

WELCOME TO



BREWING CO.



MIA BREWING • DRINK LOCAL • CRAFT BEERS • YUMMY BITES • LIVE MUSIC

N°1 M.I.A. 6% ABV \$5

MIAMI WEISS

Our #1 flagship beer. Traditional German Hefeweizen brewed with wheat, barley, & sweet orange peel. This hefe yeast produces vanilla, banana & bubblegum esters.

N°2 M.I.A. 10% ABV \$10

CZARFACE

Our one & only Russian Imperial stout. Seven different malts with layers of chocolate, oats & caramel. Big body & mouth feel, with a thick mocha head.

N°3 M.I.A. 6% ABV \$6

MEGA MIX

A West-Coast style light bodied pale ale with a Megamix of Mosaic, Galaxy and Citra late addition and dry hops. Hugely aromatic and mildly bitter.

N°4 M.I.A. 6% ABV \$5

VITAMIN SI

Weiss with tangerine, blood orange and orange blossom water.

N°5 M.I.A. 6% ABV \$5

IPA

Intensely hopped, light-bodied West Coast style IPA. Slightly piney flavor countered by a burst of citrus & tropical notes. Hops include Zythos, Citra, as well as Pacific Jade & Sorachi Ace.

N°6 M.I.A. 6.3% ABV \$6

CUBAN PEAT

Sssmokin' Porter. This jazzy smoked ale brewed with midnight wheat, caramel and roast malts, as well as plenty of Cherrywood smoked malt is reminiscent of meats roasting in a forest cottage. Dark and intense yet balanced, we welcome the Fall with this one.

N°7 M.I.A. 5% ABV \$5

305

GOLDEN ALE

A light and crisp session golden ale brewed with a touch of West Coast hops. The finish is dry and clean.

N°8 M.I.A. 6.5% ABV \$6

DOMINO

A light-bodied German-style Pilsner lager with a well balance noble hop presence leaning more toward the aromatic side. Floral, earthy, & spicy noble hops paint a beautiful portrait in a style many consider to be the first beer to truly showcase the range & complexity of hop flowers.

N°9 M.I.A. 8.5% ABV \$7

NEVER WINTER

Caramelized, big sweet body, spiced with vanilla beans, orange peel and cinnamon.

MAKE YOUR
TASTEBUDS
HOP!

ORDER
A BEER
flight

STARTING AT
\$2.50
PER GLASS

*Limited availability Fri & Sat

OUR BEERS

N° 10 M.I.A. ^{7.5%}ABV \$6

CALLE OATCHO

Roasty dark chocolate held high by lactose (unfermentable milk sugar) full-bodied balance. Available on Nitro while it lasts.

N° 11 M.I.A. ^{5.5%}ABV \$6

MY LIL' BRONY

A low ABV "session" brown ale. This beer is aged on hard maple wood and vanilla bean for 6 weeks. Carbonated and nitrogenated versions offered.

N° 12 M.I.A. ^{8.3%}ABV \$7

FAT BLACK FLAMINGO

Our twist on a modern classic, hop-forward IPA, darkened with toasted malt and left with a subtle afterthought of roast. The addition of rye malt adds a hint of spice that plays well with Equinox, Centennial and Mosaic hops.

N° 13 M.I.A. ^{3.5%}ABV \$5

REGRESA A MI

This Berliner Weisse fermented with guava & hibiscus will make you come back for more!

N° 14 M.I.A. ^{10%}ABV \$8

TOURIST TRAPPE

Triple that has a Belgian Abby strain with spicy yet soft, well rounded esters. Brewed with Belgian candy sugar for increased abv and dryness.

N° 15 M.I.A. ^{11%}ABV \$8

WARHEAD

Dank and Piney over-the-top triple IPA with layers of caramel malts and 9 pounds of hops per barrel. That's a pound per 3 gallons of American "C hops" including Cascade, Centennial and Chinook

N° 16 M.I.A. ^{7%}ABV \$6

RYE TORTUGAS

Galaxy Red Rye malt forward ale. Chinook bittering hops add a piney balance for the rye. Galaxy hops were added throughout including dry hopping, which add tropical, fruity notes.

N° 17 M.I.A. ^{7.8%}ABV \$7

BALTIZAR

Epic Baltic porter built with a complex malt layering yielding a port wine, dried fruit sweetness that finishes with a hint of dark chocolate & light roasted coffee. Carbonated and nitrogenated versions offered.

N° 18 M.I.A. ^{6.5%}ABV \$7

WHITE LIE

Rise & Shine with all the familiar flavors of a stout-roast coffee, oatmeal, and chocolate. You'll think you're still dreaming when you see the color of this deceptively tasty golden stout.

N° 19 M.I.A. ^{6%}ABV \$6

COCUYO

Hopped with Citra and whole cone Simcoe throughout. Soft, rounded, citrus aroma with a touch of pine. Wheat body.

N° 20 M.I.A. ^{8.5%}ABV \$7

CARAMEL CHAMELEON

Old Ale caramelized in our kettle for 18 hours resulting in a dark and rich broth brought to life with German Alt yeast and allowed to mature on Cherry-wood.

N° 21 M.I.A. ^{3.9%}ABV \$5

BOY JORGE

Light copper color, malty aroma and medium bitterness make this traditional English ale well balanced and easy to drink. Have a few because they come and go, they come and go.

N° 22 M.I.A. ^{6%}ABV \$6

BAEWATCH

Light bodied Belgian Blonde with a perky 6% ABV. Dry hopped with amarillo.

TROPICAL RED SANGRIA

A sparkling blend of mango, pineapple, passionfruit & lime.

9% ABV | \$6

WHITE SANGRIA

A sparkling blend of apple, grape, passion fruit, mango-orange & lulo.

9% ABV | \$6

OUR BEERS

BOTTLES



	<u>BEER & BREWERY</u>	<u>STYLE</u>	<u>SIZE</u>	<u>ABV</u>	<u>PRICE</u>
01	Anchorage Brewing Calabaza Boreal Saison	Farmhouse	750mL	7.00%	\$26
02	Aspall Cyder Dry English Cider	Apple Cider	11.2oz	5.50%	\$10
03	Aspall Cyder Imperial Vintage No. 285	Apple Cider	16.9oz	8.70%	\$15
04	Aspall Cyder Perronelle's Blush	Blackberry Cider	11.2oz	4.00%	\$10
05	Bells Brewing Neptune Ale	Imperial Stout	12oz	5.50%	\$6
06	BFM Abbaye De Saint Bon-Chien	Bière de Garde	750mL	11.00%	\$45
07	BFM Abbaye De Saint Bon-Chien	Bière de Garde	12.7 oz	11.00%	\$33
08	BFM SQRT 225	Saison	11.2 oz	5.00%	\$16
09	Birrifico Del Ducato Chrysolis	Lambic	11.2 oz	5.00%	\$23
10	Birrifico Del Ducato My Blueberry Nitemare "Acido"	Imperial Stout	11.2oz	9.40%	\$23
11	Black Market Brewing Sour Blackberry	Blackberry Wild Ale	12oz Can	5.30%	\$6
12	Black Market Brewing Sour Cherry	Cherry Wild Ale	12oz Can	5.30%	\$6
13	Boulevard Brewing Chocolate Ale	Chocolate Ale	750mL	9.10%	\$25
14	Boulevard Brewing Ginger-Lemon Radler	Ginger Lemon Radler	12oz Can	4.10%	\$6
15	Boulevard Brewing Imperial Stout X: Aztec Chocolate	Chocolate Imperial Stout	750 mL	11.00%	\$28
16	Brasserie de Blaugies Saison D'Epeautro	Saison	750mL	6.00%	\$20
17	Brasserie De La Pleine Lune - Aubeloun	Belgian IPA	11.2 oz	7.00%	\$8
18	Brewfist Galaxie Saison	Saison	11.2 oz	7.50%	\$10
19	Brouwerij Van Viven Smoked Porter	American Porter	11.2oz	7.00%	\$10
20	Cascade Brewing Blackberry	Raspberry Lambic	750mL	5.40%	\$56
21	Cascade Brewing Blueberry	American Wild Ale	750mL	7.33%	\$55
22	Cervejaria Wals - Belo Ipe	Quadrupel	12.7oz	11.00%	\$17
23	Cervejaria Wals - Wals Petroleum	Double Stout	12.7oz	12.00%	\$19
24	Cigar City Brewing Evander	Witbier	22 oz	8.00%	\$23
25	Cigar City Brewing Good Gourd	Imperial Pumpkin Ale	22oz	8.50%	\$23
26	Crooked Stave St. Bretta(Winter)	American Wild Ale	12.7 oz	6.80%	\$17
27	Crooked Stave Surette Provision Saison	Saison	12.7 oz	6.20%	\$17
28	Cuvee Des Jacobins Rouge	Flanders Red Ale	11.2 oz	5.50%	\$10
29	De Molen Cease and Desist(Bourdeaux BA)	Russian Imperial Stout	330mL	10.70%	\$17
30	De Molen Hel and Verdoemenis(Bourdeaux BA)	Russian Imperial Stout	330mL	13.00%	\$17
31	De Proefbrouwerij - Reinaert	Flemmish Wild Ale	750mL	9.00%	\$22
32	De Proefbrouwerij - Zoetzuur	Flemmish Ale	750mL	7.00%	\$22
33	Desthil Brewing Counter Clockweisse	Berlinerweisse	12 oz	3.00%	\$7
34	Desthil Brewing Flanders Red	Flanders Red Ale	12 oz	6.10%	\$7
35	Desthil Brewing Here Gose Nothing	Gose	12 oz	5.00%	\$7
36	Dieu du Cuel! Aphrodite	Stout	330mL	6.50%	\$10
37	Founders Brewing Backwoods Bastard	Bourbon Barrel Aged Scotch Ale	12oz	11.60%	\$10
38	Founders Brewing Blushing Monk	Fruit Beer	22 oz	9.20%	\$33
39	Founders Brewing Redankulous	Imperial Red IPA	750ml	9.50%	\$20



GUEST BEERS



<u>BEER & BREWERY</u>	<u>STYLE</u>	<u>ABV</u>	<u>PRICE</u>
01 Bells Brewing Best Brown Ale	Brown Ale	5.8%	\$7
02 Brasserie Dupont Saison Dupont	Sasion	6.5%	\$9
03 Cigar City Brewing Cubano Espresso	Espresso Brown Ale	5.5%	\$6
04 Cigar City Brewing Good Gourd(Nitro)	Imperial Pumpkin Ale	8.5%	\$7
05 Cigar City Brewing Hard Cider	Apple Cider	5.5%	\$6
06 Cigar City Brewing Hot Blooded	Foreign Stout	7%	\$6
07 Coppertail Brewing Whoops	Berliner Weisse	3.5%	\$6
08 Fat Heads Brewing Spooky Tooth	Imperial Pumpkin Ale	9%	\$8
09 Funky Buddha Brewing Barrel Aged Pina Colada	Rum Barrel Aged Pineapple Beer	11%	\$16
10 Funky Buddha Brewing Fire In the Hole	Raspberry and Habanero Red Ale	5.4%	\$8.5
11 Funky Buddha Brewing Saaz Matters	Pilsner	5.5%	\$7.5
12 Funky Buddha Brewing Sweet Potato Casserole	Sweet Potato Beer	7.9%	\$9
13 Funky Buddha Brewing Undbecks	Dortmunder	6%	\$7
14 Great Divide Brewing 21st Anniversary	American Wild Ale	6.3%	\$8
15 Great Divide Brewing Hercules	Double IPA	10%	\$7
16 Green Bench Brewing Happy Hermit	Pale Ale	4.7%	\$7
17 Hollywood Brewing Stout	Stout	6%	\$6
18 J.Wakefield Brewing Dubbel Bagger	Belgian Dubbel	7%	\$8
19 J.Wakefield Brewing Gourdita	Pumpkin Ale	5%	\$6
20 Lagunitas Brewing IPA	IPA	6.2%	\$6
21 Lexington Brewing Kentucky Pumpkin Barrel Ale	Imperial Pumpkin Beer	10%	\$9
22 North Coast Brewing Stellar IPA	IPA	6%	\$8
23 Prairie Artisan Ales 3rd Anniversary	Saison	8%	\$10
24 Rapp Brewing Co. Gose	Gose	4.1%	\$6
25 Sixpoint Brewing Hop Break	IPA	5.6%	\$6
26 Stone Brewing Imperial Russian Stout	Russian Imperial Stout	10.8%	\$9
27 Tequesta Brewing Vantoberfest	Oktoberfest/Marzen	5.8%	\$7
28 The Duck Rabbit Brewing Schwarzbier	Schwarzbier/Black Lager	5.5%	\$6
29 Wynwood Brewing Wyntoberfest	Oktoberfest/Marzen	5.5%	\$6

WINE



Pinot Noir, Erath, Oregon	\$12	Cabernet Sauvignon, Josh Cellars, California	\$9
Sauvignon Blanc, Kim Crawford, New Zealand	\$11	Riesling, Chateau St. Michelle, Washington State	\$7
Routa 22, Malbec	\$9	Pinot Grigio, Ruffino Lunina	\$7
Woodwork Wines, Red Blend	\$9	Chardonnay, Wente "Morning Fog", California	\$9

BOTTLES



	<u>BEER & BREWERY</u>	<u>STYLE</u>	<u>SIZE</u>	<u>ABV</u>	<u>PRICE</u>
40	Funky Buddha Brewing Sweet Potato Casserole	Specialty Beer	12oz	9.50%	\$8
41	Goose Island Brewing Lolita	American Wild Ale	750mL	9.00%	\$30
42	Great Divide Brewing Yeti	Russian Imperial Stout	22oz	9.50%	\$20
43	Hanssens Experimental Cassis	Blackberry Lambic	12.7 oz	6.00%	\$27
44	Hanssens Experimental Raspberry	Raspberry Lambic	12.7 oz	6.00%	\$27
45	Hanssens Oude Kriek	Cherry Lambic	12.7 oz	6.00%	\$21
46	Hanssens Scarenbecca	Tart Cherry Lambic	12.7 oz	6.00%	\$40
47	Hanssens Strawberry	Strawberry Lambic	12.7 oz	6.00%	\$21
48	Mikkeller Beer Geek Breakfast	Oatmeal Stout	12oz	7.50%	\$12
49	Moonlight Meadery Coffee In Bed	Coffee Mead	12.7 oz	15.30%	\$35
50	Moonlight Meadery Mojo	Lime and Mint Mead	12.7 oz	14.00%	\$35
51	Nola Brewing Lower Line	American Wild Ale	22 oz	3.50%	\$22
52	North Coast Brewing Rye Barrel Aged Old Rasputin	Barrel Aged Russian Imperial Stout	16.9oz	11.30%	\$39
53	Oskar Blues Brewing Ten Fidy	Imperial Stout	12oz Can	10.50%	\$11
54	Panil Barriquee 2014	Flanders Red Ale	750mL	8.00%	\$28
55	Panil Barriquee 2015	Sour Red Ale	750mL	8.00%	\$28
56	Picobrouwerij Alvinne Phi	American Wild Ale	11.2 oz	10.00%	\$10
57	Picobrouwerij Alvinne Sigma	Flanders Oud Bruin	11.2 oz	10.00%	\$10
58	Prairie Artisan Ales 3rd Anniversary Ale	Saison	12oz	8.00%	\$19
59	Prairie Artisan Ales Birra	Sasion	12 oz	4.20%	\$8
60	Prairie Artisan Ales Merica'	Saison	12 oz	7.50%	\$19
61	Prairie Artisan Ales Pirate Noir	Imperial Stout	12oz	12.00%	\$19
62	Prairie Artisan Ales Prairie Standard	Saison	12 oz	5.20%	\$7
63	Rivertown Brewing Barrel Aged Sour Cherry porter	Barrel Aged Sour Cherry Porter	22oz	9.00%	\$30
64	Rivertown Brewing Lambic	Lambic	750mL	6.00%	\$30
65	Sarasola Sagardoa Cider	Sour Cider	750mL	6.00%	\$19
66	Sixpoint Brewing 4 Beans	Imperial Coffee Porter	12oz Can	10.00%	\$8
67	Southern Tier Brewing Choklat	Chocolate Imperial Stout	12oz	10.00%	\$11
68	St. Louis Kriek Fond Tradition	Cherry Lambic	750mL	6.50%	\$14
69	Stone Brewing Co. Bourbon Barrel Bastard	Bourbon Barrel Aged Strong Ale	12oz.	7.90%	\$8
70	Stone Enjoy After 07.04.2016 Brett IPA	American IPA	750 mL	7.00%	\$28
71	The Wild Beer Co. Evolver IPA	Brett IPA	11.2 oz	5.80%	\$15
72	The Wild Beer Co. Iduna Cru	Sasion	11.2 oz	5.00%	\$17
73	To OL Fuck Art the Heathens are Comin!	Saison	12oz	5.40%	\$10
74	To OL Sort Maelk	Russian Imperial Stout	11.2 oz	13.00%	\$19
75	To OL Yeastus Christ Supersour	Sour/Wild Ale	500mL	7.40%	\$17
76	Vanberg and Dewulf Lambickx Private Domain	Lambic	750mL	5.75%	\$37
77	Vanberg and Dewulf Lambrucha	Kombucha Lambic	750mL	3.50%	\$22

TAPAS

LATIN EMPANADAS	\$8
JUMBO PRETZEL	Pairing: 305
Bacon jam, beer stone ground mustard	\$11
ASIAN STICKY BBQ SPARE RIBS	Pairing: IPA
Mango pineapple relish	\$10
POTATO & CHEESE PIEROGIES	Pairing: IPA
Cheddar cheese, caramelized onions, red cabbage, pastrami, sour cream	\$10
TORTILLA CHIPS	Pairing: IPA
Guacamole & pico de gallo	\$9
BUFFALO CHICKEN NACHOS	Pairing: IPA
Shaved celery, tomato & blue cheese	\$10
M.I.A. WINGS	Pairing: IPA
Jerk soy ginger glaze or buffalo style	\$10
TANGO CHICKEN STRIPS	Pairing: Weiss
Pepper jelly mustard, ranch & fries	\$10
MOZZARELLA SPRING ROLL STICKS	Pairing: 305
Pomodoro basil sauce	\$10
JJ'S FISH DIP	Pairing: IPA
Crisp tostones, celery, cucumbers, tomatoes & serrano peppers	\$10
BAHAMIAN CONCH FRITTERS	Pairing: 305
Sweet plantain & sofrito tartar sauce	\$11
CHICKEN & WAFFLES	Pairing: Weiss
Creamed corn & maple thyme syrup	\$12
TEQUILA LIME FISH TACOS	Pairing: IPA
2 Tacos with pineapple pico, cabbage pickled onion slaw & avocado cream	\$12
SHRIMP POTSTICKERS	Pairing: 305
Asian vegetables & ginger dipping sauce	\$16
SHORT RIB MAC & CHEESE	Pairing: IPA
Slow braised short rib in red wine & four cheese sauce	\$16
MOST WANTED BOARD	Pairing: Flight
Prosciutto, mortadella, smoked shaved ham, salchichon, hot coppa, manchego cheese, roasted peppers & olives	\$18

FRIES

CAJUN SWEET POTATO FRIES	\$3
PARMESAN TRUFFLE FRIES	\$4
GRAVY FRENCH FRIES	\$6
Cheese, smoked bacon & green onions	

* Vegetarian items or children's menu available upon request
 * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

SANDWICHES

ARGENTIAN CHORIPAN SANDWICH	Pairing: 305
Grilled chorizo sausage & chimichurri sauce	\$10
COCONUT SHRIMP PO' BOY	Pairing: 305
Cole slaw, cajun dressing, lettuce & tomato	\$12
GUAVA BBQ PULLED PORK SANDWICH	Pairing: IPA
Carolina Slaw	\$12
PRETZEL REUBEN	Pairing: Weiss
Corned beef, sauerkraut, swiss cheese & thousand island... ..	\$12
GRILLED CHURRASCO PANINI	Pairing: IPA
Certified angus skirt steak, balamic glazed onions, mushrooms, & pepper jack cheese	\$12
PHILLY CHEESE STEAK QUESADILLA	Pairing: 305
Peppers, onions, melted cheese, salsa, sour cream & guacamole	\$12
BUFFALO CHICKEN WRAP	Pairing: 305
Dices tomato, pepper jack, cheddar, crumbled bleu cheese, celery, shredded lettuce. Pressed panini style	\$12
KEY WEST MAHI SANDWICH	Pairing: IPA
Lemon pepper blackened mahi mahi, shredded lettuce, tomato, mango remoulade	\$14
CARIBBEAN TURKEY CLUB	Pairing: 305
Avocado, mango, tomatoes, lettuce, bacon, swiss cheese & remoulade on multigrain	\$14
MIAMI MEAT LOVERS SANDWICH	Pairing: 305
Cuban croquetas, roast pork, chicken, pickles, swiss cheese & salsa verde mayo	\$14
SHORT-RIB BRISKET BURGER	Pairing: IPA
Smoked bacon, aged cheddar & french fries	\$16

DESSERTS

WARM CINNAMON CARAMEL MONKEY BREAD	\$7
Topped with vanilla ice cream	
CHOCOLATE BLACK OUT CAKE	\$7
Chocolate cake drizzled with chocolate sauce & whipped cream	
CHEESECAKE	\$7
Sea salt caramel & vanilla bean ice cream	

SODA & WATER

BERGHOFF ORANGE SODA	\$3
SPRECHER ORANGE DREAM	\$3
SPRECHER RASPBERRY SODA	\$3
SPRECHER CHERRY COLA	\$3
SPRECHER GINGER ALE	\$3
SPRECHER CHERRY-CRAN	\$3
FENTIMANS ROSE LEMONADE	\$4
FENTIMANS DANDELION & BURDOCK	\$4
COKE, SPRITE, DIET COKE	\$2
BOTTLED WATER	\$1

STARTERS

- STEEL CUT OATMEAL BRULEE**
Topped with fresh berries \$4
- BAKERY BASKET**
Warm banana bread, cranberry bread, wedge of brie,
pear preserve, dried fruit \$10

PANCAKES, WAFFLES & FRENCH TOAST

- LIGHT FLUFFY PANCAKES** \$6
Choice of berries, chocolate chip or bananas \$8
- THICK CUT FRENCH TOAST**
Guava maple syrup \$7
- BELGIAN WAFFLES**
Maple butter, devonshire cream, fresh berries \$10
- CHICKEN & WAFFLES**
Creamed corn & maple thyme syrup \$12
- NUTELLA & BANANA STUFFED
FRENCH TOAST** \$10

SANDWICHES & BURGERS

- MILE HIGH ALBACORE TUNA MELT**
Thick cut tomato, multi grain bread, swiss cheese \$12
- KEY WEST MAHI SANDWICH**
Lemon pepper blackened mahi mahi, shredded lettuce,
tomato, mango remoulade \$14
- CARIBBEAN TURKEY CLUB**
Avocado, mango, tomatoes, lettuce, bacon & remoulade
on multigrain \$14
- SHORT-RIB BRISKET BURGER**
Smoked bacon, aged cheddar & french fries \$16

KIDS 12 & UNDER

- 2 EGGS ANY STYLE**
Hash browns or french fries \$5
- CHICKEN TENDERS**
Hash browns or french fries \$6
- PANCAKE MINI STACK** \$5
- FRENCH TOAST STICKS** \$5

EGGS

- EGGS ANY STYLE**
Hash browns, choice of country ham, breakfast sausage,
smoked bacon \$7
- BREAKFAST SANDWICH** \$10
CHOICE OF: Bagel, English Muffin, Biscuit or Multigrain Bread
CHOICE OF: Cheddar, Cream Cheese, Swiss or American
CHOICE OF: Ham, Sausage or Bacon
- TRADITIONAL**
Canadian bacon, spinach, poached eggs,
hollandaise sauce \$11
- HUEVOS RANCHEROS**
Flour tortilla, refried beans, 2 eggs any style, avocado,
salsa fresca & cotija cheese \$11
- CREATE YOUR OMELETTE**
CHOICE OF 2:
Onions, peppers, tomatoes, mushrooms, ham, breakfast
sausage, bacon, swiss, american, cheddar \$11
- CORN BEEF HASH BISCUIT**
Corned beef hash, poached eggs, hollandaise sauce \$12
- SHRIMP, GRITS & EGGS**
cheesy grits, garlic shrimp, eggs any style \$12
- MAINE LOBSTER SWEET CORN CAKE**
Poached eggs, citrus hollandaise \$18
- STEAK & EGGS**
Skirt Steak, 2 eggs any style & hash browns \$18
- GRILLED CHURRASCO STEAK**
Spinach, sweet plantains & chimichurri sauce \$16

BEVERAGES

* All juices are freshly blended

- BOTTOMLESS MIMOSAS OR BEERMOSAS** \$15
- MANGO OR BERRY SMOOTHIE** \$4
- ICE TEA** \$4
- FLORIDA KEY LIMEADE** \$4
- COFFEE** \$2.⁵⁰
- COKE, SPRITE, DIET COKE** \$2
- BOTTLED WATER** \$1

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BRUNCH