

SNACKS

Crispy Brussel Sprouts

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

Cheeseburger Dumplings

Grails Sauce | Chili Threads

Take Two. Loaded Yucca Fries

Mojo Pork | Nuskie's Smoked Bacon |
Cheesy Sauce | Cilantro Cream |
Scallions

Ahi Tuna Tostadas

Coconut Arepa | Guacamole |
Cabbage Slaw | Spicy Mayo

Beer Brine Wings ½ DZ 10 / 1DZ 18

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

Cheesy Fries

Smoked Bacon Bits | Grails
Cheesy Sauce

12

Samba Guacamole

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

11

13

Poke Nachos

Yellowfin Tuna | Tomato | Mango |
Seaweed Salad | Spicy Mayo | Togarashi
| Guacamole | Red Onion | Furikake |
Crispy Wontons

18

13

16

Seafood Salad Tostones

Guacamole | Spicy Mayo | Red Onion |
Cilantro | Togarashi | Thin Tostones

16

BBQ Ribs

Dark Rum & Tamarind BBQ Sauce |
Crispy Garlic | Cilantro

14

10

Vegetarian Sliders

House Vegan Patties | Guacamole |
Caramelized Onion | Tender Lettuce |
BBQ Sauce

16

HEALTHY HABITS

Nitro Watermelon Tataki 14

Pomegranate | Watermelon & Lime Granita | Sumac
| Toasted Pumpkin Seeds | Kalamata Olive Oil

Florida Citrus Salad 12

Orange Segments | Avocado | Red Onion | Mixed Greens | Dill
| Beet Purée | Crispy Quinoa | Honey Lime Vinaigrette

Brussel Sprout Caesar 12

Truffle Caesar Dressing | Parmesan Snow |
Candied Pecans | Lemon Zest

LARGE KICKS



Southern Gaucho BBQ

Grilled Skirt Steak | Chorizo
| House Chimichurri | Lime |
Truffle-Parm Fries

The Dirty Dog

12 inch All-Beef Hotdog |
Spiced Honey | Kimchi
| Brioche Bun | House Fries

"The Concept Lab" Burger

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

Remastered Chicken Sandwich

Karaage Fried Chicken |
Yuzu Kosho | Red Cabbage |
Tomato | Roasted Fingerling

Grill Out (Feeds 2)

Skirt steak | Ribs | Chorizo |
Chicken | Coleslaw | Chimichurri |
Choice of Tostones or Fries

28 Triple Double Sandwich 15

Mojo Pork | Grilled Chicken | Chorizo |
Potato Sticks | Melted Smoked Gouda &
Cheddar | Grails Sauce | Cabbage |
Sweet Mallorca Bread

14 Lobster Roll 27

Buttered Bun | Lemon-Chive Mayo

20 Grilled Half Chicken 28

Salsa Verde | Sweet Garlic and Lemon
Glaze | Confit Fingerling Potatoes

18 Charred Cauliflower Mac & Cheese 14

Cheesy Smoked Gouda Sauce | Crispy
Sriracha Breadcrumbs | Chives

(Fried Chicken 6 | Skirt Steak 8)

75

SIDE KICKS 7

House Tostones
Battered French Fries
Crispy Yucca
Confit Fingerling Potatoes
Side Caesar Salad



SICK ENDING

Whiskey Butterscotch Pudding 8

Salted Caramel | Mini Fudge Brownies | Whipped Cream

Tres Leches Brûlée 12

Tres Leches | Passion Fruit Crème Brûlée | Merengue

Basque Burnt Cheesecake 10

Strawberry Yuzu Compote

COFFEE

ESPRESSO 2.50

DOUBLE ESPRESSO 4

MACCHIATO 3

AMERICANO 3

CAPPUCCINO 3.50

CAFE LATTE 3.50





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**

Clos de los Siete | Bordeaux Blend | Uco Valley, Argentina | 2017 **12 / 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**





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

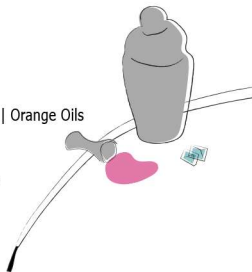
Four Roses Bourbon | Ginger | Vanilla | Angostura & Mole Bitters | Orange Oils

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