

# BEVERAGES

## SOFT DRINKS

PEPSI, STARRY, DR PEPPER, MOUNTAIN DEW,  
DIET PEPSI, GATORADE, AQUAFINA  
\$3.00

## WINE

14 HANDS  
PINOT GRIGIO  
\$7.00

RED BLEND  
\$7.00

## SHOOTERS

FIREBALL, SOUTHERN  
COMFORT, FRIS  
\$3.00

## CANNED COCKTAILS

CUTWATER - MOJITO \$7.00

LOS SUNDAYS - ASSORTED FLAVORS \$7.00

NÜTRL - ASSORTED FLAVORS \$7.00

SURFSIDE- ASSORTED FLAVORS \$7.00

## HARD CIDER

BOLD ROCK - APPLE CIDER \$8.00

## NON-ALCOHOLIC

MANGO CART \$8.00

# FINGER FOODS

## GIANT PRETZEL

SERVED GOLDEN BROWN WITH OUR HOUSE  
MADE BEER CHEESE AND CREOLE MUSTARD.  
\$10.00

## BOILED PEANUTS

A CAJUN FLAVORED SOUTHERN TRADITION.  
\$7.00

## RED BEAN HUMMUS

SERVED WITH CRACKERS, PICKLED ONIONS,  
ARUGULA, CHERRY TOMATOES, & FETA  
CHEESE.  
\$12.00

## TATER TOT NACHOS

TATER TOTS COVERED IN OUR BEER CHEESE,  
SHREDDED CHEESE, ONIONS, PEPPADAW  
PEPPERS, JALAPENOS, TOMATOES, & BACON.  
\$14.00

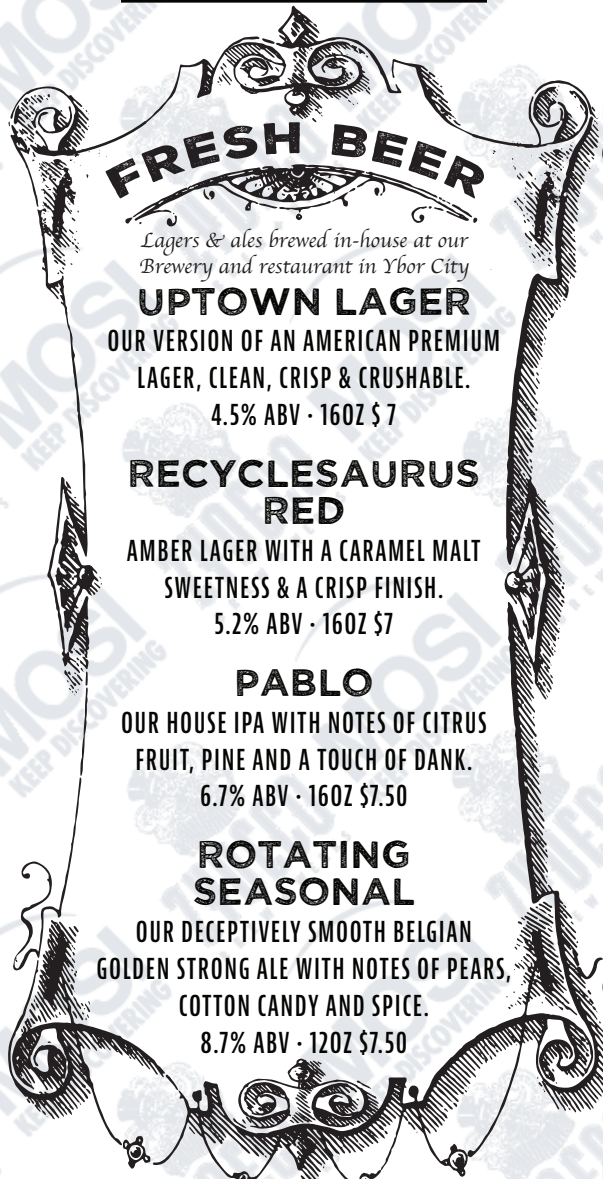
## SMOKED FISH SPREAD

(COMING SOON)

SMOKED ON PREMISE. SERVED WITH  
CRACKERS, CUCUMBER, AND PICKLED  
ONIONS.  
\$12.00

## WINGS

10 WINGS SERVED WITH TATER TOTS.  
CHOICE OF DRY RUB, BBQ, OR BUFFALO  
SAUCE. CHOICE OF RANCH OR BLEU CHEESE.  
\$18.00



## FRESH BEER

Lagers & ales brewed in-house at our  
Brewery and restaurant in Ybor City

## UPTOWN LAGER

OUR VERSION OF AN AMERICAN PREMIUM

LAGER, CLEAN, CRISP & CRUSHABLE.

4.5% ABV · 16OZ \$ 7

## RECYCLES AURUS RED

AMBER LAGER WITH A CARAMEL MALT  
SWEETNESS & A CRISP FINISH.

5.2% ABV · 16OZ \$ 7

## PABLO

OUR HOUSE IPA WITH NOTES OF CITRUS  
FRUIT, PINE AND A TOUCH OF DANK.

6.7% ABV · 16OZ \$ 7.50

## ROTATING SEASONAL

OUR DECEPTIVELY SMOOTH BELGIAN  
GOLDEN STRONG ALE WITH NOTES OF PEARS,  
COTTON CANDY AND SPICE.

8.7% ABV · 12OZ \$ 7.50

## BAYOU CLASSICS

### SHRIMP N GRITS

5 BLACKENED SHRIMP, ANDOUILLE  
SAUSAGE, TOMATO, GARLIC BUTTER,  
SERVED OVER HAVARTI CHEESE GRITS.

\$16.00

### J PAUL'S DOZEN

12 SHRIMP BLACKENED AND SAUTÉED IN  
OUR BUFFALO SAUCE & SERVED WITH  
TOAST POINTS.

\$16.00

# HANDHELDS

(CHOICE OF TOTS OR VOODOO CHIPS)

## BAYOU HOT CHICKEN SAMMY

HAND-BREADED CHICKEN TENDER TOSSED IN YOUR  
CHOICE OF MILD OR BAYOU HOT SAUCE. TOPPED  
WITH HOUSE SLAW AND PICKLES.  
\$15.00

## CRESCENT CITY CUBAN

LA SEGUNDA CUBAN BREAD, COLE SLAW AND  
PEPPADAW PEPPERS.  
\$15.00

## CLASSIC BURGER

YOUR CHOICE OF AMERICAN, GOUDA, OR PEPPER  
JACK CHEESE, CAJUN MAYO, DRESSED ARUGULA,  
ROMA TOMATOES, AND PICKLES.

SINGLE - TWO 4OZ PATTIES \$14.00

DOUBLE - THREE 4 OZ PATTIES \$16.00

VEGAN OPTION - \$16.00

## SHRIMP PO'BOY

CHOICE OF GRILLED OR FRIED. SERVED WITH CAJUN  
TARTAR, DRESSED ARUGULA, AND TOMATOES.  
\$15.00

# SALADS

## MOSI SALAD

SPRING MIX TOPPED WITH ONIONS, TOMATOES,  
CUCUMBER, PEPPADAW PEPPERS, & SHREDDED  
CHEESE.  
\$9.00

## BERRY SALAD

SPRING MIX TOPPED WITH MIXED BERRIES, RED  
ONION, TOASTED ALMOND SLIVERS, &  
FETA CHEESE.  
\$10.00

## DRESSINGS

OLD BAY VINAIGRETTE, BALSAMIC VINAIGRETTE,  
HERB DRESSING, KEN'S RANCH, KEN'S BLUE CHEESE

# DESSERTS

## BEIGNETS

A NEW ORLEANS STYLE PUFF PASTRY DUSTED WITH  
POWDERED SUGAR AND SERVED WITH A BOURBON  
CARAMEL SAUCE.  
\$8.00

## OATMEAL ICE CREAM COOKIE SANDWICH

CHEF JERALD'S BOURBON OATMEAL RAISIN COOKIES  
WITH CINNAMON ICE CREAM IN THE MIDDLE.  
\$9.00

# KIDS

(SERVED WITH TOTS OR FRUIT MIX)

HAMBURGER 4oz \$8

CHEESEBURGER 4oz (AMERICAN CHEESE) \$8

CHICKEN TENDERS \$8

CORN DOGS \$8