



SIGNATURE COCKTAILS



MUSTANG SALLY | 14

Tito's Handmade Vodka, Apricot, Bergamot Tea, Lemon



SAFETY DANCE | 14

Maestro Dobel Reposado Tequila, Aquavit, Ginger, Carrot, Spicy Honey
**Can be made Non-Alcoholic | 12*



BLACKBIRD | 16

Bushmills 10yr Irish Whiskey, Apple, Old Forester Rye, Blackberry



MIDNIGHT RAMBLER | 14

Elijah Craig Bourbon, Cinnamon, Cardamom, Smoked Chile, Lemon, Egg White



SMOOTH CRIMINAL | 16

Bombay Sapphire Gin, Old Tom Gin, Illegal Reposado, Vermouth, Bitters



LITTLE DEUCE COUPE | 14

Santa Teresa 1796 Rum, Red Banana, Amaro Montenegro, Coconut, Key Lime, Ginger Beer



RHINESTONE COWBOY | 14

Tito's Handmade Vodka, Hibiscus, Blanc Vermouth, Lemon, Sparkling Wine
**Can be made Non-Alcoholic | 12*



KILLER QUEEN | 14

D'Usse Cognac, Brown Butter, Sage, Honey, Golden Raisin, White Wine, Pineapple, Soda Water

DRAFT BEER

MICHELOB ULTRA | 6

STELLA ARTOIS | 7

VETERANS SAWGRASS SESSION IPA | 9

MOCAMA PIN SEEKER PILS | 8

WICKED WEED PERNI-HAZE | 9

GUINNESS | 8

MOCAMA DUNE GARDEN | 8

VETERANS "RAGING BLONDE" ALE | 8

SWAMPHEAD BIG NOSE IPA | 8

LEINENKUGEL SHANDY | 7

ROTATING CIDER & GUEST TAP | 8

HAPPY HOUR DRINKS

Monday - Friday | 4:30pm - 6:30pm | Half - Price

BOTTLED BEERS

Michelob Ultra | Stella Artois | Heineken
Coors Light | Miller Lite | Corona
Corona Light | Blue Moon | Yuengling
Athletic Brewing Run Wild IPA (N/A)

WELL SPIRITS

Tito's Vodka | Maestro Dobel Tequila | Bombay Gin
Elijah Craig Bourbon | Rittenhouse Rye
Dewar's Scotch | Bacardi Rum

BAR MENU

SMASH BURGER | 19*

secret sauce, cheddar, lettuce, tomato, onion
add: *caramelized onion or jalapeno* | 1
*avocado, sauteed mushroom, bacon, or egg** | 2

BLACKENED GROUPER SANDWICH | 23

mango & carrot cabbage slaw
tartar sauce, arugula

TUNA POKE TACOS | 18*

red & green onion, soy sauce, cucumber,
wakame, furikake, cilantro, crispy wonton

HAPPY HOUR SNACKS

Monday - Friday | 4:30pm - 6:30pm | Half-Price

BUFFALO SHRIMP | 19

carrot and celery sticks, blue cheese

SMOKED BEEF BRISKET SLIDERS | 16

horseradish cheddar, poblano & onion jam

BRUSSELS SPROUTS | 16

toasted cashew, aji panca vinaigrette

HONEY GOCHUJANG GLAZED WINGS | 18

gochujang, honey

CHICKEN TINGA NACHOS | 18

chicken tinga, refried beans, pico de gallo,
queso, jalapeño, guacamole, crème fraiche

PLUM BRIASE PORK BAO BUN | 18

kimchi slaw, peruvian aioli & furikake

WINE BY THE GLASS

SPARKLING

Willm, Blanc de Blanc, Brut, Alsace, FR, NV | 12*

Raventos i Blanc 'de Nit', Brut Rose, Catalonia, SP, 2022 | 18

Laurent-Perrier, Brut, Champagne, FR, NV | 28

ROSÉ

L'Opale de la Presqu'île, Cotes de Provence, FR, 2022 | 15*

The Four Graces, Rose of Pinot Noir, OR, 2022 | 12

Gassier 'Costieres de Nimes', Rhone Valley, FR, 2023 | 14

WHITE WINE

La Chapelle du Bastion, Picpoul, Langeudoc, FR, 2023 | 12*

Tilia, Torrontes, Salta, Mendoza, Argentina, 2023 | 13

Fernlands, Sauvignon Blanc, Marlborough, NZ, 2022 | 13

Michele Satta 'Costa di Julia', Bolgheri, Tuscany, IT, 2022 | 14*

Chateau Marjosse, Bordeaux Blanc, Bordeaux, FR, 2022 | 16

Diatom, Chardonnay, Santa Barbara, CA, 2023 | 16

Brotte 'Espirit', Cotes-du-Rhone, Rhone Valley, FR, 2023 | 12

King Estate, Estate Pinot Gris, Willamette Valley, OR, 2022 | 17

Alma de Cattleya, Chardonnay, Sonoma County, CA, 2022 | 20

Purple Hands, Chardonnay, Willamette Valley, OR, 2022 | 26

Meiomi, Chardonnay, CA 2022, **375ML** | 25

RED WINE

Domaine Maire & Fils, Cotes du Jura, FR, 2020 | 18

Inscription, Pinot Noir, Willamette Valley, OR, 2022 | 15*

Loadli, Nebbiolo d'Alba, Langhe, IT, 2021 | 15

Meiomi, Pinot Noir, Sonoma, CA, 2022 | 13

Hartford Court, Pinot Noir, Russian River, CA, 2022 | 22

Yves Cuilleron, Syrah, Rhone Valley, FR, 2023 | 12

Badenhorst 'Secateurs', Red Blend, South Africa, 2021 | 14*

Lopez de Heredia 'Cubillo', Tempranillo, Rioja, SP, 2016 | 16

McNab Ridge 'Fred's Red', Blend, Mendocino, CA, 2022 | 15

The Soldier, Cab. Sauvignon, Columbia Valley, WA, 2019 | 17*

Ch. Peyreau, Saint-Emilion, Bordeaux, FR, 2019 | 20

Turnbull, Cabernet Sauvignon, Napa Valley, CA, 2021 | 26

Above prices are subject to sales tax and voluntary service charge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.