

BEER

DRAFT

**Paulaner Original
Munich Lager • 8**
Munich | 4.9%

**Paulaner Munich
Hefe-Weizen • 8**
Munich | 5.5%

**Paulaner Lager
“Schnitt” • 3.75**
Munich | 4.9%

Warsteiner Pilsner • 8
Munich | 4.8%

**Stella Artois
Pilsner • 8**
Belgium | 4.8%

**Hoegaarden Original
White Ale • 8**
Belgium | 4.9%

Hazify IPA • 9
Fort Myers, FL | 6.5%

Guinness • 8
Dublin | 4.2%

**Cigar City Jai Alai
IPA • 9**
Tampa, FL | 7.9%

**BOTTLE
(YOUR SECRET IS
SAFE WITH US)**

**Stella Artois
Cidre • 8**
Belgium | 4.5%

Miller Lite • 7
Milwaukee, WI | 4.2%

Coors Light • 7
Golden, CO | 4.2%

Bud Light • 7
St. Louis, MO | 4.2%

Yuengling • 7
Pottsville, PA | 5%

Michelob Ultra • 8
Milwaukee, WI | 4.2%

**Funky Buddha
Hop Gun IPA • 8**
Oakland Park, FL | 7%

**Floridian
Hefeweizen • 8**
Oakland Park, FL | 5.2%

**Clausthaler (Non-
Alcoholic) • 7**
Germany | 0.05%

COCKTAILS

THROMBINATOR

*Laphroaig 10 Year, Lairds Bonded Apple Brandy,
Benedictine, Bitters*
16

KNOTLESS MULE

Wheatley Vodka, Ginger Beer, Lime
11

CORKSCREW FIZZ

*Hangar One Buddha's Hand Citron Vodka,
Orgeat, Meyer Lemon, Mint*
13

SUTURE THYME

*Hendrick's Gin, Muddled Cucumber,
Lemon, Soda*
14

ANKLE BREAKERS MARGARITA

*Milagro Blanco Tequila, Ancho Reyes Chile Liqueur,
Jalapeño, Lime, Agave*
15

SMOKED OLD FASHIONED

*Templeton Rye, Bitters,
Luxardo Cherry, Orange*
16

WINE

Prosecco, Bisol Jeio Split • 12

Treviso, Italy

Nicolas Feuillatte Reserve Split • 13

Champagne, France

Pinot Grigio, Maso Canali • 12/ 36

Alto Adige, Italy

Sauvignon Blanc, Seven Hills • 12 / 36

Columbia Valley, Washington

Sauvignon Blanc, St Clair • 14/ 42

Marlborough, New Zealand

Riesling, Thomas Schmitt • 10 / 30

Mosel, Germany

Chardonnay, Chemistry • 12 / 36

Willamette Valley, Oregon

Chardonnay, Chalk Hill • 14 / 42

Sonoma, California

Rosé, The Beach by Whispering Angel • 11 / 33

Côtes de Provence, France

Chablis, Louis Jadot • 18 / 54

Chablis, France

Pinot Noir, Dora La Petite Grace • 12 / 36

Monterey, California

Pinot Noir, Stoller Family Estate • 16 / 48

Willamette Valley, Oregon

Malbec, Cobos Felino by Paul Hobbs • 18 / 54

Mendoza, Argentina

Cabernet Sauvignon, Bonanza by Caymus • 12/36

Paso Robles, California

Cabernet Sauvignon, Cold Creek Vineyards by

Chateau Ste. Michelle • 18/54

Columbia Valley, Washington

Cabernet Sauvignon, Austin Hope • 69

Paso Robles, California

SHAREABLES

TUNA NACHOS • 16

fried wontons, wakame, sweet soy, sriracha aioli

CHARCUTERIE & CHEESE • 16

*curated selection of European cheeses & meats
served with seasonal accompaniments*

SPINACH & ARTICHOKE DIP • 12

*tortilla chips
shrimp +8*

WINGS • 15

*choice of classic buffalo, sweet chili garlic sauce, or bbq dry rub
house blue cheese dressing*

JUMBO SHRIMP COCKTAIL • 16

(6) chilled jumbo shrimp, horseradish cocktail sauce

SMALL PLATES

ATLANTIC SALMON • 26

grilled, chimichurri, micro greens, jalapeño mango salsa, cauliflower rice

SEA BASS • 28

carrot ginger reduction, micro greens, sweet potato puree

PETITE FILET MIGNON • 28

*wilted spinach, wild mushroom, roasted red potatoes
grilled jumbo shrimp +8*

RED LENTIL PENNE CAPRESE • 16

*fresh mozzarella, roma tomato,
garlic, extra virgin olive oil, pesto
gluten free
chicken +6 | shrimp +8*

ANCIENT GRAIN BOWL • 14

*quinoa, wild rice, wheat berry, and barley
chicken +6 | shrimp +8*

MAC & CHEESE • 14

*cavatappi, five cheese cream sauce
shrimp +8 | grilled chicken +6 | bacon +3*

*Consuming raw or undercooked meats, eggs, seafood, and shellfish may
increase your risk for foodborne illness.*

SALADS

FARM SALAD • 6 / 14

*farm greens, pearl tomato, cucumbers, carrots, radish,
parmesan cheese, cabernet vinaigrette*

STEAK SALAD • 22

*marinated flat iron, baby greens, candied walnuts,
tobacco onion, fried goat cheese, aged sherry vinaigrette*

CAESAR SALAD • 6 / 13

*romaine hearts, shaved romano, croutons,
classic caesar dressing*

TOMATO GORGONZOLA • 16

*baby arugula, beefsteak tomato, pickled red onion,
toasted pine nuts, balsamic vinaigrette*

SHAVED BRUSSELS SPROUTS • 14

*artisan greens, dried cranberry, marcona almonds,
lemon, extra virgin olive oil*

ENHANCEMENTS

Steak • 16

Grouper • 14

Salmon • 12

Shrimp • 8

Chicken • 6

HANDHELDS

SERVED WITH FRIES
SUB SIDE SALAD +6

CARIBBEAN CHICKEN SANDWICH • 16

pineapple relish, tomato, butter lettuce, sweet potato fries

GRILLED BIKINI PANINI • 16

*truffled mushroom, serrano ham, manchego and fontina cheese.
Choice of regular or sweet potato fries*

CUBAN SANDWICH • 16

ham, pork, pickles, swiss cheese, mustard, pressed

FILET MIGNON SANDWICH • 19

shaved tenderloin, caramelized onions, gruyere cheese

FLORIDA GROUPER SANDWICH • 22

Blackened grouper, lettuce, tomato, onion, chipotle remoulade

GRILLED SHRIMP TACOS • 16

shaved cabbage, avocado, cilantro aioli, cotija cheese

INNOVATION BURGER • 16

*signature blend, lettuce, tomato, onion, pickle, choice of cheese
bacon +3*

*Consuming raw or undercooked meats, eggs, seafood, and shellfish may
increase your risk for foodborne illness.*

PIZZA

N Y - S T Y L E , H A N D - T O S S E D
S U B G L U T E N - F R E E C R U S T + 3

VEGGIE • 19

peppers, onions, mushrooms, black olives

SUPREME • 20

pepperoni, sausage, onions, green peppers, black olives

CHICKEN CARBONARA • 20

mozzarella, parmesan, bacon, creamy alfredo sauce

MARGHERITA • 18

san marzano tomatoes, fresh mozzarella, basil, garlic, olive oil

MEAT LOVERS • 20

san marzano tomatoes, pepperoni, sausage, ham, meatballs

PEPPERONI • 19

san marzano tomatoes, pepperoni, mozzarella

PIZZA FUNGHI • 19

Local wild mushrooms, fontina, mozzarella, romano, and heirloom tomato fondue

SUSHI BAR

A V A I L A B L E A F T E R 4 P M
M O N D A Y — F R I D A Y

SASHIMI / NIGIRI • 2 PIECES

SALMON • 7

AHI TUNA • 8

HAMACHI • 7

EEL • 7

APPETIZERS

TUNA USUZUKURI • 17

sliced tuna, jalapeño salsa

HAMACHI USUZUKURI • 17

sliced yellowtail, jalapeño salsa

MAKI ROLLS

SPICY TUNA • 17

cucumber, pickled radish

SALMON ROLL • 16

salmon, avocado, nori, sesame

SHRIMP TEMPURA • 17

tempura shrimp, cream cheese, asparagus, eel sauce, spicy aioli, avocado, masago

CALIFORNIA • 19

"the original with a twist", Alaskan crabmeat, avocado, cucumber, sesame, masago

RAINBOW • 22

tuna, salmon, hamachi, avocado, crab, cucumber

SPICY YELLOWTAIL • 18

avocado, jalapeño, furikake

RED DRAGON • 22

tempura shrimp, avocado, cream cheese, topped with spicy tuna and jalapeño

GREEN DRAGON • 19

eel, cucumber, avocado, eel sauce

SUMMER ROLL • 22

salmon, tuna, avocado, truffle oil, wasabi, wrapped in soybean paper, topped with red tobiko

Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness.

REINHOLD'S FAVORITES

BEETS AND GOAT CHEESE SALAD • 14

farm greens with fried goat cheese and marinated golden beets, served with white balsamic, roasted garlic vinaigrette

BURRATA SALAD • 16

burrata, artisan micro greens, beefsteak tomato, avocado, hazelnut pesto, balsamic glaze

PENNE ARRABBIATA • 18

*penne pasta tossed in spicy san marzano tomato sauce
chicken +6 | shrimp +8*

SPAGHETTI AGLIO OLIO • 16

garlic, extra virgin olive oil, anchovy, crushed red pepper

NY STRIP STEAK • 45

steak fries, chef's choice of seasonal vegetables

**steak au poivre; peppercorn encrusted, sauce Diane, brandied cream demi +5*

SPIDER ROLL • 18

fried soft shell crab, asparagus, avocado, cucumber, masago

LOVE N TONIC • 10

Eden Mill St. Andrews Love Gin and Fever Tree Tonic

PAULANER SCHNITT • 3.75

Half pint with a big head

WEIßBIER RADLER • 8

Paulaner Hefeweizen and 7 Up