

# 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 - ELECTRIC PARADISE 15

Cruzan Rum, Cruzan Coconut Rum  
Pineapple Juice, Sour Mix, Mango Puree,  
Grenadine, Meyer's Floater

#### 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

#### THE PHOENIX 15

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

#### 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 GF**  
*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 GF**  
*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 GF**  
*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 GF**  
*Salmon, Cucumber, Sriracha, Citrus Pepper Seasoning,*  
*Sesame Seeds*

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

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

**\*Cilantro Spicy Yellowtail 18 GF**  
*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.