

BAR1521

MENU



STARTERS

Cream of Parsnip Soup 10
Apples, Nueski Bacon, Maple

Beet Salad 14
*Pickled Blueberries, Whipped Goat Cheese,
Walnut Brittle, Charred Orange*

Scallops Aguachile 18
*Tomatillo, Serrano Pepper, Avocado,
Pickled Onions, Masa Crisps*

Blu Crab Mac & Cheese 18
Smoked Gouda, Muenster, Lump Blu Crab

Artisan Cheese 20
Pickled Vegetables, Char Grilled Bread

ENTREES

Grilled Swordfish 34
*Kabocha Squash Puree, Wilted Kale,
Fire Roasted Peppers, Sorghum*

Grilled 8oz Filet or 12oz Strip Loin 45
Fingerling Potatoes, Agridulce Mushrooms, Arugula

Pan Seared Local Florida Catch 36
*Saffron Rice, Wilted Spinach, Red Pepper Jam,
Smoked Tomato Broth*

Pan Roasted Airline Chicken Breast 28
*Cranberry Bean Cassoulet, Chorizo, Kale, Lemon,
Pearl Onions, Chicken Jus*

Pan Seared Gnocchi 20
*Butternut Squash Confit, Brown Butter,
Sage, Toasted Walnuts*



HANDHELDS

Wyndham Grand Burger * 16
*Brisket & Short Rib Burger, Brioche Roll, Lettuce,
Tomato, Red Onions, Dill Pickle Spear
& Bonnet Creek Sauce
Served with Fries
Choice of Cheese: Cheddar, Swiss or Pepper Jack
Add: Applewood Smoked Bacon 1*

Baja Fish Tacos 18
*Beer Battered Local Fish, Warm Tortilla,
Cabbage Slaw, Avocado, Chipotle Crema*

Roasted Chicken Sandwich 16
*Pulled Roasted Chicken, Sourdough, Avocado,
Bacon, Tomato, Arugula, Sriracha Mayo
Served with Fries*

SIGNATURE SUSHI

Only Available Thursday - Saturday 5PM - 10PM

***California Roll 15**
Blu Crab, Cucumber, Avocado, Tobiko

***Spicy Tuna Roll 17**
*Big Eye Tuna, Kimchi Sauce, Spicy Sesame Oil,
Cucumber, Green Onion, Sesame Seeds*

***Philly Roll 13**
Salmon, Cream Cheese, Cucumber, Sesame Seeds

***Bonnet Creek Roll 14**
*Inside: Eel, Avocado
Outside: Tobiko, Sesame Seeds, Eel Sauce*

Rajun Cajun Roll 15
*Crawfish, Spicy Aioli, Sesame Seeds, Tempura Crunch
Cajun and Japanese Yuzu Pepper Seasonings, Eel Sauce*

Grand Shrimp Roll 16
Tempura Shrimp, Cucumber, Avocado, Cream Cheese

DESSERTS

Dark Chocolate Tart 12
Raspberries

Pumpkin Crème Brulee 12
Ginger Snap

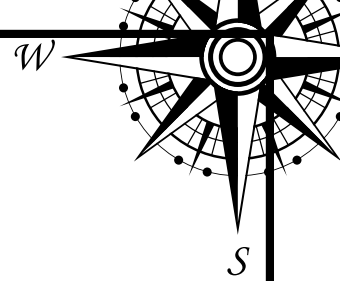
Please inform your server of any dietary restrictions, so we may best accommodate your needs.

*Raw & under cooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax and gratuity. Parties of (6) or more will have 18% gratuity added to the total.

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BEVERAGE MENU



HAND-CRAFTED COCKTAILS



CANDIED OLD FASHIONED 15

*Knob Creek Rye, Angostura Bitters, Brown Sugar Syrup
Whiskey Soaked Cherries, Caramelized Candied Orange*

MARTINEZ 15

*Waterloo No. 9 Gin, Gonzalez Byass La Copa Rojo,
Luxardo Maraschino Liqueur, Bitters, Orange Peel*

BLACKBERRY ENVY 15

*Angel's Envy Bourbon, Triple Sec
Agave Nectar, Lemon Juice, Blackberries*

blu MULE'S SERUM 15

*Basil Infused Tito's Handmade Vodka,
Blueberries, Ginger Beer*

OAXACAN EXPLORER 15

*Del Maguey Chichicapa Mescal
1800 Reposado Tequila, Angostura Bitters,
Agave Nectar, Fresh Squeezed Orange Juice*

BUBBLY BLU 15

*Stoli Blueberry Vodka, Lime Juice, Simple Syrup,
Topped with Champagne*

FRENCH ROSE 15

*Lillet Rosé, Q drinks Grapefruit Soda, Simple Syrup
Lime Juice, Mint*

CRAFT BEER

Orange Blossom | Pilsner 8

Jai Alai | IPA 8

You're My Boy Blue | Blueberry Wheat 8

Hawaiian Lion | Coconut Coffee Porter 8

Duke's Cold Nose | Brown Ale 8

BOTTLED BEER

Budweiser 5 | Bud Light 5

Coors Light 5 | Miller Lite 5

Angry Orchard 7 | Blue Moon 6

Sierra Nevada 6 | Dos Equis 6

Guinness 6 | Heineken 6

Stella Artois 6 | Corona Extra 6

Sam Adams Boston Lager 6

ON TAP

Michelob Ultra 7

Yuengling Lager 7

Key West Sunset Ale 7

Reef Donkey APA 8

High Stepper IPA 8

Daytona Dirty Blonde Ale 8

SAKE

Heavensake "Junmai 12" 9

Heavensake "Junmai Ginjo" 13

WINES

SPARKLING WINE

*Scharffenberger | Brut | California | 48 Btl
Ruffino | Moscato D'Asti | Italy | 9 Glass/40 Btl*

WHITE WINE

Gerard Bertrand Cote Des Roses | Rosé | FR | 12 Glass/48Btl

Erath | Pinot Gris | Italy | 52 Btl

Torre Di Luna | Pinot Grigio | Italy | 9 Glass/36 Btl

50 Degree | Riesling | Germany | 36 Btl

Joel Gott | Sauvignon Blanc | California | 36 Btl

Honig | Sauvignon Blanc | California | 55 Btl

Nobilo "Icon" | Sauvignon Blanc | New Zealand | 13 Glass/52 Btl

Cline Estate | Chardonnay | California | 36 Btl

Kendall-Jackson | Chardonnay | CA | 10 Glass/40 Btl

Stone Street | Chardonnay | California | 13 Glass/52 Btl

Davis Bynum | Chardonnay | California | 56 Btl

Cakebread Cellars | Chardonnay | California | 95 Btl

RED WINE

Bell | Syrah | Sierra Foothills | California | 55 Btl

Rosso Villa Antinori | Sangiovese-Cabernet | Italy 55 Btl

Parker Station | Pinot Noir | California | 40 Btl

Meiomi | Pinot Noir | California | 13 Glass/52 Btl

Mer Soleil | Pinot Noir | California | 15 Glass/60 Btl

Lange | Pinot Noir | Oregon | 78 Btl

Belle Glos "La Alturas" | Pinot Noir | California | 65 Btl

Alamos | Malbec | Argentina | 40 Btl

The Prisoner | Red Blend | CA | 18 Glass/95 Btl

Kendall-Jackson | Cabernet Sauvignon | CA | 12 Glass/48 Btl

Franciscan | Cabernet Sauvignon | California | 16 Glass/65 Btl

William Hill | Cabernet Sauvignon | California | 40 Btl

Canvasback | Cabernet Sauvignon | Washington | 85 Btl

Bogle | Merlot | California | 9 Glass/36 Btl

Markham | Merlot | California | 50 Btl

Stag's Leap "Artemis" Cabernet Sauvignon | California | 110 Btl

**Extended wine list available upon request*

DAILY HAPPY HOUR 4PM-6PM

DRAFT BEER 6

*Key West Sunset Ale, Daytona Dirty Blonde Ale, High Stepper IPA,
Michelob Ultra, Reef Donkey APA, Yuengling Lager*

SELECT COCKTAILS 7

*Pinnacle Vodka, Cruzan Light Rum, Camarena Tequila,
Bombay Dry Gin, Jim Beam Bourbon, Seagrams 7*

WINES BY THE GLASS 8

*Riesling, Pinot Grigio, Sauvignon Blanc, Chardonnay
White Zinfandel, Pinot Noir, Cabernet Sauvignon*