

# SIP!!SAVOR!!SOCIALIZE!!

## For The Table

**Baked Great White Oyster** 4/ea  
*45-day cured bacon, crushed potato, chowder cream, roasted garlic crust*

**45-Day Cured Bacon Skewers** 6  
*honey, chili garlic, toasted sesame*

**Chipperbec Potato Chips** 7  
*palmetto honey, blue cheese fondue*

**Tempura Green Beans** 9  
*porcini salt, roasted chili vinegar*

**Belgium Fries** 9  
*roasted garlic aioli, chili vinegar*

**Edamame Hummus** 14  
*cilantro, toasted sesame seeds, chili-garlic peanuts, petite crudite, grilled sourdough flatbread*

**Brussels Sprouts** 14  
*bbq pecans, sweet potato, sesame seeds, maple lemon glaze*

**Margherita Flatbread** 14  
*tomatoes, fresh torn basil, fresh mozzarella*

**Honeycrisp Apple & Brie Flatbread** 15  
*bbq pecans, thyme honey, apple butter*

**Hand-Cut Steak Tartare** 15  
*capers, shallots, chablis mustard sauce, chipperbec potato chips*

**Roasted Chicken Skillet** 14  
*slow cooked frenched drumsticks, chili bbq glaze, pickled fresnos, blue cheese fondue*

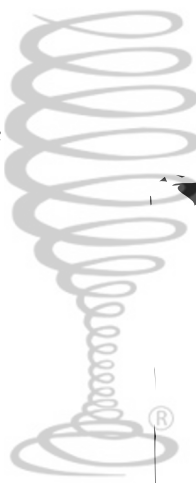
**Charred Octopus Fra Diavolo** 23  
*crushed bliss potatoes, castelvetrano olives, crumbled garlic focaccia*

## Soup & Salads

**Kitchen Soup** 9  
*seasonally inspired*

**Everything But The Kitchen Sink** 16  
*artisan lettuce mix, peppers, cucumber, radish, marcona almonds, dates, aged pecorino, carrot, white balsamic vinaigrette*

**Baby Kale Ceasar** 14  
*romaine, crumbled garlic focaccia, creamy parmesan Enhancements*  
Chicken Breast 7/ Gulf Shrimp 9/ Flat Iron 15



## Entrees

**Market Catch** MP  
*freshly harvested, seasonally inspired preparation*

**WRKB Burger** 25  
*Triple cut, dry aged, grilled maitake, St. Andre triple cream, malt shallots, Kaiser, Belgium fries add bacon +2*

**Double Cut Pork Chop** 30  
*sweet potato & brussels sprouts hash, bbq pecans, warm mustard vinaigrette*

**Roasted Mushroom Garganelli** 24  
*savoy cabbage, caramelized onions, roasted garlic bread crumbs, goat cheese cream add bacon +3*

**Heritage Prime Flat Iron** 33  
*roasted bliss potatoes, balsamic grilled red onions, red wine demi glaze, roasted garlic-horseradish aioli*

**Tomahawk for 2** 125  
*grass-fed, grass finished, Florida heritage breed, garlic roasted green beans, balsamic grilled onions, herb butter*

**Coq Au Vin** 29  
*whipped potatoes, bacon, mushroom, burgundy pan jus*

**Sapphire Salmon** 30  
*bourbon cream corn, romanesco chow chow, blackened skin chip*

**Veal T-Bone** 50  
*crispy potato, castelvetrano olive, Sicilian caper, roasted garlic aioli, vincotto*

## Tools, Juicers & Muddlers 16

### BIRD OF PREY

dark rum, pineapple, chartreuse, lime, cinnamon

### GYPSY

gin, italicus bergamot, lavender, absinthe

### HOLY SMOKE

mezcal, grapefruit, lime, agave, chili-lime salt

### PASSIONATE ABOUT YOU

italicus bergamot, passion fruit, lemon, cointreau

### WHITE KNIGHT

gin, bergamot, dry vermouth, lemon, thyme

### FEMME FATALE

tequila reposado, habanero death juice, chili liq, lime, black volcanic salt

### BLOODY ENGLISH SOUR

blood orange gin, lemon, campari, sweet vermouth, egg white, candied orange

## Giggle Water 8

SEASONAL FLAVOR

## Classics 14-

### CORPSE REVIVER #2

gin, cointreau, lillet, absinthe rinse, lemon

### WRKB MAI TAI

dark rum, seasonal fruit, pineapple, orgeat, orange curacao

### HEMINGWAY DAIQUIRI

papa's pillar blonde rum, maraschino liqueur, grapefruit & lime

### SMOKED OLD FASHIONED

bourbon, psychaud's bitters, orange zest

### SAZERAC

michter's rye, absinthe, lemon zest

### NEW YORK SOUR

bourbon, lemon, egg white, cabernet sauvignon float

## Wine By The Glass

### Bubbles

Laurent Perrier, Brut Rose, Epernay France NV	25
Veuve Clicquot, Brut, Reims France NV	24
Syltbar, Prosecco, Italy NV	12
Tomasso Gambino Cuvee, Brut Sparkling, Italy NV	10
Spritzer Strawberry ~ Apple	12

### Rose

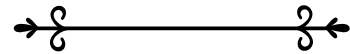
Moulin de Gassac, Rosé, Languedoc France '18	13
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### White

Oyster Bay, Sauvignon Blanc, Marlborough NZ '19	10
Caposaldo, Pinot Grigio, Della Venezie IT '18	10
J.W. Morris, Chardonnay Paso Robles CA '18	10
Failla Chardonnay, Napa Valley, CA	15

### Red

EOS, Pinot Noir Paso Robles, Ca '18	10
Cartlidge & Brown, Cabernet Sauvignon CA '18	10
Stack House, Cabernet Sauvignon, CA	22



## Draft Beer

Funky Buddha, Hop Gun, IPA (7%)	8
Wynwood Brewery, La Rubia, Blonde (5%)	7
Stella Artois, European Lager (5.2%)	7
Jai Alai, IPA, Cigar City (7.5%)	8
Budweiser Light (4%) Lager	6
NOBO, Crushable Haze, Session (5.3%)	8
NOBO, Old School Here, Hefeweizen (5.5%)	8
NOBO, "Water Me Lawn" (5.5%) Seasonal Blonde	8
Goose Island, Wild Herd (5%) German kolsh style	7

## Bottles & Cans

Stella Cidre, Fermented Apple Cider (4.5%)	6
O'Doul's, N/A (.4%)	6
Red Bull Regular or Sugar Free	6
Michelob Ultra (4.2%) Superior Light	6