

BAR1521

MENU



STARTERS

CREAM OF PARSNIP SOUP 10

Apples, Nueski Bacon, Maple

Beet Salad 14

*Pickled Blueberries, Whipped Goat Cheese, Walnut Brittle |
Black Radish, Charred Orange*

Scallops Aguachile 18

*Tomatillo, Serrano Pepper, Avocado,
Pickled Onions, Masa Crisps*

Artisan Cheese 20

Local Cheese, Pickled Vegetables, Char Grilled Bread

ENTREES

Grilled Swordfish 34

*Kobacha Squash Puree, Wilted Kale,
Fire Roasted Peppers, Sorghum*

Grilled 8oz Filet or 12oz Strip Loin 45

Mashed Potato, 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, Kale, Lemon,
Pearl Onions, Chicken Jus*

Pan Seared Gnocchi 20

*Butternut Squash Confit, Brown Butter,
Sage, Toasted Walnuts*

Barolo Braised Short Rib 40

Pickled Mustard Mash, Thyme Roasted Beets

HANDHELDS

WYNDHAM GRAND BURGER* 16

*Brisket & Short Rib Burger, Brioche Roll, Lettuce,
Tomato, Red Onions, Dill Pickle Spear &
Bonnet Creek Sauce*

*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*

SIGNATURE SUSHI

Only Available Tuesday - Saturday

***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.

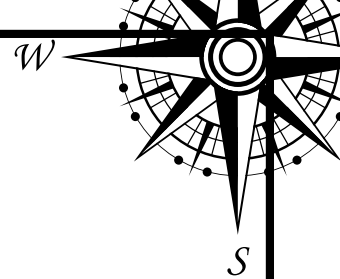
*Raw & under cooked food may be hazardous to your health.

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, Simple Syrup Bourbon
Aged Cherry, Caramelized Candied Orange*

FLORAL LIBATION 15

*Hendrick's Gin, Yuzu Juice, Charffenberger Brut,
Lavender Sugar Rim, Orchid Ice*

BLACKBERRY ENVY 15

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

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*

CHILE FLOWER 15

*New Mexican infused Tres Agave Tequila
Patron Anejo, Elderflower Liquor,
Agave Nectar, Mint, Cucumber*

FRENCH ROSE 15

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

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 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*

WINES

SPARKLING WINE

*LaMarca | Prosecco | Italy 9 - 36
Scharffenberger | Brut | California 48
Ruffino | Moscato D'Asti | Italy 40*

WHITE WINE

*Gerard Bertrand Cote Des Roses | Rosé | France 12 - 48
Banfi "Le Rime" | Pinot Grigio | Italy 9 - 36
Erath | Pinot Gris | Italy 52
50 Degree | Riesling | Germany 36
Joel Gott | Sauvignon Blanc | California 36
Honig | Sauvignon Blanc | California 55
Nobilo "Icon" | Sauvignon Blanc | New Zealand 13 - 52
Cline Estate | Chardonnay | California 36
Kendall-Jackson | Chardonnay | California 10 - 40
Davis Bynum | Chardonnay | California 56
Cakebread Cellars | Chardonnay | California 95*

RED WINE

*Bell | Syrah | Sierra Foothills | California 55
Rosso Villa Antinori | Sangiovese-Cabernet | Italy 55
Parker Station | Pinot Noir | California 40
Meiomi | Pinot Noir | California 13 - 52
Lange | Pinot Noir | Oregon 78
Belle Glos "La Alturas" | Pinot Noir | California 65
Alamos | Malbec | Argentina 40
The Prisoner | Red Blend | California 18 - 95
Kendall-Jackson | Cabernet Sauvignon | California 12 - 48
Franciscan | Cabernet Sauvignon | California 16 - 65
William Hill | Cabernet Sauvignon | California 40
Canvasback | Cabernet Sauvignon | Washington 85
Bogle | Merlot | California 9 - 36
Markham | Merlot | California 50
Stag's Leap "Artemis" Cabernet Sauvignon | California 110
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*