN \$13

Havana Club Anejo, Lime, Spiced Vanilla Cordial, Vanilla Bitters, Nutmeg & DRY Vanilla Soda

BIG IN JAPAN \$13

Toki Whisky, Lemon, Green Tea, Lemongrass, Cucumber Soda

PEACH-CO SOUR \$13

Barsol Pisco, Grai't, Lemon, Peach, Lavender Egg White with drops of Angostura Bitters

NOTORIOUS \$13

Proper 12 Irish Whiskey, Lemon, Ancho Reyes, Cinnamon & Corazon Bitters

FROSÈ \$13

Three Olives Vodka, Beringer Rose Wine, Kelvin Citrus Slush, Mandarin Napoleon Pomegranate

PASSION FRUIT APEROL SPRITZ \$13

Aperol, Kelvin Citrus Slush, Beringer Sauvignon Blanc, Chinola, Prosecco

PIÑA COLADA \$13

Don Q Blanco Rum, Plantation Original Dark Rum, Coconut Cream, Cold Pressed Pineapple, Angostura Bitters

FOOD MENU

APPETIZERS

CRISPY QUESO BLANCO \$9

HOT HONEY, PICKLED CARROT & HOUSEMADE BUTTERMILK RANCH

BLACK TRUFFLE LOADED FRIES. \$12

BLACK TRUFFLE CREAM, APPLEWOOD BACON & GRANA PADANO

CORTEZ GUACAMOLE \$9

HAAS AVOCADO, CILANTRO, RED ONION, LIME & TORTILLA CHIPS

TUNA POKE 'NACHOS' \$14

TORTILLA CHIPS, SWEET & SOUR PONZU, LIME CREAMA & JALAPENO

BUFFALO CAULIFLOWER. \$12

GRAILS BUFFALO SAUCE, HOUSEMADE BUTTERMLIK RANCH & CELERY

'ALMOST CLASSIC' CAESAR SALAD \$12

ROMAINE, CAESAR DRESSING & ROASTED GARLIC CROUTONS

ADD CHICKEN \$6 ADD SHRIMP \$8 ADD STEAK \$12

ICEBERG 'SLICE' \$13

GRAILS RANCH, GORGONZOLA, BACON, TOMATO & PICKLED ONION

ADD CHICKEN \$6 ADD SHRIMP \$8 ADD STEAK \$12

BLACK TRUFFLE MAC & CHEESE. \$14

MACARONI, BLACK TRUFFLE CREAM & TOASTED BREADCRUMBS

ADD CHICKEN \$6 ADD SHRIMP \$8 ADD STEAK \$12

FREE RANGE CHICKEN WINGS

SERVED WITH GORGONZOLA BUTTERMILK DRESSING & CELERY
CHOICE OF: *BUFFALO SAUCE, HOT BUFFALO SAUCE, HOISIN BBQ SAUCE* OR *LEMON PEPPER-ADOBO*

1/2LB \$8

1LB \$15

2LB \$26

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOOD MENU

SANDWICHES & BIGS

CRISPY PORK WINGS \$10

HOISIN BBQ SAUCE, CUCUMBER, SESAME & PICKLED ONION

CLASSIC CHEESEBURGER \$14

WHITE CHEDDAR, SHAVED LETTUCE, RED ONION, & TOMATO
SERVED WITH DRY RUBBED FRENCH FRIES

ADD APPLEWOOD SMOKED BACON \$2 ADD GUACAMOLE \$3

'UPTOWN' HOT CHICKEN SANDWICH \$13

HOT HONEY, CARROT PICKLES, SPICY RANCH & SHAVED LETTUCE
SERVED WITH DRY RUBBED FRENCH FRIES

GRILLED CHICKEN 'SCHWARMA' \$13

ROASTED GARLIC YOGURT, PICKLED ONION, CUCUMBER & ICEBERG
SERVED WITH DRY RUBBED FRENCH FRIES

NEW ENGLAND STYLE SHRIMP ROLL \$13

OLD BAY AIOLI, CELERY, SHALLOT, LEMON, CHIVE & BRIOCHE
SERVED WITH DRY RUBBED FRENCH FRIES

CERTIFIED ANGUS BEEF 'STEAK FRITES' \$28

10OZ VACIO CHURRASCO, FRENCH FRIES & MAITRE' D BUTTER

'CACTUS JACK' BURGER \$16

CHEDDAR, APPLEWOOD BACON, CRISPY ONIONS & GRAILS SAUCE
SERVED WITH DRY RUBBED FRENCH FRIES

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINE MENU

SELECT VINEYARDS

BUBBLES

TAITTINGER BRUT - CHAMPAGNE, FRANCE \$18

LE CONTESSE PROSECCO - TREVISO, ITALY \$12

ROSE

CHATEAU MINUTY - COTES DE PROVENCE, FRANCE \$12

RED

COL SOLARE, CABERNET SAUVIGNON - RED MOUNTAIN, WASHINGTON, USA - \$25

BR COHN, SILVER LABEL, CABERNET SAUVIGNON 2017 - \$16 / \$65

CHALK HILL, PINOT NOIR 2017 \$16 / \$65

THREE BY WADE, RED BLEND, NAPA VALLEY, CALIFORNIA 2015 - \$15 / \$60

LAVIS, PINOT NERO, TRENTINO ITALY - \$13 / \$50

SALENTEIN, MALBEC, 2016, MENDOZA, ARGENTINA \$13 / \$52

CHATEAU AUGUSTE, BORDEAUX 2016, FRANCE \$12 / \$52

WHITE

CROSSING, SAUVIGNON BLANC 2019 - MARLBOROUGH, NZ - \$12 / \$55

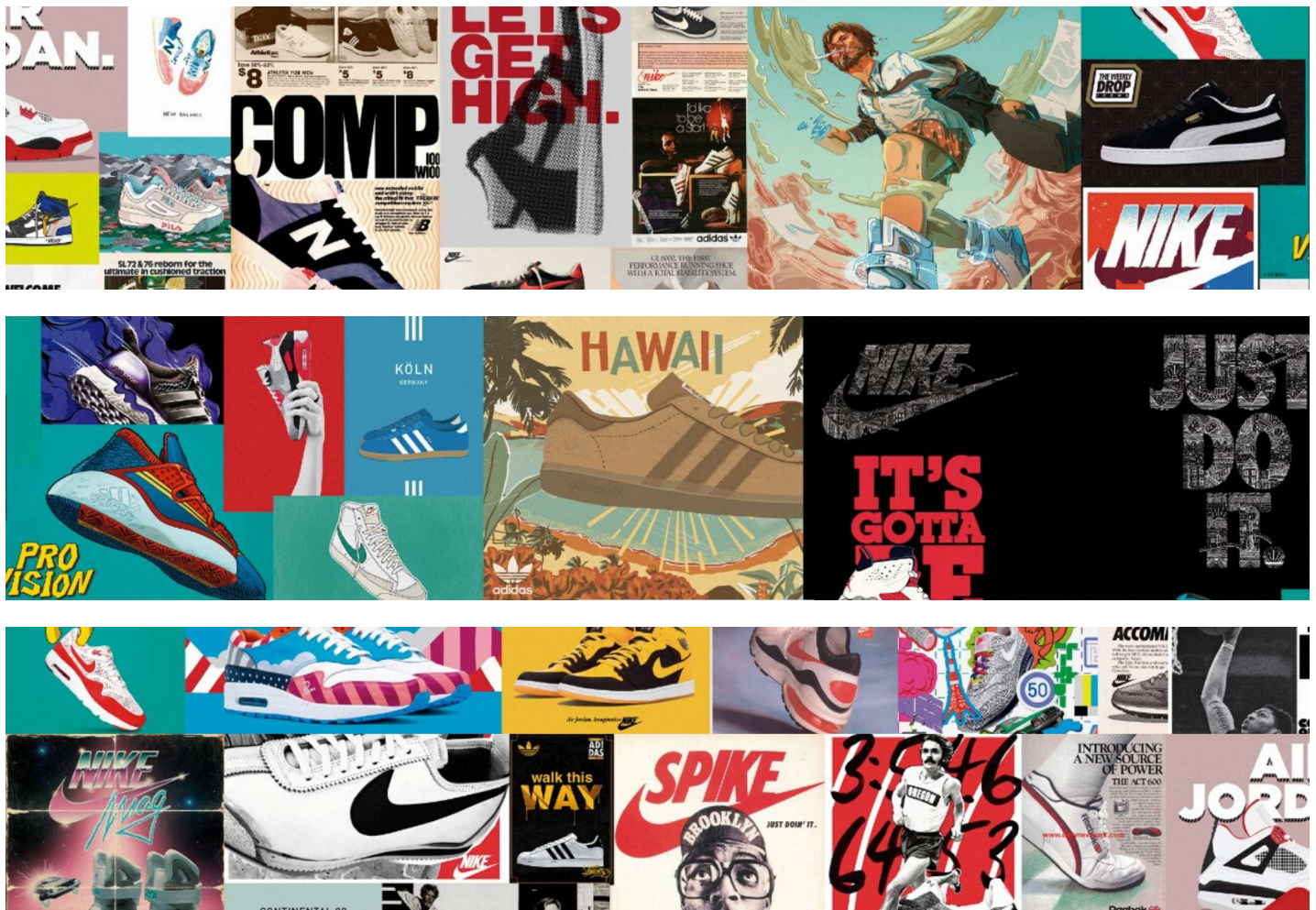
BENZIGER, CHARDONNAY 2016/2017 - SONOMA COUNTY, CA - \$12 / \$50

TORRESELLA, PINOT GRIGIO 2018 - VENETO, IT - \$10 / \$48

VILLA SPARINA, GAVI DI GAVI 2016 - PIEMONTE, IT - \$12 / \$55

JADOT, CHABLIS 2018 - BURGUNDY, FR - \$17 / \$70

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON - \$14 / \$56



**SATISFY
YOUR
SOLE**

FOLLOW US
@GRAILSPORTSBAR

FOR EVENT INQUIRIES PLEASE EMAIL:
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