

Barracuda

LOUNGE

Cocktails

FLAMING MAITAI ▪ 15

Appleton 12, Rhum Agricole, Koloa Hawaiian Rum, Orange Curacao, Fresh Lime Juice, Oregat Syrup

CUCUMBER GIN FIZZ ▪ 14

Grey Whale Gin, Egg White, Lemon, Cucumber Simple Syrup

EL DIESTRO ▪ 15

Casmigos Silver, El Silencio Mezcal, Honey Syrup, Fresh Lemon Juice, Fresh Ginger

THE GARDENER ▪ 14

Choice of Tito's Handmade ▪ Bombay Sapphire, Cilantro, Ginger, Serrano, Lime

CLASSIC DAIQUIRI ▪ 14

Rum, Lime, Homemade Simple Syrup

NY SOUR ▪ 14

Bourbon, Red Wine, Lemon, Homemade Simple Syrup, Egg White

DISCO BALL ▪ 14

El Silencio Mezcal, Green Chartreuse, Yellow Chartreuse, Oregat Syrup

ESPRESSO MARTINI ▪ 14

Grey Goose, Fresh ground espresso, Kahlua coffee liquor

THE BULLEIT CUP ▪ 14

Bulleit Bourbon, St. Germaine, Fresh Lemon Juice, Simple

BUILD YOUR OWN OLD FASHIONED \$17

Makers Mark ▪ Basil Hayden ▪ Bulleit

Choose from selection of ice, spirit, garnish and smoking varietals

ASK ABOUT BEERS ON TAP

All cocktails are hand crafted by our mixologist and take an extra few minutes to make to perfection. We appreciate your patience

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Small Bites

CHILLED OYSTERS ▪ MKT

East or West Coast, Mignonette, Keta

GRILLED OYSTERS ▪ MKT

Atlantic, Aged Shaved Parmesan, Applewood Smoked Bacon, Garlic

FLORIDA DEVEILED EGGS ▪ 16

Blackened Jumbo Shrimp, Guacamole, Balsamic Reduction, Spicy Mayo, Crispy Onions

TUNA TARTARE TOWER ▪ 19

Wakame, Avocado, Spicy Mayo, Eel Sauce

LAMB CHOP FONDUE ▪ 28

Swiss, Parmesan, Brie, Pinot Grigio

GRILLED CAJUN SHRIMP SKEWERS ▪ 14

Pineapple, passionfruit coulis

ANGUS BEEF SLIDERS ▪ 16

Brioche Bun, Candied Onions, Swiss, Lettuce, Pineapple Compote, Bacon, Fries

GRILLED STREET CORN ▪ 8

Cilantro mayo, aji amarillo aioli, tajin, crumbled goat cheese, micro cilantro

PROSCIUTTO DI PARMA BAKED POTOATO ▪ 15

Cheddar-jack cheese, crème fraiche, sriracha aioli, micro coriander

PROSCIUTTO FLATBREAD* ▪ 19

Fig compote, goat cheese, arugula, shaved parmesan

CHORIZO STEAMED MUSSELS ▪ 18

Beer and tomato broth, garlic, basil, crostini

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Inform your server should you have a known food allergy. All items subject to 7% sales tax