

Craft Beer

- Cigar City Jai Alai, India Pale Ale** 8
Tampa, FL | ABV 7.5%
An intense bouquet of tangerine and candied orange peel entice the nose while flavors of clementine, Valencia orange and subtle caramel provide counterpoint to an assertive bitterness and rich malt character. Bold hop flavor and aroma from six different hop varieties is front and center in this flavorful American IPA.
- Funky Buddha Pineapple Beach, Blonde Ale** 7
Oakland Park, FL | ABV 5.0%
Tropical and refreshing blonde ale is kissed with gnarly waves of juicy pineapple. A dose of floral, American hops and crisp pilsner malt makes this beer ideal for any sun-soaked day.
- Funky Buddha Floridian, Hefeweizen** 7
Oakland Park, FL | ABV 5.2%
Unfiltered and refreshing German-style wheat beer is full of flavor yet light on the palate. Authentic hefeweizen yeast creates the compelling aromas of bananas, citrus, and cloves, while all the wheat and malt body perfectly captures the brilliance of a golden Florida sunset.
- Crooked Can High Stepper, India Pale Ale** 7
Winter Garden, FL | ABV 7.0%
Citrus forward multiple hop addition ale with a full flavored clean finished. The High Stepper has a golden chestnut color with well-balanced malt profile. The hop notes are larger than life with citrus, floral aromas and flavors.
- Cigar City Invasion, Tropical Pale Ale** 7
Tampa, FL | ABV 5.0%
Tropical aromas dominate the nose of this approachable, low alcohol pale ale with distinct notes of mango, tangerine and soursop. On the palate, a moderate bitterness is tempered by flavors of navel orange and clementine and a dry, bread-like malt quality that makes this Pale Ale at once approachable and incredibly flavorful.
- Orlando Brewing Right on Red!, Red Ale** 7
Orlando, FL | ABV 5.3%
A medium bodied, Irish style ale loved for its impeccable balance. The moderate caramel sweetness from the malts harmonizes with organic Columbus and Fuggles hops to create this crowd pleasing, copper colored brew.
- Coppertail Night Swim, Porter** 7.5
Tampa, FL | ABV 6.1%
Dark and luxurious like a midnight dip in the warm gulf waters off St. Pete Beach. Jaryllo Hops and Locally Roasted Cacao Nibs make for a Rich and Roasty porter with a hint of chocolate.

Please enjoy responsibly. State law prohibits the purchase or consumption of alcohol by persons under the age of 21.

Small Plates

SEARED COCONUT CHILI SHRIMP 8

Rice noodles, scallions, carrots, lime

Pairs well with Bollini Pinot Grigio or Funky Buddha Pineapple Beach Blonde Ale.

FISH TACOS 9.5

Orange ancho chili, Mahi-Mahi, avocado, pickled white onion, salsa verde

Pairs well with Chateau St. Michelle Sauvignon Blanc or Funky Buddha Floridian

Hefeweizen.

PULLED CHICKEN TACOS 8

Pico de gallo, lime sour cream

Pairs well with Columbia Crest H3 Chardonnay or Orlando Brewery Right on Red!

BLUE CRAB CAKE 10

Shaved cabbage, caper aioli

Pairs well with Kim Crawford Sauvignon Blanc or Cigar City Invasion Pale Ale.

SPICE BEEF WRAPS 11

Marinated Beef Wraps with crisp vegetables

Pairs well with Campo Viejo Rioja or Coppertail Night Swim Porter.

SMOKED SALMON RILLETE 8

Crème fraiche, radish, grilled sour dough

Pairs well with Magnolia Grove Chardonnay or Crooked Can High Stepper IPA.

LEMON HUMMUS 7

Feta cheese, veggies on pita bread

Pairs well with Jacobs Creek Moscato or Funky Buddha Floridian Hefeweizen.

CRUSTY SHARP CHEDDAR GRILLED CHEESE 7

Served with roasted tomato soup

Pairs well with Banfi Centine Rose or Cigar City Jai Alai IPA.

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.