



Crispy Brussel Sprouts

"Special House Made "Red October"
Hot sauce | Blue Cheese Foam

Cheeseburger Dumplings

Grails Sauce | Chili Threads

Take Two. Loaded Fries

House French Fries | Roasted Poblano
& Beef Chili | Truffle | Cheese Sauce

Sky High Wings ½lb 10 1lb 15 1½ 20 2lb 25

Choice of House Buffalo Sauce | Korean BBQ
or Lemon Pepper Dry Rub | Blue Cheese Foam |
Celery

Rum Soaked Ribs

Dark Rum Marinated Baby Back Ribs |
Tamarind BBQ Sauce | Crispy Garlic | Cilantro

Samba Guacamole

Hass Avocado | Serrano Peppers | Cilantro
| Pomegranate | Toasted Pumpkin Seeds |
Tortilla Chips

Ahi Tuna Tostadas

Coconut Arepa | Guacamole | Cabbage Slaw
| Spicy Mayo

Jumpman Nachos

Yellowfin Tuna | Guacamole | Seaweed Salad |
Truffle Ponzu | Mango | Red Onion



"The Concept Lab" Burger

House Blend Patty | Pimento Cheese
| Shaved Red Onion | House Pickles |
Bacon Jam | Grails Sauce | House Fries

Remastered Chicken Sandwich

Kaaraage Fried Chicken | House Buffalo Sauce
| Gochugaru Chili | Asian Slaw | Kumamoto
Tomato | House Fries

Grilled Vacio Churrasco

'Lomo Saltado'

Peperonata | Crispy Yuca

Pump Burger

House Vegan Patty | Guacamole |
Caramelized Onions | Tender Lettuce |
BBQ Sauce

Florida Citrus Salad

Orange Segments | Avocado | Red Onion |
Baby Gem | Dill | Beet Purée | Crispy Quinoa
| Honey Lime Vinaigrette

12

13

13

20

17

13

32

13

16

16

14

18



Satisfy your Sole

14

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

Staple Pigeon

13

Corazon Tequila | Citrus Blend | Pineapple | Cilantro | Passion Fruit | Savory Salt

Chai-Kwando

13

Chai Infused Corazón Tequila | Hibiscus | Coconut | Lime | Spiced Salt

'88 Old Fashioned

13

Four Roses Bourbon | Ginger | Vanilla | Angostura & Mole Bitters | Orange Oils

The Weatherman

13

Havana Club Añejo | Lime | Spiced Vanilla Cordial | Vanilla Bitters | Nutmeg
| DRY Vanilla Soda

Big in Japan

13

Toki Japanese Whisky | Lemon | Green Tea | Lemongrass | Cucumber Soda

Peach-Co Sour*

13

Barsol Pisco | Grai't | Lemon | Peach | Lavender | Egg White | Angostura Bitters

Notorious

13

Proper 12 Irish Whiskey | Lemon | Ancho Reyes | Cinnamon | Hot Pepper | Chocolate

Frozen Passion Fruit Aperol Spritz

13

Aperol | Citrus Blend | Sauvignon Blanc | Passion Fruit | Prosecco

Piña Colada

13

Don Q Blanco Rum | Plantation Original Dark Rum | PX Sherry | Coconut Cream |
Cold Pressed Pineapple | Angostura Bitters

DRAFT

Rusty Blonde Golden Ale 6% ABV Tarpon River	8
Easy drinking slightly fruity Golden Ale with a touch of spiciness.	
Inzane Lager Lager Tarpon River 5 % ABV Tarpon River	8
Easy drinking, light and crisp. American light Lager.	
Honey Love Cream Ale 9,5% ABV Tarpon River	7
Crisp with a lightly sweet finish and aromas of honey, Imperial Cream Ale.	
Deflated IPA 7% ABV Tarpon River	7
N. E. style IPA, slightly hazy, smooth body accented with Citra hops resulting in a hoppy aroma.	
La Playita Pilsner 5,1% ABV Tank	7
Hop accented German style Pilsner, light and refreshing with a dry finish.	
Freedom Tower Amber 5,3% ABV Tank	7
American style Amber, malty with notes of caramel, subtle hints of stone fruit.	
24th Street Brown Ale 6,8% ABV J Wakefield	7
English style Brown Ale with with notes of roasted coffee, toffee and a strong nutty flavor.	
Warm Up The Bus Sour 6% ABV J Wakefield	7
A fruited Sour made with Florida orange juice, blood orange, orange peel and Tahitian vanilla.	
Passion Fruit Cider Cider 4,5% ABV Broski	7
Well balanced sweetnes and acidity. Semi sweet profile with delicious passion fruit aroma.	
Faded IPA 6,8% ABV Old Deck	7
Hazy, tropical inspired IPA, notes of mango and guava, hoppy, dry, slightly fruity finish.	



CAN

Narragansett Lager 5 % ABV	5
Coastline Lager Due South 4 % ABV	7
Jai Alai IPA Cigar City 7.5 % ABV	8
Guava Wheat Wheat Ale 4,5% ABV Unbranded	10
Vivid, bright and colorful Wheat Ale. Fruit forward, citrusy, passion fruit hop notes. Fresh Guava.	
Champagne Room Hard Seltzer 5,2% ABV Unbranded	8
Refreshing and crisp. Finished with champagne yeast. Semi sweet to dry finish. Brioche notes.	



BOTTLE

Duvel Belgian Golden Ale	8
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WINE BY THE GLASS:

Sparkling

Le Contesse | Prosecco | Veneto, Italy
Taittinger | Brut Reserve | Champagne, France

12 / 55

18 / 85

Rosé

Minuty | GCS | Cotes de Provence, France | 2018

12 / 100 (1.5k)

White

Torresella | Pinot Grigio | Veneto, Italy | 2018
Crossings | Sauvignon Blanc | Marlborough, New Zealand | 2018
Louis Jadot | Chardonnay | Chablis, France | 2018

10 / 45

12 / 55

17 / 75

Red

Cantina Lavis | Pinot Nero | Trentino, Italy | 2018
Bodegas Salentein | Malbec | Mendoza, Argentina | 2018
Chateau Auguste | BordeauxBlend | Bordeaux, France | 2016

13 / 55

13 / 55

15 / 55

WINE BY THE BOTTLE:

Sparkling

Moët & Chandon Brut Imperial Champagne, France	125
Veuve Clicquot Brut Champagne, France	150
Dom Pérignon Brut Champagne, France	400
Ruinart Brut Rosé Champagne, France	175

White

Santa Margherita Pinot Grigio Alto Adige, Italy 2018	65
Roth Sauvignon Blanc California, United States 2017	52
Sauvion Sauvignon Blanc Sancerre, France 2018	85
Jaqes Dumont Sauvignon Blanc Sancerre, France 2018	75
Erolca Riesling Washington, United States 2017	65
Les Charmes Chardonnay Burgundy, France 2017	50
Domaine J. A. Ferret Chardonnay Burgundy, France 2017	90
Villa Sparina Gavi di Gavi Piedmont, Italy 2018	55
Benzinger Chardonnay California, United States 2017	55

Red

Chalk Hill Pinot Noir California, United States 2018	75
Termes Tinta De Toro Toro, Spain 2016	55
B.R. Cohn Cabernet Sauvignon California, United States 2017	60
Wade Cellars Cabernet Sauvignon California, United States 2016	175
Jordan Cabernet Sauvignon California, United States 2015	150





DESSERT

ARROZ CON MANGO 10

Coconut Rice Pudding | Mango Sorbet
| Guava passionfruit Sauce
| Crispy Merengue | Glazed Pineapple

TRES LECHES 10

Cuban Sponge Cake | Tres Leches Cream
| Toasted Coconut Flakes
| Merengue | Vanilla Crumb

CHEESECAKE 10

Cheesecake | Guava Mint Ice Cream
| Maria Cookie | Guava Sauce

COFFEE

ESPRESSO 2.50

DOUBLE ESPRESSO 4

MACCHIATO 3

AMERICANO 3

CAPPUCCINO 3.50

CAFE LATTE 3.50





THE PRE-GAME

WEDNESDAY & THURSDAY
FROM 4PM TO 7PM

50% OFF COCKTAILS

'88 Old Fashioned

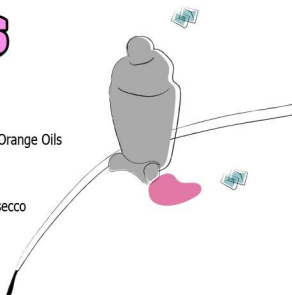
Four Roses Bourbon | Ginger | Vanilla | Angostura & Mole Bitters | Orange Oils

Frozen Passion Fruit Aperol Spritz

CorazoAperol | Citrus Blend | Sauvignon Blanc | Passion Fruit | Prosecco

Grails Mule

Vodka | Home Made Ginger Cordial | Lime | Sparkling Water



BAR BITES



\$8

Red October Sprouts

Crispy Brussel Sprouts | Texas Pete Hot Sauce | Gochujang Korean Chili | Blue Cheese Foam

Take Two. Loaded Fries

House French Fries | Roasted Poblano & Beef Chili | Truffle Cheese Sauce

Samba Guacamole

Hass Avocado | Serrano Peppers | Cilantro | Pomegranate | Toasted Pumpkin Seeds | Tortilla Chips

Lit Up Ribs

Tandoori Spiced Baby Back Ribs | Cilantro Chutney | Pickled Red Onion | Cilantro | Mango Glace

