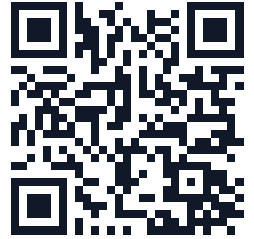


Batch Gastropub

30 SW 12th St 33130-5217 · +13058085555 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 7

Giant Bavarian Pretzel **\$14.00**

Smoky White Cheddar, 84 Proof Mustard

Pork Belly Pot Stickers **\$15.00**

Ginger, Soy, Scallion, Ponzu, Chili Oil, Crispy Kale & Bacon

Buffalo Chicken Nachos **\$17.50**

Pulled Chicken, Cherrywood-Smoked Cheddar, Red Onion, Roasted Tomatoes, Jalapeno, Ranch, Scallion

Truffle Fries **\$10.00**

Parmesan Cheese, Truffle Oil, Rosemary, "B1" Aioli

Tequila-Lime BBQ Shrimp **\$17.00**

Charred Shrimp, Fresh Pineapple Salsa, Smoked Paprika Aioli

Chips & Guac **\$14.50**

Fresh Guac, Charred Tomato Salsa, Mexican Street Corn, Cotija

Batch Wings **AVAILABLE OPTIONS**

Flavors: Nashville Hot w/ Pickles, Buffalo Sauce w/ H.M. Blue Cheese, Sticky Chili Glaze w/ "Dorito Dust"

Traditional (1 Pound): \$15.00
Boneless or Impossible "Chicken" (8):
\$13.00

GREENS 4

Harvest Salad **AVAILABLE OPTIONS**

Arcadian Greens, Red Onion, Strawberries, Dried Cherries, Toasted Walnuts, Blue Cheese Crumbles, Citrus Vinaigrette

\$9.00

\$14.00

Garden Salad **AVAILABLE OPTIONS**

Romaine-Arugula, Red Onion, Cucumber, Grape Tomato, Radish, Lemon Vinaigrette

\$8.00

\$13.00

Kale & Quinoa **AVAILABLE OPTIONS**

Crispy Bacon, Dried Tart Cherries, Roasted Corn, Ricotta Salata, Lemon Vinaigrette

\$9.00

\$14.00

Pub Wedge **\$13.50**

Romaine, Grape Tomatoes, Balsamic Reduction, Bacon Crumbles, Red Onion, Blue Cheese

GREENS - ADD-ONS 4

Grilled Chicken	\$6.50
Buttermilk Fried Chicken	\$8.50
Grilled Shrimp (5)	\$9.00
4oz Grilled Salmon	\$6.50

GRASS FED 3

Impossible Burger	\$17.00
Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli*	
Vegan Margherita Flatbread	\$16.00
Zesty Red Sauce, Vegan Mozzarella, Blistered Tomatoes	
"B".L.A.T.	\$18.00
Umaro Smoked Seaweed "Bacon", Leaf Lettuce, Fresh Avocado, Beefsteak Tomato, "B1" Aioli*	

MAINS 9

Chicken 'n' Waffles	\$21.00
Buttermilk Fried Chicken, Pecan-Whiskey Candied Bacon, Bacon Butter, Bourbon Maple	
Steak Frites	\$29.00
8oz Flat Iron, Calabrian Chili Butter, Parmesan Herb Truffle Fries	
Chimichurri Chicken Kebabs	\$22.50
Bell Pepper, Zucchini, Red Onion, Pineapple Cilantro Rice	
Florida-Style Shrimp & Lobster Roll	\$23.50
Butter-Poached Shrimp & Lobster, Chive-Mayo, Celery, Pineapple Salsa	
Fish & Chips	\$22.00
H.M. Tartar, Pickles, Crispy Fries	
Baby Back Ribs	\$29.50
Smoked Pork Ribs, H.M. Root Beer BBQ Sauce, Crispy Fries	
Hoisin Glazed Salmon (8oz)	\$27.50
Sticky Rice, Spicy Sesame Broccoli	
Open-Face Chicken Parm	\$19.50
Panko-Breaded Chicken, Zesty Tomato Sauce, Mozzarella & Asiago, Garlic-Herb Bread, Mixed Green	
Tuna Poke Bowl	\$24.00
Yellowfin Tuna, Sushi Rice, Avocado, Cucumber, Scallion, Citrus, Soy, Furikake, Spicy Mayo	

HAND HELDS 7

Brisket & Short Rib Burger

Beefsteak Tomato, Lettuce, Whiskey-Caramelized Onion, "B1" Aioli

AVAILABLE OPTIONS

\$16.00

Add: Cherrywood-Smoked Cheddar: \$1.50

Add: Pecan-Whiskey Candied Bacon:

\$2.50

Honey Hot Fried Chicken Sandwich

Buttermilk Fried Chicken, Pickles, Beefsteak Tomato, Lettuce

\$16.50

BBQ Burger

Cherrywood-Smoked Cheddar, Beer-Battered Onion Ring, H.M. Root Beer BBQ, Pickles

\$18.50

Pulled Pork Sandwich

H.M. Root Beer BBQ, Fresno-Apple Slaw

\$16.00

Short-Rib Birria Quesadilla

Mexican Chilies, Pickled Red Onion, Cilantro, Fresh Guac

\$18.50

Batch Attack Burger

Brisket & Short Rib Burger, Pecan-Whiskey Candied Bacon, "B1" Aioli, Mac Attack Croqueta, Cherrywood-Smoked Cheddar, Whiskey-Caramelized Onion, Truffle Fries

\$23.00

Hot Pepper Cheese Steak

Shaved Sirloin, Grilled Onions & Peppers, White American Cheese, Smoked Paprika Aioli, Pickled Cherry Peppers

\$19.00

BRICK OVEN PIZZAS (12") 4

Cheese Pizza

Wisconsin Mozzarella, Zesty Tomato Sauce

\$17.50

Korean BBQ

Thin-Sliced Bulgogi Beef, Smoked Cheddar, Scallion, Sesame, Gochujang BBQ

\$19.50

Smoked Hawaiian

Smoked Pineapple, Smoked Pit Ham, Mozzarella, Fresh Jalapeno

\$18.50

Spicy Pepperoni

Wisconsin Mozzarella, American Artisanal Pepperoni

\$18.50

MAC ATTACK 1

Mac Attack

Gnocchi Mac, Aged Gruyere Cheese, & Spicy "Dorito Dust"

\$15.00

MAC ATTACK - ADD-ONS 7

Grilled Chicken

\$6.50

Buttermilk Fried Chicken

\$8.50

Pulled Pork	\$7.00
Shrimp (5)	\$9.00
Pecan-Whiskey Candied Bacon	\$4.00
Whiskey-Caramelized Onion	\$3.00
Truffle Oil	\$3.00

SIDES 5

French Fries	\$7.00
Onion Rings	\$7.00
Spicy Sesame Broccoli	\$7.00
Sticky Seaweed Rice	\$7.00
Pineapple-Cilantro Rice	\$7.00

SMOOTH SIPPING 6

American Mule	\$13.00
Wheatley Kentucky Vodka, H.Wheatley Kentucky Vodka, H.M. Blackstrap Ginger Beer	
Gunpowder Dram	\$13.50
Toki Japanese Whisky, Allspice Dram, Gunpowder Tea Syrup, Lemon Juice	
Agave Fizz	\$13.50
Hornitos Silver Tequila, Lemon, Agave, Prosecco, Butterfly Pea	
Torched Pineapple Mai Tai	\$13.50
Brugal 1888 Rum, Cruzan Diamond, Tipler's Orange Liqueur, Grilled Pineapple, Giffard Orgeat, Lime, H.M. Aromatic Bitters	
Cucumber Cooler	\$13.50
Sipsmith Lemon Drizzle Gin, Coconut-Lemongrass Infused Sake, Cucumber, Lemon	
Toasted Pecan Whiskey Sour	\$14.00
Pecan-Infused Whiskey, H.M. Sour Mix, Egg White, H.M. Spice Bitters	

FIZZ 5

305 Collins	\$13.00
Black Tea-Infused Wheatley Vodka, Passion Fruit, H.M. Lemon Peel Soda	
Entourage	\$13.50
Pineapple and Jalapeno-Infused Corazon Tequila, Guava, Citrus	
Housemade Gin & Tonic	\$13.50
Bombay Gin, H.M. Tonic # 22, H.M. Grapefruit- Hibiscus Bitters	

Housemade Batch Hard Root Beer Pint **\$13.00**

H.M. Spice-Infused Rum & Tahitian Vanilla Bean Root Beer

Blackberry Bourbon Lemonade **\$13.50**

Buffalo Trace Bourbon, H.M. Blackberry-Cardamom Syrup, Fresh Lemon Juice, H.M. Spice Bitters

SPIRIT-FORWARD 5

The Classic Old Fashioned **\$14.00**

Basil Hayden's Bourbon, Cane Sugar, H.M. Cherry Bark & Orange Bitters

Clermont Blinker **\$14.50**

Batch Proprietary Barrel 115 Proof Knob Creek Rye, St. George Raspberry, Berry Syrup, Grapefruit

Barrel-Aged New Fashioned **\$15.00**

Angel's Envy Bourbon, Leopold Brothers Maraschino & Tart Cherry, Tippler's Orange Liqueur, H.M. Aromatic Bitters

Lost Plane **\$14.00**

Bacardi Dark Rum, D'Usse Cognac, Aperol, Amaro Montenegro, Lemon

Florida Negroni **\$14.00**

Tinkerman's Gin, Bruto Americano, Grapefruit Liqueur

HOUSE-INFUSED SPIRITS 3

Cinnamon Vodka **\$10.00**

Cinnamon Bark, Cayenne Pepper, Brown Sugar, Vodka

Pecan Whiskey **\$12.00**

Toasted Pecans, Madagascar Vanilla, Irish Whiskey

Spiced Rum **\$12.00**

Secret 7-Spice Blend, Orange Peel, Cardamom, Blackstrap Molasses, Gold Rum

BEER ON TAP 14

Bud Light / Pale Lager / 4.2% St. Louis, Missouri **\$7.00**

Bluepoint Toasted Lager / Amber Lager / 5% Long Island, New York **\$8.00**

Stella Artois / European Lager / 5% Belgium **\$8.50**

Batch Black Barrel / Special Dark Lager / 5.2% Miami, Florida **\$8.00**

Kona Big Wave / Golden Ale / 4.4% Kailua-Kona, Hawaii **\$8.00**

Wicked Weed Rotating Sour / Sour / 4.5% Asheville, North Carolina **\$8.00**

Golden Road Mango Cart / Wheat Ale / 4% Los Angeles, California **\$8.00**

Funky Buddha Floridian / Hefeweizen / 5.2% Oakland Park, Florida **\$8.00**

Tank Freedom Tower / Amber Ale / 5.3% Miami, Florida	\$8.00
Veza sur South Coast / IPA / 7.5% Miami, Florida	\$8.00
Elysian Space Dust / Double IPA / 8.2% Seattle, Washington	\$8.50
Coppertail Unholy / American Tripel / 9.5% Tampa, Florida	\$8.50
Rogue Chocolate Stout / Chocolate Stout / 5.8% Portland, Oregon	\$8.50

Tap of the Moment

A Craft Draft From an American Microbrewery

LIGHT AND EASY 12

Becks Non-Alcoholic / Non-Alcoholic / 0% Germany	\$6.50
Michelob Ultra Gold / Light Lager / 3.8% St. Louis, Missouri	\$7.00
NUTRL Lemonade / Hard Seltzer / 4.5% / Canada	\$7.00
Bud Light Seltzer - Black Cherry / Hard Seltzer / 5% USA	\$7.00
Bud Light / Pale Lager / 4.2% St. Louis, Missouri	\$7.50
Budweiser / Pale Lager / 5% St. Louis, Missouri	\$7.50
Funky Buddha Vibin' Lager / Lager / 5% Oakland Park, Florida	\$8.00
Kona Longboard Lager / Lager / 4.6% Kailua-Kona, Hawaii	\$8.00
Angry Orchard / Cider / 5.5% Walden, New York	\$7.50
Corona / Pale Lager / 4.6% Mexico	\$7.50
Heineken / Pale Lager / 5% Netherlands	\$7.50
Victory Sour Monkey / Sour Tripel / 9.5% Downingtown, Pennsylvania	\$8.50

WHEAT 4

Barrel of Monks the Wizard / Witbier / 5.5% Boca Raton, Florida	\$8.00
Shock Top / Witbier / 5.2% St. Louis, Missouri	\$8.00
26 Degrees Captain Ron / American Wheat / 5.6% Pompano Beach, Florida	\$8.00
Lagunitas Sumpin 'Sumpin' / American Pub Wheat / 7.5% Petaluma, California	\$8.00

HOPPY / FLORAL 6

Magic Hat #9 Pale Ale / 5.1% South Burlington, Vermont	\$8.00
Wicked Weed Coastal Love / Hazy IPA / 6.3% Asheville, North Carolina	\$8.00

Goose Island IPA / IPA / 5.9% Chicago, Illinois	\$8.00
Coppertail Cloud Dweller / Hazy IPA / 6.5% Tampa, Florida	\$8.00
Cigar City Jai Alai / IPA / 7.5% Tampa, Florida	\$8.00
New Belgium Juiceforce / Imperial IPA / 9.5% Ft. Collins, Colorado	\$8.50

RICH / ROASTED 3

Monk in the Trunk / Red Ale / 5.5% Jupiter, Florida	\$8.00
Rogue Hazelnut Brown Ale / Brown Ale / 5.6% Portland, Oregon	\$8.50
Cigar City Maduro / Brown Ale / 5.5% Tampa, Florida	\$8.00

STRONG / DARK 3

Victory Golden Monkey / Tripel / 9.5% Downingtown, Pennsylvania	\$8.50
Founders Breakfast Stout / Stout / 8.3% Grand Rapids, Michigan	\$9.50
Goose Island Bourbon County Stout	

Ask about Vintage & Varietals from our Reserve Cellar!

SANGRIA 3

Cherry-Apple Red	\$11.00
Cherry Brandy, Cold-Pressed Unfiltered Apple Juice, Florida OJ	
Ginger-Peach White	\$11.00
Fresh Ginger Root, Peach	
Sparkling Strawberry	\$13.00
Sparkling Wine, St- Germain, Muddled Strawberry, Basil	

AMERICAN BUBBLES 1

Gruet, Brut, New Mexico	AVAILABLE OPTIONS
	\$14.00
	\$58.00

WHITE 6

Seaglass, Pinot Gris, Santa Barbara County, CA	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Kim Crawford, Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS
	\$13.00
	\$52.00

Rodney Strong, Chardonnay, Sonoma, CA**AVAILABLE OPTIONS**

\$11.00

\$44.00

BR Cohn, Chardonnay, Russian River, CA**AVAILABLE OPTIONS**

\$14.00

\$56.00

Kung Fu Girl, Riesling, Columbia Valley, WA**AVAILABLE OPTIONS**

\$12.00

\$48.00

Meiomi, Rose, CA**AVAILABLE OPTIONS**

\$14.00

\$56.00

RED 7**Firesteed, Pinot Noir, Willamette Valley, OR****AVAILABLE OPTIONS**

\$12.00

\$48.00

Meiomi, Pinot Noir, CA**AVAILABLE OPTIONS**

\$14.00

\$56.00

Rook, Merlot, Columbia Valley, WA**AVAILABLE OPTIONS**

\$13.00

\$52.00

Cartlidge Brown, Cabernet, North Coast, CA**AVAILABLE OPTIONS**

\$11.00

\$44.00

Josh Cellars Reserve, Cabernet, North Coast, CA**AVAILABLE OPTIONS**

\$13.50

\$54.00

Girl & Dragon, Malbec, Argentina**AVAILABLE OPTIONS**

\$12.00

\$48.00

Prisoner Unshackled, Red Blend, California**AVAILABLE OPTIONS**

\$15.00

\$60.00

HOUSE-MADE SODAS, FRESH JUICE, ETC. 8**Root Beer****\$5.00**

Wintergreen, Honey, Tahitian Vanilla Bean

Blackstrap Molasses Ginger Beer	\$5.00
Spicy Ginger Root, Blackstrap Molasses	
Sparkling Strawberry Limeade	\$5.00
Strawberries, Basil	
Rosemary-Guava Cooler	\$5.00
Fresh Rosemary, Sweet Guava, Fresh Lemon Juice	
Kennesaw Florida Orange	\$6.00
Kennesaw Florida Grapefruit	\$6.00
Unfiltered Apple Juice	\$6.00
Pumphouse Coffee Roasters	\$6.50
Nitro Cold Brew	

TEA & FOUNTAIN (BOTTOMLESS) ²

Whole Leaf Unsweetened Black Tea

Fountain

Pepsi, Pepsi Zero Sugar, Lemon-Lime, Orange Crush, Ginger Ale, Lemonade

CONFECTIONS ³

Pecan Chocolate Chunk Blondie	\$9.00
Warm Brown Butter Blondie, Häagen-Dazs Vanilla Ice Cream, Stout Chocolate Sauce	
Bourbon Bread Pudding	\$9.00
Häagen-Dazs Vanilla Ice Cream, Bourbon Caramel	
Key Lime Pie	\$9.00
Graham Cracker Crust, Fresh Whip	

THE GRIND ³

Regular or Decaf	\$4.00
Pumphouse Coffee Roasters	\$6.50
Nitro Cold Brew Coffee	
Spiked Cold Brew	\$13.00
Pumphouse Local Nitro Cold Brew, H.M. Pecan-Infused Whiskey, Bailey's Irish Cream	

MIGHTY LEAF TEA SELECTION ¹

Artisan Whole Leaf Silk Pouch	\$4.00
Ask about our seasonal selections!	

EARLY BIRD GETS THE WORM ⁷

Chicken 'N' Waffles **\$21.00**

Buttermilk Fried Chicken, Candied Bacon, Bacon Butter, Bourbon Maple

Cinnamon French Toast Crunch **\$17.00**

Torn Vanilla Soaked Bread, Cinnamon & Sugar Crunch, Bourbon-Maple, Fresh Whip, Fresh Fruit

Steak & Eggs **\$28.00**

Flat Iron, 2 Sunny Side Up Eggs, Chimichurri, Crispy Potatoes

Crispy Chicken Biscuits & Gravy **\$17.50**

Buttermilk Biscuits, Chorizo Sausage Gravy, Fried Egg

Breakfast Chilaquiles **\$18.00**

Fried Tortillas, Roasted Pork, Salsa Roja, Avocado, Sunny Side Up Eggs, Red Radish, Cotija Cheese, Cilantro

Batch Breakfast **\$16.00**

2 Sunny Side Up Eggs, Bacon, Crispy Potatoes, Roasted Tomato, Sourdough Toast

Country Eggs Benedict **AVAILABLE OPTIONS**

Buttermilk Biscuit, Breakfast Sausage, Poached Eggs, Smoked Cheddar, Hollandaise

\$18.50

Sub Impossible Sausage: \$1.50

BREAKFAST SCRAMBLES 3

Smokehouse Scramble **\$17.50**

9-Hour Pulled Pork, Bacon, Cherrywood-Smoked Cheddar, "B1" Aioli

Veggie Scramble **\$16.50**

Spanish Onion, Red Bell Pepper, Broccoli, Roasted Grape Tomato

Vegan Impossible Scramble **\$19.00**

JUST "Eggs", Onion & Bell Pepper, Impossible Sausage, Charred Tomato Salsa

SPECIALTY HASHES 3

Carolina Hash **\$18.50**

Slow Roasted Pulled Pork, H.M. Root Beer BBQ Sauce

Hangover Hash **\$19.00**

Brisket & Short Rib Burger, Cherrywood-Smoked Cheddar, "B1" Aioli, Beer Shot

Baja Hash **\$18.50**

Spicy Chorizo, Avocado, Sweet Potato, Charred Tomato Salsa, Cotija Cheese, Cilantro

SECOND MOUSE GETS THE CHEESE 12

Brisket & Short Rib Burger **AVAILABLE OPTIONS**

Beefsteak Tomato, Lettuce, Whiskey-Caramelized Onion, "B1" Aioli

\$16.00

Add: Cherrywood-Smoked Cheddar: \$1.50

Add: Pecan-Whiskey Candied Bacon:

\$2.50

Impossible Burger	\$17.00
Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli	
Brunch Burger	\$18.50
Brisket & Short Rib Burger, Potato Bun, Crispy Potatoes, O.E. Egg, Pecan-Whiskey Candied Bacon, Hollandaise	
Hot Pepper Cheese Steak	\$19.00
Shaved Sirloin, Grilled Onions & Peppers, White American Cheese, Smoked Paprika Aioli, Pickled Cherry Peppers	
Batch Attack Burger	\$23.00
Brisket & Short Rib Burger, Pecan-Whiskey Candied Bacon, "B1" Aioli, Mac Attack Croqueta, Cherrywood-Smoked Cheddar, Whiskey-Caramelized Onion, Truffle Fries	
Honey Hot Fried Chicken Sandwich	\$16.50
Buttermilk Fried Chicken, Pickles, Beefsteak Tomato, Lettuce	
Pulled Pork Sandwich	\$16.00
H.M. Root Beer BBQ, Fresno-Apple Slaw	
"B".L.A.T.	\$18.00
Umamo Smoked Seaweed "Bacon", Leaf Lettuce, Fresh Avocado, Beefsteak Tomato, "B1" Aioli	
Garden Salad	AVAILABLE OPTIONS
Romaine-Arugula, Red Onion, Cucumber, Grape Tomato, Radish, Lemon Vinaigrette	\$8.00
	\$13.00
Harvest Salad	AVAILABLE OPTIONS
Arcadian Greens, Red Onion, Strawberries, Dried Cherries, Toasted Walnuts, Blue Cheese Crumbles, Citrus Vinaigrette	\$9.00
	\$14.00
Pub Wedge	\$13.50
Romaine, Grape Tomatoes, Balsamic Reduction, Bacon Crumbles, Red Onion, Blue Cheese	
Kale & Quinoa	AVAILABLE OPTIONS
Crispy Bacon, Dried Tart Cherries, Roasted Corn, Ricotta Salata, Lemon Vinaigrette	\$9.00
	\$14.00
SALAD ADD-ONS ⁴	
Grilled Chicken	\$6.50
Buttermilk Fried Chicken	\$8.50
Grilled Shrimp (5)	\$9.00
4oz Grilled Salmon	\$6.50
BOTTOMLESS SANGRIA, BELLINIS, MIMOSAS (90 MINUTES) ⁵	

Cherry-Apple Red

Cherry Brandy, Cold-Pressed Unfiltered Apple Juice, Florida Orange Juice

Ginger-Peach White

Fresh Ginger Root, Peach

Bellini

Sparkling Wine, Fresh Peach Puree

Mimosa

Sparkling Wine, Florida Orange Juice

Sparkling Strawberry

Sparkling Wine, St-Germain, Strawberry, Basil (+\$2 per)

BRUNCH COCKTAILS 3

Batch Bloody Mary

St. George Green Chile Vodka, Ancho Reyes, House Bloody Mix, Spicy Rim

The Heartland

Bacon-Infused Jim Beam Bourbon, House Bloody Mix, Bacon

Spiked Cold Brew

Pumphouse Local Nitro Cold Brew, H.M. Pecan-Infused Whiskey, Bailey's Irish Cream

ROCK OUT WITH YOUR FLOCK OUT MONDAY 2

Ayce Boneless Wings

\$17.50

50% Off for Our ITB Pals All Day!

WHISKEY WEDNESDAY 4

Whistle Pig Piggy Back Rye

\$8.00

Maker's Mark 46 Bourbon

\$9.00

Angel's Envy Bourbon

\$9.00

Michter's Sour Mash Whiskey

\$9.00

DAZED & INFUSED THURSDAY 1

All Housemade Infused Spirits

\$7.50

Batch Cinnamon Vodka, Pecan Whiskey, & Spiced Rum

ABOUT LAST NIGHT FRIDAY 2

Ladies Drink Free

10PM-1AM At The Bar: All House Liquors & Sangria

Free Bottle of Bubbly for Groups of 6+ Ladies

With Reservation

SATURDAY & SUNDAY ²

Bottomless

\$25.00

Sangria, Bellinis, & Mimosas (90 Minutes)

Sunday Funday Brunch

Enjoy Our Live DJ 12PM-4PM!

STUBBORN SUNDAYS ²

American Mules

\$8.00

Seasonal Fruit Mules

\$9.00

A SELECTION OF HOUSEMADE SPECIALTIES ²

Banded Cherries

\$15.00

Assorted Bitters

\$13.00

SIGNATURE INFUSIONS ³

Batch Cinnamon Vodka

\$25.00

Housemade Spiced Rum

\$30.00

Our Famous Pecan Whiskey

\$45.00

SMALL BITES ⁴

Buffalo Chicken Nachos

Tequila-Lime BBQ Shrimp

Chips & Guac

Pork Belly Potstickers

WINGS ¹

Nashville Hot, Buffalo Sauce, or Sticky Chili Glaze

\$1.00

DRINKS ¹

Drinks

Includes all Spirits, Beers, Wines, & Specialty Cocktails, \$13 and under

FIZZ: CARBONATED & SERVED ON TAP 5

305 Collins **\$13.00**

Black Tea-Infused Wheatley Vodka, Passion Fruit, H.M. Lemon Peel Soda

Entourage **\$13.50**

Pineapple and Jalapeno-Infused Corazon Tequila, Guava, Citrus

Housemade Gin & Tonic **\$13.50**

Bombay Gin, H.M. Tonic #22, H.M. Grapefruit-Hibiscus Bitters

Housemade Batch Hard Root Beer Pint **\$13.00**

H.M. Spice-Infused Rum & Tahitian Vanilla Bean Root Beer

Blackberry Bourbon Lemonade **\$13.50**

Buffalo Trace Bourbon, H.M. Blackberry-Cardamom Syrup, Fresh Lemon Juice, H.M. Spice Bitters

HOUSE-MADE SODAS, FRESH JUICES, ETC. 8

Root Beer **\$5.00**

Wintergreen Honey, Tahitian Vanilla Bean

Blackstrap Molasses Ginger Beer **\$5.00**

Spicy Ginger Root, Blackstrap Molasses

Rosemary-Guava Cooler **\$5.00**

Fresh Rosemary, Sweet Guava, Fresh Lemon Juice

Sparkling Strawberry Limeade **\$5.00**

Strawberries, Basil

Kennesaw Florida Orange **\$6.00**

Kennesaw Florida Grapefruit **\$6.00**

Unfiltered Apple Juice **\$6.00**

Pumphouse Coffee Roasters **\$6.50**

Nitro Cold Brew

ON TAP 14

Bud Light / Pale Lager / 4.2% / St. Louis, Missouri **\$7.00**

Bluepoint Toasted Lager / Amber Lager / 5% / Long Island, New York **\$8.00**

Stella Artois / European Lager / 5% / Belgium **\$8.50**

Batch Black Barrel / Special Dark Lager / 5.2% / Miami, Florida **\$8.00**

Kona Big Wave / Golden Ale / 4.4% / Kailua-Kona, Hawaii	\$8.00
Wicked Weed Rotating Sour / Sour / 4.5% / Asheville, North Carolina	\$8.00
Golden Road Mango Cart / Wheat Ale / 4% / Los Angeles, California	\$8.00
Funky Buddha Floridian / Hefeweizen / 5.2% / Oakland Park, Florida	\$8.00
Tank Freedom Tower / Amber Ale / 5.3% / Miami, Florida	\$8.00
Veza Sur South Coast / IPA / 7.5% / Miami, Florida	\$8.00
Elysian Space Dust / Double IPA / 8.2% / Seattle, Washington	\$8.50
Coppertail Unholy / American Tripel / 9.5% / Tampa, Florida	\$8.50
Rogue Chocolate Stout / Chocolate Stout / 5.8% / Portland, Oregon	\$8.50

Tap of the Moment

A Craft Draft From an American Microbrewery

GOOSE ISLAND BOURBON COUNTY STOUT ¹

Goose Island Bourbon County Stout

Ask about Vintage and Varietals from our Reserve Cellar!

PINOT GRIS / GRIGIO ²

Seaglass, Santa Barbara County, CA

AVAILABLE OPTIONS

\$11.00

\$44.00

Elk Cove, Willamette Valley, OR

\$48.00

SAUVIGNON BLANC ²

Kim Crawford, New Zealand

AVAILABLE OPTIONS

\$13.00

\$52.00

Rutherford Ranch, Rutherford, CA

\$45.00

CHARDONNAY ³

Rodney Strong, Sonoma, CA

AVAILABLE OPTIONS

\$11.00

\$44.00

BR Cohn, Russian River, CA

AVAILABLE OPTIONS

\$14.00

\$56.00

Sonoma Cutrer, Russian River, CA

\$57.00

INTERESTING WHITES ²

Kung Fu Girl, Riesling, Columbia Valley, WA

AVAILABLE OPTIONS

\$12.00

\$48.00

Meiomi, Rose, CA

AVAILABLE OPTIONS

\$14.00

\$56.00

PINOT NOIR ³

Firesteed, Willamette Valley, OR

AVAILABLE OPTIONS

\$12.00

\$48.00

Meiomi, CA

AVAILABLE OPTIONS

\$14.00

\$56.00

La Crema, Monterey, CA

\$50.00

MERLOT ²

Rook, Merlot, Columbia Valley, WA

AVAILABLE OPTIONS

\$13.00

\$52.00

Canoe Ridge, "Expedition", Columbia Valley, WA

\$51.00

CABERNET SAUVIGNON ⁴

Cartlidge & Browne, North Coast, CA

AVAILABLE OPTIONS

\$11.00

\$44.00

Josh Cellars Reserve, North Coast, CA

AVAILABLE OPTIONS

\$13.50

\$54.00

Simi, Alexander Valley, CA

\$60.00

Clos du Val, Napa, CA

\$90.00

INTERESTING REDS ⁴

Girl & Dragon, Malbec, Argentina

AVAILABLE OPTIONS

\$12.00

\$48.00

Prisoner Unshackled, Red Blend, California

AVAILABLE OPTIONS

\$15.00

\$60.00

Gnarly Head, Zinfandel, Lodi, CA

\$42.00

Prisoner, Red Blend, Napa, CA

\$100.00

BOURBON WHISKEY 45

1792 Small Batch

\$12.00

Angel's Envy

\$15.00

Angel's Envy Cask Strength*

\$70.00

Baker's 7yr Straight Bourbon Single Barrel

\$19.00

Basil Hayden's

\$14.00

Blanton's Whiskey*

\$19.00

Blood Oath*

\$37.00

Booker's*

\$22.00

Buffalo Trace

\$13.00

E.H. Taylor Small Batch*

\$18.00

Eagle Rare*

\$16.00

Eagle Rare 17yr*

\$150.00

Elmer T. Lee*

\$23.00

Four Roses Small Batch

\$14.00

Fox & Oden*

\$24.00

Garrison Brother's Small Batch Bourbon

\$15.00

Garrison Brother's Balmorhea

\$38.00

George T. Staggs*

\$75.00

High West American Prairie

\$14.00

James Ownby

\$14.00

Jim Beam (W)

\$11.00

Joseph Magnus Straight Bourbon*	\$28.00
Joseph Magnus Murray Hill Club*	\$35.00
Joseph Magnus Cigar Blend*	\$42.00
Knob Creek Bourbon 100 Proof	\$13.00
Little Book*	\$24.00
Maker's Mark	\$13.00
Maker's Mark 46	\$14.00
Michter's Small Batch Bourbon	\$15.00
Michter's 10 yr Single Barrel*	\$30.00
Noble Oak Double Oak	\$14.00
Palm Ridge Reserve	\$17.00
Made in Florida!	
Pappy Van Winkle 10yr*	\$60.00
Pappy Van Winkle 12yr*	\$75.00
Pappy Van Winkle 15yr*	\$100.00
Pappy Van Winkle 20yr*	\$175.00
Pappy Van Winkle 23yr*	\$200.00
Redemption 9yr Barrel Proof*	\$20.00
Rock Hill Farms Single Barrel*	\$21.00
St. Augustine Straight	\$18.00
Made in Florida!	
Stagg Jr.*	\$22.00
Straight Edge Bourbon	\$14.00
Woodford Reserve	\$13.00
Willett Pot Still Reserve*	\$15.00
Wyoming Small Batch	\$14.00

AMERICAN WHISKEY 5

Hooten & Young 15yr Barrel Proof (125)*	\$36.00
Jack Daniels	\$12.00

Michter's Sour Mash	\$15.00
Nelson's Green Brier	\$11.00
Slaughter House	\$14.00

RYE WHISKEY 15

Angel's Envy Rye*	\$24.00
E.H. Taylor Rye*	\$20.00
Michter's Straight Rye	\$15.00
Old Overholt	\$11.00
Redemption Straight Rye	\$12.00
Sazerac Rye 6yr	\$15.00
Thomas Handy Sazarac Rye*	\$75.00
Whipsaw Rye	\$14.00
WhistlePig Piggy Back	\$14.00
WhistlePig 12yr Old World*	\$33.00
WhistlePig 15 yr*	\$60.00
WhistlePig 18yr*	\$80.00
WhistlePig Boss Hog	\$110.00
Wild Buck American Rye	\$17.00
Made in Florida!	
Willet 4yr*	\$19.00

BLENDED SCOTCH 6

Buchanans	\$14.00
Dewar's White Label	\$12.00
Dewar's RSV 12yr	\$13.00
Johnnie Walker Black	\$15.00
Johnnie Walker Blue	\$55.00
Naked Grouse	\$13.00

SINGLE MALT SCOTCH 11

Aberfeldy 12	\$14.00
Aberfeldy 21	\$46.00
Auchentoshan	\$16.00
Craigellachie 13 (Armagnac Finish)	\$16.00
Craigellachie 17	\$33.00
Glenlivet 12	\$16.00
Highland Park 12yr	\$17.00
Laphroaig 10	\$18.00
Macallan 12	\$22.00
Westland (Scotch-Style American Whiskey)	\$17.00
Macallan 18*	\$55.00

CANADIAN WHISKEY ¹

Crown Royal	\$12.00
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IRISH WHISKEY ⁴

Jameson	\$12.00
Limavady Single Barrel	\$14.00
Paddy's	\$11.00
Redbreast	\$22.00

JAPANESE WHISKEY ⁸

Hakushu 12*	\$35.00
Hakushu 18*	\$80.00
Hibiki Harmony*	\$23.00
Hibiki 17*	\$75.00
Hibiki 21*	\$125.00
Suntory Toki	\$11.00
Yamazaki 12*	\$30.00
Yamazaki 18*	\$90.00

BOURBON 6

Angel's Envy 107.8 Proof (Batch Barrel Select)*

AVAILABLE OPTIONS

\$19.00

\$90.00

Blanton's Whiskey (Batch Barrel Select)*

\$22.00

Coppercraft (Batch Barrel Select)*

AVAILABLE OPTIONS

\$17.00

\$65.00

Eagle Rare (Batch Barrel Select)*

AVAILABLE OPTIONS

\$18.00

\$55.00

Knob Creek Bourbon (Batch Barrel Select)*

AVAILABLE OPTIONS

\$16.50

\$60.00

Maker's Mark (Batch Barrel Select)*

AVAILABLE OPTIONS

\$17.00

\$70.00

RYE 2

Knob Creek (Batch Barrel Select)*

AVAILABLE OPTIONS

\$15.00

\$55.00

Whistlepig 10yr (Batch Barrel Select)*

AVAILABLE OPTIONS

\$19.00

\$99.00
