

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, Grand Marnier, 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, simple syrup, soda

Hibiscus Flower Fizz 18

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

Beech Bird 17

Bacardí Ocho Rum, Campari, Chinola Passion Fruit, 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 purée, 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, Bacardí Ocho Rum, piña colada, strawberry, Trader Vic's dark rum float

BEER & SELTZER

Domestic 16oz	10	Draft	Small	Large
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Angry Orchard Cider

Bud Light

12 14

Blue Moon Belgian White

Vacay IPA

12 14

Budweiser

Seasonal

12 14

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling

Seltzers 11

High Noon

Sun Cruiser

Truly Wild Berry

Florida & Craft 11

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

Imported 16oz 11

Corona

Modelo Especial

Heineken

Bucket of Brews (5 Cans)

Domestic 40

Imported/Craft/Seltzer 45

WINE

Sparkling

Bouvet Crémant de Loire 16

Riondo Prosecco 16

Chandon Brut Classic 21

White

Terlato Pinot Grigio 18

Wairau River Sauvignon Blanc 19

Sonoma-Cutrer Chardonnay 16

Rosé

Chateau d'Esclans "Whispering Angel" 19

Red

Meiomi Pinot Noir 17

Daou Cabernet Sauvignon 19

A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all to-go orders and unsigned checks. 100% of these charges are distributed directly to the service staff.



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, Tajín, 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, Tajín, Cilantro Lime Aioli
-  **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 Brûlée, 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 Brûlée, Vanilla Gelato,
Mango Chutney, Nutella Sauce
-   **Beech Key Lime Pie** 12
Mixed Berries, Raspberry Coulis,
Vanilla Chantilly
-  **Caramel Flan** 12
Caramel Sauce, Whipped Cream,
Cinnamon-Sugar Tortilla Crisps,
Raspberries



Gluten-Free



Vegetarian



Local



Vegan



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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.