

The Office

201 E Atlantic Ave Delray Beach FL 33444 · +15612783796 · Updated: Jan 14, 2026

[View online menu](#)



OFFICE SUPPLIES 12

Sweet & Sour Cauliflower	\$13.00
crispy cauliflower with sweet and spicy chili sauce	
Mac & Cheese Balls	\$14.00
house-made, served with plum tomato sauce and cheese fonduta dipping sauces	
Tuna Tartare	\$17.00
yellowfin tuna, avocado, thinly sliced cucumber, crispy wonton, cilantro, chili soy sauce	
Executive Wings	\$18.00
signature chicken wings with choice of sauce: nashville hot, BBQ or garlic teriyaki	
Chicken 'Nduja Quesadillas	\$17.00
slow-roasted and pulled chicken, tossed with 'nduja sausage, pepper trio, queso fresco, house-made salsa rojas	
PEI Mussels	\$18.00
white wine, lobster broth, chorizo, saffron rouille, cilantro, crostini	
Burger Sliders	\$16.00
prime angus beef sliders, tomato jam, arugula, jam, gruyère, office sauce, served with hand-cut fries	
Madrid Meatballs	\$16.00
prime angus beef and pork, saffron, plum tomato sauce, goatmilk manchego cheese and cilantro nest	
Smoked Fish Dip	\$17.00
crackers, carrot and celery sticks, cornichons, watermelon radish, calabrian long hot peppers	
Colossal Pretzel	\$15.00
hanging pretzel, served with bacon honey butter and cheese fonduta dipping sauces	
Shrimp Cocktail	\$18.00
jumbo shrimp, house spicy cocktail sauce	
Chicken Lemongrass Dumplings	\$14.00
cooked in sesame oil, served with cabbage slaw and chili teriyaki sauce	

GO GREEN 7

Classic Caesar	\$15.00
romaine, parmesan, herb croutons, caesar dressing	

Traditional Caprese	\$18.00
locally made fior di latte mozzarella, sliced vine ripe tomato, arugula, garden basil, EVOO, aged balsamic glaze	
Scallop & Quinoa Salad	\$26.00
pan seared northeast sea scallops, nestled on fresh spinach, arugula mix, radicchio, onion, red raisins, orange segments, poppyseed dressing	
Vito's Burrata	\$21.00
locally made mozzarella served with thinly sliced prosciutto, heirloom beefsteak tomatoes, arugula basil pesto, topped with aged balsamic drizzle	
Herb-Crusted Seared Tuna Bowl	\$20.00
soba noodles, carrot, cucumber, asparagus, bok choy, basil carrot ginger dressing	
Chopped Chicken Salad	\$18.00
grilled chicken, tomatoes, cucumber, boiled egg, red onion, bacon, avocado ranch dressing	
Faroe Island Salmon & Spinach Salad	\$23.00
strawberries, toasted almonds, goat cheese and raspberry vinaigrette	

GO GREEN - PROTEINS 6

Grilled Chicken	\$7.00
Grilled Shrimp	\$9.00
Salmon	\$11.00
Mahi	\$10.00
Beyond Burger	\$8.00
Prime Angus Beef Burger	\$9.00

STAPLES 9

Ceo Burger	\$21.00
prime angus beef, tomato jam, bacon, gruyère, blue cheese, arugula, office sauce	
The Office Burger	\$18.00
prime angus beef, aged white cheddar, office sauce, lettuce, tomato, onion, pickles	
Office Lobster Roll	\$33.00
pulled maine lobster meat, garden herbs, onion, celery, lemon juice, mayo, buttered toasted roll	
Smoked Brisket Sandwich	\$21.00
8-hour slow smoked beef brisket, mustard, caramelized onion, swiss and horseradish remoulade, toasted sourdough bread	
Huckleberry BBQ Short Rib Grilled Cheese	\$21.00
slow braised short rib, smoked gouda, provolone, mozzarella, white cheddar, toasted thick-cut brioche bread, served with sweet potato fries and marshmallow dipping sauce	

Mahi Mahi Sandwich	\$18.00
blackened mahi filet, cabbage, pico, jalapeño aioli	
Coconut Shrimp Tacos	\$21.00
crispy shrimp tossed in pineapple bang bang sauce, lettuce, cilantro, fresno peppers	
Nashville Hot Chicken Sandwich	\$18.00
crispy chicken tossed in nashville hot sauce, coleslaw, pickles, toasted brioche	
Florida Coast Fish Tacos	\$17.00
grilled or blackened Mahi, pico, avocado ranch, lettuce, jalapeño	

BOARD ROOM 4

Vip Maine Lobster & Maryland Crab Cakes	\$36.00
served with roasted red pepper toasted couscous, kiwi pico de gallo, chipotle crema cilantro nest	
Salmon Penne alla Vodka	\$25.00
penne pasta, faroe island salmon, shallots, prosciutto, sweet peas, grape tomatoes, vodka cream sauce	
Crispy Pan-Fried Pork Chop Milanese	\$32.00
12 oz. berkshire pork chop, topped with arugula salad with apple, sweet potato, red onion, watermelon radish, amareno cherry vinaigrette, fig glaze	
Roasted Pear & Cheese Tortelloni	\$22.00
rosemary, truffle carpaccio, shallots, double cream, micro-greens	

BUTCHER'S BLOCK 2

8 oz. Center Cut 1855 Filet Mignon	\$52.00
served with your choice of two sides	
14 oz. Bone-In NY Strip 1855	\$54.00
served with your choice of two sides	

SIDES 9

Whipped Truffle Mash Potatoes	\$10.00
Sliced Beefsteak Tomato & Basil	\$8.00
Seasame Asparagus Spears	\$8.00
House Salad	\$8.00
Hand-Cut Fries	\$8.00
Truffle Fries	\$10.00
Sweet Potato Fries	\$9.00
Button Mushroom Skillet	\$8.00

Caesar Salad**\$8.00****FOOD MENU** 14**Fresh Oysters****AVAILABLE OPTIONS**

Fresh oysters, cocktail sauce, tabasco, lemon. Half off champagne & oysters every wednesday

1/2 Dozen: \$10.00

1 Dozen: \$20.00

Dumplings**\$9.00**

chicken lemongrass dumplings, with chili teriyaki sauce

Mac & Cheese Balls**\$9.00**

house-made mac & cheese balls served with alta cucina sauce & white cheddar dipping sauce

Thai Angry Cauliflower**\$9.00**

crispy cauliflower, tossed in a sweet and spicy chilli sauce

Strawberry Salad**\$9.00**

local strawberries, spinach, fennel salad, basil, almonds, raisins, greek yogurt, white balsamic

Caesar Salad**AVAILABLE OPTIONS**

romaine hearts, croutons, parmesan cheese

\$7.00

Chicken: \$7.00

Shrimp: \$9.00

Mahi: \$8.00

Salmon: \$9.00

Calamari**\$12.00**

crispy calamari rings and artichoke, served with key lime tartar sauce

Mahi Tacos**\$9.00**

three grilled or blackened mahi tacos, pico, avocado ranch, jalapeño

Burger Slider**AVAILABLE OPTIONS**

all-natural beef slider, tomato jam, gruyere, office sauce

\$5.00

Add: Truffle Fries: \$5.00

Chipotle Avocado Pizza**\$13.00**

cauliflower crust, alta cucina tomato sauce, chipotle sausage, sweet corn, avocado crema, mozzarella cheese

Colossal Pretzel**\$12.00**

hanging colossal pretzel, cheese fonduta, honey bacon butter

Office Cheeseburger**\$14.00**

all-natural beef, aged cheddar, L.T.O.P., office sauce, fries

Bang Bang Shrimp**\$12.00**

rice-flour dusted & flash fried shrimp, bang bang sauce, cherry tomatoes, avocado, chopped romaine lettuce

Penne Kale Pesto

olive oil, garlic, almonds, parmesan

AVAILABLE OPTIONS

\$9.00

Chicken: \$7.00

Shrimp: \$9.00

Salmon: \$9.00

Mahi: \$8.00

CRAFT COCKTAILS 8

Coconut Cloud

\$8.00

coconut rum, pineapple, vanilla vodka, mint, coconut milk & flakes

Aperol Spritz

\$8.00

Organic prosecco, aperol

Mojito

\$8.00

rum, lime juice, sweet gomme, mint

Summer Thyme Spritzer

\$8.00

cucumber, vodka, honey, soda water

Moscow Mule

\$8.00

vodka, ginger beer, lime, simple syrup

Bellini

\$8.00

Cuve brut, peach nectar

Old Fashioned

\$8.00

bourbon, agave, orange bitters

Margarita

\$8.00

tequila blanco, fresh lime, organic agave

PREMIUM WINES 8

Fascino

\$10.00

organic Prosecco ITA

Mimi

\$10.00

rose Grand Reserve, Cote de Province

Santa Margarita

\$10.00

Alto Adige Pinot Grigio

Meomi

\$10.00

Sonoma Pinot Noir

Chevalier

\$10.00

France Sauvignon Blanc

St. Francis	\$10.00
Sonoma Merlot	
Chalk Hill	\$10.00
Russian River Chardonnay	
Domaine	\$10.00
Sonoma Cabernet	

HOUSE WINES 8

Sparkling	\$7.00
Pinot Grigio	\$7.00
Sauvignon Blanc	\$7.00
Chardonnay	\$7.00
Rose	\$7.00
Pinot Noir	\$7.00
Merlot	\$7.00
Cabernet	\$7.00

SPIRITS 21

Lemon Drop	\$7.00
House Vodka	\$8.00
House Gin	\$8.00
House Rum	\$8.00
House Tequila	\$8.00
House Whiskey	\$8.00
Fireball Shot	\$8.00
Absolut Vodka	\$9.00
Gordon's Gin	\$9.00
CPT. Morgan Rum	\$9.00
Jose Cuervo Tequila	\$9.00
Paddy Irish Whiskey	\$9.00
Green Tea Shot	\$9.00

Tito's Vodka	\$10.00
Hendrick's Gin	\$10.00
Myers Dark Rum	\$10.00
Milagro Tequila	\$10.00
Jack Daniels Whiskey	\$10.00
Jagermeister Shot	\$9.00
Washington Apple	\$10.00

Louis XIII

1 Benny; Available in 1oz

BOTTLED & CANNED 8

Guinness	\$6.00
stout	
Luau Tropical IPA	\$6.00
Carlsberg	\$6.00
Danish lager	
Redbridge	\$6.00
Gluten free lager	
High Noon	\$6.00
seltzer	
Corona	\$6.00
pale lager	
Single In Havana	\$6.00
guava ale	
Ciderboys	\$6.00
peach cider	

DRAUGHT 8

Office Lager	\$6.00
Yuengling	\$6.00
Monk In the Trunk	\$6.00
All Day IPA	\$6.00
Kronenbourg 1664	\$6.00

Floridian	\$6.00
Angry Orchard	\$6.00
Fresh IPA	\$6.00

SALADS & BOWLS 4

Power Salad	\$18.00
arugula, spinach, kale, red beets, organic quinoa, tomato, cucumber, goat cheese, raspberry vinaigrette	
Beyond Plant Based Bowl	\$21.00
black beans, grilled onion, cucumber, cabbage, tomatoes, roasted sweet potatoes, cauliflower, tahini dressing	
Chopped Chicken Bowl	\$19.00
all-natural grilled chicken, wild rice, tomatoes, cucumbers, red onion, bacon, cage free boiled egg, avocado ranch	
Poached Chilled Organic Salmon Bowl	\$21.00
peas, carrots, oranges, black rice, coconut ginger lime dressing, purple basil	

SALADS & BOWLS - ADD ONS 7

Chicken	\$7.00
Shrimp	\$9.00
Salmon	\$9.00
Mahi	\$8.00
Angus Burger	\$9.00
Veggie Burger	\$9.00
Beyond Burger	\$8.00

LUNCH FAVORITES 8

Mac & Cheese Balls	\$13.00
served with alta cucina tomato & white cheddar dipping sauces	
Chipotle Avocado Pizza	\$17.00
cauliflower crust, alta cucina tomato sauce, chipotle sausage, sweet corn, cilantro, avocado crema, mozzarella cheese	
Colossal Pretzel	\$13.00
hanging colossal pretzel, bacon honey butter, cheese sauce	
Thai Angry Cauliflower	\$13.00
crispy cauliflower with sweet & spicy chili sauce	

CEO Burger	\$21.00
100% all natural beef, homemade tomato jam, bacon, blue cheese crumble, gruyere cheese, arugula, office sauce, toasted brioche bun, han-cut fries, ketchup	
The Office Burger	\$18.00
100% all natural beef, aged white cheddar, office sauce, lettuce, tomato, onion, pickle, natural cut fries	
Huckleberry BBQ Short Rib Grilled Cheese Sandwich	\$18.00
slow braised short rib, smoked gouda, provolone, mozzarella, white cheddar, grilled brioche bread, sweet potato fries, marshmallow dipping sauce	
Mahi Mahi Sandwich	\$17.00
blackened mahi mahi, cabbage salad, pico, jalapeno aioli, natural cut fries, ketchup	

BRUNCH 10

Acai Bowl	\$15.00
Acai berry puree, topped with banana, granola, strawberries, coconut flakes, drizzled with honey	
Breakfast Burrito	\$16.00
scrambled eggs, chorizo, yellow rice, bean purée, cheese, onions, bell peppers, pico, home fries	
Avocado Toast	AVAILABLE OPTIONS
toasted multigrain, sliced avocado, cherry tomatoes, arugula, parmesan, balsamic glaze	\$14.00
	Add Organic Farm Fried Egg:
	\$2.00
Very Berry French Toast	\$14.00
berry jam, fresh berries, whipped cream	
Rise' N Shine	\$15.00
two eggs any style, seasonal fresh fruit, sausage, bacon, blueberry muffin, home fries	
Open Garden Omelet	\$15.00
mushrooms, sweet peppers, tomatoes, arugula, fresh mozzarella, avocado, home fries	
Roscoe's Breakfast	\$19.00
fried chicken & waffles, sausage gravy, bacon, fried eggs, hollandaise, maple syrup, side salad, seasonal fruits	
Steak & Eggs	\$19.00
grilled skirt steak, home fries, fried eggs, chimichurri	
Breakfast All Day Burger	\$19.00
100% all natural beef, bacon, american cheese, maple syrup, fried egg, hash brown, grilled onions, home fries, ketchup	
Farmers Market BLT	\$17.00
fried farm eggs, bacon, avocado, aged cheddar, multi-grain toast, jalapeño aioli, home fries	

BRUNCH - ADD ONS 4

Turkey Bacon	\$2.00
Fried Egg	\$2.00
Avocado	\$2.00
Mushrooms	\$2.00

SWEETS 3

Apple Pie á la Mode	\$14.00
Key Lime Pie	\$11.00
Warm Brownie Sundae	\$13.00

SIP & SPRITZ(ER) 2

Aperol Spitz	\$27.00
Campari Orange	\$29.00

BELLINIS 3

House Brut	\$16.00
Organic Prosecco	\$29.00
Louis Dumont Champagne	\$59.00

MIMOSAS 3

House Brut	\$16.00
Organic Prosecco	\$29.00
Louis Dumont Champagne	\$59.00

BLOODY MARYS 4

House Vodka	\$17.00
Absolut	\$29.00
Grey Goose	\$38.00
Tito's	\$25.00

MARGARITAS 5

Milagros	\$27.00
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Patron Silver	\$41.00
House Blanco	\$17.00
Jose Cuervo	\$25.00
Don Julio 1942	\$142.00

BOTTOMLESS THURSDAY 4

White Wine

Red Wine

Mimosa

Bellini

with purchase of any meal

BUBBLES 12

Gambino, Cuve Brut ITA

AVAILABLE OPTIONS

6oz: \$9.00

12oz: \$16.00

Bottle: \$28.00

Fascino, Organic Prosecco ITA

AVAILABLE OPTIONS

6oz: \$15.00

12oz: \$28.00

Bottle: \$52.00

Maschio, Prosecco ITA

\$13.00

Andre Delorme, Brut Reserve FRA

\$14.00

Heidseick, Champagne

\$17.00

Taittinger, Champagne

\$109.00

Cristal

\$540.00

Louis Dumont, Champagne Rose

\$85.00

Moutard, Champagne Brut Rose Dame Nesle

\$75.00

Louis Dumont, Champagne

\$65.00

Veuve Clicquot, Champagne

\$119.00

Ace of Spades, Champagne

\$475.00

PINOT GRIGIO 5

Ruffino, Delle Venezie ITA

AVAILABLE OPTIONS

6oz: \$11.00
12oz: \$20.00
Bottle: \$36.00

Vista Point, California

AVAILABLE OPTIONS

6oz: \$10.00
12oz: \$18.00
Bottle: \$32.00

Santa Margherita, Alto Adige ITA

AVAILABLE OPTIONS

6oz: \$15.00
12oz: \$28.00
Bottle: \$52.00

Dr. Hans, Riesling GER

AVAILABLE OPTIONS

6oz: \$12.00
12oz: \$22.00
Bottle: \$40.00

Ca Montini ITA

\$40.00

SAUVIGNON BLANC 5

Frontera, Central Valley CHI

AVAILABLE OPTIONS

6oz: \$10.00
12oz: \$18.00
Bottle: \$32.00

Clifford Bay, Marlborough NZ

AVAILABLE OPTIONS

6oz: \$13.00
12oz: \$24.00
Bottle: \$44.00

Chevalier, IGP Pays d'Oc, France

AVAILABLE OPTIONS

6oz: \$11.00
12oz: \$20.00
Bottle: \$36.00

Stag's Leap, Napa Valley

\$55.00

Matua, New Zealand

\$35.00

CHARDONNAY 7

Vista Point, California

AVAILABLE OPTIONS

6oz: \$10.00
12oz: \$18.00
Bottle: \$32.00

Sonoma-Cutrer, Russian River**AVAILABLE OPTIONS**

6oz: \$13.00
12oz: \$24.00
Bottle: \$44.00

Chalk Hill, Russian River**AVAILABLE OPTIONS**

6oz: \$14.00
12oz: \$26.00
Bottle: \$48.00

Jordan, Russian River**\$65.00****Flowers, Sonoma****\$80.00****Cake Bread, Napa Valley****\$75.00****Far Niente, Napa Valley****\$195.00****ROSE** 3**Mimi, Grand, Reserve Cote de Provence****AVAILABLE OPTIONS**

6oz: \$15.00
12oz: \$28.00
Bottle: \$52.00

Cadeto, Organic Rose ITA**AVAILABLE OPTIONS**

6oz: \$13.00
12oz: \$24.00
Bottle: \$44.00

Cupcake, Livermore Valley**AVAILABLE OPTIONS**

6oz: \$10.00
12oz: \$18.00
Bottle: \$32.00

PINOT NOIR 6**Frontera, Central Valley CHI****AVAILABLE OPTIONS**

6oz: \$10.00
12oz: \$18.00
Bottle: \$32.00

Snap Dragon, Sonoma**AVAILABLE OPTIONS**

6oz: \$11.00
12oz: \$20.00
Bottle: \$36.00

Meiomi, Sonoma**AVAILABLE OPTIONS**

6oz: \$14.00
12oz: \$26.00
Bottle: \$48.00

Smoke Tree, Sonoma	\$50.00
David Bruce, Sonoma	\$70.00
Cake Bread, Anderson Valley	\$125.00

MERLOT 6

St. Francis, Sonoma	AVAILABLE OPTIONS
	6oz: \$13.00
	12oz: \$24.00
	Bottle: \$44.00

Vista Point, California	AVAILABLE OPTIONS
	6oz: \$10.00
	12oz: \$18.00
	Bottle: \$32.00

Unorthodox, Merlot-Cabernet	AVAILABLE OPTIONS
	6oz: \$11.00
	12oz: \$20.00
	Bottle: \$36.00

Duckhorn, Sonoma	\$70.00
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Emolo, By Caymus Rutherford	\$90.00
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Simi, Sonoma	\$42.00
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CARBERNET 14

Vista Point, California	AVAILABLE OPTIONS
	6oz: \$10.00
	12oz: \$18.00
	Bottle: \$32.00

J. Lohr, Paso, Robles	AVAILABLE OPTIONS
	6oz: \$12.00
	12oz: \$22.00
	Bottle: \$40.00

Domaine, Sonoma	AVAILABLE OPTIONS
	6oz: \$15.00
	12oz: \$28.00
	Bottle: \$52.00

Mt. Veeder, Napa Valley	\$80.00
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Quilt, Napa Valley	\$65.00
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Silver Oak, Anderson Valley	\$110.00
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Sequoia Grove, Napa USA	\$75.00
Jordan, Sonoma USA	\$85.00
Stag's Leap "Fay Estate" Napa USA	\$250.00
Cake Bread, Napa USA	\$130.00
Rubicon, Rutherford	\$285.00
Far Niente, Napa USA	\$395.00
Stag's Leap "Artemis", Napa USA	\$250.00
Abacus XVI, Solera 1992-2007, Napa	\$1,500.00

GOING POSTAL ⁷

Ravera Dimanforte, Barolo	\$70.00
Adriano, Barbaresco	\$50.00
La Lecciaia, Brunello di Montalcino	\$55.00
Leonelo, Amarone	\$85.00
Opus One, Napa Valley Blend	\$545.00
Ferari-Carano Tresor, Sonoma Blend 2010	\$110.00
Tignanello, Sangiovese	\$225.00

BRUNCH COCKTAILS ⁸

Coffee Break	\$14.00
espresso shot, double espresso vodka, Frangelico, Baileys, Khalua	
Pina Colada	AVAILABLE OPTIONS
coconut milk, pineapple	\$8.00
	Add: Cpt. Morgan: \$5.00
	Add: Myers's Dark Rum: \$7.00
White Chocolate Martini	\$12.00
Godiva white chocolate liqueur, vanilla vodka, creme de cacao, frangelico	
Cucumber Martini	\$13.00
Hendricks gin, fresh lime, elderflower liqueur, simple syrup	
Frose	\$12.00
rose wine, Titos vodka, simple syrup	
Gin Chronic	\$14.00
Tanqueray gin, tonic water, lime, cucumber, CBD oil	

Old Fashioned **\$14.00**
Jim Beam bourbon, orange bitters, agave, brandy cherry

Gold Digger **\$18.00**
Beluga gold vodka, 24K gold leaf flakes, olives. Dry, dirty or straight up

BOTTLED & CANNED BEER 11

Carlsberg, 5% ABV Danish Pilsner **\$7.50**

Tropical IPA by Terrapin, 6.5% ABV Georgia **\$8.00**

Chimay Blue, Belgian Dark Strong Ale, 9% ABV **\$10.00**

Barrel of Monks, 4.5% ABV Blonde Ale Guava **\$8.00**

Corona Extra, Pale Lager, 4.6% ABV **\$6.50**

St. Bernardus Abt 12 Belgian Quadrupel, 10% ABV **\$12.00**

Redbridge, Gluten Free Lager, 4% ABV **\$8.00**

Heineken, 0.0% ABV Non-Alcohol **\$7.00**

Ciderboys, 5% ABV Peach Hard Cider **\$7.00**

Miller Lite, 4.2% ABV Light Pilsner **\$6.00**

Guinness, 4.2% ABV Irish Dry Stout **\$9.00**

CRISP & CLEAN 11

Office Lager, 4.8% ABV Copper Lager **AVAILABLE OPTIONS**
Boot (28oz): \$13.00
Pint: \$7.50

Heineken, 5% ABV Lager **AVAILABLE OPTIONS**
Boot (28oz): \$12.00
Pint: \$7.00

Michelob Ultra, 4.3% ABV Light Lager **AVAILABLE OPTIONS**
Boot (28oz): \$11.00
Pint: \$6.50

Bud Light, 4.2% ABV Light Lager **AVAILABLE OPTIONS**
Boot (28oz): \$11.00
Pint: \$6.50

Stella Artois, 5.2% ABV Pilsner **AVAILABLE OPTIONS**
Boot (28oz): \$17.00
Pint: \$8.75

Peroni, 5.1% ABV Italian Lager

AVAILABLE OPTIONS

Boot (28oz): \$13.00

Pint: \$7.50

Yuengling, 4.4% ABV Traditional Lager

AVAILABLE OPTIONS

Boot (28oz): \$11.00

Pint: \$6.50

Modelo ESP, 4.5% ABV Pilsner

AVAILABLE OPTIONS

Boot (28oz): \$12.00

Pint: \$7.00

Havana Lager, 5.2% ABV Dark Lager

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Corona Premier, 4% ABV Light Lager

AVAILABLE OPTIONS

Boot (28oz): \$11.00

Pint: \$6.50

Modelo Negra, 4% ABV Dunkel Lager

AVAILABLE OPTIONS

Boot (28oz): \$12.00

Pint: \$7.00

PALE & ALE 6

Big Wave, 4.4% ABV Golden Ale

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Maduro, 5.5% ABV Brown Ale

AVAILABLE OPTIONS

Boot (28oz): \$16.00

Pint: \$9.00

Sierra Nevada, 5.6% ABV Pale Ale

AVAILABLE OPTIONS

Boot (28oz): \$14.00

Pint: \$8.00

Fat Tire, 5.2% ABV Red Ale

AVAILABLE OPTIONS

Boot (28oz): \$13.00

Pint: \$7.50

Monk in the Trunk, 5.5% ABV Amber

AVAILABLE OPTIONS

Boot (28oz): \$12.00

Pint: \$7.00

Golden Monkey, 9.5% ABV Tripple

AVAILABLE OPTIONS

Boot (28oz): \$18.00

Pint: \$10.00

CIDERS & WHEAT BEER 5

Ace's Pineapple Cider, 5% ABV

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Angry Orchard Cider, 5.5% ABV

AVAILABLE OPTIONS

Boot (28oz): \$12.00

Pint: \$7.00

Black Cherry Cider, 4% ABV

AVAILABLE OPTIONS

Boot (28oz): \$13.00

Pint: \$7.50

Blue Moon, 5.4% ABV Wheat Ale

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Floridian, 4.7% ABV Hefeweizen

AVAILABLE OPTIONS

Boot (28oz): \$14.00

Pint: \$8.00

IPA 8

Fresh IPA, By CS Jupiter, 6.2% ABV

AVAILABLE OPTIONS

Boot (28oz): \$16.00

Pint: \$8.00

Laces IPA, By Wynwood Mia, 6.9% ABV

AVAILABLE OPTIONS

Boot (28oz): \$16.00

Pint: \$9.00

A-10 Hophog, 7% ABV Red IPA

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Lagunitas IPA, 6.2% ABV

AVAILABLE OPTIONS

Boot (28oz): \$14.00

Pint: \$8.00

Swamp Head Big Nose, 7.3% ABV, FL

AVAILABLE OPTIONS

Boot (28oz): \$13.00

Pint: \$7.50

Dog Fish 60min. IPA, 6% ABV

AVAILABLE OPTIONS

Boot (28oz): \$14.00

Pint: \$8.00

Jai Alai, 7.5% ABV, Tampa

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Boot (28oz): \$12.00

Pint: \$7.00

MENU 14

Fresh Oysters

fresh oysters, cocktail sauce, tabasco, lemon; Half off champagne & oysters every wednesday

AVAILABLE OPTIONS

1/2 Dozen: \$10.00

1 Dozen: \$20.00

Dumplings

chicken lemongrass dumplings, with chili teriyaki sauce

\$9.00

Mac & Cheese Balls

house-made mac & cheese balls served with alta cucina sauce & white cheddar dipping sauce

\$9.00

Thai Angry Cauliflower

crispy cauliflower, tossed in a sweet and spicy chilli sauce

\$9.00

Strawberry Salad

local strawberries, spinach, fennel salad, basil, almonds, raisins, greek yogurt, white balsamic

\$9.00

Caesar Salad

romaine hearts, croutons, parmesan cheese

AVAILABLE OPTIONS

\$7.00

Chicken: \$7.00

Shrimp: \$9.00

Mahi: \$8.00

Salmon: \$9.00

Calamari

crispy calamari rings and artichoke, served with key lime tartar sauce

\$12.00

Mahi Tacos

three grilled or blackened mahi tacos, pico, avocado ranch, jalapeño

\$9.00

Burger Slider

all-natural beef slider, tomato jam, gruyere, office sauce

AVAILABLE OPTIONS

\$5.00

Add: Truffle Fries: \$5.00

Chipotle Avocado Pizza

cauliflower crust, alta cucina tomato sauce, chipotle sausage, sweet corn, avocado crema, mozzarella cheese

\$13.00

Colossal Pretzel

hanging colossal pretzel, cheese fonduta, honey bacon butter

\$12.00

Office Cheeseburger

all-natural beef, aged cheddar, L.T.O.P., office sauce, fries

\$14.00

Bang Bang Shrimp

rice-flour dusted & flash fried shrimp, bang bang sauce, cherry tomatoes, avocado, chopped romaine lettuce

\$12.00

Penne Kale Pesto

olive oil, garlic, almonds, parmesan

AVAILABLE OPTIONS

\$9.00

Chicken: \$7.00

Shrimp: \$9.00

Salmon: \$9.00

Mahi: \$8.00

MOJITOS 4

Classic Mojito

\$10.00

rum, lime, mint, simple syrup

Basil Blueberry Mojito

\$12.00

Champagne Mojito Martini

\$13.00

Coconut Raspberry Mojito

\$12.00

MULES 3

Classic Mascow Mule

\$10.00

vodka, lime, ginger beer

Mango Basil Mule

\$12.00

Strawberry Mule

\$12.00

CABERNET 3

Vista Point, California

AVAILABLE OPTIONS

6oz: \$10.00

12oz: \$18.00

Bottle: \$32.00

J. Lohr, Paso Robles

AVAILABLE OPTIONS

6oz: \$12.00

12oz: \$22.00

Bottle: \$40.00

Domaine, Sonoma

AVAILABLE OPTIONS

6oz: \$15.00

12oz: \$28.00

Bottle: \$52.00

FRUITY CIDERS & WHEAT BEERS 5

Ace's Pineapple Cider, 5% ABV

AVAILABLE OPTIONS

Boot (28oz): \$15.00

Pint: \$8.50

Angry Orchard Cider, 5.5% ABV**AVAILABLE OPTIONS**

Boot (28oz): \$12.00

Pint: \$7.00

Black Cherry Cider, 4% ABV**AVAILABLE OPTIONS**

Boot (28oz): \$13.00

Pint: \$7.50

Blue Moon, 5.4% ABV Wheat Ale**AVAILABLE OPTIONS**

Boot (28oz): \$15.00

Pint: \$8.50

Floridian, 4.7% ABV Hefeweizen**AVAILABLE OPTIONS**

Boot (28oz): \$14.00

Pint: \$8.00

BOTTLED BEERS 11**Carlsberg 5% ABV Danish Pilsner****\$7.50****Tropical IPA by Terrapin 6.5% ABV Georgia****\$8.00****Chimay Blue, Belgian Dark Strong Ale 9% ABV****\$10.00****Barrel of Monks 4.5% ABV Blonde Ale Guava****\$8.00****Corona Extra, Pale Lager 4.6% ABV****\$6.50****St. Bernardus Abt 12 Belgian Quadrupel 10% ABV****\$12.00****Redbridge, Gluten Free Lager 4% ABV****\$8.00****Heineken 0.0% ABV Non-Alcohol****\$7.00****Ciderboys 5% ABV Peach Hard Cider****\$7.00****Miller Lite 4.2% ABV Light Pilsner****\$6.00****Guinness 4.2% ABV Irish Dry Stout****\$9.00****HARD SELTZER 3****High Noon, Variety Flavors, 4.5% ABV****\$7.00****White Claw, Variety Flavors, 5% ABV****\$7.00****Trully, Draft Wild Berry, 5% ABV****\$6.50****SHOTS 9****Green Tea****\$9.00**

Irish whiskey, peach schnaps, lemon

Washington Apple	\$10.00
crown royal, apple pucker, cranberry	
Goldschlager	\$9.00
gold flakes cinnamon liqueur	
Lemon Drop	\$7.00
vodka, lemon, simple	
Melon Ball	\$8.00
vodka, melon liq., pineapple	
Fireball	\$7.00
Jack Daniels Honey	\$8.00
Jagermeister	\$9.00
Adios Motherphucker	\$8.00
coconut rum, lemon, blue curacao	

DINNER 10

Oven Roasted Turkey

Cornbread Stuffing

Maple Glazed Carrots

Green Bean Almondine

Turkey Gravy

Mashed Sweet Potatoes

Buttery Mashed Potatoes

Cranberry Sauce

Parker Dinner Rolls

Apple or Pecan Pie

DRINK SPECIALS 2

Gingerbread Espresso Martini

Smoked Cranberry Old Fashion

WINE BOTTLE SPECIALS REDS 3

Meiomi Pinot Noir **\$48.00**

Domaine Sonoma Cabernet **\$40.00**

Mount Veeder Cabernet **\$130.00**

WHITES 3

Sonoma Cutrer Chardonnay **\$44.00**

Mini-Grand Reserve Rose **\$52.00**

Veuve Clicquot Champagne **\$119.00**
