

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%

**Palm City Brewing
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
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

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

SMOKED OLD FASHIONED

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

WINE

Prosecco, Bisol Jeio Split • 12

Treviso, Italy

Nicolas Feuillatte Reserve Split • 13

Champagne, France

Pinot Grigio, Maso Canali • 12 / 42

Alto Adige, Italy

Sauvignon Blanc, Seven Hills • 12 / 42

Columbia Valley, Washington

Sauvignon Blanc, Sait 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, Louis Jadot • 18 / 63

Chablis, France

Pinot Noir, Dora La Petite Grace • 12 / 42

Monterey, California

Pinot Noir, Stoller Family Estate • 16 / 56

Willamette Valley, Oregon

Malbec, Cobos Felino by Paul Hobbs • 18 / 63

Mendoza, Argentina

Cabernet Sauvignon, Bonanza by Caymus • 12 / 42

Paso Robles, California

Cabernet Sauvignon, Cold Creek Vineyards by

Chateau Ste. Michelle • 18/63

Columbia Valley, Washington

Cabernet Sauvignon, Austin by Austin Hope • 19 / 67

Paso Robles, California

SAKE

Junmai Nigori Joto Sake • 10 2oz

Hiroshima, Japan

Shichi Hon Yari Junmai • 18 / 65

Shiga, Japan

Daiginjo Joto Sake • 38 300ml

Hiroshima, 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
add shrimp: +8*

WINGS • 15

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

JUMBO SHRIMP COCKTAIL • 16

chilled jumbo shrimp (6), 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 purée

PETITE FILET MIGNON • 29

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

RED LENTIL PENNE CAPRESE (GF) • 16

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

ANCIENT GRAIN BOWL • 15

*quinoa, wild rice, wheat berry, barley, mushrooms, carrots,
spinach, cherry tomatoes, pesto ranch drizzle, lemon
add: chicken +6 | shrimp +8*

MAC & CHEESE • 14

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

GF: gluten-free

**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

*marinated flat iron, 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 • 16

fresh tomato, buffalo mozzarella, microgreens, balsamic glaze

SHAVED BRUSSELS SPROUTS • 14

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

ADD TO YOUR SALAD:

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 • 17

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

FILET MIGNON SANDWICH • 20

shaved tenderloin, caramelized onions, gruyere cheese

FLORIDA GROUPER 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 • 17

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

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PIZZA

NY-STYLE, HAND-TOSSED
GLUTEN-FREE CRUST +4 • DAIRY-FREE CHEESE +3

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, heirloom tomato fondue

SUSHI BAR

AVAILABLE MON-FRI AFTER 4PM

SASHIMI / NIGIRI • 2 PIECES

*SALMON • 8

*AHI TUNA • 9

*HAMACHI • 8

*EEL • 8

APPETIZERS

*TUNA USUZUKURI • 17

sliced tuna, jalapeño salsa

*HAMACHI USUZUKURI • 17

sliced yellowtail, jalapeño salsa

MAKI ROLLS

*SPICY TUNA • 18

cucumber, pickled radish

*SALMON ROLL • 16

salmon, avocado, nori, sesame

*SHRIMP TEMPURA • 18

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 • 23

tuna, salmon, hamachi, avocado, crab, cucumber

*SPICY YELLOWTAIL • 19

avocado, jalapeño, furikake

*RED DRAGON • 23

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

*GREEN DRAGON • 19

eel, cucumber, avocado, eel sauce

*SUMMER ROLL • 23

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

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REINHOLD'S FAVORITES

LOVE N TONIC • 10

*Eden Mill St. Andrews Love Gin
& Fever-Tree Tonic*

PAULANER SCHNITT • 3.75

half pint with a big head

WEIßBIER RADLER • 8

Paulaner Hefeweizen & 7UP

BEETS & GOAT CHEESE SALAD • 15

*farm greens with fried goat cheese & 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
add: 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

top it off: steak au poivre +5

peppercorn encrusted, sauce Diane, brandied cream demi

***SPIDER ROLL • 18**

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

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WEEKLY SPECIALS

MANGO HABANERO WINGS • 15

*six wings served with
celery, carrots, pickled radish*

OCTOPUS SALAD • 16

octopus, seaweed, cucumber

PIZZA FLORENTINA • 20

*spinach, ripe tomato,
mozzarella, ricotta, garlic*

RS FRESH CATCH TACOS • 18

*blackened grouper, pico de gallo,
cabbage, lemon aioli*

BEAST BURGER • 22

*mix of wagyu beef, elk, bison & wild boar with
lettuce, tomato, onion, pickle
served with fries*

DRINK FEATURES

SEASONAL ALE

WARSTEINER DUNKEL • 8

*dark amber German lager
with a rich smooth taste
notes of roasted malt, yeast, chocolate & nuts*

HEFE-FIVEN • 5

large Paulaner Hefe-Weizen

TAP THE BUBBLY • 10

crisp, bubbly prosecco on draft

MAPLE OLD FASHIONED • 16

*made with Hudson maple cask rye whiskey
– a limited edition aged in
artisanal maple syrup barrels
maple syrup, bitters, cinnamon stick*

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