



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 jalapeño and sriracha cream

CARNITAS \$15.50 NEW

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

AFTER 5 PM

CAJUN GARLIC ALFREDO \$18.50

Blackened chicken, tomatoes, green onions, and linguine pasta

SWEET AND SPICY RIBS \$25.50

Served with truffle-parmesan french fries and coleslaw

MARINATED SALMON \$25.50 GF

Served with Roasted vegetables, and tropical salsa



 ASK FOR OUR STEAK SPECIAL

QUICK BITES

SMOKED CHICKEN QUESADILLA \$11.50

Peppers, onions, pepperjack, cheddar cheese and jack cheese

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 Vegetarian

Mozzarella cheese, parmesan cheese, and tortilla chips

SANDWICHES



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



ALL SANDWICHES COME WITH FRIES

RECOMMENDED



GARLIC PARMESAN WINGS \$12.50 GF

With creamy buffalo cheese sauce

BUFFALO CHICKEN FLATBREAD \$13.50 NEW

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 Vegetarian GF

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

CAESAR SALAD \$11.50 Vegetarian

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

RUSTIC GODDESS WEDGE SALAD \$12.50 Vegetarian

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

 ADD TO ANY ENTRÉE SALAD: GRILLED CHICKEN 5 OR GRILLED SHRIMP 7

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



WINGS

LEMON PEPPER \$12.50 GF

Florida citrus seasoned

TERIYAKI \$12.50 GF

With creamy cajun ranch

BUFFALO \$12.50 GF

With chipotle remulade



FEELING SAUCY?
ADD EXTRA SAUCE FOR .50 CENTS



FOR FURTHER VEGETARIAN, VEGAN,
OR GLUTEN-FRIENDLY OPTIONS
PLEASE CONSULT YOUR SERVER.

18% gratuity
will be added for
parties of 6 and more



DESSERTS

- DULCE DE LECHE CHEESECAKE *\$7.50*
- CHOCOLATE EARTHQUAKE CAKE *\$7.50*
- RASPBERRY KEY LIME PIE *\$7.50*
- S'MORE'S *\$7.50*



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
- EL JEFE 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

BOTTLED BEERS

- Angry Orchard, Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Yuengling or O'Doul's *\$6***
- Corona Extra, Corona Light, Heineken, or Stella Artois *\$7***

 ASK FOR OUR DRAFT BEERS

WINE LIST

SPARKLING	8 OZ BOTTLE	
RUFFINO PROSECCO 187 ML		\$12
RUFFINO PROSECCO		\$32
CHANDON BRUT		\$90
PIPER- HEIDSIECK		\$130

WHITE		
LINE 39 CHARDONNAY	\$9	\$32
RODNEY STRONG CHARDONNAY	\$11	\$40
EDUCATED GUESS CHARDONNAY	\$13	\$48
GIESEN SAUVIGNON BLANC	\$10	\$36
RODNEY STRONG CHARLOTTE'S SAUVIGNON BLANC	\$12	\$44
ESPERTO PINOT GRIGIO	\$10	\$36
KUNG FU GIRL RIESLING	\$10	\$36

REDS		
LINE 39 CABERNET	\$9	\$32
Z. ALEXANDER BROWN CABERNET	\$12	\$44
CHATEAU SMITH CABERNET	\$14	\$52
RODNEY STRONG PINOT NOIR	\$11	\$38
CHERRY PIE THREE VINEYARDS PINOT NOIR	\$14	\$52
NOBLE VINES MERLOT	\$10	\$36
BOOM BOOM SYRAH	\$15	\$56
UPSET BLEND	\$16	\$60

ROSÉ		
BELLERUCHE	\$11	\$38



 WHY NOT THE WHOLE BOTTLE?

- ## MOCKTAILS
- MANGO GINGER BEER SODA *\$6***
Lime, real mango purée, and ginger beer
 - STRAWBERRY-PEACH LEMONADE *\$5***
Real strawberry and peach purée, and lemonade
 - SPARKLING PINEAPPLE SPRITZER *\$5***
Sprite, pineapple, and grenadine
 - PINEAPPLE-COCONUT COOLER *\$5***
Real coconut purée, pineapple, and agave

 JUST FOR THE GRAM

