
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%

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%

Yuengling • 7
Pottsville, PA | 5%

Michelob Ultra • 8
Milwaukee, WI | 4.2%

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

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 by Austin Hope • 19/57
Paso Robles, California

SAKE

Junmai Nigori Joto Sake • 10 2oz
Hiroshima, Japan

Shichi Hon Yari Junmai • 18 300ml
Shiga, Japan

Daiginjo Joto Sake • 38 300ml

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, cauli
flower 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, barley, mushrooms, carrots,
spinach, cherry tomatoes, pesto ranch drizzle, lemon
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*

CAPRESE SALAD • 16

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 • 6

HANDHELDS

SERVED WITH FRIES
SUB SIDE SALAD +6

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.
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 GROUPEL SANDWICH • 22

Blackened grouper, lettuce, tomato, onion, chipotle remoulade

GRILLED SHRIMP TACOS • 16

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

INNOVATION BURGER • 16

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

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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

AVAILABLE AFTER 4 PM
MONDAY — FRIDAY

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

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REINHOLD'S FAVORITES

BEETS AND GOAT CHEESE SALAD • 14

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

BURRATA SALAD • 16

*burrata, artisan micro greens, beefsteak tomato, avoc-
ado, 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

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