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

Cheeseburger Dumplings Grails Sauce | Chili Threads

Take Two, Loaded Yucca Fries 13

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	Waterme	lon T	ataki	14
MILLO	racernic		atani	**

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

1:1:4:1:4:1:57 1:7:1:3566

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

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

Crispy Wontons

Seafood Salad Tostones

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

BBQ Ribs

Crispy Garlic | Cilantro

Vegetarian Sliders

Samba Guacamole Hass Avocado | Serrano Peppers | Cilantro | Pomegranate | Toasted Pumpkin Seeds | Tortilla Chips Poke Nachos * Yellowfin Tuna | Tomato | Mango | Seaweed Salad | Spicy Mayo | Togarashi | Guacamole | Red Onion | Furikake |



12

13

16

10



11

18

16

14

16





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

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)

SIDE KICKS

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

20





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









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

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



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





WINE BY THE GLASS:

S	parl	cling	

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

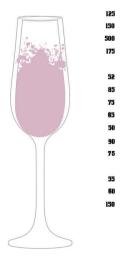
Sparkling

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

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





BOTTLE SERVICE MENU

MODIX:

Voli - \$225 Hangar 1 - \$250 Haku Japanese Vodka - \$250 Ketel One - \$275 Ketel One Botanicals - \$275 Grey Goose - \$275 Tito's -\$300



SCOLUTION/HERCON

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





TGQUILA & MGZCAL

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 Ilegal Mezcal - \$275

RUD

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



dl

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



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

CHAMPACIC

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



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



HOOKAH MENU

FLAVORS

Air Jordan | Citrus Mango Ide 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

60

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.