

BONE VALLEY T A V E R N

SHAREABLES

KFC CHICKEN WINGS

gochujang, mango habanero
or buffalo \$14

TUNA NACHOS *

avocado, green onion, cilantro, sesame,
wontons, pico de gallo, spicy mayo
Full \$22 | Half \$16

SMOKED FISH DIP

smoked gulf fish, banana peppers,
house crackers \$12

CONCH FRITTERS

cajun tartar sauce, fresh lime \$14

SHRIMP DE GALLO

shrimp, red onion, tomato, cucumber,
avocado, cilantro, tortilla chips \$17

SOUPS/SALADS

POZOLE CRAB SOUP

lump blue crab, red cabbage,
hominy, cilantro, tomatoes \$9

CAESAR SALAD

crisp romaine, shaved parmesan,
caesar dressing \$8

BLUE CRAB ICEBERG WEDGE

smoked bacon, blue crab,
heirloom tomatoes,
english cucumbers,
applewood-smoked blue cheese,
green goddess \$21

FALL SALAD

kale, mixed greens,
strawberries, blueberries,
pumpkin seeds, goat cheese,
white balsamic vinaigrette
\$8

chicken +\$8

shrimp +\$14

poke tuna* +\$14

gulf fish +\$14

ENTRÉES

BVT BURGER *

certified angus beef, smoked gouda,
lettuce, tomato, onion, avocado,
bourbon bacon jam, brioche \$19

GOCHUJANG CHICKEN SANDWICH

panko chicken, lettuce, tomatoes,
smoked bacon, american cheese,
gochujang sauce, brioche \$17

BLACKENED GULF FISH TACOS

lettuce, pico de gallo, chipotle aioli,
fresh lime, flour tortillas \$19

SMOKED TURKEY WRAP

lettuce, tomato, mild banana
peppers, chipotle aioli,
smoked gouda \$16

LOBSTER BLT

lemon rémoulade, tomato, lettuce,
bourbon bacon jam, brioche \$25

FISH SANDWICH

grilled or blackened, cajun tartar
sauce, lettuce, tomato \$21

SWEET POTATO TACOS

jerk roasted sweet potatoes,
red cabbage, avocado, pickled onion,
goat cheese \$14

TOGARASHI TUNA BOWL *

jasmine rice, edamame, avocado,
cucumber, banana pepper,
wonton crisps, spicy mayo,
ponzu sauce, togarashi tuna
\$24

DESSERTS

WARM BANANA BREAD PUDDING

salted caramel ice cream,
chocolate sauce \$9

CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream,
orange coulis, fresh berries \$9

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

LUNCH

DRAFT BEER

14 oz small \$7.75 21 oz tall \$11

CRAFTIER

LITTLE PAYNE CREEK LIGHT LAGER,

Motorworks Brewing,
Streamsong, FL, 4.3 ABV, 12 IBU

DRAGLINE IPA,

Motorworks Brewing,
Streamsong, FL, 6.8 ABV, 40 IBU

FREE DIVE IPA,

Coppertail Brewing,
Tampa, FL, 5.9 ABV, 65 IBU

OFF THE CHAIN HEFEWEIZEN,

Swan Brewing, Lakeland, FL, 5.9 ABV, 13 IBU

BLUE MOON BELGIAN WHITE,

Molson Coors, Denver, CO, 5.4 ABV, 9 IBU

JAI ALAI IPA,

Cigar City Brewing, Tampa, FL, 7.5 ABV, 65 IBU

ORANGE BLOSSOM PILSNER,

Orange Blossom Brewing Co.,
Orlando, FL, 5.5 ABV, 7 IBU

ANGRY ORCHARD CRISP APPLE,

The Boston Beer Company,
Free Walden, NY 5.0 ABV

MODELO ESPECIAL,

Grupo Modelo,
Mexico, 4.4 ABV

DOMESTIC

14 oz small \$6.75 21 oz tall \$10

BUD LIGHT, 4.2 ABV

MICHELOB ULTRA, 4.2 ABV

MILLER LITE, 4.2 ABV

YUENGLING LAGER, 4.4 ABV, 16 IBU

STELLA ARTOIS, 5.2 ABV, 24 IBU

NON-ALCOHOLIC

SOFT DRINK

Coke, Diet Coke, Sprite,
Coke Zero, Pibb Xtra \$4

ICED TEA OR LEMONADE \$4

POWERADE \$4

ACQUA PANNA STILL WATER \$8

S.PELLEGRINO SPARKLING WATER \$8

SMARTWATER 20oz. \$6

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

	9oz	BTL
La Marca, Prosecco, ITA	—	40
Moët & Chandon, Brut Champagne, FRA (187mL)	—	27

WHITE

	9oz	BTL
La Perlina, Moscato, Puglia, ITA	14	40
Pighin, Pinot Grigio, Friuli-Venezia Giulia, ITA	16	45
Decoy, Rosé, CA	16	45
Columna, Albariño, Rías Baixas, Galicia, ESP	20	55
Details, Sauvignon Blanc, Sonoma, CA	16	45
Starmont, Chardonnay, Carneros, CA	18	50
Toad Hollow, Chardonnay, Unoaked, Mendocino County, CA	16	45

RED

	9oz	BTL
Acrobat, Pinot Noir, OR	18	50
Louis Jadot, Pinot Noir, Bourgogne, Burgundy, FRA	21	60
Goldschmidt, Chelsea, Merlot, Dry Creek Valley, CA	28	80
Caymus, Grand Durif, Blend, Suisun Valley, CA	27	72
Roth, Cabernet Sauvignon, Alexander Valley, CA	21	60
DAOU, Cabernet Sauvignon, Paso Robles, CA	23	63
Padrillos, Malbec, Mendoza, ARG	14	40
Anciano, No. 7, Rioja Reserva, Rioja, ESP	14	40

COCKTAILS

PEACH MULE

tito's handmade vodka,
peach, lime,
fever-tree ginger beer \$16

SPICY MARGARITA

jalapeño-infused tequila,
triple sec, sour mix,
salt rim \$13

SMOKY MANGO MARGARITA

cantera negra silver tequila,
mezcal, mango, lime,
smoky salt rim \$17

BVTEA

benchmark bourbon, lemon juice,
simple syrup, lemon bitters,
unsweet tea \$13

BLACKBERRY BOURBON SMASH

bulleit bourbon,
blackberry, lemon,
mint, club soda \$16

RANCH WATER

patrón silver,
fresh lime juice, topo chico,
fresh lime wedge \$16
*choice of salt, no salt or
tajín rim*