

BRUNCH

COMMUNAL



DINNER

EVENTS

HAPPY HOUR IS AVAILABLE DAILY FROM 5-7PM IN SELECT DINING AREAS



\$4
DRAFTS

SOCIAL & REFRESHING

NARRAGANSETT Style: Lager | ABV 5.0%

YUENGLING Style: Lager | ABV 4.2%

STELLA Style: Belgian Pilsner | ABV 5.0%

FLORIDIAN Style: Hefeweizen | ABV 5.2%

ANGRY ORCHARD Style: Cider | ABV 5.0%

MANGO CART Style: Mango Wheat | ABV 4.0%

FRESH & HOPPY

GREEN SCREEN Style: Hazy IPA | ABV 6.5%

LAGUNITAS IPA Style: IPA | ABV 6.2%

JAI ALAI Style: IPA | ABV 7.5%

1/2 OFF WINES BY THE GLASS

WHITE & ROSE

LA GIOIOSA Prosecco > 13 6.5

BARONE FINI Pinot Grigio, Alto Adige > 12 6

FLEURS DE PRAIRIE Rosé, Provence > 12 6

THE CROSSINGS Sauv Blanc, New Zealand > 13 6.5

JOSH Chardonnay, Central Coast > 12 6

RED

SCHUG Pinot Noir, Sonoma Coast > 14 7

THE CALLING Cabernet, Paso Robles > 15 7.5

THE PRISONER “Unshackled” Red Blend, California > 16 8



\$5
SPIRITS

TITO’S Style: Vodka | Austin, Texas

GRAY WHALE Style: Dry Gin | Sebastapol, CA

PLANTERAY Style: White & Dark Rum | Barbados

ESPOLON Style: Blanco & Reposado Tequila | Jalisco, Mexico

RUSSELL’S RESERVE Style: Bourbon | Lawrenceburg, Kentucky



\$3
HIGH LIFE
BOTTLES

\$5
SURFSIDE
ICED TEA
&
STRAWBERRY
LEMONADE

COCKTAILS

LIGHT & REFRESHING



GUAVALICOUS

Dark Rum, Guava, Pineapple, Grapefruit-Serrano Cordial



BLACKBERRY MARGARITA

Espolon Reposado , Blackberries, Lime & Pineapple Juice

DARK & FLAVORFUL



SMOKED OLD FASHIONED

Russell’s Reserve, Demerara & Black Walnut Bitters



J-PIBB

Bourbon, Amaretto, House Grenadine, Cabernet & Coca Cola



ULTIMATE ESPRESSO MARTINI

Tito’s, Espresso, House Cold Brew & Vanilla

\$6

SNACKS & SHARES

THICK CUT POTATO CHIPS
Caramelized Onion Dip

DEVEILED EGGS
Blue Cheese & Bacon Bits

LOADED CHEESE FRIES
Pulled Pork & Red Eye Gravy

WARM PRETZELS
Red Dragon Fondue

BAKED MAC & CHEESE
House Cheese Blend & Panko

CRISPY FISH TACOS
Charred Salsa Verde, Chipotle Mayo
Shaved Green Cabbage

PULLED BBQ PORK SLIDERS
Three per order

\$5