



NONA BLUE

MODERN TAVERN

SHAREABLES

HOUSE MADE SALSA & CHIPS 8

Hand Cut Garden Blend

BLUE CHEESE KETTLE CHIPS 9Blue Cheese Béchamel / Chopped Bacon
Balsamic Glaze / Green Onions**MAMA'S MEATLOAF SLIDERS 12**

BBQ Glaze / Caramelized Onions

ITALIAN MEATBALLS 13

Three Meat Blend / Marinara Sauce

IN-HOUSE SMOKED SALMON DIP 14Herb Remoulade Blend / Crispy Toast Points
Chopped Egg / Red Onions**SPINACH & ARTICHOKE DIP 14**

Rich Cheese Sauce / Salsa / Sour Cream

BUFFALO DRUMS 16Large Hand Cut Drumettes / Buffalo Sauce
Blue Cheese Coleslaw Garnish**FIRE GRILLED ARTICHOKE 16**

Herb Butter Brushed

LOVE ME TENDERS 16Hand Dipped Chicken Tenders / French Fries
Honey Mustard / BBQ Sauce**FIRECRACKER SHRIMP 17**

Lightly Fried Shrimp / Firecracker Sauce

FRIED CALAMARI 17

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

P.E.I. MUSSELS 17Braised Mussels / Garlic Butter Sauce
Grilled Baguette Garnish***SEARED AHI TUNA 19**Pacific Tuna / Dressed Field Greens
Pickled Ginger / Wasabi / Sesame Seeds**CHEESE BOARD Q**

Assorted Chef Selection

SOUP

SHRIMP & FIRE ROASTED CORN CHOWDER 7

Our Signature Soup

CLASSIC FRENCH ONION SOUP 9Melted Gruyere / Fresh Mozzarella
Toasted Crouton / Garnished with Green Onions

FLATBREADS

MARGHERITA 14Marinara Sauce / Fresh Mozzarella
Roma Tomatoes / Fresh Basil / Parmesan**ROASTED VEGETABLE 15**Pistachio Basil Pesto / Mozzarella Cheese
Roasted Garlic / Parmesan**BBQ CHICKEN 15**BBQ Sauce / Mozzarella Cheese
Caramelized Onions / Julienne Cilantro**PROSCIUTTO 16**Marinara Sauce / Sliced Prosciutto
Dressed Arugula / Fresh Mozzarella
Parmesan

STREET TACOS

Served with Seasoned Fries

BAJA STYLE 17Flour Tortillas / Shredded Cabbage / Avocado
Chipotle Mayo / Sour Cream Sauce**SAN FRANCISCO "MISSION DISTRICT" STYLE 17**Flour Tortillas / Shredded Lettuce
Sour Cream Sauce / Mango Pico De Gallo**CHOICE OF BLACKENED MAHI MAHI,
LIGHTLY FRIED ATLANTIC COD, SHRIMP,
FIRE GRILLED CHICKEN, OR ADOBO STEAK**

GREENS

HOUSE SALAD 11Mixed Greens / Chopped Egg / Smoked Bacon
Cheddar Cheese / Campari Tomatoes / Carrot
Cucumber / House Made Croutons
Buttermilk Garlic Dressing**CLASSIC CAESAR SALAD 11**Romaine Lettuce / House Made Croutons
Parmesan Cheese**TRADITIONAL GREEK SALAD 12**Romaine Lettuce / Herb Vinaigrette Dressing
Cucumbers / Red Onions / Red Peppers
Black Olives / Campari Tomatoes / Feta Cheese**ADD FIRE GRILLED CHICKEN, SHRIMP,
OR SALMON TO OUR SALADS 8****THE "TAVERN" GRILLED CHICKEN SALAD 15**Mixed Greens / Sliced Chicken / Carrots
Red Bell Pepper / Tomato / Cilantro
Tortilla Strips / Honey Citrus Vinaigrette
Peanut Sauce / Peanuts**ASIAN GRILLED STEAK SALAD 19**Mixed Greens / Marinated Filet Mignon Tips
Red Peppers / Carrots / Red Onion / Mango
Cucumber / Campari Tomatoes / Mint / Basil
Sweet Thai Chili Dressing / Fried Wontons
Sesame Seeds / Red Pepper Flakes***SEARED AHI TUNA SALAD 20**Pacific Tuna / Cilantro Ginger Vinaigrette
Honey Citrus Vinaigrette / Field Greens
Cabbage / Red Onions
Sesame Seeds / Wonton Strips

HANDWICHES

Served with Seasoned Fries

VEGGIE BURGER 14In House Blend / Soy Glaze / Monterey Jack
Lettuce / Tomato / Red Onion / Pickle
Toasted Brioche**ALL AMERICAN BURGER 15**8 oz. Steak Blend / American Cheese / Lettuce
Tomato / Red Onion / Pickle / Mayo / Mustard
Toasted Brioche**NONA BLUE BURGER 16**8 oz. Steak Blend / Crumbled Blue Cheese
Smoked Bacon Strips / Lettuce / Tomato
Red Onion / Pickle / Toasted Brioche**PLAIN JANE 15**Marinated Chicken Breast / Havarti Cheese
Lettuce / Tomato / Red Onion / Pickle
Toasted Brioche**COUNTRY CLUB 16**Hickory Smoked Ham / Roasted Turkey
Smoked Bacon / Cheddar Cheese / Monterey Jack
Lettuce / Tomato / Mayo / Toasted Multigrain**CHEDDAR BEEF 17**Sliced Roast Beef / Aged Cheddar / Au Jus
Creamy Horseradish Sauce / Toasted Brioche**BLACKENED MAHI MAHI SANDWICH 17**Lettuce / Tomato / Red Onion / Pickle
Thousand Island Dressing / Avocado
Sour Cream Sauce / Toasted Brioche**THE "BLT" GRILLED CHEESE 19**Cold Water Lobster Salad / Havarti Cheese
Applewood Smoked Bacon / Diced Tomato
Texas Toast

ON THE SIDE 6

French Fries / Steak Fries / Mashed Potatoes
Broccoli / Blue Cheese Coleslaw
Grilled Asparagus / Lil House Salad
Lil Caesar Salad / Creamed Corn
Mac & Cheese / Quinoa Salad
Lil Greek Salad / Baked Potato (After 4pm)

NONA BLUE PLATE SPECIALS

FRENCH QUARTER PENNE PASTA BOWL 18Sautéed Shrimp / Andouille Sausage / Tasso Ham
Carrots / Green Onions / Spicy Cajun Cream Sauce**LEMON CHICKEN 19**

Mashed Potatoes / Chicken Demi Glaze

MAMA'S MEATLOAF 19Five Meat Blend / BBQ Glaze / Mashed Potatoes
Creamed Corn**TRADITIONAL ENGLISH FISH & CHIPS 21**

North Atlantic Cod / Steak Fries

G-MAC & CHEESE 22Maine Lobster / Applewood Smoked Bacon
Rich Cheese Sauce**NORTH ATLANTIC SEA SCALLOPS 33**

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

***SEARED AHI TUNA STEAK 34**Pacific Tuna / Chilled Quinoa Salad / Wasabi
Citrus Soy Sauce**SLOW ROASTED 14 OZ. PRIME RIB 34**

Mashed Potatoes / Au Jus

(Available after 4pm)

OFF THE HARDWOOD GRILL

STEAK FRITES 25

Brasserie Cut Sirloin / Maître d' Butter / French Fries

HOUSE BRINED**DOUBLE CUT PORK RIB CHOP 26**

Braised Apple Chutney / Mashed Potatoes

BABY BACK RIBS 30

French Fries / Blue Cheese Slaw

NORTH ATLANTIC SALMON 32

Herbed Remoulade / Chilled Quinoa Salad

POLYNESIAN RIBEYE 34

Soy Glaze / Mashed Potatoes

HAND CUT 14 OZ. NEW YORK STRIP 36

Maître d' Butter / Mashed Potatoes

8 OZ. BARREL CUT FILET MIGNON 38

Béarnaise Sauce / Mashed Potatoes

16 OZ. DELMONICO RIBEYE 44

Maître d' Butter / Mashed Potatoes

SWEET ENDINGS

KEY LIME PIE 8

Graham Cracker Crust / Whipped Cream

CARROT CAKE 8

Sweet Cream Cheese Icing / Caramel Syrup / Pecans

BANOFFEE PIE 8Graham Cracker Crust / Bananas / Toffee
Whipped Cream / Shaved Chocolate**HOT FUDGE BROWNIE SUNDAE 8**Chocolate Brownie / Vanilla Bean Ice Cream
Whipped Cream / Candied Pecans**WHITE CHOCOLATE CHEESECAKE 8**Graham Cracker Crust / Raspberry Coulis
Whipped Cream**MARIAN'S IRISH COFFEE 8**Fresh Brewed Coffee / Bushmill's Irish Whiskey
Brown Sugar Syrup / Lightly Whipped Cream

While we strive to satisfy every guests dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please ask our staff for our Gluten Sensitive Guide and please inform your server if you have any food sensitivities or allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHAMPAGNE AND SPARKLING

LA MARCA PROSECCO / Veneto, Italy **8/30**
FRANCOIS MONTAND / Split / Brut or Rose / France **11**
VEUVE CLICQUOT YELLOW LABEL BRUT / France **16/62**
TAITTINGER / France **62**

SAUVIGNON BLANC

WHITEHAVEN / Marlborough, NZ **8/30**
HONIG / Napa Valley **11/42**
LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ **12/46**
TERRUNYO / Casablanca Valley, Chile **12/46**

CHARDONNAY

WILLIAM HILL / Central Coast **8/30**
KENDALL JACKSON VINTNERS RESERVE / California **11/42**
SONOMA CUTRER / Sonoma Coast **12/46**
INTERCEPT BY CHARLES WOODSON / Paso Robles **13/50**
TOAD HOLLOW UNOAKED / Mendocino County **13/50**
CHALK HILL / Sonoma Coast **14/54**
ROMBAUER / Carneros **16/62**
CHATEAU MONTELENA / Napa Valley **78**

WORLDLY WHITES

BARONE FINI PINOT GRIGIO / Valdadige, Italy **8/30**
LA PERLINA MOSCATO / Veneto, Italy **8/30**
THE PALM ROSE BY WHISPERING ANGEL / Cotes de Provence, France **9/34**
SCHLOSS VOLLRADS RIESLING / Rheingau, Germany **10/38**
FLEURS DE PRAIRIE ROSE / Cotes de Provence, France **11/42**
CONUNDRUM WHITE BLEND / Rutherford **12/46**
SANTA MARGHERITA PINOT GRIGIO / Alto Adige, Italy **13/50**

PINOT NOIR

MURPHY GOODE / California **8/30**
INTERCEPT BY CHARLES WOODSON / Monterey **11/42**
LA CRÈMA / Sonoma Coast **12/46**
MEIOMI / Monterey County **13/50**
SIDURI / Santa Barbara County **13/50**
BELLE GLOS / Clark and Telephone / Santa Barbara County **68**

MERLOT

COLUMBIA VALLEY / Washington **8/30**
ST. FRANCIS / Sonoma County **11/42**
SILVERADO / Napa Valley **55**

CABERNET SAUVIGNON

BOGLE / California **8/30**
JOEL GOTT 815 / California **11/42**
INTERCEPT BY CHARLES WOODSON / Paso Robles **13/50**
SMITH AND HOOK / Central Coast **13/50**
JOSH CELLARS RESERVE / Paso Robles **14/54**
RODNEY STRONG KNIGHTS VALLEY / Sonoma County **88**
SILVER OAK / Alexander Valley **110**
CAYMUS SPECIAL SELECTION / Napa Valley **225**
BERINGER PRIVATE RESERVE / Napa Valley **275**
JOSEPH PHELPS INSIGNIA / Napa Valley **350**

ZINFANDEL

FOUR VINES / Lodi **8/30**
ALEXANDER VALLEY SIN ZIN / Alexander Valley **10/38**
KLINKER BRICK / Lodi **42**
ROMBAUER / Napa Valley **58**

INTERNATIONAL REDS

KAIKEN RESERVA MALBEC / Mendoza, Argentina **8/30**
TEMPUS TWO SHIRAZ / Australia **11/42**
LA FLOR by PAUL HOBBS CABERNET SAUVIGNON / Mendoza, Argentina **12/46**
LAGONE AIA VECCHIA SUPER TUSCAN / Tuscany, Italy **12/46**

RED BLENDS

ANNABELLA / California **11/42**
KULETO FROG PRINCE / Lake County, California **11/42**
INTERCEPT BY CHARLES WOODSON / Paso Robles **12/46**
THE PRISONER / Napa Valley **18/70**
CHAPPELLET MOUNTAIN CUVÉE / Napa Valley **54**
ORIN SWIFT PAPILLON / Napa Valley **88**

SEASONAL SANGRIA (Red or White)

Our signature recipes are created by blending fruit, select spirits, fresh juices, spices, and herbs. Available by the glass or carafe. **8/30**

OUT OF THE BLUE COCKTAILS

Classically Inspired / Modern Twist
LIME IN THE COCONUT **11**
Bacardi Coco Rum / Cointreau / Fresh Lime / Fresh Mint
RELEASE THE KRAKEN **11**
Kraken Spiced Rum / Goslings Ginger Beer / Whiskey Barrel Aged Bitters
BABY BLUE COSMOPOLITAN **12**
Ketel One Citroen Vodka / Blue Curacao / White Cranberry Juice
Simple Syrup / Lime Juice / Lemon Twist
CHEAPER THAN THERAPY **12**
Cucumber Vodka Infusion / St. Germain Elderflower Liqueur
Lemon Juice / Simple Syrup / Fresh Basil / Fresh Cucumber
COMFORTABLY NUMB **12**
Pear Vodka Infusion / St. Germain Elderflower Liqueur
White Cranberry Juice / Lime Juice / Cinnamon
GARDEN OF EDEN **12**
Sipsmith V.J.O.P. Gin / St. Germain Elderflower Liqueur / Fresh Cucumber
Fresh Mint / Fresh Basil / Fresh Lime
MY PSYCHIATRIST **12**
Plantation XO Reserve Rum / Cinnamon Vanilla Clove Syrup
Lime Juice / Lime Twist
ONE NIGHT IN BANGKOK **12**
Corazon Blanco Tequila / Domaine De Canton Ginger Liqueur
Pineapple Juice / Lime Juice / Cayenne Pepper
PORKY'S OLD FASHIONED **12**
Knob Creek Smoked Maple Bourbon / Hickory Smoked Tincture
Brown Sugar Syrup / Cherry Bitters / Orange Bitters / Candied Bacon
SAZERAC **12**
Sazerac Rye / Herbsaint / Peychaud's Bitters / Sugar Cube / Lemon Peel
NEW FASHIONED **13**
1792 Small Batch Bourbon / Orange Bitters / Simple Syrup
Amarena Cherries / Orange Slice / Club Soda
TIPPLING TEA **13**
Southern Comfort / Firefly Sweet Tea Vodka / Meyer's Platinum White Rum
Tanqueray Gin / Peach Schnapps / House Sour Mix
TRUE BLUE **13**
Ketel One Vodka / Blue Cheese Stuffed Olives

MAIN SQUEEZE

GREYHOUND **10**
Wheatley Vodka / Fresh Squeezed Grapefruit Juice
SCREWDRIVER **10**
Wheatley Vodka / Fresh Squeezed Orange Juice

WHAT'S ON TAP

BASS ALE / England / 4.4 abv **6**
BELL'S TWO HEARTED IPA / Michigan / 7.0 abv **5**
FAT TIRE AMBER ALE / Colorado / 5.0 abv **5**
GUINNESS STOUT / Ireland / 4.2 abv **6**
HARP LAGER / Ireland / 4.5 abv **6**
HOEGAARDEN / Belgium / 4.9 abv **6**
KENTUCKY BOURBON BARREL ALE / Kentucky / 8.2 abv **6**
LAGUNITAS IPA / California / 6.2 abv **6**
LEXINGTON VANILLA BARREL CREAM ALE / Kentucky / 5.5 abv **6**
MAGNER'S IRISH CIDER / Ireland / 4.7 abv **5**
SAMUEL ADAMS SEASONAL / Massachusetts / abv varies **5**
SMITHWICKS / Ireland / 5.0 abv **6**
STELLA ARTOIS / Belgium / 5.2 abv **6**

LOCAL CRAFTS

CIGAR CITY JAI ALAI IPA / Tampa / 7.5 abv **6**
LOCAL'S FAVORITE (Rotating) / Florida / abv varies **Q**
ORANGE BLOSSOM PILSNER / Orlando / 5.5 abv **6**

ALL BOTTLED UP

AMSTEL LIGHT **5**
ANGRY ORCHARD CIDER **5**
BLUE MOON **5**
BUD LIGHT **4**
BUDWEISER **4**
COORS LIGHT **4**
CORONA **5**
CORONA LIGHT **5**
DOS EQUIS **5**
HEINEKEN **5**
MICHELOB ULTRA **4**
MILLER LITE **4**
NEWCASTLE BROWN ALE **5**
PABST BLUE RIBBON **4**
SAMUEL ADAMS BOSTON LAGER **4**
YUENGLING **4**

HARD SELTZERS

TRULY **5**
WHITE CLAW **5**



LAKE NONA, FL

EST. 2013

PONTE VEDRA BEACH, FL

EST. 2016

NONA BLUE
MODERN TAVERN

CHILDREN'S MENU

GRILLED CHEESE 5

Served with a Fruit Cup

KRAFT MACARONI AND CHEESE 5

American Classic

PEANUT BUTTER AND GRAPE JELLY 5

Served with a Fruit Cup

LOVE ME TENDERS AND FRIES 6

Hand Dipped Tenders

MEATLOAF AND MASHED POTATO 6

Five Meat Blend / Homemade Mashed

PENNE PASTA BOWL 6

Alfredo / Butter / Parmesan or Marinara Sauce

FOUR CHEESE PIZZA 6

Cheddar / Mozzarella / Provolone / Parmesan

CHEESEBURGER AND FRIES 7

Three Meat Blend / American Cheese

All meals served with choice of beverage.

Children's menu is available to those 12 years old and under.

Thank you for your understanding.

LAKE NONA, FL

EST. 2013



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MODERN TAVERN

PONTE VEDRA BEACH, FL

EST. 2016

GLUTEN SENSITIVE GUIDE

Our Gluten Sensitive Guide is designed for those with gluten sensitivities or those who prefer to avoid gluten for nutritional reasons. While we strive to satisfy every guest's dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please inform your server if you have any food sensitivities or allergies.

HOUSE SALAD 11

No Croutons

TRADITIONAL GREEK SALAD 12

Romaine Lettuce / Herb Vinaigrette Dressing / Cucumbers / Red Onions
Red Peppers / Black Olives / Campari Tomatoes / Feta Cheese

ADD GRILLED CHICKEN, GRILLED SHRIMP, OR SALMON TO OUR SALADS 8

FIRE GRILLED ARTICHOKE 16

Herb Butter Brushed and Served with Remoulade

SAUTÉED CALAMARI 17

Calamari Rings / Lemon Aioli / Thai Chili Sauce

SAUTÉED FIRECRACKER SHRIMP 17

Served with Firecracker Sauce

BAJA STYLE TACOS 17

Lettuce Bed / Shredded Cabbage / Avocado / Chipotle Mayo
Sour Cream Sauce / French Fries

SAN FRANCISCO "MISSION DISTRICT" STYLE TACOS 17

Lettuce Bed / Sour Cream Sauce / Mango Pico De Gallo / French Fries

CHOICE OF BLACKENED MAHI MAHI, GRILLED CHICKEN, GRILLED SHRIMP OR ADOBO STEAK

OUR FRESH FISH TOPPED WITH MANGO PICO DE GALLO MKT

Served with Asparagus

LEMON CHICKEN 19

Mashed Potatoes / Chicken Demi Glaze

STEAK FRITES 25

Brasserie Cut Sirloin / Maître D' Butter / French Fries

HOUSE BRINED DOUBLE CUT PORK CHOP 26

Mashed Potatoes / Braised Apple Chutney

BABY BACK RIBS 30

French Fries / Blue Cheese Slaw

NORTH ATLANTIC SEA SCALLOPS 33

Mashed Potatoes / Asparagus Garnish (No Lemon Butter)

HAND CUT 14 OZ. NEW YORK STRIP 36

Asparagus

8 OZ. BARREL CUT FILET MIGNON 38

Mashed Potatoes / Béarnaise

SIDES 6

French Fries / Steak Fries / Mashed Potatoes / Broccoli / Asparagus / Blue Cheese Slaw
Lil House Salad (No Croutons) / Lil Caesar Salad (No Croutons) / Lil Greek Salad
Baked Potato (After 4pm)

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SUNDAY BRUNCH MENU

BELGIAN WAFFLE 10

Buttermilk Waffle / Marinated Strawberries / Whipped Cream
Confectioners Sugar / Applewood Smoked Bacon

FRENCH TOAST 10

French Toast / Marinated Strawberries / Blueberries / Candied Pecans
Blueberry Balsamic Jam

LEMON RICOTTA PANCAKES 11

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

EGGS BENEDICT 12

Poached Eggs / Canadian Bacon / English Muffin / Hollandaise Sauce
Home Fries

BREAKFAST FLATBREAD 13

Chopped Egg / Marinara Sauce / Cheddar / Mozzarella / Sausage
Green Onions / Red Peppers / Sour Cream Sauce

CLASSIC THREE EGG OR EGG WHITE OMELETTE 13

Choice of; Diced Ham / Smoked Bacon / Monterey Jack / Cheddar
Red Peppers / Onions / Tomatoes / Sliced Mushrooms / Home Fries

TAVERN QUICHE 14

Four Cheese Blend / Ham / Turkey / Field Green Garnish
Herb Vinaigrette / Home Fries

CHICKEN AND WAFFLE 15

Buttermilk Waffle / Three Fried Chicken Tenders / Honey Butter
Applewood Smoked Bacon

EGGS BENEDICT WITH SMOKED SALMON 15

Poached Eggs / Smoked Salmon / English Muffin / Canadian Bacon
Hollandaise Sauce / Home Fries

STEAK AND EGG SANDWICH 17

Prime Rib / Fried Eggs / Smoked Bacon / Havarti Cheese
Sliced Tomatoes / Toasted Baguette / Steak Fries

EGGS BENEDICT WITH LOBSTER 18

Poached Eggs / Butter Poached Lobster Meat / Canadian Bacon
Grilled Asparagus / Hollandaise Sauce / Home Fries

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FIVE DOLLAR BLOODIES

SUNDAY BLOODY SUNDAY

Wheatley Vodka / In-House Bloody Mary Mix / Worcestershire
Sea Salt & Black Pepper Rim / Celery Stalk Garnish

HOT BLOODED

Bacon Jalapeno Vodka Infusion / In-House Bloody Mary Mix
Tabasco / Creole Siracha Rim / Smoked Bacon Garnish

FIRST BLOOD

Basil Garlic Cucumber Vodka Infusion / In-House Bloody Mary Mix
Lemon Juice / Celery Salt Rim / Pickle Spear Garnish

THICKER THAN WATER

Pepperoncini Horseradish Vodka Infusion / In-House Bloody Mary Mix
Lime Juice / Old Bay Rim / Pepperoncini Garnish

FIVE DOLLAR BUBBLES

AZURE MIMOSA

Champagne / Fresh Squeezed Orange Juice / Blue Curacao
Orange Garnish

KIR ROYALE

Champagne / Raspberry Liqueur / Raspberry Garnish

BELLINI

Champagne / Peach or Strawberry Puree
Peach or Strawberry Garnish

OCEAN BREEZE

Champagne / Elderflower Liqueur / White Cranberry Juice
Cucumber Garnish

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HAPPY HOUR

HOUSE POURS 5

WHEATLEY Vodka / MILES Gin / MEYER'S PLATINUM WHITE Rum
CORAZON Tequila / 1792 Small Batch Bourbon

PREMIUM WINES 5

WILLIAM HILL / Chardonnay BOGLE / Cabernet
BARONE FINI / Pinot Grigio COLUMBIA VALLEY / Merlot
MURPHY-GOODE / Pinot Noir THE PALM by WHISPERING ANGEL / Rose

WHAT'S ON TAP? 5

BASS ALE / England LAGUNITAS IPA / California
BELL'S TWO HEARTED IPA / Michigan LOCAL'S FAVORITE / Florida
BOURBON BARREL ALE / Kentucky MAGNER'S IRISH CIDER / Ireland
CIGAR CITY JAI ALAI IPA / Florida ORANGE BLOSSOM PILSNER / Florida
FAT TIRE AMBER ALE / Colorado SAM ADAMS SEASONAL / Massachusetts
GUINNESS STOUT / Ireland SMITHWICKS / Ireland
HARP LAGER / Ireland STELLA ARTOIS / Belgium
HOEGAARDEN / Belgium VANILLA BARREL ALE / Kentucky

SHAREABLES 5

Chips & Salsa Buffalo Drums
Spinach and Artichoke Dip Blue Cheese Kettle Chips
Mama's Meatloaf Sliders

HOURS

Monday - Friday 3:30pm - 6:30pm