

DINNER MENU

DAVID'S BURGERS & BOURBON

MUST TRY

CHIPS & DIP (GF) 10 <i>yukon gold potato chips, onion dip, pimento cheese spread</i>
SMOKE & PICKLES 21 <i>chef's selection of local sausages, house pickles, mustard and pretzel roll</i>
FISH & CHIPS 20 <i>crispy beer battered grouper, french fries, tartar sauce</i>

BEFORE

CORNBREAD (VEG) 9 <i>honey - bourbon butter</i>
CRISPY BRUSSELS SPROUTS (GF, DF, VG) 9 <i>chow chow, sesame seeds, lime</i>
BRISKET POUTINE (GF) 13 <i>smoked brisket, onion, cheddar cheese, house bbq sauce, yucca fries</i>
SMOKED BBQ RIBS (GF, DF) 12 <i>smoked heritage pork, coleslaw, house bourbon bbq sauce</i>

CRAFT BURGERS

Our house grind is a signature blend of Black Angus chuck and brisket topped with carefully sourced provisions from farmers and artisans in Florida and the southern states served on locally baked artisan brioche bun. All Burgers and Sandwiches come with a side of fries or petite greens salad. Gluten Free bun available upon request.


 **LAMB BURGER* 26**
8 oz australian lamb, tzatziki sauce, onion jam, feta cheese, arugula




BIG BOY PANTS* 22
two smash patties, cheddar cheese, bbq brisket, bacon jam, onions, lettuce, jalapeño

 **WAGYU TOP SHELF* 29**
½ pound American wagyu beef, pepper jack cheese, crispy onions, A1 aioli

 **SWORDFISH BLT* 23**
swordfish filet, bacon, lettuce, tomato, cilantro sauce

 **BOARDWALK 27**
jumbo lump blue crab cake, lemon - sesame aioli, lettuce, tomato, cucumber

 **PLANT BASED (DF, VG) 19**
Beyond Meat® burger patty, VG herb aioli, mushroom "bacon", lettuce, tomato

BB* 18
two smash patties, american cheese, sweet onion, pickles, secret sauce

 **SOUTHERN HOT 17**
hot style fried chicken, house shaken spice, mayonnaise, pickles

INSTEAD

OFF THE HOOK* (GF, DF) 28 <i>chef's catch using seasonal, local provisions</i>
STEAK & POTATOES* 41 <i>butcher cut of the moment, mashed potatoes, onion - mushroom jus</i>
ORECCHIETTE PASTA (VEG) 24 <i>vegetables of the moment, arugula pesto, shaved parmesan cheese</i>
FRIED CHICKEN & WAFFLE 26 <i>barrel aged hot sauce, jalapeño maple syrup</i>

BESIDES

CHARRED BROCCOLINI (GF, DF, VG) 9 <i>citrus zest, sesame seeds</i>
MASHED POTATOES (GF) 8 <i>butter, sea salt</i>
CUCUMBER SALAD (GF, DF, VG) 9 <i>sweet onion, heirloom tomato, radish, citrus vinaigrette</i>
YELLOW CORN (GF, VEG) 9 <i>miso - aioli, topped with queso fresco, chili pepper, lime</i>

SALADS

SIMPLY DRESSED GARDENS (VEG) 13 <i>radish, cucumber, tomato, toasted cornbread, maple - fennel vinaigrette</i>
BURRATA (GF, VEG) 15 <i>heirloom tomato, shaved cucumber, onion, radish, basil seeds, citrus vinaigrette</i>
ROMAINE (VEG) 14 <i>focaccia croutons, shaved parmesan, creamy garlic dressing</i>
EXTRA PROVISIONS
grilled chicken breast (GF, DF) 7
bbq brisket (GF, DF) 9
market fish (GF, DF) 12
fried chicken 12
Beyond Meat® (GF, DF, VG) 9

AFTER PARTY

PROHIBITION MONKEY BREAD 10 <i>rum roasted pineapple, banana ice cream</i>
MANGO KEY LIME CHEESECAKE 10 <i>passion fruit sauce</i>
WARM CHOCOLATE CRUNCH 12 <i>dulce de leche ice cream</i>
COOKIE SKILLET 10 <i>vanilla ice cream</i>

GF = Gluten Free • DF = Dairy Free • VEG = Vegetarian • VG = Vegan

A gratuity of 20% will be added to parties of 6 or more.

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. Please alert our staff of any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

WHITE/SPARKLING **6oz** **9oz** **Btl****SPARKLING****Domain Ste. Michelle Brut** 50

| Columbia Valley, WA

Chandon Brut | Napa Valley, CA 75**CHAMPAGNE****Moet & Chandon Imperial** 20

187ml | Champagne, France

Veuve Clicquot Rose 170

| Reims, France

Dom Perignon 400

| Champagne, France

PROSECCO**Riondo Spumante DOC** | Italy 10 40**MOSCATO****La Spinetta DOCG** | Italy 12 18 47**RIESLING****Chateau Ste. Michelle** 11 16 44

| Columbia Valley, WA

SANCERRE**Langlois Chateau** 19 28 76

| Loire Valley, France

SAUVIGNON BLANC**Wairau River** | Marlborough, NZ 12 18 48**PINOT GRIGIO****Terlato Friuli Colli Orientali** 14 24 56

| Italy

CHARDONNAY**Decoy by Duckhorn** 12 18 47

| Sonoma, CA

Sonoma Cutrer 15 23 60

| Russian River Ranches, CA

Sanford Estate 81

| STA. Rita Hills, CA

ROSE/RED **6oz** **9oz** **Btl****ROSE****Fleur de Mer** 15 22 60

| Cotes de Provence, France

Whispering Angel 65

| Cotes de Provence, France

MALBEC**Bodega Norton Barrel Select** 13 19 51

| Argentina

PINOT NOIR**Cambria** | Julia's Vineyard, Santa Maria Valley, CA 16 24 64

| Santa Maria Valley, CA

Meiomi | Central Coast, CA 65**Boen** | Russian River Valley, CA 17 25 70**Ponzi Vineyard Tavola** 75

| Willamette Valley, OR

MERLOT**Wente Vineyards Sandstone** 13 19 51

| Livermore Valley, CA

CABERNET**Columbia Crest H3** 11 16 44

| Horse Heaven Hills, WA

Thistle & Thorn | Napa Valley, CA 64**Conn Creek** | Napa Valley, CA 88**Justin** | Paso Robles, CA 90**Daou Reserve** | Paso Robles, CA**RED BLEND****Murrieta's Well** 15 22 60

| Livermore Valley, CA

The Prisoner 94

| Napa Valley, CA

BOURBON COCKTAILS**Bourbon Runner** 14

1792 Small Batch, Tempus Fugit crème de banana,

Barrows ginger liqueur, Lemon juice, Peach syrup

Mezcal Old Fashioned 15

Smooth Ambler Contradiction, Del Maguey Vida,

Agave nectar, Orange bitters, Mole bitters,

Angostura bitters 15

Alright, Alright, Alright 15

Longbranch, Domaine de Canton Ginger Liqueur,

House Made Sour, Honey Syrup

Green Beret Manhattan 16

Horse Soldier, Sweet & dry vermouths,

Orange bitters, Lemon twist

Hudson Baby Bramble 16

Hudson bourbon, Blackberries, Lemon juice,

Simple syrup

HAND CRAFTED COCKTAILS**Smash it Like it's Hot** 13

Indoggo Strawberry Gin, Lime juice,

Simple syrup, Strawberries, Jalapenos, Mint

Aged Colada 14

Bacardi 10 year, Cocolopez, Pineapple juice,

Tiki bitters

Rita on the Rocks 15

Teremana Reposado Tequila, Grandmarnier,

Orange bitters, Fresh lime juice, Agave syrup

Summer Tyme 16

Botanist Gin, Thyme sprigs, Lemon juice, Agave,

Grapefruit juice

The Last Straw 16

Haku Vodka, Strawberries, Basil leaves,

Triple sec, Lime juice, Simple syrup

Elyxmule 17

Absolut Elyx, St. Germain Elderflower liqueur,

Blackberries, Lime, Ginger beer

DRAFT BEER**REG** **LG**

7.5 13

Crooked Can Brewery Florida Sunshine

| Winter Garden, FL

Euro Pale Lager, Stella Artois

| Belgium

Blonde Ale, Persimmon Hollow Daytona Dirty Blonde

| DeLand, FL

Belgian White Blue Moon

| Denver, CO

Belgian Ale, Barrel of Monks, Single in Havana

| Boca Raton, FL

Amber Ale Big Storm Wavemaker Amber Ale

| Clearwater, FL

Porter, Coppertail Brewing Night Swim

| Tampa, FL

Double IPA, Cigar City Florida Man

| Tampa, FL

Pale Ale, First Magnitude 72

| Gainesville, FL

Hazy IPA, Florida Avenue Luminescence

| Tampa, FL

IPA, Copperpoint Hop Hog Red IPA,

| Boynton Beach, FL

German Style Marzen, Goose Island Beer Company

| Chicago, IL

BOTTLED BEER

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Blue Moon, Bud Light, Budweiser, Coors**Light, Michelob Ultra, Miller Lite, Lagunitos****IPA, Sierra Nevada Hazy IPA, Dos Equis****Lager, Modelo Especial, Heineken, Heineken****0.0, Stella, Guinness, Truly Seltzer's**