

## – hand crafted cocktails –

### **Grand Cypress Old Fashioned \$18**

Featuring Maker's 46. Experience the taste of the caramel, toasted wood, vanilla, citrus, and corn that creates this time-honored classic.

### **Hemingway's Classic Daiquiri \$15**

Hemingway's rum-soaked, raucous life-story from his days living in Key West, Florida have served as the inspiration for our potable nod to the literary legend. Bacardi White Rum is mixed with Lime Juice and sweetened just right.

### **Spicy Mezcal Paloma \$16**

This is the sensory-experience cocktail that travel adventures are made from. The smoky mescal mixed with lime juice and topped with sparkling grapefruit is served in a rocks glass rimmed with Red Chili Salt and garnished with a slice of grapefruit.

### **Boozy Booch \$15**

To anyone who has ever raised a glass and toasted "to your health," this is the drink you should have been holding.

Peach & Pineapple Kombucha paired with Ketel One Peach & Orange Blossom Botanicals.

### **Hibiscus Gin Fizz \$16**

Vibrant Islamorada Hibiscus Gin, that is proudly made right here in Florida, is mixed with lemon juice and egg white—shaken to create a luscious foam head to crown this lavender libation and garnished with tropical flowers.

### **Strawberry Basil Martini \$16**

Tito's Vodka shaken with St. Germain Elderflower liqueur, fresh strawberries and basil then blended with a splash of fresh lemon juice. This martini is sweet and tart, perfect for any occasion.



- draft beer -

**\$8 for 16oz**

3 Daughters Beach Blonde Ale  
Blue Moon  
Stella  
Bud Light  
Jai Alai IPA  
Rotating \*Seasonal\* Tap

- canned beer -

**Local Craft \$8**

Ivanhoe Park Pilsner, Orlando FL  
Motorworks Adoptable Lager, Bradenton FL  
Coppertail Night Swim Porter, Tampa FL  
Prosperity Brewers Kolsch, Boca Raton FL  
First Magnitude Wakulla Hefeweizen, Gainesville FL  
Central 28 Hibiscus Ale, DeBary FL

**Domestic \$7**

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling

**Import & Specialty \$8**

Heineken  
Corona  
Stella  
Blue Moon  
Hakuna Matata Tropical IPA  
White Claw Hard Seltzer  
Angry Orchard Hard Cider  
Heineken 0.0 \*NA\* \$6



- sparkling -

Moet & Chandon Rose Imperial, France Split.....	\$17 split	
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Canvas Brut, California.....	\$10g	\$45b
Ruffino Prosecco, Tuscany Italy.....	\$13g	\$58.50b

- white wine -

Erath, Pinot Gris, Oregon.....	\$11g	\$49.50b
Nobilo, Sauvignon Blanc, New Zealand.....	\$12g	\$54b
Chateau St. Michelle, Riesling, Washington.....	\$11g	\$49.50b
Chateau Miraval, Rose, Provence.....	\$12g	\$54b
Canvas, Chardonnay, California.....	\$11g	\$49.50b
Chateau St. Michelle, Chardonnay, Washington....	\$11g	\$49.50b

- red wine -

Canvas, Pinot Noir, California.....	\$11g	\$49.50b
Joseph Wagner's BÖEN, California.....	\$15g	\$67b
Drumheller, Merlot, Washington.....	\$12g	\$54b
Canvas, Cabernet Sauvignon, California.....	\$11g	\$49.50
Drumheller, Cabernet Sauvignon, Washington.....	\$12g	\$54b
Bonanza, Cabernet Sauvignon, California.....	\$13g	\$58.50b
Louis M. Martini, Cabernet Sauvignon,.....	\$16g	\$72b
California		
McBride Sisters, Red Blend, California.....	\$14g	\$64b
Kaiken Malbec, Argentina.....	\$12g	\$54b
L'ecole, Syrah, Washington.....	\$12g	\$54b



– appetizers –

**Everything Spiced Old Hearth Bread Co.**

**Soft Pretzel Sticks \$11**

Queso, Beer Mustard

**Avocado Spinach Hummus \$12**

Ancho Chili Paste, Cotija Cheese, Radish, Baby Carrots,  
Cucumber, Grilled Pita

**Mole Chicken Arepas \$14**

Cotija Cheese, Cabbage, Fresh Lime, Jalapeno

**Birria Tacos \$16**

Chili Braised Short Rib, Oaxaca Cheese, Corn Tortilla,  
Onion, Cilantro, Fresh Lime

**Fried Florida Grouper Nuggets \$16**

Key Lime Remoulade

**Wagyu Beef Sliders \$16**

Aged White Cheddar, Roasted Mushrooms,  
Black Garlic Mayo, Challah Roll



– shareables –

**House Chicken Wings \$16**

Buffalo, Sweet Chili or BBQ,  
Buttermilk Ranch, Celery, Carrot

**“Cuban Sandwich” Spring Rolls \$15**

Ham, Roasted Pork, Swiss Cheese, Pickle, Mustard Aioli

**Loaded Nachos \$17**

Queso, Jack Cheese, Pinto Beans, Tomato, Onion, Olives,  
Jalapeno, Corn, Sour Cream, Guacamole  
*Add Skirt Steak, Chicken Pastor or Pork Carnitas \$7.00*

**Caprese Chicken Flatbread \$18**

Crisp Whole Wheat Thin Crust, Pesto Chicken,  
Fresh Mozzarella, Local Heirloom Tomatoes, Basil,  
Balsamic Syrup



– main dishes –

**Local Florida Greens Salad \$12**

Cypress Point Heart of Palm Cheese, Pickled Orange,  
Quinoa, Mango Vinaigrette  
*Add Skirt Steak, Chicken or Grouper \$7.00*

**Tenders & Tots \$18**

House Made Chicken Tenders, Tater Tots, Queso, BBQ Sauce

**Fish Tacos \$20**

Chili Spiced Fresh Catch, Fresh Lime Cabbage Slaw,  
Jalapeno, Crispy Corn, Radish, Cilantro Crema

**Crispy Chicken Sandwich \$16**

Buttermilk Fried Chicken, Sweet Hot Pickles,  
Lettuce, Tomato, Local Gouda,  
Jai Alai Beer Mustard Aioli, Artisan Ciabatta Bread

**Atrium Burger \$17**

Strauss Grass Fed Burger, Wainwright Creamery White  
Cheddar, Applewood Bacon, Arugula, Tomato Jam,  
Fried Onion, Sesame Bun  
*Make it a Beyond Meat Burger*

**Taco Rice Bowl \$24**

*Pick Your Protein*  
Skirt Steak, Grilled Chicken or Blackened Grouper  
Steamed Rice, Corn, Black Beans,  
Pickled Carrot, Guacamole, Cilantro Cabbage Slaw  
Pico de Gallo, Chipotle Lime Crema



 - kids menu - 

**Cheese Burger \$9**

Grass Fed Strauss Beef Burger, American Cheese,  
Lettuce, Tomato, Pickle, French Fries or Fresh Fruit

**All Beef Hot Dog \$9**

French Fries or Fresh Fruit

**Pepperoni or Cheese Pizza \$10**

**Grilled Grouper or Chicken Breast \$10**

Roasted Potatoes, Broccoli

**Chicken Tenders \$9**

Honey Mustard or BBQ Sauce,  
French Fries or Fresh Fruit



- desserts -

**Cheesecake Flight \$9**

SALTED CARAMEL PRALINE  
Carmel Cheesecake, Pecan Praline,  
Salted Caramel Sauce, Whipped Topping

CAMPFIRE S'MORE  
Chocolate Cheesecake, Graham Crackers,  
Toasted Marshmallow, Whipped Topping

WINTERBERRY  
Cheesecake, Blood Orange Curd,  
Red and Black Currants, Whipped Topping

**Turtle Brownie \$9**

Warm Chocolate Brownie, Caramel,  
Vanilla Pecan Ice Cream

