

SHAREABLES

KFC CHICKEN WINGS

gochujang, buffalo or
mango-habanero **\$16**

TUNA NACHOS*

avocado, green onion, cilantro,
sesame seeds, wontons,
pico de gallo, spicy mayo, furikake
Full \$25 | Half \$18

SMOKED FISH DIP

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

CONCH FRITTERS

served with cajun tartar sauce
and fresh limes **\$14**

SOUPS/SALADS

POZOLE CRAB SOUP

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

CAESAR SALAD

crisp romaine, shaved parmesan,
croutons, caesar dressing **\$9**

BLUE CRAB ICEBERG WEDGE

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

MIXED GREENS SALAD

tomato, cucumbers,
chopped bacon, red onions,
white balsamic vinaigrette **\$9**

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 bun **\$19**

BLACKENED GULF FISH TACOS

lettuce, pico de gallo, chipotle aioli,
fresh lime, flour tortillas,
salsa verde **\$21**

SMOKED TURKEY WRAP

lettuce, tomato, banana
peppers, honey mustard,
gouda cheese **\$16**

LOBSTER BLT

lemon rémoulade, tomato, lettuce,
applewood smoked bacon,
ciabatta **\$28**

FISH SANDWICH

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

CHICKEN QUESADILLA

shredded cheese, peppers, onions,
lettuce, guacamole, chipote aioli **\$16**

TOGARASHI TUNA BOWL*

jasmine rice, edamame, avocado,
english cucumber, banana pepper,
red cabbage, wonton crisps,
spicy mayo, ponzu sauce,
seared togarashi tuna **\$24**

SWEET POTATO TACOS

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

VEGGIE BURGER

lettuce, tomato, red onion,
avocado, white cheddar **\$18**

DESSERTS

WARM BANANA BREAD PUDDING

salted caramel ice cream,
chocolate sauce, caramel sauce,
fresh berries **\$9**

CHOCOLATE FLOURLESS CAKE

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

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

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 CIDER,
The Boston Beer Company,
Free Walden, NY 5.0 ABV

MODELO ESPECIAL,
Grupo Modelo,
Mexico, 4.4 ABV, 18 IBU

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
or 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
Louise Jadot, Pinot Noir, Bourgogne, Burgandy, FRA	21	60
Goldschmidt, Chelsea, Merlot, Dry Creek, Valley, CA	28	80
Caymus, Grand Durif, Bland, Suisun Valley, CA	25	72
Roth, Cabernet Sauvignon, Alexander Valley, CA	21	60
DAOU, Cabernet Sauvignon, Paso Robles, CA	23	63
Padrillos, Malbec, Mendoza, ARG	14	40
Ancianp, No. 7, Roja 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,
unsweetened tea **\$13**

BOURBON BLACKBERRY SMASH

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

RANCH WATER

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