

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 LB 10 | 1 LB 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 11

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

13 Poke Nachos 18

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

13 Seafood Salad Tostones 16

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

16 BBQ Ribs 14

Dark Rum & Tamarind BBQ Sauce |
Crispy Garlic | Cilantro

10 Vegetarian Sliders (2 per order) 16

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

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 | House Pickles |
Bacon Onion Jam | Grails Sauce |
House Fries

Remastered Chicken Sandwich

Karaage Fried Chicken |
Yuzu Kosho | Red Cabbage |
Tomato | House Fries

Grill Out

Choice of 2 Sides: Tostones,
Yuca or House Fries

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 | House Fries

14

Lobster Roll

Buttered Bun | Lemon-Chive Mayo
| House Fries

27

20

Grilled Half Chicken

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

28

Charred Cauliflower Mac & Cheese 14

Cheesy Smoked Gouda Sauce | Crispy
Sriracha Breadcrumbs | Chives

(Fried Chicken 6 | Skirt Steak 8)

18

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 6

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**





BOTANICAL SPRITZ MENU

Cucumber Spritz

12

Ketel One Cucumber & Mint | Lillet Blanc
| Elderflower | Lemon Twist | Cucumber Slice

Peach & Orange Blossom Spritz

12

Ketel One Peach & Orange Blossom | Mandarin |
Lemon | Ginger | Lavender

Grapefruit & Rose Aperol Spritz

12

Ketel One Grapefruit | Aperol | Yuzu |
Prosecco | Grapefruit Slice





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

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

Staple Pigeon

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

HOOKAH MENU

FLAVORS

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)

LeBron (Grape Blueberry Ice)

Kobe (Mango Passionfruit)

Presto (Peach Ice)

EXTRAS

Ice Bazooka (Frozen Mouth Tip)

Mix Your Own

Refill

60

7

7

35



THE PRE-GAME

MONDAY, WEDNESDAY, THURSDAY
FROM 4PM TO 7PM

50% OFF COCKTAILS

'88 Old Fashioned

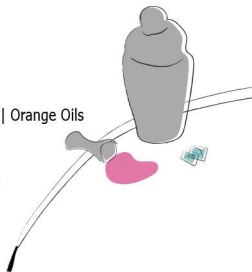
Four Roses Bourbon | Ginger | Vanilla | Angostura & Mole Bitters | Orange Oils

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