

APPETIZERS

- BAVARIAN PRETZELS** 5
beer cheese, grain mustard
- FRESH PORK RINDS** 4
smoky chili rub, hot sauce
- THE BIG DILL** VG 9
garlic white sauce, dill pickles, provolone, mozzarella
arugula, ranch
- CHARCUTERIE** 25
chef select meats, cheeses, accoutrements
- CORNED BEEF POUTINE** 8
gravy, cheese curds, french fries
- IRISH NACHOS** 6/10
beer cheese, jalapenos, bacon, green onions,
sour cream, kettle chips
- SCOTCH EGG** 6
pork sausage, honey dijon
- BAKED BRIE** VG 9
honey, raspberry preserves, crostini
- MISO PEPPERS** GF VG V 9
blistered sweet shishito peppers, garlic vegetable miso
- BUFFALO CAULIFLOWER BITES** VG 9
bleu cheese crumbles



** Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Our kitchen utilizes wheat flour, eggs, shellfish, peanuts, tree nuts, dairy, and other potential allergens.*

SOUP & SALAD

- HOUSE SOUP** 5/8
playalinda blonde beer cheese, bacon
- SOUP DU JOUR** 5/8
ask your server for our latest creation
- BLACKENED CHICKEN CAESAR** 10
romaine, parmesan, garlic croutons
- WEDGE SALAD** GF 10
blackened chicken, tomato, bleu cheese, bacon, ranch
- TOGARASHI SEARED TUNA** 12
*cucumber apple salad, almonds, cilantro, asian spices
- WOOD FIRE FLATBREADS**
*hand tossed crust, wood fired, with spots of natural char,
giving our flatbreads a distinctive flavor and texture*
- STEAK FAJITA** 10
grilled onion, peppers, cheddar, provolone,
jalapeño, tomato, sour cream
- SPINACH ARTICHOKE** VG 9
parmesan, mozzarella, pesto, sundried tomato
- WHITE CHICKEN PESTO** 10
garlic white sauce, grilled chicken, pesto, red onion,
bacon, honey, mozzarella
- TUSCAN HERB** VG V 10
hummus, sundried tomato, olive, arugula,
goat cheese, red onion, chili oil
- RUSTIC PORK & ASIAN SLAW** 10
slow roasted sweet bbq pork, provolone, cheddar,
tart asian mango slaw

Symbols indicate that select menu items can be modified to accommodate the following dietary limitations, please notify your server of your needs.

V Vegan VG Vegetarian GF Gluten-Free

EAT

SANDWICHES & BURGERS

REUBEN GF 10
swiss, kraut, thousand island, kettle chips

DUCK SLIDERS 10
almond-crusted, blue raspberry sauce, arugula,
havarti horseradish & chive cheese, fennel, kettle chips

PICKLE CHICK 10
jalapeno brined chicken breast deep fried, shallot slaw,
lettuce, tomato, chipotle ranch, kettle chips

RIB ROAST ON SOURDOUGH GF 12
garlic dijonnaise, grilled onions, melted swiss, fries

BRIX BURGER GF 13
bleu cheese, bacon jam, bbq sauce, house brisket,
pickled beets, smoky fried onions, kettle chips

PLAIN OL' CHEESY GF 10
lettuce, tomato, onion, kettle chips

BOHEMIAN BBQ SANDWICH V VG 12
jackfruit, mustard bbq, onion, bell pepper, blistered
sweet shishito peppers, garlic vegetable miso

JAMES BEARD BLENDED BURGER PROJECT

VIVA YBOR! 18
soppressata seasoned beef, pork, cremini mushroom
blended patty, swiss cheese, cured sweet ham, mojo pork
pernile, english mustard, house-made mustard pickles,
cuban bread, black beans, maduros, fries

SIDES A' LA CARTE

SIDE SALAD 5

VEGETABLE MEDLEY 4

KETTLE CHIPS 3

WHITE TRUFFLE PARMESAN FRIES 6

FRIES 4
regular, plain sweet potato, sugared sweet potato

BEVERAGES

COKE, DIET COKE, SPRITE, CHERRY COKE, ORANGE SODA, LEMONADE, CLUB SODA, GINGER ALE, SWEET TEA, UNSWEET TEA, COFFEE, DECAF COFFEE, TONIC 2.50

Some items may be served raw or undercooked. Consuming raw or undercooked meats,
poultry, seafood, or eggs may increase the risk of foodborne illness.

ENTREES

PORK BELLY GF 13
chipotle rub, creamed bacon brussel sprouts,
orange marmalade

SEA & GARDEN 13
fried cod, french fries, malted coleslaw

SEA SCALLOPS GF 19
bacon mint caper garbanzo puree, asparagus,
zucchini fries, garlic rosemary clarified butter

LIME CILANTRO GROUPER GF 19
poblano cream, corn salsa, saffron rice

OXTAIL MAC & CHEESE 12
three cheese mac and cheese, oxtail stew, lima beans,
onions, garlic, thyme

FISH OF THE WEEK MKT
ask your server about our latest creation

EAT MORE

DESSERT

S'MORES FLATBREAD 8
graham cracker dough, marshmallow, chocolate

NITRO STOUT CAKE 6
cocoa cream cheese mousse, chocolate ganache

BEER-MI-SU 7
ask your server about your seasonal flavor

ROOT BEER FLOAT 5
vanilla ice cream

EAT MORE