



POOL | BEACH MENU

CHIPS & SALSA | 8

handcut tortilla chips, housemade roasted tomato salsa
add: guacamole | +3 queso | +3

TOSTONES | 8

fried plantains, roasted salsa, chipotle aioli, lime
add: guacamole | +3 queso | +3
bbq pulled chicken | +5 shrimp | +7

FRIES | 8

choice of: house-seasoned, truffled parmesan,
sweet potato, yucca chimichurri

CHICKEN WINGS | 16

7 wings tossed in your choice of buffalo, bbq,
or sticky thai sauce

EMPANADAS (3) | 15

choice of chicken, beef, or spinach & mozzarella

FLORIDA CITRUS SALAD | 12

florida oranges, strawberries, kale, red cabbage, mango,
candied walnuts, mint ginger vinaigrette
add: grilled salmon | +7 grilled chicken | +5 poached shrimp | +7

TUNA POKE* | 19

soy and ginger marinated tuna, jasmine rice, cucumber, mango,
avocado, sriracha aioli, sesame

SHRIMP SALAD | 16

citrus poached shrimp, mango, pickled red onions,
red bell peppers, avocado, cilantro, mango-papaya dressing

KALE CAESAR SALAD | 10

crisp romaine lettuce & kale, parmesan cheese, focaccia croutons
add: grilled salmon | +7 grilled chicken | +5
poached shrimp | +7 grilled steak | +10

GREEK SALAD | 14

romaine, olives, red onion, tomato, cucumber, avocado,
garbanzo beans, goat cheese, lemon herb vinaigrette
add: grilled salmon | +7 grilled chicken | +5
poached shrimp | +7 grilled steak | +10

CEVICHE* | 16

mahi mahi, red onions, jalapeño, red peppers, cilantro,
lime, fried plantains

THREE ROYAL PALM TACOS | 15

GRILLED WHITE FISH, lime-dressed cabbage, avocado, chipotle aioli, corn tortillas
OR

BBQ PULLED CHICKEN, corn, black beans, tomato salsa, cilantro
add: side of chips & salsa | +4

SHRIMP ROLL | 15

garlic shrimp, peruvian pepper aioli, pickled red onion, avocado, bibb lettuce, new england style roll, espelette, fries

CHEESE QUESADILLA | 10

jack-cheddar, roasted corn, black beans, sour cream, flour tortilla
add: bbq pulled chicken | +5 grilled steak | +10

GROVE SMASH BURGER | 15

two angus beef patties, lettuce, tomato, caramelized onions, grove sauce, toasted brioche bun
choice of house-seasoned or sweet potato fries
add: egg, avocado, bacon, or cheese | +2
substitute salmon | +2 substitute grilled chicken | +1 substitute veggie burger | +1

CHICKEN TENDERS & FRIES | 14

choice of buffalo, bbq, or sticky thai sauce | house-seasoned or sweet potato fries

BLT CHICKEN WRAP | 14

choice of bbq pulled chicken or fried chicken breast, bacon, lettuce, tomato, chipotle aioli,
choice of house-seasoned or sweet potato fries

PLEASE INQUIRE ABOUT OUR DAILY DESSERTS

A service charge of 18% is added to all checks
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The GROVE

DRINKS

HANDCRAFTED COCKTAILS

15 EACH / 70 PITCHER

GENIE IN A BOTTLE

tito’s handmade vodka, watermelon, cucumber, simple syrup, lime

FRESCA

casamigos blanco tequila, st~germain, strawberry, cucumber, passionfruit, mint, lime

ISLAND TIME

santa teresa 1796 rum, cinnamon, pineapple, lime

SECRET GARDEN

ketel one botanical vodka, aperol, rhubarb, lemon, prosecco

BIRDS OF A FEATHER

bombay sapphire gin, campari, pineapple, lime

MARK OF DISTINCTION

bulleit rye, peach, mint, cointreau, lemon

ROYAL PALOMA

patron reposado or vida mezcal, grapefruit, lime

BOHEMIAN

the botanist gin, st~germain, grapefruit, peychaud’s bitters

DEVIL’S MULE

espolon blanco tequila, blackberry, pomegranate, lime, q ginger beer

APEROL SPRITZ

aperol, prosecco, soda water, orange

GATEKEEPER

basil hayden bourbon, amaro, salted honey syrup, bitters

SIDECAR

hennessy vs cognac, cointreau, lemon

FROZEN SPECIALTIES

14 EACH / 65 PITCHER

FROSE

rosé wine, vodka, citrus

PIÑA COLADA

rum, coconut, pineapple

DAIQUIRI

rum, lime, sugar

flavors: original, strawberry, mango, guava, banana, peach

MEZCALITA

vida mezcal, triple sec, lime, agave

MIAMI VICE

bacardi rum, ½ piña colada, ½ strawberry daiquiri

MOCKING BIRD

woodford reserve bourbon, campari, passionfruit, pineapple, lemon

POOLSIDE FAVORITES

15 EACH / 70 PITCHER

flavors: original, strawberry, mango, guava, banana, jalapeño, cucumber, peach

MARGARITA

tequila, triple sec, lime, agave syrup

MOJITO

rum, mint, lime, sugar

BUCKETS

EACH / BUCKET OF 5

DOMESTIC BEER

8/35

IMPORTED/CRAFT BEER

9/40

BACARDI RUM COCKTAIL

14/65

bahama mama, mojito, rum punch, sunset punch

CAZADORES TEQUILA COCKTAIL

15/70

margarita, spicy margarita, paloma

PLUME & PETAL VODKA SPRITZ

15/70

peach wave, cucumber splash

TRULY HARD SELTZER

9/40

CHANDON SWEET STAR (187ml)

12/55

KIM CRAWFORD SAUVIGNON BLANC (250ml)

20/95

ROSÉ ALL DAY

11/50

UNDERWOOD CANNED WINES

16/75

bubbles, rosé bubbles, pinot gris, pinot noir

RED BULL

6/30

regular, sugar free, tropical

BEERS

DOMESTIC 8

budweiser, bud light, michelob ultra, miller lite, blue moon, sam adams

IMPORTED/CRAFT 9

heineken, guinness, stella, corona, pacifico, modelo especial strongbow cider, heineken 0.0, lagunitas ipa, rotating local craft

MOCKTAILS

10

COLLINS BLUSH

mint, strawberries, sierra mist

BEACH VIBES

mango, lemonade, simple syrup, soda water

WINES	GLS	BTL
WHITE & ROSÉ		
AIX Rosé, Coteaux d’Aix-en Provence, France	14	54
Ca’ Bolani Pinot Grigio, Friuli, Italy	11	42

RED		
Rodney Strong Cabernet Sauvignon, Sonoma County, California	12	46
Alamos Seleccion Malbec, Mendoza, Argentina	13	50

MAKE YOUR OWN MIMOSA 65

INCLUDES A BOTTLE OF CAPOSALDO PROSECCO AND YOUR CHOICE OF JUICE

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