HANDRAFTED COCKTAILS | $18
FRESCA | Casamigos Blanco Tequila, St.-Germain, Strawberry, Cucumber, Passion Fruit, Mint, Lime
LOST IN THE SOUTH | WhistlePig Piggyback 6 Year Rye, Sweet Tea, Amaro, Lemon
ROSALE | Tito’s Handmade Vodka, Raspberries, Lime, Simple Syrup
GENIE IN A BOTTLE | Ketel One Vodka, Watermelon, Cucumber, Lemon
OLD FLAME | Sipsmith Gin, Apricot, Rosemary, Lime
PEP TALK | Corralejo Blanco Tequila, Habañero, Mango, Lime, Agave Syrup
STARLIGHT PALOMA | Dos Hombres Mezcal, Lime, Q Sparkling Grapefruit
GROVE OLD FASHIONED | Basil Hayden Bourbon, Demerara Syrup, Bitters

SKINNY SPARKLING COCKTAILS | $18
(ALL COCKTAILS CONTAIN LESS THAN 175 CALORIES)
SPARKLING COLADA | Rumhaven Coconut Rum, Pineapple, Prosecco
MOIRA’S ROSE | The Botanist Gin, Rosewater Syrup, Lemon, Prosecco
SECRET GARDEN | Belvedere Organic Infusions Vodka, Aperol, Rhubarb, Lemon, Prosecco
FRENCH 75 | Hennessy V.S Cognac, Lemon, Simple Syrup, Prosecco

COCONUT COCKTAILS | $22
(SERVED IN A ROYAL PALM-BRANDED COCONUT)
EL JEFE | Patron Silver Tequila, Orange Liqueur, Coconut, Lime, Agave Syrup
PARADISO | Santa Teresa 1796 Rum, Coconut, Mango, Pineapple, Lime

FROZEN SPECIALTIES | $17
FROSÉ | AIX Rosé, Ketel One Vodka, Tropical Red Bull, Strawberry
FROJITO | Bacardi Superior Rum, Mint, Lime
MEZCALITA | Vida Mezcal, Triple Sec, Lime, Agave
PIÑA COLADA | Rum, Coconut, Pineapple
DAIQUIRI | Rum, Lime, Sugar
Flavors: Original, Strawberry, Mango, Guava, Banana, Peach
MIAMI VICE | 1/2 Strawberry Daiquiri, 1/2 Piña Colada
ZERO PROOF COCKTAILS | $14
(NON-ALCOHOLIC)

COLLINS BLUSH | Passion Fruit, Strawberry, Mint, Citrus, Soda Water
GUILT FREE SPRITZ | Giffard Aperitif Syrup, Sparkling Grapefruit, Orange, Soda Water
MOMENT OF BLISS | Seedlip Grove 42, Raspberries, Simple Syrup, Lime
SAY LESS | Rosemary, Cucumber, Lime, Ginger Beer

WINES

GLORIA FERRER BLANC DE NOIR SPARKLING | Carneros, California $15 / $58
AIX ROSÉ | Coteaux d’aix-en Provence, France $16 / $62
BORGHI AD EST PINOT GRIGIO | Friuli, Italy $14 / $54
KIM CRAWFORD SAUVIGNON BLANC | Marlborough, New Zealand $15 / $58
CHALK HILL CHARDONNAY | Russian River Valley, California $15 / $58
J VINEYARDS PINOT NOIR | Sonoma County, California $15 / $58
RODNEY STRONG CABERNET SAUVIGNON | Sonoma County, California $16 / $62

BEERS

IMPORT/CRAFT | $9

ROTATING CRAFT SELECTIONS
HEINEKEN
GUINNESS
STELLA ARTOIS
CORONA EXTRA
PACIFICO
MODELO ESPECIAL
LAGUNITAS IPA
STRONGBOW CIDER

DOMESTIC | $8

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
MILLER LITE
BLUE MOON
SAM ADAMS
HIGH NOON HARD SELTZER
ATHLETIC BREWING CO.
UPSIDE DAWN N/A GOLDEN ALE
STARTERS

CHIPS & GUACAMOLE | Hand Cut Tortilla Chips $15  Salsa +$3
CEVICHE DE PESCA DO* | Corvina, Lime Juice, Red Onion, Cilantro, Leche de Tigre $16
CHICHARRON DE POLLO | Chicken, Onion Mojo, Fried Yucca $15
SMOKED CHICKEN WINGS | Choice of Buffalo or Honey Garlic, Served with Blue Cheese & Celery $20
TUNA TOSTADA* | Fresh Tuna, Salsa Rasurada, Red Onion, Avocado, Cilantro, Radish, Jalapeño $21
TACO DE PESCA DO | Florida Grouper, Red Cabbage, Cilantro, Onions, Sriracha Aioli, Flour Tortilla $18
CROQUETA DE JAIBA | Gulf Crab Cake, Remoulade Sauce, Florida Citrus Salad, Arugula $21
PATATAS BRAVAS | Spanish Fried Potatoes, Spicy Sauce $11
TUNA POKE* | Ahi, Avocado, Cucumber, Watermelon, Seaweed, Cilantro, Sesame Honey Soy Dressing $25
FRESH FRUIT | Assorted Fresh Fruit $14

SALADS

SPINACH SALAD | Baby Spinach, Apple, Cranberries, Almonds, Feta, Lime Vinaigrette $17
GROVE SALAD | Spring Mix, Dried Cranberries, Walnuts, Gorgonzola Lime Vinaigrette $16
KALE CAESAR SALAD | Kale, Croutons, Parmesan, Bacon, Caesar Dressing, Red Pepper Flakes $16
Add:  Chicken +$7, Salmon +$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
**FLATBREADS**

**CAPRESE** | Tomato Sauce, Basil, Tomatoes, Balsamic Glaze, Mozzarella $17

**MUSHROOM** | Mushrooms, Shallots, Spinach, Pesto Sauce, Truffle Oil, Mozzarella $17

**TUSCAN** | Pepperoni, Italian Sausage, Marinara, Mozzarella $19

**MAINS**

*Choice of Greens, Fries, Sweet Potato Fries +$2, Truffled Parmesan Fries +$2*

**CHEESEBURGER** | Wagyu Beef, American Cheese, Lettuce, Tomato, Onion, Brioche Roll $23

**KALE CHICKEN CAESAR WRAP** | Bacon, Parmesan, Mint, Red Pepper Flakes, Caesar Dressing $18

**HANGOVER BURGER** | Wagyu Beef, Bacon, Cheddar, Fried Egg, Lettuce, Tomato, Onion, Brioche Roll $25

**CUBAN SANDWICH** | Ham, Pork, Swiss Cheese, Pickles, Dijonnaise, Cuban Bread $19

**SALMON SANDWICH** | Atlantic Salmon, Lettuce, Tomato, Avocado Purée, Ciabatta $24

**BUFFALO CHICKEN SANDWICH** | Crispy Fried Chicken, Buffalo Sauce, Coleslaw, Pickles $19

**IMPOSSIBLE BURGER** | Baby Arugula, Cheddar, Tomato, Onion $25

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