

Starters

- Roasted Tomato Soup** / croque monsieur 7
- BLT Wedge** / nueske's bacon / roasted tomatoes / gorgonzola /
buttermilk ranch dressing 10
- Salt & Pepper Lollipop Wings** / gorgonzola fondue 12
- Feta and Watermelon Salad** / watercress /
extra virgin olive oil 9
- Crab Cake** / soft polenta / spicy mustard 14
- Charcuterie** / la quercia prosciutto ham / salami / capicola /
winter park cheeses / peasant bread 15

Entrees

- Gastro-Pub Burger** / tillamook sharp white cheddar / potato trail mix 14
- 72-hour Short Rib Sliders** / balsamic onion compote /
nueske's bacon / blue cheese 13
- Chopped Vegetable Salad** / beluga lentils /
warm olive oil / goat cheese / verjus vinaigrette 14
- Black Grouper** / arugula / parmesan shavings /
micro-vegetables / lemon dijon vinaigrette 25
- Beer Battered Cod and Chips** / pickled vegetables 15
- Chicken Chop** / roasted root vegetables / pan juices 18
- Baby Back Ribs** / potato trail mix
Half Rack 17 **Full Rack** 21
- Steak Frites** / flat iron steak / potato trail mix / tarragon aioli 22

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase the consumer's risk of foodborne illness.

Desserts

Chocolate Pot de Crème / peanut bacon brittle 6

Apple Cheddar Rustica a la Mode / spicy black walnuts 6

Ice Cream Sandwich / pistachio ice cream and almond crunch cookie
or chocolate cookies and cream 7

Drunkin' Donuts / espresso martini 8

Specialty Cocktails 12

Flor de Jalisco / el jimador blanco tequila, fresh lemon juice,
agave nectar and a touch of orange marmalade

Dark & Stormy / myers's dark rum,
ginger beer, lime juice

Blackberry-Pineapple Sidecar / hennessy vs, cointreau,
pineapple juice, fresh lemon juice and
muddled blackberries

Bramble / beefeater dry gin, crème de cassis, fresh lemon juice
and a splash of simple syrup

Thai Basil Gimlet / absolut vodka, lime juice, muddled basil leaves
and a touch of rock candy syrup

Aristocrat's Manhattan / makers mark, sweet vermouth,
dash orange bitters

Craft 6

Blue Moon

Full Sail IPA

Kona Longboard

Spaten Premium Lager

Abita Turbodog

Widmer Drifter

Dogfish Head 90 min

Domestic 5

Coors Light

Miller Lite

Michelob Ultra

Budweiser

Imported 6

Heineken

Heineken Light

Corona Extra

Draft 6

Orlando Brew Blonde

Kona Firerock Pale Ale

Stella Artois

Sam Adams

Bud Light 5

Wine List

Champagne/Sparkling

	half glass	glass	bottle
Domaine Ste. Michelle Brut, Washington		8	32
Aria Brut, Segura Estate, Spain			40

Sauvignon Blanc

Brancott, Marlborough County, New Zealand	5	9	35
Casa Silva, Reserve, Colchagua Valley, Chile	6	10	40

Chardonnay

Chalone, Monterey County	5.5	8	32
Sonoma-Cutrer, Sonoma Coast	8.5	15	60

Interesting Whites

Heron Hill, Semi-Sweet Riesling, Finger Lakes			55
Bonterra Vineyards, Viognier, Mendocino County	5.5	9	35
Conundrum White Blend, Monterey County	8	14	55
Martin & Weyrich, Moscato-Allegro, Paso Robles			35

Pinot Noir

Belle Glos, Sonoma County	8.5	16	60
Lyeth, Sonoma County	8	13	55
Parducci, North Coast	5	9	35

Merlot

Bonterra, Mendocino County	5.5	9	35
Chateau Ste. Michelle Indian Wells, Columbia Valley	7	13	55

Cabernet Sauvignon

Twenty Bench, Napa Valley	7	12	50
Castle Rock, Columbia Valley	6	11	45
Franciscan, Napa Valley	8.5	16	60

Alternative Red Wines

Trapiche, "Oakcask" Malbec, Mendoza, Argentina	5	8	32
De Loach, Zinfandel, Lake County	6	9	35
d'Arenberg, "Footbolt" Shiraz, McLaren Vale, Australia			55
Valley of the Moon, Sangiovese, Sonoma Valley	8.5	15	60
Conn Creek, Cabernet Franc, Napa Valley			80
Cline, "Cashmere," Sonoma County	6	11	45

your server will inform you of specific vintages and best recommendations to pair with your meal. please note that all wines are subject to availability.