



# 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

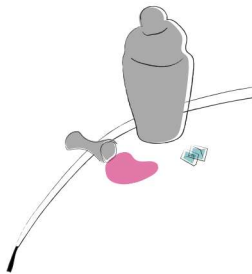
Smoked Bacon Bits | Grails Cheesy Sauce

### 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.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# 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 1/2 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

Hass Avocado | 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 (Beet, Brown Rice,  
Black Beans) | 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 |  
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 Yuca  
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**





<b>Satisfy your Sole</b>	<b>14</b>
Ketel One Vodka   Lime   Watermelon   Lemon Verbena   Ginger	
<b>Staple Pigeon</b>	<b>13</b>
Corazon Tequila   Citrus Blend   Pineapple   Cilantro   Passion Fruit   Savory Salt	
<b>Chai-Kwando</b>	<b>13</b>
Chai Infused Corazón Tequila   Hibiscus   Coconut   Lime   Spiced Salt	
<b>'88 Old Fashioned</b>	<b>13</b>
Four Roses Bourbon   Ginger   Vanilla   Angostura & Mole Bitters   Orange Oils	
<b>The Weatherman</b>	<b>13</b>
Havana Club Añejo   Lime   Spiced Vanilla Cordial   Vanilla Bitters   Nutmeg   DRY Vanilla Soda	
<b>Big in Japan</b>	<b>13</b>
Toki Japanese Whisky   Lemon   Green Tea   Lemongrass   Cucumber Soda	
<b>Peach-Co Sour*</b>	<b>13</b>
Barsol Pisco   Grai't   Lemon   Peach   Lavender   Egg White   Angostura Bitters	
<b>Notorious</b>	<b>13</b>
Proper 12 Irish Whiskey   Lemon   Ancho Reyes   Cinnamon   Hot Pepper   Chocolate	
<b>Frozen Passion Fruit Aperol Spritz</b>	<b>13</b>
Aperol   Citrus Blend   Sauvignon Blanc   Passion Fruit   Prosecco	
<b>Piña Colada</b>	<b>13</b>
Don Q Blanco Rum   Plantation Original Dark Rum   PX Sherry   Coconut Cream   Cold Pressed Pineapple   Angostura Bitters	
<b>Espresso Martini</b>	<b>12</b>
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.