



# DRINK MENU

## DRAFT BEER

KONA BREWING CO.® SEASONAL

SHOCK TOP BELGIAN WHITE

STELLA ARTOIS®

GOOSE ISLAND® IPA

MICHELOB ULTRA®

BUD LIGHT®

BUDWEISER®

GUINNESS®

SEASONAL SELECTION

## BEER TUBES

MINIMUM 2 PEOPLE

2 TO 4 PEOPLE (65 OZ)

4+ PEOPLE (100 OZ)

## DOMESTIC CANNED

BUDWEISER®

MICHELOB ULTRA®

BUD LIGHT®

MILLER LITE®

BUD LIGHT® LIME

COORS LIGHT®

LANDSHARK® LAGER

## IMPORTED CANNED

CORONA®

HEINEKEN®

CORONA® LIGHT

HOEGAARDEN®

Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.





# DRINK MENU

## CRAFT BEER

\*DENOTES LOCALLY BREWED IN FLORIDA

LEFT HAND NITRO MILK STOUT

\*CENTRAL 28 UP RIVER PALE ALE

\*CENTRAL 28 TREKKER BIER FARMHOUSE ALE

GOOSE ISLAND® 321

GOOSE ISLAND® SEASONAL

SWEETWATER 420

MAGIC HAT #9

SHIPYARD® SEASONAL

SOUTHERN TIER 2XIPA

SOUTHERN TIER SEASONAL

\*FLORIDA BEER CO. KEY WEST SUNSET ALE

\*FLORIDA BEER CO. SUNSHINE STATE AMBER LAGER

\*FLORIDA BEER CO. SUNSHINE STATE PILSNER

\*BIG TOP CONCH REPUBLIC KEY LIME WHEAT

\*3 DAUGHTERS A WAKE COFFEE BLONDE

\*MOTORWORKS PULP FRICTION GRAPEFRUIT IPA

\*BREW BUS YOU'RE MY BOY, BLUE! BLUEBERRY ALE

\*FLORIDA AVENUE BREWING FLORIDA AVENUE ALE

\*PERSIMMON HOLLOW DAYTONA DIRTY BLONDE

\*PERSIMMON HOLLOW BEACH HIPPIE IPA

\*M.I.A. BEER MIAMI WIESS

\*M.I.A. BEER TOURIST TRAPPE

DUCLAW SWEET BABY JESUS CHOCOLATE PEANUT BUTTER PORTER

VICTORY HOME GROWN AMERICAN LAGER

VICTORY GOLDEN MONKEY BELGIAN TRIPEL

VICTORY SEASONAL

WOODCHUCK CIDER AMBER

VIRTUE ROSÉ CIDER

\*FLORIDA BEER CO. CARIBE CIDERS PINEAPPLE





# DRINK MENU

## WOODBIDGE HOUSE WINE

CHARDONNAY

PINOT GRIGIO

MOSCATO

SAUVIGNON BLANC

RIESLING

WHITE ZINFANDEL

CABERNET SAUVIGNON

PINOT NOIR

MALBEC

MERLOT

## MIXED DRINKS

### PEACH SANGRIA

House white wine, peach schnapps and St-Germain® liqueur.

### PINEAPPLE MINT MARGARITA

Lunazul® tequila, house-made margarita mix and organic cane sugar.

### DREAM TEAM

Pinnacle® Whipped® vodka and a splash of orange juice.

### 4TH QUARTER CITRUS PUNCH

Bacardi® Añejo Cuatro, St-Germain® liqueur and a splash of pineapple, cranberry and lemonade.

### DERBY MULE

Maker's 46® bourbon whiskey, ginger beer and lime juice.

### FRED STOKES OLD FASHIONED

Knob Creek® bourbon whiskey, orange bitters and organic cane sugar.

### END ZONE FROZEN TROPICS

Malibu® rum, Captain Morgan® spiced rum, strawberry and mango.

### POM POM MANHATTAN

Knob Creek® bourbon whiskey, Agnostura® orange bitters and pomegranate juice.

### WINTER CLASSIC COSMO

Gunnar's vodka, triple sec, cranberry juice and passion fruit.

### MVP GOES TO... TOM COLLINS

Aviation American Gin™, muddled lemon, sugar and soda water.

### CUCUMBER REFRESHER

Aviation American Gin™, elderflower, cranberry juice and cucumber.

### 1ST AND 10

Sauza® tequila, house-made margarita mix, orange and pineapple juice.

### GOLDEN GLOVE

Malibu® rum and banana liqueur with a splash of pineapple juice.





# DESSERT MENU

## SWEETS FROM THE BLEACHERS

### RED VELVET

Five layers of luscious red velvet cake topped with a cream cheese icing.

### CARROT CAKE

Five layers of spiced carrot cake with rich cream cheese icing.

### FRESH FLORIDA KEY LIME PIE

Key lime pie with just the right amount of tang and sweetness.

### BANANA CREAM PIE

Just like mom used to make.

### DAVID'S CHOCOLATE CAKE

Five layers of pure decadent chocolate.

### DEEP FRIED CINNAMON PRETZELS

We take our Bavarian pretzel sticks, deep fry them until golden brown and toss them in cinnamon sugar. Served with a scoop of vanilla ice cream.

Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.