



STREET TACOS

CARNE ASADA \$17

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

STEWED CHICKEN \$15

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

CARNITAS \$15 NEW

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

AFTER 5 PM

CAJUN GARLIC ALFREDO \$18

Blackened chicken, tomatoes, green onions, and linguine pasta

SWEET AND SPICY RIBS \$25

Served with truffle-parmesan french fries and coleslaw

MARINATED SALMON \$25 GF

Served with Roasted vegetables, and tropical salsa



ASK FOR OUR STEAK SPECIAL

QUICK BITES

SMOKED CHICKEN QUESADILLA \$11

Peppers, onions, pepperjack, cheddar cheese and jack cheese

CHILI CHEESE LOADED NACHOS \$12

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

SPINACH AND ARTICHOKE SKILLET \$8 Vegetarian

Mozzarella cheese, parmesan cheese, and tortilla chips

SANDWICHES



BACON RANCH GRILLED CHICKEN \$15

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

DT CLUB \$14

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

BBQ PULLED PORK \$16

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

BACON CHEESEBURGER \$14

Angus beef burger, bacon, and american cheese



ALL SANDWICHES COME WITH FRIES

RECOMMENDED



GARLIC PARMESAN WINGS \$12 GF

With creamy buffalo cheese sauce

BUFFALO CHICKEN FLATBREAD \$13 NEW

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

CHICKEN FINGERS \$13

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

SALADS

SPINACH SALAD \$11 Vegetarian GF

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

CAESAR SALAD \$11 Vegetarian

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

RUSTIC GODDESS WEDGE SALAD \$12 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 GF

Florida citrus seasoned

TERIYAKI \$12 GF

With creamy cajun ranch

BUFFALO \$12 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

CHOCOLATE EARTHQUAKE CAKE \$7

RASPBERRY KEY LIME PIE \$7

S'MORE'S \$7



CRAFT COCKTAILS

MANGO-GINGER MOJITO \$12

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

HIBISCUS MARGARITA \$12

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

EL JEFE MARGARITA \$11

Casa noble reposado, and agave nectar

MEXICAN MULE \$11

Hornitos tequila, ginger beer, and lime

WHISKEY SMASH \$12

Whiskey, blackberry liqueur, lemon juice, and muddled blackberries

GRAND MA'S ICED TEA \$12

Grand marnier, lemon juice, and iced tea

STRAWBERRY SHORTCAKE SPRITZER \$11

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
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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

