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 | Celerv

Cheesy Fries

Smoked Bacon Bits | Grails **Cheesy Sauce**

Nitro Watermelon Tataki 14

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

12 Florida Citrus Salad

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

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

BBQ Ribs

Dark Rum & Tamarind BBQ Sauce |

(2 per order) House Vegan Patties (Beet, Brown Rice,

Black Beans) | Guacamole | Caramelized Onion | Tender Lettuce | BBQ Sauce | House Fries

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

Cilantro | Pomegranate | Toasted Pumpkin Seeds | Tortilla Chips

Samba Guacamole

Poke Nachos *

Crispy Wontons

Hass Avocado | Serrano Peppers |

Seafood Salad Tostones

Crispy Garlic | Cilantro

Vegetarian Sliders



12

13

13

16

10



11

18

16

14





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



15

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

Lobster Roll

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

Grilled Half Chicken

28

27

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

Charred Cauliflower Mac & Cheese 14

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

(Fried Chicken 6 | Skirt Steak 8)



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

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

75

18

14





SIGK 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



ESPRESSO 2.50 DOUBLE ESPRESSO 4 MACCHIATO 3 AMERICANO 3 CAPPUCCINO 3.50 CAFE LATTE 3.50





Satisfy your Sole				
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	40			
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				

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12

12

12

Cucumber Spritz

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

Peach & Orange Blossom Spritz

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

Grapefruit & Rose Aperol Spritz

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

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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, slighty 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 sweetnes 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.



Narragansett Lager | 5 % | ABV Jai Alai IPA | Cigar City | 7.5 % ABV



6



WINE BY THE GLASS:

Sp	ar	kli	ng	

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 BOTTLES

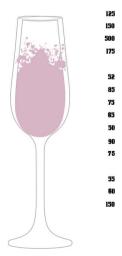
Sparkling

Moët & Chandon | Brut Imperial | Champagne, France Veuve Clicquot | Brut | Champagne, France Dom Pérignon | Brut | Champagne, France Ruinart | Brut Rosé | Champagne, France

White

Roth | Sauvignon Blanc | California, United States | 2017 Sauvion | Sauvignon Blanc | Sancerre, France | 2018 Jaques Dumont | Sauvignon Blanc | Sancerre, France | 2018 Eroica | Riesling | Washington, United States | 2017 Les Charmes | Chardonnay | Burgundy, France | 2017 Domaine J. A. Ferret | Chardonnay | Burgundy, France | 2018 Red

Termes | Tinta De Toro | Toro, Spain | 2016 B.R. Cohn | Cabernet Sauvignon | California, United States | 2017 Jordan | Cabernet Sauvignon | California, United States | 2015





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) Presto (Peach Ice)

EXTRAS

Ice Bazooka (Frozen Mouth Tip) Mix Your Own Refill

7 7 35

60

HOOKAH OPERATING HOURS:

Friday – 6pm - 12am Saturday – 3pm – 12am Sunday – 3pm – 12am

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