

Beverage Menu

ON THE ROCKS

Berry Agua Fresca 18

Grey Goose Vodka, blueberries, lemon, mint, simple syrup, soda

Pau Hana 18

Bulleit Bourbon, Disaronno, Falernum, lime juice, pineapple juice, Angostura bitters

Classic Mai Tai 17

Diplomático Reserva Rum, Cointreau, lime juice, orgeat syrup
Trader Vic's dark rum float +2

Beecharita 19

Casamigos Blanco Tequila, Cointreau, lime juice, agave syrup

*Traditional or Spicy
Grand Marnier float +2*

Watermelon Wave 16

Stoli Vodka, watermelon, cucumber, lime, mint, simple syrup, soda

Hibiscus Flower Fizz 18

Hendrick's Gin, St-Germain, lemon juice, hibiscus syrup, soda

Beech Bird 17

Bacardi Ocho Rum, Campari, Chinola Passionfruit, lime juice, pineapple juice, simple syrup

Cenote 19

Don Julio Blanco Tequila, Blue Curaçao, Falernum, Prosecco, lime juice, orgeat syrup

ZERO-PROOF

Virgin Daiquiri 11

Piña Colada, Strawberry, or Mango

Blueberry Lemonade 11

Blueberries, lemonade, soda

Mad about Mango 10

Mango puree, pineapple juice, soda

Florida Sunset 11

Pineapple juice, orange juice, grenadine

Berry Nojito 11

Strawberries, mint, lime, simple syrup, soda

FROZEN

Strawberry Summer 18

Wheatley Vodka, St-Germain, strawberries, lemon juice

Daiquiri 16

Piña Colada, Strawberry, or Mango
Trader Vic's dark rum float +2

Caribbean Colada 19

Malibu Rum, Bacardi Ocho Rum, piña colada, strawberry, Trader Vic's dark rum float

BEER & SELTZER

Domestic 16oz 11

Angry Orchard Cider
Blue Moon Belgian White
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Florida & Craft 10

Florida Avenue - Vacay IPA
Wesley Chapel, FL
Cigar City - Jai Alai IPA
Tampa, FL
Crooked Can - High Stepper IPA
Winter Garden, FL
Crooked Can - Florida Sunshine
Winter Garden, FL
Golden Road - Mango Cart
Anaheim, CA

Draft Small Large

Bud Light 11 14
Vacay IPA 12 15
Seasonal 12 15

Seltzers 9

High Noon
Surfside Tea
Truly Wild Berry

Imported 16oz 12

Corona
Modelo Especial
Heineken

Bucket of Brews (5 Cans)

Domestic/Craft/Seltzer 40
Imported 45

WINE

Sparkling

Bouvet Crémant de Loire 16
Riondo Prosecco 17
Chandon Brut Classic 21

White

Terlato Pinot Grigio 18
Wairau River Sauvignon Blanc 19
Sonoma-Cutrer Chardonnay 16

Rosé

Chateau d'Esclans "Whispering Angel" 18

Red

Meiomi Pinot Noir 17
Daou Cabernet Sauvignon 18

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
18% GRATUITY ADDED ON TO GO ORDERS AND UNSIGNED TABS



Food Menu

APPETIZERS

-   **Chips, Salsa, & Guacamole** 16
Crispy Tortilla Chips, Zesty Salsa, Guacamole
-  **Chicken Wings** 22
Choice of Spicy Buffalo or Guava BBQ
Choice of Ranch or Blue Cheese
Celery & Carrots
- Chicken Tinga Quesadilla** 22
Adobo Chicken, Roasted Peppers,
House Blend Cheese, Pico de Gallo,
Guacamole, Sour Cream
-    **Florida Corn Ribs** 19
Cilantro Lime Crema, Cotija,
Smoked Paprika, Tajin, Grilled Lemon,
Spiced Winter Park Honey
-  **Empanadas** 21
Chicken & Beef, Cilantro Lime Aioli
- Tuna Tostada*** 23
Seared Blackened Tuna*,
Edamame Guacamole, Wasabi Crema,
Crispy Onions, Mirin Vinaigrette
- Barbacoa Tacos** 24
Braised Picanha, Guacamole, Vidalia Onions,
Cilantro, Salsa Verde Cruda
-  **Yuca Fries** 13
Honey Glaze, Tajin, Crema Verde
-  **Grilled Chicken Flatbread** 24
Mozzarella Cheese, Local Mushroom,
Nut-Free Spinach & Basil Pesto,
Roasted Pepper, Spicy Aioli, Scallions
-    **Seasonal Fruit Bowl** 16
Greek Yogurt, Agave Syrup

FOR THE LITTLE ONES

SERVED WITH FRENCH FRIES, FRUIT,
OR HOUSE-MADE CHIPS

- Chicken Tenders** 13
- All Beef Hot Dog** 13
- Sliders** 14
Grilled Beef Patties, American Cheese
- Pizza** 14
Choice of Cheese or Pepperoni
-  **Grilled Cheese** 13
White & Yellow American Cheese,
Buttered Brioche

SALADS

-   **Hello Summer** 16
Compressed Watermelon, Pickled Onions,
Honey Feta Brulee, Cucumber, Arugula,
Mint Yogurt, Bee Pollen, Naan Bread
- Caesar** 17
Parmesan, Croutons, House-Made Dressing
-    **Caprese** 19
Heirloom Tomatoes, Local Burrata, Basil,
Field Greens, Balsamic Reduction
- Add Protein**
- Grilled Chicken +8
- Blackened Shrimp +8
- Seared Blackened Tuna* +9
- Grilled Grouper +14

SANDWICHES

ALL SANDWICHES ARE SERVED WITH
HOUSE-MADE POTATO CHIPS AND A PICKLE.
SUBSTITUTE FRENCH FRIES, FRUIT,
SWEET POTATO FRIES, OR SIDE SALAD +3

-  **Blackened Grouper Sandwich** 29
Mango & Cabbage Slaw, Avocado,
Roasted Garlic Aioli, Brioche Bun
- Beech Double Cheeseburger*** 25
Two Brisket & Short Rib Blend Patties, Tomato,
American Cheese, Lettuce, House Aioli
Add Pecanwood Smoked Bacon +2
- Open Face Choripan** 23
Argentinian Sausage, Tavoliere, Arugula,
Spicy Chimichurri, Garlic Aioli, Baguette
- New England Lobster Roll** 29
Chilled Lobster, Tarragon Aioli, Scallions
- Grilled Chicken Sandwich** 24
Cheddar Cheese, Lettuce, Tomato,
Spicy Aioli, Brioche Bun

SWEETER SIDE

-  **French Toast Sticks** 12
Banana Brulee, Vanilla Gelato,
Mango Chutney, Nutella Sauce
-   **Beech Key Lime Pie** 12
Mixed Berries, Strawberry Coulis,
Vanilla Chantilly
-  **Caramel Flan** 12
Caramel Sauce, Whipped Cream,
Cinnamon-Sugar Tortilla Crisps,
Raspberries



Gluten-Free



Vegetarian



Local



Vegan

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE. 18% GRATUITY ADDED ON TO GO ORDERS AND UNSIGNED TABS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO WISH TO KNOW ABOUT INGREDIENTS USED, PLEASE ASK FOR MANAGER ASSISTANCE.