

HAPPY HOUR

DRAFT BEER 5

- MICHELOB ULTRA** *Light Lager, St. Louis, MO*
- LIT NINE LAGER** *Sweetwater American Lager, Atlanta, GA*
- MODELO ESPECIAL** *Pilsner, Mexico*
- CIVIL SOCIETY** *Beach Access Lager, West Palm Beach, FL*
- COPPERPOINT BREWING CO.** *Blood Orange Wit, Boynton Beach, FL*
- CIGAR CITY BREWING CO.** *Jai Alai IPA, Tampa Bay, FL*

WINE BY THE GLASS 7

WHITE

- SANTA MARINA** *Prosecco, Italy*
- ZENATO** *Delle Venezie Pinot Grigio, Veneto, Italy*
- KIM CRAWFORD** *Sauvignon Blanc, Marlborough, New Zealand*
- CHÂTEAU STE. MICHELLE** *Riesling, Columbia Valley, Washington*
- LES SARRINS** *Rosé, Côtes de Provence, France*
- VILLA ANTINORI** *Toscana Bianco, Tuscany, Italy*
- EXCELSIOR** *Chardonnay, Robertson, South Africa*

RED

- DOUGH** *Pinot Noir, Central Coast, Oregon*
- BEAU-RIVAGE** *Bordeaux, France*
- ROMITORIO** *Super Tuscan, Tuscany, Italy*
- CATENA** *Malbec Mendoza, Argentina*
- DAOU** *Cabernet Sauvignon, Paso Robles, 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

BOURBON-GLAZED CHICKEN WINGS 7

BBQ Aioli, Peanuts

THE HOUSE BURGER 9

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

LETTUCE CUPS 7

Shredded Beef, Jicama, Cabbage, Carrot & Scallions, Chopped Peanuts

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 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.*