

IGNITE YOUR SENSES

Tropical
BONFIRE



Diplomático,
Ancho Reyes,
Agave Nectar,
Guava Purée,
Pineapple Juice,
Fresh Lime

Signature COCKTAILS

APEROL FIZZ

Botanist, Aperol,
Agave Nectar, Fresh Lemon

ESPRESSO MARTINI

Ketel One, Kahlúa,
Nitro-Infused Espresso

WATERMELON SUGAR RYE

Pendleton Rye, Ginger Beer,
Watermelon Purée

MANGO MARGARITA

Casamigos Blanco, Cointreau,
Mango Purée, Fresh Lime, Tajín Rim

BLOOD ORANGE SIDECAR

Hennessy V.S, Cointreau,
Blood Orange, Fresh Lemon

Classic

MOSCOW MULE

Tito's, Ginger Beer

NEGRONI

Tanqueray, Campari, Antica

OLD FASHIONED

Maker's Mark, Agave
Nectar, Bitters

MOJITO

Bacardi, Agave Nectar,
Fresh Mint and Lime

Zero Proof

BLACKBERRY BASIL SMASH

Lemonade, Blackberry Purée,
Fresh Basil

JAM SESSION MULE

Ginger Beer,
Strawberry Purée

BEER

DRAFT 16oz // 23oz

Bud Light

Miller Lite

Yuengling

Michelob Ultra

Blue Moon

Modelo Especial

Wynwood La Rubia Ale

Voodoo Ranger IPA

UPGRADE YOUR BEER!

64oz PITCHER // 100oz TOWER

BOTTLE

Coors Light

Corona

Heineken

Peroni

Stella Artois

Angry Orchard

White Claw
Black Cherry / Mango

High Noon
Watermelon / Pineapple

Heineken 0.0

Wine

5oz // 8oz // BOTTLE

WHITE

Lock & Key Pinot Gris

Locations Sauvignon Blanc

Vintage Sunset Chardonnay

Ghost Pines Chardonnay

RED

Night Swim Pinot Noir

J Vineyards Pinot Noir

Secret Crush
Cabernet Sauvignon

Smith & Hook
Cabernet Sauvignon

ROSÉ

Pink Minx

Maison No. 9

SPARKLING

Mionetto Prosecco



LET'S GET *Started*

LEGENDARY!

CHICKEN TENDERS

Hand-breaded and crispy.
Served with fries.

HONEY MUSTARD • BBQ • RANCH

AVOCADO HUMMUS

Drizzled with olive oil and
served with carrots, celery,
and grilled pita. **V**

SMOKEHOUSE QUESADILLA

BBQ braised pulled pork,
mozzarella, cheddar jack,
pickled red onions, and
chipotle aioli.

MOZZARELLA BITES

Hot and crispy.
Marinara for dipping.

BAVARIAN PRETZELS

Freshly baked and lightly salted.
Queso for dipping. **V**

KATSU CHICKEN BAO BUNS

Japanese panko-crusted with
pickled red cabbage, and basil
aioli. Tonkatsu for dipping.

**ADD FRIES TO
ANY STARTER!**

Classic

Herb Truffle

V VEGETARIAN

V* VEGETARIAN OPTION AVAILABLE

Gf GLUTEN-FREE



MADE TO SHARE

NACHO AVALANCHE

Corn tortilla
chips layered with
seasoned beef,
queso, freshly
pickled jalapeños,
pico de gallo, and
a crema drizzle.

V* **Gf**

ADD CHICKEN

ADD BARBACOA



SIGNATURE SAMPLER

Buffalo wings,
chicken tenders,
mozzarella bites,
Bavarian pretzels,
and classic fries.



Wings & Fries



Our signature wings tossed and sauced.
Served with celery and ranch.

CLASSIC WINGS

BONELESS WINGS

BLAZING BUFFALO • BBQ • SWEET CHILI
GARLIC PARM • LEMON PEPPER • NAKED

Add Classic Fries
Add Herb Truffle Fries

CLASSIC FRIES

HERB TRUFFLE FRIES

Fresh rosemary, thyme, parsley,
parmesan, and truffle oil.



BIRRIA
Shredded
barbacoa beef
and melted
mozzarella in a
flour tortilla.

CHICKEN TINGA
Grilled, with cheddar
jack, pico de gallo,
lettuce, and
creamy chipotle in
a flour tortilla.



T

A

C

O

S

THREE
PER
ORDER

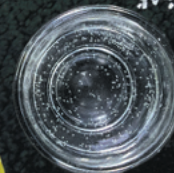
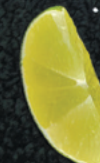


**CRISPY
CAULIFLOWER**
Lightly fried, with
pico de gallo, power
slaw, and creamy
chipotle in
a corn tortilla.

V

BAJA SHRIMP
Grilled, with pico de
gallo, power slaw, and
creamy chipotle in a
corn tortilla.

GF



V VEGETARIAN

GF GLUTEN-FREE



BURGERS AND SANDWICHES

Served with classic fries. Upgrade to herb truffle fries.

DOUBLE SMASH BURGER

Two 1/4 lb. smashed patties, American cheese, lettuce, tomatoes, pickles and signature sauce on a bistro bun.

HOT HONEY CHICKEN SANDWICH

Hand-breaded, with pickles, mayo, and Mike's Hot Honey®.

BISTRO BACON BURGER

Two 1/4 lb. smashed patties, American cheese, bacon aioli, onion jam, and shaved onion straws on a bistro bun.

STEAKHOUSE SANDWICH

Grilled hanger steak, provolone, bacon aioli, and arugula on a toasted baguette.

PIZZA

12" with fresh mozzarella and zesty sauce on a garlic parmesan crust.

CLASSIC CHEESE

ORIGINAL PEPPERONI

TOPPINGS

PEPPERONI • SAUSAGE • BACON • CHICKEN
JALAPEÑOS • ONIONS • MUSHROOMS
GREEN PEPPERS • EXTRA CHEESE

THE WORKS

Pepperoni, sausage, bacon, onions, green peppers, and mushrooms.

BUFFALO CHICKEN

Grilled and drizzled with ranch and Buffalo sauce.



Salads



SUMMER CITRUS

Crisp romaine, power slaw, cucumbers, and carrots. Dressed with sesame ginger, topped with toasted almonds and blood oranges. **V** **GF**

ADD GRILLED CHICKEN

GRILLED CHICKEN CAESAR

Crisp romaine, dressed with Caesar and shredded parmesan, topped with crunchy tortilla strips. **V**

MOROCCAN STEAK

Seasoned and grilled. Served over jasmine rice, roasted tomatoes and red onions. Topped with Greek yogurt and drizzled with basil pesto. **GF**

SAUTEED SOUTHERN SHRIMP

Marinated and grilled. Served over crispy herb polenta and a spicy sauce with roasted corn, red peppers, diced scallions, and bacon.

CARIBBEAN MAHI MAHI

Pan-seared and Cajun-spiced. Served over basil pesto rice and sautéed vegetables. Topped with mango salsa. **GF**



Bowls

V VEGETARIAN

V* VEGETARIAN
OPTION AVAILABLE

GF GLUTEN-FREE

Sweet Spot

MONSTER COOKIE MELT

Jumbo chocolate chip cookie served in a hot skillet. Topped with vanilla ice cream, whipped cream, and chocolate sauce.

SIGNATURE SHAKES

M&M'S • OREO • TWIX



KIDS

Served with fries and a drink.

CHICKEN TENDERS
PEPPERONI PIZZA

Craft LEMONADES

STRAWBERRY FUSION
WATERMELON SPLASH

