

HAPPY HOUR

DRAFT BEER 5

MICHELOB ULTRA *Light Lager, St. Louis, MO*
LIT NINE LAGER *Sweetwater American Lager, Atlanta, GA*
MODELO ESPECIAL *Pilsner, Mexico*
YUENGLING *Traditional Lager, Pottsville, PA*
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*
MIRABEAU FOREVER SUMMER *Rosé, 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, Thyme Simple Syrup, Lemon

TRANS"MLE"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

New Amsterdam Gin, Watermelon, Basil, Lemon

HAPPY HOUR

SPICY TUNA ROLL 8

CALIFORNIA ROLL 8

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

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

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.
 Please be advised that we do not take more than
 6 forms of payment per party.
 Consuming raw or undercooked meats, poultry, seafood, shellfish
 or eggs may increase your risk of foodborne illness.

HAPPY HOUR MENU

WEDNESDAY - SUNDAY | 3PM-6PM