



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

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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

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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







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

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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

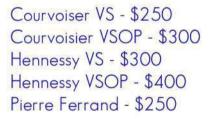
Don Q Silver - \$200 Havana Club Blanco - \$220 Havana Club Añejo - \$220 Bacardi Superior - \$220 Bacardi 8 Yrs - \$225 Brugal 1888 - \$250 Zacapa 23 Yrs - \$260



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



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## 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.