

HAPPY HOUR

\$7 APPETIZERS

ZUCCHINI FRIES

green goddess dressing

BRUSSELS SPROUTS

crispy fried, bourbon-maple butter

BRIE & APPLE FLATBREAD

brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken

BOCA BOARD

prosciutto, brie, gouda, pickled vegetable, seasonal chutney, olive tapenade, baguette, housemade lavash

AHI TUNA CRISPS

sushi-grade #1 yellowfin tuna, wonton shells, cilantro, cabbage, orange citrus soy, thai aioli

PARMESAN TRUFFLE FRIES

hand cut, tossed in truffle oil

GRANDMA'S FLATBREAD

crushed san marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese

\$5 CRAFT BEERS

\$8 COCKTAILS

BLOOD ORANGE SUN

st. augustine gin, blood orange, pomegranate, honey, orange blossom water, lime

SOL TO SQUEEZE

código 1530 banco tequila, st. germain, red peppers, mint, lemon, fever-tree sparkling grapefruit

THE HIBISCUS MARTINI

Cathead honeysuckle vodka, hibiscus st. germain, munyons pawpaw florida liqueur, hibiscus syrup, lemon, citrus cloud

RUMAWAY TRAIN

siesta key spiced rum, cucumber, mint, bitters, fever-tree elderflower tonic, lime

PLUSH & BLUE

old forester 100 bourbon, lemon, dry vermouth, blueberry syrup, egg white

\$6 WINES BY THE GLASS

WHITE

Moscato • Cascinetta Vietti • Piedmont, Italy Pinot Grigio • Kurtatsch • Alto Adige, Italy Sauvignon Blanc • Whitehaven • New Zealand Chardonnay • Chateau Souverain • California

RED

Malbec • Bodega Santa Julia • Mendoza, Argentina Pinot Noir • Soter "Planet Oregon" • Willamette Valley, Oregon Cabernet Sauvignon • Chateau Souverain • California