

BAR1521

MENU



STARTERS

Cream of Parsnip Soup 10
Apples, Nueski Bacon, Maple

Bonnet Creek Salad 16
*Artisan Greens, French Feta, Nashi,
Roasted Almonds, Cranberry, Hibiscus*

Baby Gem Caesar Salad 14
Aged Parmesan, Lemon, Focaccia

Artisan Cheese 20
Pickled Vegetables, Char Grilled Bread

ENTREES

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

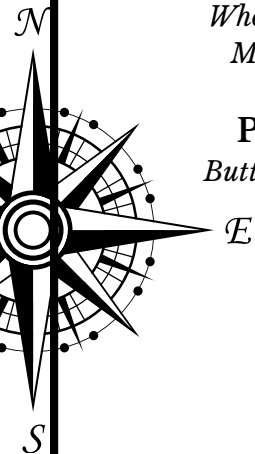
Grilled Jail Island Salmon 34
Celeriac Puree, Dill, Fennel, Mustard Seeds

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*

Thyme Pan Roasted Chicken Breast 28
*Whole Corn Polenta, Charred Leek Jus,
Mushroom, Bacon and Onion Relish*

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*

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

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

Chocolate Stout Cake 14 <i>Vanilla Bean Crème Anglaise</i>	Warm Walnut Apple Bar 14 <i>Bourbon, Caramel, Cinnamon Ice Cream</i>	Strawberry Short Cake (GF) 14 <i>Local Strawberries, Chantilly Cream</i>
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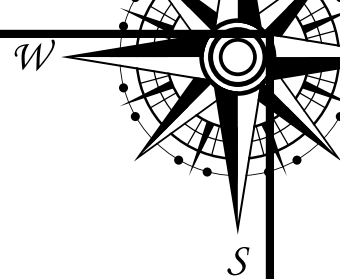
Please inform your server of any dietary restrictions, so we may best accommodate your needs.

*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.

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 - MIDNIGHT KISS

*Bubbles combined with a nose of Peaches, Ripe Pears,
layered with Fresh Strawberries and served on ice*

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

LaMarca | Prosecco Brut | Trevisio | Italy | NV | 9 Glass/36 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 | 40 Btl

Stonestreet | Chardonnay | California | 12 Glass/52 Btl

Davis Bynum | Chardonnay | California | 56 Btl

Cakebread Cellars | Chardonnay | California | 95 Btl

RED WINE

Bell | Syrah | Sierra Foothills | California | 13 Glass/55 Btl

Rosso Villa Antinori | Sangiovese-Cabernet | Italy 55 Btl

Parker Station | Pinot Noir | California | 40 Btl

Meiomi | Pinot Noir | California | 52 Btl

Mer Soleil | Pinot Noir | California | 13 Glass/60 Btl

Lange | Pinot Noir | Oregon | 78 Btl

Belle Glos "La Alturas" | Pinot Noir | CA | 16 Glass/65 Btl

Alamos | Malbec | Argentina | 10 Glass/40 Btl

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

Joel Gott 815 | 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 | 18 Glass/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,
Pinot Noir, Cabernet Sauvignon*