

BAR1521

BEVERAGE MENU



HAND-CRAFTED COCKTAILS



CANDIED OLD FASHIONED 15

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



FEATURE - THE PHOENIX 15

Pillar Blonde Rum, Passionfruit Syrup, Sour,
Q Drinks Grapefruit Soda, Cherry Reduction

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 Mezcal
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

SAKE

Heavensake "Junmai 12" 9

Heavensake "Junmai Ginjo" 13

Momokawa Creamy Nigori 13



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

Pinot Grigio, Chardonnay,
Pinot Noir, Cabernet Sauvignon

WINES BY THE GLASS

SPARKLING WINE

Ruffino | Moscato D'Asti | Italy | 10

LaMarca | Prosecco Brut | Trevisio | Italy | NV | 9

WHITE WINE

Gerard Bertrand Cote Des Roses | Rosé | FR | 12

Torre Di Luna | Pinot Grigio | Italy | 9

Nobilo "Icon" | Sauvignon Blanc | New Zealand | 13

Stonestreet | Chardonnay | California | 12

RED WINE

Bell | Syrah | Sierra Foothills | California | 13

Mer Soleil | Pinot Noir | California | 13

Belle Glos "La Alturas" | Pinot Noir | CA | 16

Alamos | Malbec | Argentina | 10

The Prisoner | Red Blend | CA | 18

Joel Gott 815 | Cabernet Sauvignon | CA | 12

Franciscan | Cabernet Sauvignon | California | 16

Canvasback | Cabernet Sauvignon | Washington | 18

Bogle | Merlot | California | 9

***Extended Wine & Bottle List Available Upon Request**

CRAFT BEER

Orange Blossom | Pilsner

Jai Alai | IPA

You're My Boy Blue | Blueberry Wheat

Hawaiian Lion | Coconut Coffee Porter

Duke's Cold Nose | Brown Ale

BOTTLED BEER

Budweiser | Bud Light

Coors Light | Miller Lite

Angry Orchard | Blue Moon

Sierra Nevada | Dos Equis

Guinness | Heineken

Stella Artois | Corona Extra

Sam Adams | Boston Lager

Kirin Ichiban | Sapporo

ON TAP

Michelob Ultra

Yuengling Lager

Key West Sunset Ale

Reef Donkey APA

High Stepper IPA

Daytona Dirty Blonde Ale

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MENU

STARTERS

Kabocha Squash Soup 12
Pepita Brittle, Crème Fraîche

Baby Gem Caesar Salad 14
*Manchego, Anchovy, House Caesar,
Shaved Crouton, Ash*

Local Yellow Tail Ceviche Tostada* 21
Aji Amarillo, Radish, Green Apple, Tomato, Citrus

Artisan Cheese 22
Pickled Vegetables, Nuts, Jam, Charred Sourdough

ENTREES

Blu Crab Mac & Cheese 24
Jumbo Lump Blu Crab, Smoked Gouda, Muenster
**Reflective of current market prices*

Grilled Steak Frites* 48
Grilled 10 oz. Ribeye, Fries

BAR BITES

Wyndham Grand Burger* 18
*Brisket & Short Rib Burger, Brioche Roll, Lettuce,
Tomato, Red Onions, Pickle, Bonnet Creek Sauce*
Served with Fries

Choice of: Cheddar, Swiss or Pepper Jack
Add: Applewood Smoked Bacon 1

Impossible Burger 18
100% Plant Based, Brioche Roll, Lettuce, Tomato
Red Onions, Pickle, Bonnet Creek Sauce
Served with Fries
Choice of: Cheddar, Swiss or Pepper Jack

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

1521 Chicken Sandwich 16
*Mojo Marinated Grilled Chicken, Bacon,
Smash Avocado, Tomato, Pea Sprouts,
Pickled Onions, Zesty Mayo*
Served with Fries

SIGNATURE SUSHI

Available Daily
5PM - 11PM

***California Roll 18**
Crab, Cucumber, Avocado, Tobiko, Sesame Seeds

***Spicy Tuna Roll 17**
*Ahi Tuna, Kimchi Sauce, Chili Sesame Oil, Cucumber,
Green Onion, Sesame Seeds*

Fiesta Roll 17
Inside: Shrimp Tempura, Cucumber, Avocado, Pickled Jalapeno
Outside: Micro Greens, Sweet Chipotle Sauce

Shrimp Tempura Roll 17
Shrimp Tempura, Sweet Gourd, Sesame Seeds, Scallions

***Philly Roll 14**
Salmon, Cream Cheese, Cucumber, Sesame Seeds

***Bonnet Creek Roll 16**
Inside: Eel, Avocado
Outside: Tobiko, Sesame Seeds, Eel Sauce

***Crunchy Tuna Roll 17**
Inside: Tuna, Avocado, Cucumber
Outside: Tempura Crunch, Sesame Seeds, Spicy Mayo, Eel Sauce

***Bagel Roll 14**
Smoked Salmon, Cream Cheese, Bagel Seasoning Spice
Cucumber, Sesame Seeds

Rajun Cajun Roll 16
Crawfish Tail Meat, Spicy Aioli, Lemon Juice, Blend of
Cajun and Citrus Pepper Seasonings, Sesame Seeds,
Tempura Crunch, Eel Sauce

***Spicy Salmon Roll 15**
Salmon, Cucumber, Sriracha, Citrus Pepper Seasoning,
Sesame Seeds

Grand Shrimp Roll 17
Tempura Shrimp, Cucumber, Avocado, Cream Cheese

***Dynamite Roll 18**
Tuna, Yellowtail, Salmon, Wasabi-Aioli, Sesame Seeds

***Cilantro Spicy Yellowtail 18**
Inside: Hamachi, Cream Cheese, Cucumber
Outside: Micro Cilantro, Citrus Pepper Seasoning,
Sesame Seeds

Veggie Roll 13
Avocado, Asparagus, Cucumber, Sweet Gourd, Sesame Seeds

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.