



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 Dobel 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

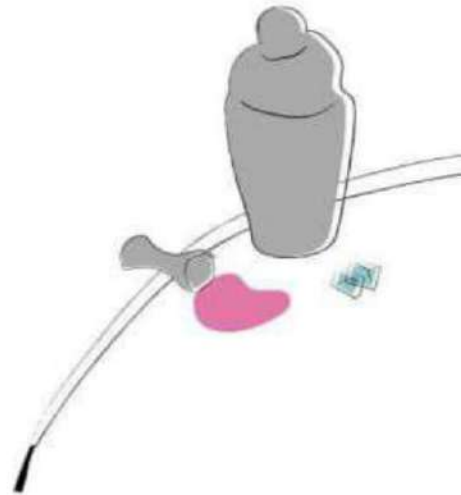
Smoked Bacon Bits | Grails Cheesy Sauce

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.**





Brunch Menu

Sat, Sun - 12-4 pm



Kan Kan & Eggs (For 2)

2 pound pork chop, fried eggs, charred tomatoes, parsley & garlic crushed potatoes

38



Shrimp Chilaquiles

House Fries, Smoked chipotle salsa, charred corn, avocado, pickled red onion, nata cream, cilantro

18



Smash Burger

House patty, fried melted provoleta cheese, Nuskie's smoked bacon, tamarind BBQ, Mallorca bread

15



Hot Chicken & Doughnut Waffles

Wasabi, kimchi honey, house pickles

17



Pavlova French Toast

Thick cut brioche, strawberry, Swiss meringue, candied walnuts

16



Guava Pastelito Pancakes

Dark rum maple syrup, toasted coconut, vanilla chantilly, crispy bacon

16





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

14

Vegetarian Sliders

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

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





Grails "Secret" Juice

XL double-cocktail served in a souvenir bottle



20

Satisfy your Sole

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

14

Staple Pigeon

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

13

Chai-Kwando

Chai Infused Corazón Tequila | Hibiscus | Coconut | Lime | Spiced Salt

13

'88 Old Fashioned

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

13

The Weatherman

Havana Club Añejo | Lime | Spiced Vanilla Cordial | Vanilla Bitters | Nutmeg
| DRY Vanilla Soda

13

Big in Japan

Toki Japanese Whisky | Lemon | Green Tea | Lemongrass | Cucumber Soda

13

Peach-Co Sour*

Barsol Pisco | Grai't | Lemon | Peach | Lavender | Egg White | Angostura Bitters

13

Notorious

Proper 12 Irish Whiskey | Lemon | Ancho Reyes | Cinnamon | Hot Pepper | Chocolate

13

Frozen Passion Fruit Aperol Spritz

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

13

Piña Colada

Don Q Blanco Rum | Plantation Original Dark Rum | PX Sherry | Coconut Cream |
Cold Pressed Pineapple | Angostura Bitters

13

Espresso Martini

Haig Club | Cold Brew | Vanilla | Cacao | Mole Bitters | Lemon Oils

13



BOTANICAL SPRITZ MENU

Cucumber Spritz

12

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

Peach & Orange Blossom Spritz

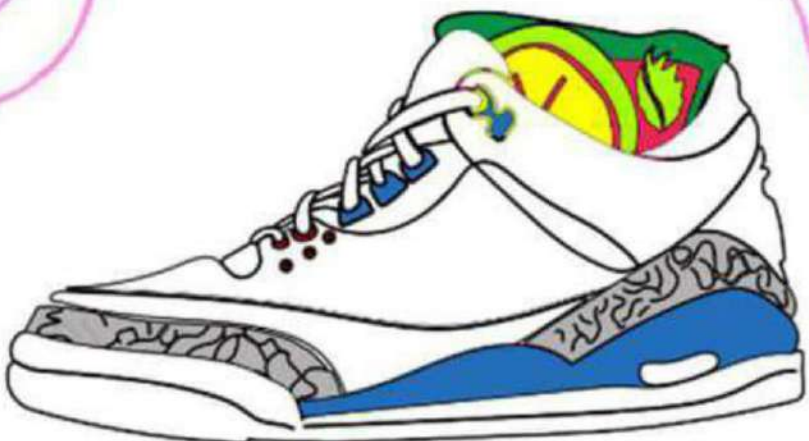
12

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

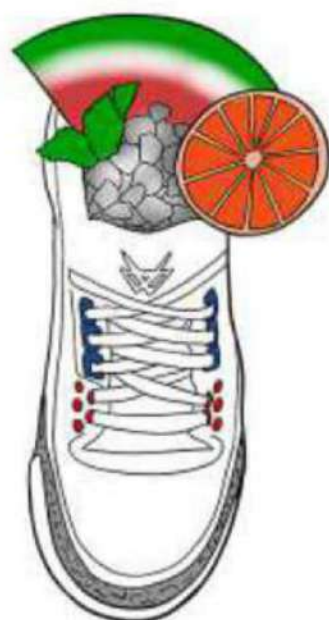
Jameson - \$275

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.