

Smoked Prime Rib

SMOKED PRIME RIB

Smoked prime rib lightly seasoned, slow smoked in house and hand cut.

Queen 10-12oz - King 14-16oz

MARKET PRICE

Choice of two sides.

PRIME TIME SANDWICH

Thinly sliced slow smoked prime rib, sauteed onions and bell peppers topped with white cheddar & creamy horseradish served on a toasted hoagie bun - 15

Choice of 1 side.

From the Barnyard

Below are served with choice of two sides. Add a Side Salad - 4.⁰⁰, Side House Salad - 5.⁰⁰

CHAR BROILED RIBEYE

Sixteen ounce angus beef hand cut ribeye open flame charbroiled - MARKET PRICE

NEW YORK STRIP

A ten ounce hand cut certified angus beef New York strip open flame char broiled - 27

OSSO BUCCO

Italian style bone in pork shank, marinated, with an herb tomato wine sauce, fall off the bone. - 26

FILET TIP MOREL

Cuts of black angus filet mignon over mashed potatoes with a wild mushroom morel cream sauce - 29

Fishin 'Off The Pier

Below are served with choice of two sides. Add a Side Salad - 4.⁰⁰, Side House Salad - 5.⁰⁰

ALMOND CRUSTED ZANDER

If you like walleye you are going to love European Zander, a cousin to Walleye in the US. This mild and flaky fresh water white fish is almond crusted, sauteed and served with a citrus buerre blanc - 23

THE CHUBBY TROUT

Steelhead Rainbow Trout, hormone free from the open waters in Lake Huron. Served on top of basil & shrimp stuffing with a white wine dill buerre blanc - 23

COCONUT SHRIMP

Jumbo Gulf Shrimp butterflied, coconut breaded & golden fried - 24

MANGO SALMON

Fresh North Atlantic Salmon grilled, topped with a fresh mango salsa - 22

FISHIN OFF THE PIER FAVORITES

A sampling of golden fried Coconut Shrimp, Chubby Trout & Wally the Zander - 29

*LAKE PERCH & BLUE GILL WHEN IN SEASON!

Hard to find, hard to catch; Your choice of lake perch or blue gill, prepared sauteed, deep fried or blackened - 24

Pasta

SMOKED PRIME RIB MAC

Slow smoked prime rib in our three cheese mac sauce tossed with cavatappi noodles topped with smoked bacon - 22

VEGGIE PASTA

Fresh mushrooms, tri colored peppers & sweet onions tossed with cavatappi noodles in your choice of cajun alfredo or fresh garlic & olive oil - 15
Add Chicken - 5

PASTA NEW ORLEANS

Andouille sausage, blackened chicken, tri colored peppers & sweet onions tossed with cavatappi noodles in a cajun cream sauce topped with Blackened Shrimp - 22

Sides

Mashed Potatoes	Sweet Potato Fries
House Veggies	Cottage Cheese
Baked Potato	Cortney Chips
Pub Fries	Rice Pilaf
Coleslaw	

HOUSE MADE DRESSINGS

Rosemary Ranch, St. Julian Red Wine Vinaigrette, Sesame Ginger Vinaigrette, Bleu Cheese, Caesar, Honey Mustard and French

Starters

CALAMARI FINGERS

Tender strips of select filets sliced, lightly seasoned and deep fried golden. Served with our house made cocktail sauce.

Half Order: 11 Full Order: 16

LOADED PRIME WEDGES

Potato wedges piled high with smoked prime rib, applewood smoked bacon, white cheddar, green onions and drizzled with BBQ. - 14

*SEARED AHI TUNA

Flown in Hawaiian ahi tuna blackened or sesame seared rare served with a Sesame Ginger Asian Slaw - 17

SUE SUE SHRIMP

Lightly breaded shrimp, fried golden and tossed in our signature sweet heat Sue Sue Sauce - 13

WHITEFISH CEVICHE

White fish cured in citrus, made fresh daily with avocado, red onion, tomato and fresh cilantro served with house made tortilla chips - 13

BAVARIAN PRETZEL BITES

Warm soft pretzel bites served with Fat Hop IPA Beer Mustard. - 7

Add Fat Hop Beer Cheese - .99

CRAB PEPPER BISQUE

A cream blend of crab, sweet peppers & spice topped with claw crab ceat. Our signature soup! - 15

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt & fresh lime juice - 6

Greens

*SMOKED PRIME RIB SALAD

Smoked Prime Rib on a bed of mixed greens with red onions, tomatoes, cucumber & bleu cheese crumbles served with chunky bleu cheese dressing - 17

STYLIN' SALMON SALAD

Fresh North Atlantic Salmon on mixed greens with crasins, goat cheese crumbles & toasted almonds with a St. Julian Red Wine Vinaigrette - 16

SIGNATURE GRILLED CHICKEN SALAD

Grilled chicken breast on a bed of mixed greens, sunflower seeds, cherry tomatoes, fontinella cheese & bleu cheese crumbles with a St Julian Red Wine Vinaigrette - 15

Sub Seared Ahi Tuna with blackened seasoning - 5.⁹⁹

SESAME GINGER AHI SALAD

Sesame seared Ahi Tuna on top a bed of mixed greens. Tossed with cucumber, avocado, cabbage, carrots, green onion & crispy wonton strips. Served with sesame ginger dressing - 18



*Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity added to all parties of 8 or more.

Handhelds All burgers & sandwiches are served with Cortney Chips or fries. Our Burgers are Cooked to Medium unless otherwise specified.

*CAMBURGER

Char broiled steak burger built your way and served on a toasted brioche bun - 12
Make it a double: 3

*RYNO'S CHUBBY

Char broiled steak burger stacked with white cheddar cheese, applewood smoked bacon, crispy onion straws & BBQ sauce served on a toasted brioche bun - 13

CRUNCHY GROUPER SANDWICH

Lightly seasoned gulf grouper, fried golden topped with pepper-jack cheese and coleslaw on a brioche bun - 16

BACON CHICKEN RANCH WRAP

Grilled chicken breast, smoked bacon, lettuce, tomato and white cheddar cheese with a rosemary ranch in a sundried tomato basil wrap with a side of coleslaw - 12

CARIBBEAN CHICKEN

Blackened chicken breast topped with smoked bacon, swiss cheese, spicy mayo & grilled pineapple on a toasted sweet bread - 12

FISH TACOS

Lightly breaded striper fish, black bean & corn salsa, shredded lettuce, white cheddar & wasabi mayo in flour tortillas - 15
Sub Ahi Tuna: 6

SUE SUE TACOS

Fried shrimp, shredded lettuce, diced tomato & white cheddar with our sweet & spicy sue sue sauce in flour tortillas - 16

Sides & Add-ons for Handhelds

Add American, white cheddar, Swiss or pepper jack - .99¢ | Bacon or avocado - 1.49 | Sub Sweet Potato Fries - 1.50 | Sub coleslaw or cottage cheese - .99¢ | Caramelized onion, bleu cheese crumbles, sautéed mushrooms or onion straws - 1.29 | Add side salad - 2.99 | Add house salad - 4.00 | Add caesar salad - 4.00

Sushi Served All Day!

STARTERS

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt and fresh lime juice - 6

SESAME SEAWEED SALAD

Japanese sea vegetables, sesame seeds, topped with unagi sauce and tossed in a sesame vinegar oil - 6

Sampler Boats

Chef's Choice of nigiri, sashimi, and sushi rolls.

BOAT FOR TWO
4 rolls, 4 nigiris - 60

BOAT FOR THREE
6 rolls, 5 nigiri - 80

BOAT FOR FOUR
7 rolls, 4 nigiri, 4 sashimi - 120

Nigiri or Sashimi

One piece per order for Nigiri and Sashimi.

Hamachi (Yellow Tail) - 3
White Tuna (Escolar) - 3

Red Tuna (Ahi Tuna) - 4
North Atlantic Salmon - 3

Smoked Eel (Unagi) - 4
Crab Stick - 2

RAW ROLLS

COBRA ROLL

Tempura shrimp, cream cheese, spicy crab mix topped with avocado, red tuna, mango, and unagi sauce - 15

CHEF GIL ROLL

Spicy crab mix and shrimp tempura, topped with avocado, red tuna, spicy crab mix, unagi sauce and wasabi mayo - 15

SPICY TUNA OR SPICY SALMON

Choice of salmon or red tuna topped with a trio of spicy sauces - 10

HAMACHI FIRE

Hamachi, avocado, jalapeno, cream cheese tempura fried with a honey wasabi - 15

RED DRAGON

Chopped, salmon, red and white tuna topped with avocado and smoked eel. Finished with unagi and inferno sauce - 15

TRIO ROLL

Salmon, red and white tuna with avocado, crab meat and tobiko in a fresh cucumber wrap (no rice) - 13

CHICAGO ROLL

Crab and jalapeño, cream cheese, topped with red and white tuna, salmon, finished with inferno and dynamite sauces - 16

DYNAMITE ROLL

Red and white tuna, cucumber, and avocado topped with dynamite sauce - 13

RAINBOW ROLL

Red and white tuna, salmon, avocado topped on a Cali roll - 15

MADDY ROLL

No rice roll, cucumber wrap with red tuna, spicy crab, bacon, avocado, mango, shrimp tempura topped with unagi sauce - 15

KAMAKAZI

Tempura shrimp, avocado, cucumber, cream cheese, topped with red tuna, tempura flakes jalapeño ponzu and spicy mayo - 15

CRUNCHY SPICY TUNA

Spicy tuna mix, avocado, cucumber tempura fried, spicy mayo and ponzu sauce - 12

LAS VEGAS

Tempura fried roll with cream cheese, avocado, and salmon topped with unagi sauce and spicy mayo - 13

CRABBY FISH

White tuna, cucumber, cream cheese rolled in a crunchy tempura topped with spicy crab mix - 14

COOKED ROLLS

AMERICAN DREAM

Tempura shrimp, cream cheese, spicy crab mix topped with avocado and wasabi mayo - 14

CREAMY FRIED SHRIMP ROLL

Tempura fried shrimp, avocado and cream cheese topped with tempura flakes and unagi sauce - 14

CALIFORNIA

Crab meat, avocado and cucumber - 9

FUNKY VEGGIE ROLL

Cucumber, carrot, avocado, mango topped with sweet chili - 9

CAPTAIN CRUNCH

Shrimp tempura, cucumber, unagi sauce with crunchy tempura flakes - 13

SPIDER ROLL

Tempura fried soft shell crab with cucumber, masago, and drizzled with unagi sauce - 14

BIG ROLL

Tempura fried roll served warm with avocado, crab, and cream cheese topped with dynamite sauce and unagi sauce - 12

CHEESY CALI

Crab, cucumber, avocado, cream cheese - 11

Wines

REDS

Uncaged Cabernet	G/B	10 / 30
Red Diamond Merlot		7 / 21
10 Span Pinot Noir		7 / 21
Robert Mondavi Cabernet		7 / 21

WHITES

Voga Moscato		7 / 21
Kung Fu Girl Riesling		9 / 27
KJ Chardonnay		9 / 27
Guenoc Chardonnay		7 / 21
Mezzacorona Grigio		7 / 21
Glenwood Sauv Blanc		11 / 33
Yealands Sauv Blanc		7 / 21

Signature Drinks

CHUBBY MARGARITA

22oz BIG margarita made with 1800 and Cointreau topped with pama liquor - 12

PANAMA PUNCH

22 oz. Bacardi Limon, Coconut Rum, Banana Liqueur, pineapple juice, and a splash of grenadine - 12

LEMONCELLO MARTINI

Lemoncello, Citrus Vodka, sour and triple sec with a sugar rim - 9

KEY LIME MARTINI

SKY vanilla vodka, Keke liqueur and lime juice shaken cold garnished with a lime - 9

POMEGRANATE

Citrus Vodka, PAMA Liqueur, Triple Sec and sour. TOP SELLER! - 9

COLD BREW MARTINI

Cold brew liquor, vanilla vodka, Kahula, cream, topped with whipped cream - 9

SPIKED BANANA SPLIT MARTINI

Coconut rum, creme de cocoa, banana liqueur, cream, pineapple juice, chocolate drizzled glass, grenadine sinker - ?

TEQUILA OLD FASHIONED

Muddled cherry, orange, sugar, agave nectar, sugar rim, tres agave tequila - ?

PEACHY KEEN

Titos, peach schnapps, oj, grenadine sinker - ?

LIFE'S A BEACH

Orange and berry vodka, lemonade & sour with a chambord floater - 12

Mules

MANGO MULE

Skyy Mango vodka, Regatta ginger beer & lime juice - 10

IRISH MULE

Jameson Irish Whiskey, Regatta ginger beer & lime juice - 11

BLUEBERRY MULE

Skyy Blueberry Vodka, Regatta ginger beer & lime juice - 10

CLASSIC MULE

Titos vodka, Regatta ginger beer & lime juice - 9





Starters

CALAMARI FINGERS

Tender strips of select filets sliced, lightly seasoned and deep fried golden. Served with our house made cocktail sauce. **Half Order:** 11 **Full Order:** 16

LOADED PRIME WEDGES

Potato wedges piled high with smoked prime rib, applewood smoked bacon, white cheddar, green onions and drizzled with BBQ. - 14

*SEARED AHI TUNA

Flown in Hawaiian ahi tuna blackened or sesame seared rare served with a Sesame Ginger Asian Slaw - 17

BAVARIAN PRETZEL BITES

Warm soft pretzel bites served with Fat Hop IPA Beer Mustard. - 7
Add Fat Hop Beer Cheese - .99

CRAB PEPPER BISQUE

A cream blend of crab, sweet peppers & spice topped with claw crab ceat. Our signature soup! - 15

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt & fresh lime juice - 6

SUE SUE SHRIMP

Lightly breaded shrimp, fried golden and tossed in our signature sweet heat Sue Sue Sauce - 13

WHITEFISH CEVICHE

White fish cured in citrus, made fresh daily with avocado, red onion, tomato and fresh cilantro served with house made tortilla chips - 13

Greens

*SMOKED PRIME RIB SALAD

Smoked prime rib on a bed of mixed greens with red onions, tomatoes, cucumber, and bleu cheese crumbles served with a chunky bleu cheese dressing - 17

STYLIN' SALMON SALAD

Fresh Canadian North Atlantic salmon on fresh mixed greens with craisins, goat cheese and toasted almonds topped with a St. Julian red wine vinaigrette - 16

SIGNATURE GRILLED CHICKEN SALAD

Grilled chicken breast on a fresh bed of mixed greens, sunflower seeds, cherry tomatoes, fontinella cheese and bleu cheese crumbles served with a red wine vinaigrette - 15
Sub Seared Ahi Tuna with blackened seasoning - 6

SESAME GINGER SALAD

Sesame seared Ahi Tuna on top of a bed of mixed greens tossed with cucumber, avocado, cabbage, carrots, green onions, and crispy wonton strips. Served with sesame ginger dressing - 18

MANDARIN SHRIMP SALAD

Blackened shrimp on a bed of mixed greens, mandarin oranges, carrots, cucumbers, and crispy wonton served with orange vinaigrette - 15

MANGO CHICKEN SALAD

Blackened chicken on a bed of mixed greens, cucumber, tomato, red onion, cilantro, and sliced mango with orange vinaigrette - 14

HOUSE CAESAR SALAD

Fresh Iceberg lettuce, seasoned croutons, parmesan cheese tossed with creamy Caesar dressing - 7
Add chicken - 5

SMALL HOUSE SALAD

Mixed greens fontinella cheese, blue cheese, sunflower seeds and cherry tomatoes with house made red wine vinaigrette - 5

SIDE SALAD

Mixed greens, cherry tomatoes, cucumbers, croutons and choice of dressing - 4

HOUSE MADE DRESSINGS

Rosemary Ranch, St. Julian Red Wine Vinaigrette, Sesame Ginger Vinaigrette, Bleu Cheese, Caesar, Honey Mustard and French

*Ask your server about items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity added to all parties of 8 or more.

Chubby Tacos

AHI TUNA TACOS

Blackened Ahi Tuna, shredded lettuce, white cheddar cheese & housemade corn salsa in flour tortillas finished with wasabi mayo - 17

SUE SUE SHRIMP TACOS

Fried shrimp, shredded lettuce, white cheddar cheese & diced tomato in flour tortillas finished with Sue Sue Sauce - 16

STRIPER FISH TACOS

Fried striper fish, shredded lettuce, white cheddar cheese & housemade corn salsa in flour tortillas finished with wasabi mayo - 15

PRIME TACOS

Smoked prime rib, shredded lettuce, white cheddar cheese & housemade corn salsa in flour tortillas finished with chipotle sauce - 16

Baskets

Served with slaw and choice of Cortney chips or french fries

Lake Perch - 14

Striper Fish - 12

Chicken Basket - 12

SueSue Shrimp - 13

Coconut Shrimp - 15

Pasta

SMOKED PRIME RIB MAC

Slow smoked prime rib in our three cheese mac sauce tossed with cavatappi noodles topped with smoked bacon - 22

VEGGIE PASTA

Fresh mushrooms, tri colored peppers & sweet onion tossed with cavatappia noodles in your choice of cajun alfredo or fresh garlic & olive oil - 15 **Add chicken** - 5

PASTA NEW ORLEANS

Andouille sausage, blackened chicken, tri colored peppers & sweet onions tossed with cavatappia noodles in a cajun cream sauce topped with blackened shrimp - 19

Handhelds

All burgers & sandwiches are served with Fries. Sub Sweet Potato Fries -1.50 or Dinner salad - 2.99
 Our burgers are cooked medium unless otherwise specified!

*CAMBURGER

Char broiled steak burger built your way and served on a brioche bun - 12

Make it a double: 2.99 - Substitute beyond veggie burger.

*THE CHUBBER

Steak burger stacked high with caramelized onions, sautéed mushrooms, smoked bacon and Swiss cheese served on a toasted bun - 13

*RYNO'S CHUBBY

Steak burger stacked with white cheddar cheese, Applewood smoked bacon, crispy onion straws, and BBQ sauce. Served on a brioche bun - 13

CALI CHICKEN

Grilled chicken breast, Applewood smoked bacon, avocado, white cheddar cheese and wild berry mayo on toasted sweet bread - 12

CARIBBEAN CHICKEN

Blackened chicken breast topped with smoked Applewood bacon, Swiss cheese, spicy mayo and grilled pineapple on a toasted sweet bread - 12

TERIYAKI SALMON

Grilled North Atlantic Salmon topped with teriyaki sauce served with rice pilaf and house vegetable - 13

PRIME TIME

Thinly sliced slow-smoked prime rib, sauteed onions and bell peppers topped with white cheddar and a creamy horseradish served on a hoagie - 15

CRUNCHY GROUPER SANDWICH

Lightly seasoned Gulf grouper, fried golden topped with pepper jack cheese and coleslaw on a brioche bun - 16

BACON CHICKEN RANCH WRAP

Grilled chicken, smoked bacon, lettuce, tomato and white cheddar cheese with a rosemary ranch in a sundried tomato basil wrap with a side of coleslaw - 12

AHI TUNA WRAP

Blackened ahi tuna, avocado, lettuce, diced tomato, cilantro and wasabi mayo wrapped in a sundried tomato wrap - 16

SIDES & ADD-ONS FOR HANDHELDS

Add American, white cheddar, Swiss or pepper jack - .99¢
 Bacon or avocado - 1.49
 Sub Sweet Potato Fries - 1.50
 Sub coleslaw or cottage cheese - .99¢
 Caramelized onion, bleu cheese crumbles, sautéed mushrooms or onion straws - 1.29
 Add side salad - 4
 Add small house salad - 5

Sushi Served All Day!

STARTERS

EDAMAME

Soy bean pods steamed and tossed with a dash of sea salt and fresh lime juice - 6

SESAME SEAWEED SALAD

Japanese sea vegetables, sesame seeds, topped with unagi sauce and tossed in a sesame vinegar oil - 6

NIGIRI OR SASHIMI

One piece per order for Nigiri and Sashimi.

Hamachi (Yellow Tail) - 3

White Tuna (Escolar) - 3

Red Tuna (Ahi Tuna) - 4

North Atlantic Salmon - 3

Smoked Eel (Unagi) - 4

Crab Stick - 2

SAMPLER BOATS

Chef's Choice of nigiri, sashimi, and sushi rolls.

BOAT FOR TWO

4 rolls, 4 nigiris - 60

BOAT FOR THREE

6 rolls, 5 nigiri - 80

BOAT FOR FOUR

7 rolls, 4 nigiri, 4 sashimi - 120

LUNCH COMBOS

Available 11am-4pm

CALIFORNIA

Crab, avocado, and cucumber

CHEESY CALI

Crab, avocado, cucumber and cream cheese

SWEET CREAMY SHRIMP

Tempura Shrimp and cream cheese topped with unagi sauce

THAI VEGGIE

Carrot, avocado, mango, cucumber and sweet chili sauce

SPICY SALMON

Salmon with dynamite sauce, wasabi mayo and sriracha

CAPTAIN CRUNCH

Shrimp tempura, cucumber, topped with unagi sauce and crunchy tempura flakes

SPICY TUNA

Red tuna with dynamite sauce, wasabi mayo and sriracha sauce

PICK ANY TWO ROLLS - 14

RAW ROLLS

COBRA ROLL

Tempura shrimp, cream cheese, spicy crab mix topped with avocado, red tuna, mango, and unagi sauce - 15

CHEF GIL ROLL

Spicy crab mix and shrimp tempura, topped with avocado, red tuna, spicy crab mix, unagi sauce and wasabi mayo - 15

SPICY TUNA OR SPICY SALMON

Choice of salmon or red tuna topped with a trio of spicy sauces - 10

HAMACHI FIRE

Hamachi, avocado, jalapeno, cream cheese tempura fried with a honey wasabi - 15

RED DRAGON

Chopped, salmon, red and white tuna topped with avocado and smoked eel. Finished with unagi and inferno sauce - 15

CHICAGO ROLL

Crab and jalapeño, cream cheese, topped with red and white tuna, salmon, finished with inferno and dynamite sauces - 16

DYNAMITE ROLL

Red and white tuna, cucumber, and avocado topped with dynamite sauce - 13

RAINBOW ROLL

Red and white tuna, salmon, avocado topped on a Cali roll - 15

KAMAKAZI

Tempura shrimp, avocado, cucumber, cream cheese, topped with red tuna, tempura flakes jalapeño ponzu and spicy mayo - 15

CRUNCHY SPICY TUNA

Spicy tuna mix, avocado, cucumber tempura fried, spicy mayo and ponzu sauce - 12

LAS VEGAS

Tempura fried roll with cream cheese, avocado, and salmon topped with unagi sauce and spicy mayo - 13

CRABBY FISH

White tuna, cucumber, cream cheese rolled in a crunchy tempura topped with spicy crab mix - 14

COOKED ROLLS

AMERICAN DREAM

Tempura shrimp, cream cheese, spicy crab mix topped with avocado and wasabi mayo - 14

CREAMY FRIED SHRIMP ROLL

Tempura fried shrimp, avocado and cream cheese topped with tempura flakes and unagi sauce - 14

CALIFORNIA

Crab meat, avocado and cucumber - 9

FUNKY VEGGIE ROLL

Cucumber, carrot, avocado, mango topped with sweet chili - 9

CAPTAIN CRUNCH

Shrimp tempura, cucumber, unagi sauce with crunchy tempura flakes - 13

SPIDER ROLL

Tempura fried soft shell crab with cucumber, masago, and drizzled with unagi sauce - 14

BIG ROLL

Tempura fried roll served warm with avocado, crab, and cream cheese topped with dynamite sauce and unagi sauce - 12

CHEESY CALI

Crab, cucumber, avocado, cream cheese - 11

WINES

REDS

Uncaged Cabernet	G/B	10 / 30
Red Diamond Merlot		7 / 21
10 Span Pinot Noir		7 / 21
Robert Mondavi Cabernet		7 / 21

WHITES

Voga Moscato	7 / 21
Kung Fu Girl Riesling	9 / 27
KJ Chardonnay	9 / 27
Guenoc Chardonnay	7 / 21
Mezzacorona Grigio	7 / 21
Glenwood Sauv Blanc	11 / 33
Yealands Sauv Blanc	7 / 21

SIGNATURE DRINKS

CHUBBY MARGARITA

22oz BIG margarita made with 1800 and Cointreau topped with pama liquor - 12

PANAMA PUNCH

22 oz. Bacardi Limon, Coconut Rum, Banana Liqueur, pineapple juice, and a splash of grenadine - 12

LEMONCELLO MARTINI

Lemoncello, Citrus Vodka, sour and triple sec with a sugar rim - 9

KEY LIME MARTINI

SKY vanilla vodka, Keke liqueur and lime juice shaken cold garnished with a lime - 9

POMEGRANATE

Citrus Vodka, PAMA Liqueur, Triple Sec and sour. TOP SELLER! - 9

COLD BREW MARTINI

Cold brew liquor, vanilla vodka, Kahula, cream, topped with whipped cream - 9

SPIKED BANANA SPLIT MARTINI

Coconut rum, creme de cocoa, banana liqueur, cream, pineapple juice, chocolate drizzled glass, grenadine sinker - ?

TEQUILA OLD FASHIONED

Muddled cherry, orange, sugar, agave nectar, sugar rim, tres agave tequila - ?

PEACHY KEEN

Titos, peach schnapps, oj, grenadine sinker - ?

LIFE'S A BEACH

Orange and berry vodka, lemonade & sour with a chambord floater - 12

MULES

MANGO MULE

Skyy Mango vodka, Regatta ginger beer & lime juice - 10

IRISH MULE

Jameson Irish Whiskey, Regatta ginger beer & lime juice - 11

BLUEBERRY MULE

Skyy Blueberry Vodka, Regatta ginger beer & lime juice - 10

CLASSIC MULE

Titos vodka, Regatta ginger beer & lime juice - 9

Ask about our Brews!

