

St. Patrick's Day Specials



Boilermaker
Green Beer + Shot

\$8
4-7pm only



Grails Lucky Juice
XL Cocktail in Souvenir Bottle

\$15
(\$12 Refills)



Four Beer Flight
Choose any 4 beers

\$12



House Lager (Draft)

House Lager
\$8



Notorious Cocktail
w/ Proper Twelve Whiskey

\$8



"Grails" Green Beer

Limited-time Beer
\$7



Cyan Pineapple Sour
Pineapple Sour Beer
\$7



Lucky Sneaker Shot
Keep the Souvenir Shot Glass!
\$12



★ ★ ★ 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

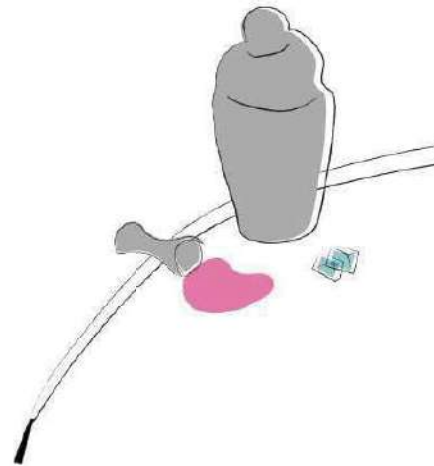
Smoked Bacon Bits | Grails Cheesy Sauce

Samba Guacamole

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

BBQ Ribs

Dark Rum & Tamarind BBQ Sauce | Crispy Garlic | Cilantro



**Take home our limited-run Grails
souvenir sneaker w/ 2 free drinks
for \$60.**



*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

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

18 Charred Cauliflower Mac & Cheese 14

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**

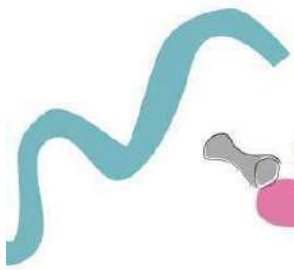
Aperol | Citrus Blend | Sauvignon Blanc | Passion Fruit | Prosecco

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**





BOTTLE SERVICE MENU

VODKA

Voli - \$225

Hangar 1 - \$250

Haku Japanese Vodka - \$250

Ketel One - \$275

Ketel One Botanicals - \$275

Grey Goose - \$275

Tito's - \$300



SCOTCH/WHISKEY

Haig Club by David Beckham - \$220

Toki Japanese Whisky - \$220

Buchannan's 12 Yrs - \$250

Buchannan's 18 Yrs - \$300

Johnnie Walker Black - \$260

Johnnie Walker Blue - \$500

Monkey Shoulder - \$225

Macallan 12 Yrs - \$300

Glenlivet 12 Yrs - \$300

Proper Twelve Irish - \$200

Jameson - \$275

Makers Marks - \$250

Bulleit Bourbon - \$250

Basil Hayden's - \$275

Jack Daniels - \$240





TEQUILA & MEZCAL

Maestro Dobel Diamante - \$200
Maestro Dobel Cristalino Extra Añejo - \$500
Reserva de La Familia Extra Añejo - \$500
Clase Azul Reposado - \$500
Don Julio 1942 - \$500
Don Julio Blanco - \$250
Don Julio Reposado - \$260
Don Julio Añejo - \$275
Patron Silver - \$250
400 Conejos Mezcal - \$200
Illegal Mezcal - \$275

RUM

Don Q Silver - \$200
Havana Club Blanco - \$220
Havana Club Añejo - \$220
Bacardi Superior - \$220
Bacardi 8 Yrs - \$225
Brugal 1888 - \$250
Zacapa 23 Yrs - \$260



GIN

Citadelle - \$200
Roku Japanese Gin - \$225
Bombay Sapphire - \$250
Tanqueray 10 - \$250
Botanist - \$260
Hendricks - \$290



COGNAC

Courvoiser VS - \$250
Courvoisier VSOP - \$300
Hennessy VS - \$300
Hennessy VSOP - \$400
Pierre Ferrand - \$250

CHAMPAGNE

Taittinger Brut - \$200
Veuve Clicquot Brut - \$200
Moet Chandon Brut - \$200
Ruinart Rose- \$250
Dom Perignon - \$450



HOOKAH MENU

FLAVORS

60

Air Jordan | Citrus Mango Ice

Yeezy | Lemon Mint

Nike Dunk | Green Apple Ice

Air Max | Watermelon Ice

Ultra Boost | Blueberry Mint

Cactus Jack | Tropical Fruit Ice

Off-White | Mint Ice

Air Force | Raspberry Blackberry

LeBron | Grape Ice

Kobe | Pineapple Mango Mint

EXTRAS

Ice Bazooka (Frozen Mouth Tip)

Mix Your Own

Refill

7
7
35

HOOKAH OPERATING HOURS:

Wed, Thur, Fri - 7pm - 12am

Saturday - 4pm - 12am

Sunday - 4pm - 12am

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