

HAPPY HOUR

DRAFT BEER 5

CIVIL SOCIETY Beach Access Lager, West Palm Beach, FL

MICHELOB ULTRA Light Lager, St. Louis, Missouri

FIRE MAKER BREWING CO. Calamity Jane PGA Lager, Atlanta, GA

MODELO ESPECIAL Pilsner, Mexico

SIERRA NEVADA Hazy Little Thing IPA, California

WINE BY THE GLASS 7

WHITE

ZARDETTO Brut Prosecco, Italy

J. LOHR Chardonnay, Monterey, California

KIM CRAWFORD Sauvignon Blanc, Marlborough, New Zealand

CANDONI Pinot Grigio, Veneto, Italy

CHATEAU STE. MICHELLE Riesling, Columbia Valley, Washington

WHISPERING ANGEL Rosé, Côtes de Provence, France

RED

DAOU Cabernet Sauvignon, Paso Robles, California

ANNABELLA Cabernet Sauvignon, Napa Valley, California

DOUGH Pinot Noir, Central Coast, Oregon

MEIOMI Pinot Noir, San Joaquin, California

SIGNATURE COCKTAILS 10

PERFECT THYMING

Monkey in Paradise Vodka, St-Germain, Grapefruit, Cinnamon & Thyme Simple Syrup, Lemon

TRANS"MULE"SION

Tito's Handmade Vodka, Lime, Ginger, Grape & Agave

The House MARGARITA

Corazón Blanco Tequila, Lime, Passion Fruit & Agave

DAILY DOSE

Tito's Handmade Vodka, Earl Grey Tea, Lemon

GUAVA OLD FASHIONED

Bulleit Bourbon, Guava Nectar, Regans' Orange Bitters #6

PRICKLY PAR

Ghost Blanco Tequila, Lime, Prickly Pear, Soda Water

WATER HAZARD

Manifest Gin, Watermelon, Basil, Lemon

HAPPY HOUR

KOREAN FRIED CHICKEN QUESADILLA

6

Kimchi, Mozzarella Cheese, Scallions, Sweet & Spicy Korean BBQ

FISH DIP

7

Spicy Pickled Peppers, White Corn Tortillas

THE HOUSE BURGER

9

Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli

CUBANO HOT DOG

9

Ham, Swiss, Pickles, Mojo Mustard Sauce

SHRIMP POTSTICKERS

10

Chili Soy Dipping Sauce

MARGHERITA PIZZA

6

Plum Tomatoes, Buffalo Mozzarella, Garden Basil, Extra Virgin Olive Oil

LOADED PARMESAN TRUFFLE FRIES

6

Chopped Bacon, Truffle Aioli, Parmesan, Scallions, Crispy Garlic

BAHAMIAN CONCH FRITTERS

7

Comeback Sauce, Cilantro & Lime

SWEET & STICKY HOISIN RIBS

7

Spicy Mango Slaw, Toasted Sesame

SHRIMP COCKTAIL (4)

8

Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli

CORN RIBS

6

Cajun Garlic Butter, Ponzu Aioli, Crispy Garlic & Chives

FISH TACOS

9

Jerk Marinade, Green Papaya Slaw, Key Lime Garlic Aioli, Peanuts

FRENCH FRIES

4

House Malt Vinegar & Sea Salt Fries, Toasted Garlic, Chives

CRISPY BRUSSELS

4

Parmesan, Garlic, Toasted Panko, Bacon, Cracked Pepper, Alabama White BBQ Aioli

FAIRWAY GREENS

6

Baby Greens, Plum Tomato, Cucumber, Belgian Endive, Garden Herbs, Citrus Vinaigrette
Add Chicken 6 | Add Shrimp 12

20% service charge will be applied for all parties of 8 or more.
We kindly remind you that our restaurant is cashless.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.