







QUICK BITES

SMOKED CHICKEN QUESADILLA \$11.50

Peppers, onions, pepperjack, cheddar cheese and jackcheese

CHILI CHEESE LOADED NACHOS \$12.50



Tortilla chips con chili de carne, loaded with pico de gallo, peppers, onions, and sour cream

SPINACH AND ARTICHOKE SKILLET \$8.50

Mozzarella cheese, parmesan cheese, and tortilla chips

Sandwishes



BACON RANCH GRILLED CHICKEN \$15.50

Buttermilk ranch chicken, topped with bacon, lettuce, tomatoes, provolone cheese, and a spicy garlic aioli

DT CLUB \$14.50

Sliced turkey breast, bacon, tomatoes, cheddar cheese, arugula, and a chipotle spread

BBQ PULLED PORK \$16.50

Pepper Jam, coleslaw, and crispy onion on a challah bun

BACON CHEESEBURGER \$14.50

Angus beef burger, bacon, and american cheese



**Consuming raw or undercooked meats, poultry seafood, shellfis or eggs may increase your risk of foodborne illness.

Recommended





GARLIC PARMESAN WINGS \$12.50



With creamy buffalo cheese sauce

BUFFALO CHICKEN FLATBREAD \$13.50



Mozzarella cheese, blue cheese, chipotle sauce, heirloom tomatoes, and onions

CHICKEN FINGERS \$13.50

Southern breaded chicken fingers with honey mustard sauce, creamy coleslaw, served with seasoned fries

SALADS

SPINACH SALAD \$11.50

Topped with diced mangos, strawberries, pecans, goat cheese, cucumbers, heirloom tomatoes, with apple cider vinaigrette



Rustic Goddess Wedge Salad

CAESAR SALAD \$11,50

Romaine lettuce, heirloom tomatoes, shaved parmesan cheese, croutons, with caesar dressing

RUSTIC GODDESS WEDGE SALAD \$12.50

Baby iceberg wedge, crisp bacon, heirloom baby tomatoes, cucumbers, crispy onions, blue cheese crumbles, drizzled with green goddess sauce

Street Tacos

CARNE ASADA \$17.50

Marinated shredded beef, creamy citrus slaw, mixed cheese, pico de gallo, drizzled with cilantro sour cream

STEWED CHICKEN \$15.50

Citrus cream cabbage, mango pico de gallo, sliced ialapeño and sriracha cream

CARNITAS \$15.50



Slow roasted pulled pork, creamy citrus slaw, mixed cheese, pico de gallo, sriracha cream

Thirsty!







CRAFT COCKTAILS

MANGO-GINGER MOJITO \$12.50

Cruzan rum, real mango purée, ginger beer, hand-pressed lime, and mint

HIBISCUS MARGARITA \$12.50

Casa noble crystal, hibiscus essence, lime, and agave nectar

ELJEFE MARGARITA \$11.50

Casa noble reposado, and agave nectar

MEXICAN MULE \$11.50

Hornitos tequila, ginger beer, and lime

WHISKEY SMASH \$12.50

Whiskey, blackberry liqueur, lemon juice, and muddled blackberries

GRAND MA'S ICED TEA \$12.50

Grand marnier, lemon juice, and iced tea

STRAWBERRY SHORTCAKE SPRITZER \$11.50

Strawberry vodka, vanilla vodka, and muddled strawberries



Add a shot or make it top shelf

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WINGS

LEMON PEPPER \$12.50

Florida citrus seasoned

TERIYAKI \$12.50

With creamy cajun ranch

BUFFALO \$12.50

With chipotle remulade



Feeling saucy?

Add extra sauce for .50 cents

Offer of the Day!

FAMILY FUN \$26 PIZZA SPECIAL \$26



Bottled Beers

Angry Orchard, Budweiser, Bud Light, Michelob Ultra. Miller Lite, Coors Light, Yuengling or O'Doul's

Corona Extra, Corona Light, Heineken, or Stella Artois

\$7



Ašk for our draft beers

MOCKTAIL

STRAWBERRY-PEACH LEMONADE \$5

Real strawberry and peach purée, and lemonade



Let's get socia

Follow us on Social Media. Stay updated with weekly events, drink specials and more! Share your pictures with #DTResortOrlando

