

UGLY SWEATER TOY DRIVE MENU

SIGNATURE COCKTAILS \$9

BUÑUELO OLD FASHIONED

Redemption Rye | Warm Spices Reduction | Chocolate Bitters

SATISFY YOUR SOLE

Lukusowa Vodka | Lemongrass | Ginger | Watermelon | Lime

GRAPE GATSBY

Gray Whale Gin | Muscat Grape Cordial | Lemon | Crossings
Sauvignon Blanc

WINES \$6

CLOS DE LOS SIETE MALBEC

CROSSING SAUVIGNON BLANC

REDEMPTION COQUITO \$4

PROUDLY SPONSORED BY:

ALL DAY
FOUNDATION

GRAY
WHALE
GIN

LUKSUSOWA

REDEMPTION
Whiskey



THE PRE-GAME (HAPPY HOUR)

MONDAY, WEDNESDAY, THURSDAY, FRIDAY
FROM 4PM TO 7PM

SIGNATURE COCKTAILS \$8

(please refer to our cocktail menu)

PREMIUM WELL DRINKS \$6

(Four Roses Bourbon, Don Q Rum, Maestro Doble Tequila, Citadelle Gin, Proper Twelve, Haku Vodka)

CRAFT BEER PITCHERS \$20

WINES \$8

BAR BITES

\$8

Crispy Brussel Sprouts

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

Cheesy Fries

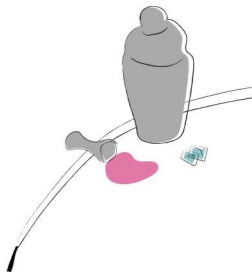
Smoked Bacon Bits | Grails Cheesy Sauce

Samba Guacamole

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

BBQ Ribs

Dark Rum & Tamarind BBQ Sauce | Crispy Garlic | Cilantro



Enjoy our Grails sneaker cocktail vessel
for only \$30 and get 2 free "Satisfy Your Sole"
cocktails served in it.



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

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

13

Poke Nachos

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

13

Seafood Salad Tostones

Hass Avocado | Spicy Mayo | Red Onion |
Cilantro | Togarashi | Thin Tostones

16

BBQ Ribs

Dark Rum & Tamarind BBQ Sauce |
Crispy Garlic | Cilantro

10

Vegetarian Sliders

(2 per order)

House Vegan Patties (Beet, Brown Rice,
Black Beans) | Guacamole | Caramelized Onion
| Tender Lettuce | BBQ Sauce | House Fries

11

18

16

14

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 | 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 |
Grails Sauce | Cabbage | Sweet Mallorca
Bread | House Fries

14

Lobster Roll

27

Buttered Bun | Lemon-Dill Mayo | Celery
| Chive | House Fries

20

Grilled Half Chicken

28

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

Charred Cauliflower Mac & Cheese 14

18

Cheesy Smoked Gouda Sauce | Crispy
Sriracha Breadcrumbs | Chives
| Bacon Dust

(Fried Chicken 6 | Skirt Steak 8)

75

SIDE KICKS 7

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



SICK ENDING

Whiskey Butterscotch Pudding 8

Salted Caramel | Mini Fudge Brownies

Tres Leches Brûlée 12

Tres Leches | Passion Fruit Crème Brûlée | Merengue

Basque Burnt Cheesecake 10

Strawberry Yuzu Compote

Home Made Ice Cream 9

Caramel | Banana | Cinnamon
Strawberry | Coconut | Guava

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



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



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

500

Ruinart | Brut Rosé | Champagne, France

175

White

Roth | Sauvignon Blanc | California, United States | 2017

52

Sauvion | Sauvignon Blanc | Sancerre, France | 2018

85

Jaques 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

Louis Jadot | Chardonnay | Chablis, France | 2018

75

Red

Termes | Tinta De Toro | Toro, Spain | 2016

55

B.R. Cohn | Cabernet Sauvignon | California, United States | 2017

60

Jordan | Cabernet Sauvignon | California, United States | 2015

150





BOTTLE MENU

Vodka

Ketel One	300
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	55
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Staple Pigeon

Corazon Tequila Citrus Blend Pineapple Cilantro Cordial Passion Fruit Savory Salt	55
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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)

Presto (Peach Ice)

EXTRAS

Ice Bazooka (Frozen Mouth Tip)

Mix Your Own

Refill

60

7

7

35

HOOKAH OPERATING HOURS:

Friday – 6pm - 12am

Saturday – 3pm – 12am

Sunday – 3pm – 12am

For any Hookah inquiries outside of the operating hours, please contact management.