



Crispy Brussel Sprouts	12
"Special House Made "Red October" Hot sauce Blue Cheese Foam	
Cheeseburger Dumplings	13
Grails Sauce Chili Threads	
Take Two. Loaded Fries	13
House French Fries Roasted Poblano & Beef Chili Truffle Cheese Sauce	
Sky High Wings	10 1lb 15 1 1/2 20 2lb 25
Choice of House Buffalo Sauce Korean BBQ or Lemon Pepper Dry Rub Blue Cheese Foam Celery	
Rum Soaked Ribs	13
Dark Rum Marinated Baby Back Ribs Tamarind BBQ Sauce Crispy Garlic Cilantro	
Samba Guacamole	13
Hass Avocado Serrano Peppers Cilantro Pomegranate Toasted Pumpkin Seeds Tortilla Chips	
Ahi Tuna Tostadas	16
Coconut Arepa Guacamole Cabbage Slaw Spicy Mayo	
Jumpman Nachos	18
Yellowfin Tuna Guacamole Seaweed Salad Truffle Ponzu Mango Red Onion	



"The Concept Lab" Burger

20

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

Remastered Chicken Sandwich

17

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

Huarache Steak

29

Grilled 10oz Vacio Churrasco | House Chimichurri |
Kumato Tomato | Charred Scallions | Duck Fat Potatoes

Pump Burger

16

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

Florida Citrus Salad

14

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



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	
Espresso Martini	12
Haig Club Cold Brew Vanilla Cacao Mole Bitters Lemon Oils	

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 | The Tank 7

Hop accented German style Pilsner, light and refreshing with a dry finish.

Freedom Tower | Amber | 5,3% ABV | The Tank 7

American style Amber, malty with notes of caramel, subtle hints of stone fruit.

Passion Fruit Cider | Cider | 4,5% ABV | Broski 7

Well balanced sweetness 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

Jai Alai IPA | Cigar City | 7.5 % ABV 8



WINE BY THE GLASS:

Sparkling

Le Contesse | Prosecco | Veneto, Italy **12 / 55**

Taittinger | Brut Reserve | Champagne, France **18 / 85**

Rosé

AIX | Coteaux D' Aix En Provence, France | 2019 **12 / 120 (1.5L)**

White

Torresella | Pinot Grigio | Veneto, Italy | 2018 **10 / 45**

Crossings | Sauvignon Blanc | Marlborough, New Zealand | 2018 **12 / 55**

Red

Cantina Lavis | Pinot Nero | Trentino, Italy | 2018 **13 / 55**

Bodegas Salentein | Malbec | Mendoza, Argentina | 2018 **13 / 55**

Chateau Auguste | Bordeaux Blend | Bordeaux, France | 2016 **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**

Jacques Dumont | Sauvignon Blanc | Sancerre, France | 2018 **75**

Eroica | 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**

Louis Jadot | Chardonnay | Chablis, France | 2018 **75**

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





BOTTLE MENU

Vodka

Ciroc	300
Haku Vodka	200

Tequila

Don Julio	300
Dobel Maestro Díamante Tequila	200

Gin

Tanqueray •10	300
Ford Gin	200

Rum

Havana Club Rum	200
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Whiskey / Bourbon

Johnny Black Label	300
Bulleit Bourbon	300
Proper 12 Whiskey	200
Makers Marks	275

Cognac

Courvoisier	300
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BOTTLE COCKTAILS

Satisfy Your Sole	55
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Ketel One Vodka | Lime | Watermelon | Lemon Verbena | Ginger

Staple Pigeon	55
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Corazon Tequila | Citrus Blend | Pineapple | Cilantro Cordial |
Passion Fruit | Savory Salt



HOOKAH MENU

FLAVORS

60

Air Jordan 1 *(Citrus Mango Ice)*

Yeezy *(Lemon Mint)*

Nike Dunk *(Açaí Raspberry Ice)*

Air Max 1 *(Fresh Melon)*

Ultra Boost *(Fresh Blueberry)*

Cactus Jack *(Arctic Tropical Fruits)*

Off-White *(Strawberry Milkshake)*

Air Force 1 *(Banana Milkshake)*

EXTRAS

Ice Bazooka *(Frozen Mouth Tip)*

Mix Your Own

Refill

5

5

35



THE PRE-GAME

MONDAY, WEDNESDAY, THURSDAY
FROM 4PM TO 7PM

50% OFF COCKTAILS

'88 Old Fashioned

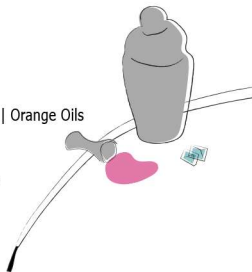
Four Roses Bourbon | Ginger | Vanilla | Angostura & Mole Bitters | Orange Oils

Frozen Passion Fruit Aperol Spritz

Aperol | 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



OVERTIME

MONDAY, WEDNESDAY, THURSDAY
8PM TO CLOSE
\$10 SIGNATURE COCKTAILS