



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





Cyan Pineapple Sour Pineapple Sour Beer \$7



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



"Grails" Green Beer Limited-time Beer \$7

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**

Truffle Caesar Dressing | Parmesan Snow |

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

Poke Nachos *

Samba Guacamole

Cilantro | Pomegranate | Toasted Pumpkin Seeds | Tortilla Chips

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

Hass Avocado | Serrano Peppers |

Seafood Salad Tostones

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

Crispy Garlic | Cilantro

Vegetarian Sliders

Nitro Watermelon Tataki 14

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

Candied Pecans | Lemon Zest

|\$|;\|6;0;0;1;\;\;3;66

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







MODIX:

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



SCOLUTION (MELLEKCA)

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

0

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

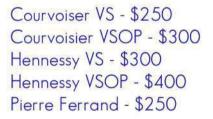
Don Q Silver - \$200 Havana Club Blanco - \$220 Havana Club Añejo - \$220 Bacardi Superior - \$220 Bacardi 8 Yrs - \$225 Brugal 1888 - \$250 Zacapa 23 Yrs - \$260



an

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





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.