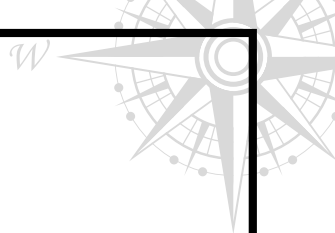


# BAR1521

## BEVERAGE MENU



### HAND-CRAFTED COCKTAILS

**CANDIED OLD FASHIONED 16**  
Bulleit Rye, Cherry Reduction, Brown Sugar,  
Caramelized Candied Orange

**PARADAISSU 16**  
Hendrick's Gin, Junmai Ginjo Sake, Cucumber  
Ginger, Lime

**ELECTRIC PARADISE 16**  
Bacardi Superior Rum, Coconut, Mango,  
Pineapple, Lime, Meyer's Floater

**ALL NIGHT LONG 16**  
Tito's Handmade Vodka, Café Borghetti Espresso Liqueur,  
Coconut Gelato Syrup

**BLACKBERRY ENVY 16**  
High West American Prairie Bourbon, Blackberry  
Triple Sec, Lemon, Agave Syrup, Q Ginger Beer

**OAXACAN OLD FASHIONED 16**  
Don Julio Reposado Tequila, Vida Mezcal,  
Agave Syrup, Bitters

**BUBBLY BLU 16**  
Blueberry-Infused Ketel One, Lime, Prosecco

**THE PHOENIX 16**  
Bacardi Superior Rum, Passion Fruit, Cherry,  
Lime, Q Sparkling Grapefruit

**EN FUEGO 16**  
Patron Silver Tequila, Jalapeño, Mango, Lime, Agave Syrup

**PORCH ROCKER 16**  
Old Forester 86 Bourbon, Sweet Tea, Amaro  
Montenegro, Lemon

**GOLDEN HOUR 16**  
Bombay Sapphire Gin, Apricot, Rosemary, Lemon

[ASK ABOUT OUR ZERO-PROOF MOCKTAILS](#)

### SAKE

Heavensake "Junmai 12" **12**  
Heavensake "Junmai Ginjo" **16**  
Momokawa Creamy Nigori **13**

### SELTZER

High Noon Seltzer  
Pineapple, Watermelon, Grapefruit

### WINES BY THE GLASS

#### SPARKLING WINE

Caposaldo Prosecco Veneto | Italy | **12**  
Mumm Napa Brut Prestige | California | **15**  
Chandon Brut Rosé | California | **14**

#### WHITE WINE

AIX Rosé Provence | France | **14**  
Le Rime | Pinot Grigio | Italy | **11**  
Simi | Chardonnay | California | **13**  
Crossbarn | Chardonnay | California | **15**  
Matua | Sauvignon Blanc | New Zealand | **12**  
St. Francis | Sauvignon Blanc | New Zealand | **14**  
Famille Hugel | Riesling | France | **17**

#### RED WINE

Calera | Pinot Noir | California | **16**  
Battle Creek Reserve | Pinot Noir | Oregon | **15**  
Alamos Seleccion | Malbec | Argentina | **15**  
Skyside | Cabernet Sauvignon | California | **16**  
Greenwing | Cabernet Sauvignon | Washington | **18**  
Robert Hall | Merlot | California | **14**

\*Extended Wine & Bottle List Available Upon Request.

### ON TAP

Bud Light  
Lagunitas IPA  
Sam Adams Seasonal  
Reef Donkey APA  
High Stepper IPA  
Daytona Dirty Blonde Ale

### BOTTLED BEER

#### Domestic

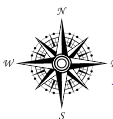
Budweiser  
Blue Moon  
Strongbow Cider  
Miller Light  
Dos Eques  
Sam Adams *Boston Lager*

#### Import

Guinness  
Corona Extra  
Kirin Ichiban  
Heineken  
Stella Artois  
Sapporo

### CRAFTS

Orange Blossom | Pilsner  
Jai Alai | IPA  
You're My Boy Blue | Blueberry Wheat



**DAILY HAPPY HOUR 4PM-6PM**

**DRAFTS 6 | WELLS 7 | WINES 8**

# BAR1521

## MENU

### STARTERS

**Cauliflower Bisque 12**  
*Hazelnut Pistou*

**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\* 50**  
*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*

**SASHIMI & NIGIRI ARE SUBJECT TO AVAILABILITY ON REQUEST**

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.