

Appetizers

Crab Cake Mille Feuille \$14

green masala, cherry tomato, pickled celery

Escargot \$12

parmesan & herb brioche,
mushroom, garlic butter

Charcuterie Plate \$16

lamb pâté with almonds, mint, & preserved orange
chicken liver mousse,
duck & currant pâté torchon

Pork Carnitas

Pommes Frites \$14

cilantro aioli, queso fresco, corn relish

3-Course Menu \$39

(includes salad, entrée, & dessert)

First

Carrot & Cardamom Bisque

dill & preserved key lime yogurt,
spiced sunflower seeds

Classic Caesar

pickled red onion, parmesan, romaine,
croutons, anchovy

Tomato Salad

heirloom cherry tomato, watercress,
blue cheese, tomato vinaigrette

Entree

Braised Lamb

pumpkin fritter, preserved orange, feta, yogurt,
roasted red pepper, olives, spiced almond

Salmon

herbed farro pilaf, asparagus,
dill vinaigrette

Mushroom Cavatelli

white, shiitake, cremini,
parmesan mornay, local arugula

Snapper

confit parsnips, green beans, corn,
remoulade, local citrus salad

Club Cut N.Y. Strip Steak

smoked potato dauphine, cream of spinach,
mushroom, demi-glace

Sea Scallops

sauce nantua, yukon potato,
zucchini, sweet corn

Hen

parmesan risotto,
green beans

Dessert

Rotating Daily Selection

Spirits

Listed pricing is for a single 2 oz pour

Gin

- Bombay Sapphire **9**
- Uncle Val's Botanical **9**
- Tanqueray Ten **10**
- Hendrick's **11**
- Barr Hill Barrel Aged **12**

Vodka

- Tito's **10**
- Ketal One **9**
- Manifest Potato **9**
- Grey Goose **12**

Whiskey

- Gentleman Jack **8**
- High West Double Rye **10**
- Michter's Rye **10**
- Angel's Envy **12**
- Four Roses
- Small Batch Select **13**
- Four Roses Single Barrel **14**
- Basil Hayden **13**
- Basil Hayden Dark Rye **13**
- Basil Hayden Toast **14**
- Old Potrero Rye **14**
- Breckenridge
- Port Cask Finish **14**
- Breckenridge Buddy Pass **15**
- Bushmills 12yr **14**

Scotch

- Macallan 12, Single Malt **18**
- Glenfiddich 12, Single Malt **14**
- Glenfiddich 14, Single Malt **18**

Rum

- Flor de Caña, Nicaragua **8**
- Don Q Spiced Puerto Rico **8**
- Ron Zacapa 23 yr Guatemala **14**

Tequila

- El Mayor Blanco **8**
- El Mayor Reposado **9**
- La Gritona Reposado **12**
- Herradura Silver **9**
- Tanteo Jalapeno **10.5**

After Dinner

- Limoncello **8**
- Gozio Amaretto **8**
- Irish Cream **6**
- Trader Vic's Coffee Liqueur **9**
- Taylor Fladgate 10yr Tawny **9**
- Broadbent "Rainwater"
Madeira **9**
- Grand Marnier **13**
- Drambouie **12**
- Remy Martin VSOP **15**

Featured Cocktails

Barreled Negroni \$14

barr hill barrel aged gin, Campari,
carpano antica, cynar

Classic Margarita \$9

blanco tequila, triple sec,
house sour

Port Old Fashioned \$11

bourbon, port, triple sec,
cherry, bitters

Berry Gin Spritz \$12

four pillars shiraz gin, lime, sparkling

Craft Beer

Night Swim Porter \$6

Coppertail Brewing
Tampa, FL (6.2%)

Florida Slush

Raspberry Lemon

Berliner Weisse \$8

Swamphead Brewery
GNV, FL (7.0%)

Tates Helles

German Style Lager \$6

Oyster City Brewing
Apalachicola, FL (5%)

Elvis Juice

Grapefruit IPA \$7

Brewdog
Ellon, Scotland (6.5%)

Neon Rainbows IPA 16 oz \$9

Ommegang Brewing
Cooperstown, NY (6.7%)

Tropical Sun Runner

Fruited Wheat Ale \$6

Coppertail Brewing
Tampa, FL (5.5%)

Corona \$4.5

Miller Lite \$3

Stella \$5

N/A Heineken00 \$3

Featured Cocktails

Barreled Negroni \$14

barr hill barrel aged gin, Campari,
carpano antica, cynar

Classic Margarita \$9

blanco tequila, triple sec,
house sour

Port Old Fashioned \$11

bourbon, port, triple sec,
cherry, bitters

Berry Gin Spritz \$12

four pillars shiraz gin, lime, sparkling

Craft Beer

Drift Brown Ale \$6

First Magnitude
GNV, FL (4.4%)

Pick Up Your Pils

Czech Style Pilsner \$6

Infinite Ale Works
Ocala, FL (5%)

Wild Night

Honey Cream Ale \$6

Swamphead Brewery
GNV, FL (5.0%)

Into The Haze

Hazy IPA 16 oz \$9

Infinite Ale Works
Ocala, FL (6%)

Tates Helles

German Style Lager \$6

Oyster City Brewing
Apalachicola, FL (5%)

Big Nose IPA 16 oz \$7.5

Swamphead Brewery
GNV, FL (7.5%)

Corona \$4.5

Miller Lite \$3

Mich Ultra \$3

Stella \$5

N/A Heineken00 \$3

Corona \$4.5
High Noon Lime \$5
Michelob Ultra \$3
Miller Lite \$4
Stella Artois \$5
N/A Heineken00 \$3

Featured Cocktails

Bee Sting

Margarita \$13

tequila, triple sec, ancho reyes
chili liqueur, honey, lime

Barrel Aged Negroni

\$14

barr hill barrel aged gin, Campari,
carpano antica, cynar

Holiday Cheer

Gin Fizz \$12

four pillars shiraz gin, lime, sparkling

Sweater Weather \$14

bourbon, black walnut liqueur,
cherry, triple sec,
angostura bitters

Craft Beer

Starlight Pale Ale \$6

Cypress & Grove Brewing Co.
GNV, FL (5.8%)

Drift Session Brown Ale \$6

First Magnitude Brewing
GNV, FL (4.4%)

Void Shaker Barrel Aged

Stout \$9

Funky Buddha Brewing
Oakland Park, FL (11%)

Vega Blonde Ale \$6

First Magnitude Brewing
GNV, FL (4.9%)

Big Nose IPA 16 oz \$7.5

Swamphead, GNV FL (7.3%)

Allagash

Belgian White 16oz \$8

Allagash Brewing, ME (5.2%)

Later Gator Lager \$6

Cypress & Grove Brewing Co.
GNV, FL (4.7%)

Corona \$4.5

Miller Lt \$4

High Noon Lime \$5

Michelob Ultra \$3

N/A Heineken00 \$

Bee Sting Margarita \$13

tequila, triple sec, ancho reyes chili
liqueur, honey, lime

Paper Plane \$12

bourbon, aperol,
montenegro amaro, lemon

**Ruby Port
Old Fashioned \$12**

bourbon, ruby port, triple sec, bitters

Aviation \$12

st george gin,
crème de violette, lime

Craft Beer

**Bench Life
Premium Lager \$6**
Green Bench Brewery
St Pete, Fl (4.6%)

Big Nose IPA 16 oz \$7
Swamphead Brewery
GNV, Fl (7.3%)

Vega Blonde Ale \$6
First Magnitude Brewing
GNV, Fl (4.9%)

Free Dive IPA \$6
Tampa Bay Brewing Co.
Tampa, Fl (3.9%)

Evening Glow \$8
Swamphead Brewery
GNV, Fl (5.3%)

**Good Gourd Imperial
Pumpkin Ale \$8.5**
Cigar City Brewery
Tampa, Fl (8.%)

High Noon Lime \$5

Bud Light \$3

Stella Artois \$5

Michelob Ultra \$3

N/A Heineken00 \$3