

## craft & classic cocktails 9

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### The Bounty

Tito's Vodka, Blackberries & Rosemary, Passionfruit, Lemon, Agave

### Butterfly Paloma

Tequila Blanco, Passionfruit & Grapefruit Juice

### Peppered Pepper

Tanqueray Gin, Green Pepper Juice, Basil, Lemon, Salt & Pepper Rim

### Misunderstood Mule

Misunderstood Ginger Whiskey, Ginger Beer & Lime

### Pineapple Express Mojito

Rum Haven, Coconut, Pineapple Elixir, Mint, Lemon & Agave

### Cosmopolitan

### Farmer's Margarita

### Old Fashioned

### Aperol Spritz

### Bloody Mary

### Espresso Martini

## spirits 6

2 oz. Pour

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### Tito's Vodka

### Espolon Tequila Blanco

### Espolon Tequila Reposado

### Johnny Walker Red

### Tanqueray Gin

### Dewer's White Label

### Screwball Peanut Butter Whiskey

## wines 8

6 oz. Pour

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### Coastal Vines

Pinot Grigio ~ Chardonnay  
Cabernet Sauvignon ~ Pinot Noir

## brews 5

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### Michelob Ultra

### Miller Lite

### Heineken

### La Rubia

### Blood Orange, IPA

### Corona Extra

### Stella Artois

### Heineken 0.0 N/A

### Floridian, Wheat

### Hop Gun, IPA

v: vegan | veg: vegetarian | gf: gluten free

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your meal may contain traces of flour as we are not a gluten-free facility.

## elixirs - zero proof 6

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### The Essential v/gf

Organic Blackberries, Raspberries & Aloe Vera, Cold Pressed Beet, Carrot, Apple, Ginger & Lemon Juices, Fresh Rosemary

### Cuke Of Earl v/gf

Smashed Cucumber, Organic Coconut Water, Lemon Juice & Agave Nectar, Plant Chlorophyll, Mint

### Butterfly Effect v/gf

Passion Fruit, Butterfly Tea, Tangerine Kombucha, Grapefruit Juice, Agave

### What's Up Doc v/gf

Organic Carrot Juice, Pineapple Juice, Lemon Juice, Aloe Vera & Agave Nectar, Turmeric, Ginger, Cilantro Leaves

### The Remedy v/gf

Organic Raspberries, Blueberries & Agave, Mint Leaves, Pomegranate Juice, Lemon Juice, Green Tea, Splash of Club Soda

### Pineapple X-Press v/gf

Organic Pineapple & Apple, Orange Juice, Coconut Milk, Mint, Orange Blossom Water

## bar bites

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### FLATBREAD CRISPS

All Crusts are Lavash Thins / 7

### Wild Mushroom & Goat Cheese veg

Balsamic Fig Braised Onions, Savory Herbs

### Pulled BBQ Short Rib

Aged Cheddar Cheese, Roasted Peppers, Pickled Red Onions, Arugula

### Napolitana Tri Colore veg

Organic Tomato, Mozzarella, Parmesan, Tri Color Salad, Balsamic

### Farmer's Hummus v

Organic Tomatoes & Heirloom Carrots, Toasted Tandoori Naan Bread / 7

### Vegan "Chorizo" Taco (2) v

Avocado & Salsa Roja, Cabbage Slaw / 9

### Roasted Buffalo Cauliflower v/gf

Vegan Ranch Dip, Celery / 7

### Japchae Noodle Bowl v/gf

Sweet Potato Noodles, Cabbage & Carrots, Broccoli, Mushrooms, Scallions / 9

### Chicken Meatballs gf

House Made Pomodoro & Mozzarella / 7

### Eggplant - Zucchini Lasagna v/gf

Cashew Ricotta, Spinach, Pomodoro / 9

### Cucumber Avocado Tartare v

Ginger-Lime Dressing, Lavash Herb Crisp / 7

### FT Papas Bravas Crunch v

Oven Roasted Potatoes, Spicy Aioli, Garlic Herb Crunch / 6