
BEER

DRAFT

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

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

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

Warsteiner Pilsner • 8
Munich | 4.8%

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

Hazify IPA • 9
Fort Myers, FL | 6.5%

Guinness • 8
Dublin | 4.2%

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

BOTTLE

Miller Lite • 7
Milwaukee, WI | 4.2%

Coors Light • 7
Golden, CO | 4.2%

Yuengling • 7
Pottsville, PA | 5%

Michelob Ultra • 8
Milwaukee, WI | 4.2%

Woodchuck Hard Cider • 8
Middlebury, VT | 5%

Local IPA • 8
FL | 7%

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

**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
12

CORKSCREW FIZZ

*Hangar One Buddha’s Hand Citron Vodka,
Orgeat, Meyer Lemon, Mint*
14

SUTURE THYME

*Hendrick’s Gin, Muddled Cucumber,
Lemon, Soda*
15

ANKLE BREAKERS MARGARITA

*Corazon Blanco Tequila, Ancho Reyes Chile Liqueur,
Jalapeño, Lime, Agave*
16

SMOKED OLD FASHIONED

*Sazerac Rye, Bitters,
Luxardo Cherry, Orange*
17

WINE

Prosecco, Bisol Jeio Split, • 12

Treviso, Italy

Pinot Grigio, Maso Canali • 12/ 42

Alto Adige, Italy

Sauvignon Blanc, Seven Hills • 12 / 42

Columbia Valley, Washington

Sauvignon Blanc, St Clair • 14/ 49

Marlborough, New Zealand

Riesling, Thomas Schmitt • 10 / 35

Mosel, Germany

Chardonnay, Chemistry • 12 / 42

Willamette Valley, Oregon

Chardonnay, Chalk Hill • 14 / 49

Sonoma, California

Rosé, The Beach by Whispering Angel • 11 / 39

Côtes de Provence, France

Chablis, Albert Bichot • 18 / 63

Chablis, France

Pinot Noir, Diora La Petite Grace • 12 / 42

Monterey, California

Malbec, Cobos Felino by Paul Hobbs • 18 / 63

Mendoza, Argentina

Cabernet Sauvignon, Bonanza by Caymus • 12/42

Paso Robles, California

Cabernet Sauvignon, Chateau Ste. Michelle • 18/63

Columbia Valley, Washington

Cabernet Sauvignon, Austin by Austin Hope • 19/67

Paso Robles, California

SAKE

Junmai Nigori Joto Sake (unfiltered) • 25/60

Hiroshima, Japan

Shichi Hon Yari Sake • 30/65

Shiga, Japan

SHAREABLES

***TUNA NACHOS • 16**

fried wontons, wakame, sweet soy, sriracha aioli

CHARCUTERIE & CHEESE • 17

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

SPINACH & ARTICHOKE DIP • 13

*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 • 27

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

SEA BASS • 29

carrot ginger reduction, micro greens, sweet potato puree

PETITE FILET MIGNON • 29

*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 +8 | shrimp +8*

ANCIENT GRAIN BOWL • 16

*quinoa, wild rice, wheat berry, barley, mushrooms, carrots, spinach,
cherry tomatoes, pesto ranch drizzle, lemon
chicken +8 | shrimp +8*

MAC & CHEESE • 14

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

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

SALADS

FARM SALAD • 7 / 15

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

STEAK SALAD • 23

*5oz flat iron steak, baby greens, candied walnuts, tobacco onion, fried
goat cheese, aged sherry vinaigrette*

CAESAR SALAD • 6 / 14

*romaine hearts, shaved Romano, croutons,
classic Caesar dressing*

CAPRESE SALAD • 17

fresh tomato, buffalo mozzarella, microgreens, balsamic glaze

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 • 8

HANDHELDS

SERVED WITH FRIES

CARIBBEAN CHICKEN SANDWICH • 16

*jerk sauce, pineapple-jalapeño relish, tomato, butter lettuce,
sweet potato fries*

GRILLED BIKINI PANINI • 16

truffled mushroom, serrano ham, Manchego and fontina cheese.

CUBAN SANDWICH • 17

Pressed ham, pork, pickles, swiss cheese, mustard,

This item cannot be modified

FILET MIGNON SANDWICH • 22

shaved tenderloin, caramelized onions, gruyere cheese

FLORIDA GROUPEL SANDWICH • 23

Blackened grouper, lettuce, tomato, onion, chipotle remoulade

GRILLED SHRIMP TACOS • 17

shaved cabbage, guacamole, pico de gallo, cilantro aioli, cotija cheese

INNOVATION BURGER • 18

signature blend, lettuce, tomato, onion, pickle, choice of cheese

bacon +3

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

PIZZA

NY - STYLE , 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 + 4

VEGGIE • 19

peppers, onions, mushrooms, black olives

SUPREME • 21

pepperoni, sausage, onions, green peppers, black olives

CHICKEN CARBONARA • 21

mozzarella, parmesan, bacon, creamy alfredo sauce

MARGHERITA • 19

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

MEAT LOVERS • 21

san marzano tomatoes, pepperoni, sausage, ham, meatballs

PEPPERONI • 20

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 • 8

*BLUE FIN TUNA • 10

*HAMACHI • 8

*EEL • 8

APPETIZERS

*TUNA USUZUKURI • 20

sliced blue fin tuna, jalapeño salsa

*HAMACHI USUZUKURI • 17

sliced yellowtail, jalapeño salsa

MAKI ROLLS

*SPICY TUNA • 20

cucumber, pickled radish

*SALMON ROLL • 16

salmon, avocado

*SHRIMP TEMPURA • 18

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

*CALIFORNIA • 19

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

*RAINBOW • 23

tuna, salmon, hamachi, avocado on top of California roll

*SPICY YELLOWTAIL • 19

avocado, jalapeño, spicy aioli, furikake

*RED DRAGON • 23

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

*GREEN DRAGON • 19

eel, cucumber, avocado, eel sauce

*SUMMER ROLL • 23

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

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

REINHOLD'S FAVORITES

LOVE N TONIC • 10

Eden Mill St. Andrews Love Gin and Fever Tree Tonic

PAULANER SCHNITT • 3.75

Half pint with a big head

RADLER • 8

Paulaner and 7 Up

RS IS WATCHING YOU!!!!

(alcohol alternatives)

Giesen 0% Red Blend or Sauv Blanc • 11

Athletic Free Wave Hazy IPA • 8

BEETS AND GOAT CHEESE SALAD • 16

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

BURRATA SALAD • 17

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

PENNE ARRABBIATA • 18

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

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