

CRAFT COCKTAILS

- Old Fashioned 14
St. Augustine Florida Straight Bourbon,
Angostura Bitters, Simple
- Florida Mule 12
St. Augustine Florida Cane Vodka,
Ginger Beer, Lime, Munyon's Paw Paw
Premium Florida Liqueur
- Blood Orange Margarita 12
Espolòn Reposado Tequila, House-made
Blood Orange Syrup, Lime
- Tequila Mockingbird 14
Tanteo Habanero Tequila, Desert Pear
Syrup, Lemon & Lime Juice
- Butterfly Effect 13
Tito's Handmade Vodka, Italicus Liqueur,
Butterfly Pea Flower Syrup, Lemon Juice
- Fig Mojito 13
Bounty White Premium Rum, Mediterranean
Fig, Honey Syrup, Mint, Lime
- Bee's Knees 13
St. Augustine Gin, Honey Syrup, Lemon
- 1930's Biltmore Sunrise 12
Codigo Blanco Tequila, Lime Juice,
Club Soda, Blackcurrant
- Swamp Puppy 13
Roku Gin, Midori, Orgeat, Lemon,
Add Gator Bite +2
- Fun Fact 13
Whistle Pig 6yr Piggy Back Rye, Giffard
Peach Liqueur, Campari, Lemon
- Redeeming Quality 15
Redemption Bourbon, Giffard Pineapple,
Giffard Madagascar Vanilla, Shaved Chocolate
- Penicillin* 14
Old Forester 100 Proof Bourbon, Honey Syrup,
Lemon, Ginger, Mezcal Spritz
- Jungle Bird 14
Planteray Stiggins Fancy Pineapple Rum,
Campari, Pineapple, Lime, Demerara Syrup
- White Negroni 13
Gray Whale Gin, Lillet Blanc, Suze Gentian
Liqueur, Rosemary
- Ask About our Seasonal
Cocktail for Four!

TEMPERANCE

- Zero Proof Mocktails
- Blueberry Tropic 10
Fresh Blueberries, Mint, Coconut Syrup,
Lemon Juice
- Iced Mocha Espresso 10
Cold Brew, White Chocolate Syrup,
Espresso, Heavy Cream
- Live, LAV, Love 10
Lavender Syrup, Honey, Fever Tree
Ginger Beer, Rosemary
- Year of the Dragon 10
Pineapple Juice, Lime Juice, Fever Tree
Sparkling Grapefruit
- Ube Lemonade 10
Savory-Sweet Lemonade,
Purple Yam Simple Syrup

WINES

- Rosé
- Bieler Pere & Fils Sabine - Provence, France 9/27
The Four Graces - Willamette Valley, Oregon 11/33
Three by Wade - California 12/36
Fleurs de Prairie - Langedoc, France 13/39
- Whites
- Pinot Grigio - 14 Hands - Washington State 9/27
Pinot Grigio - Barone Fini - Veneto, Italy 9/27
Vinho Verde - Azevedo - Portugal 9/27
Moscato - Seven Daughters - Veneto, Italy 9/27
Riesling - Selbach - Germany 12/36
Gruner Veltliner - Kind of Wild - Austria 11/33
Albarino - Abadia de San Campio
Rias Baixas, Spain 10/30
Sauvignon Blanc - The Crossings
Marlborough, New Zealand 9/27
Sauvignon Blanc- Grove Mill - New Zealand 9/27
Chardonnay - 14 Hands - Washington State 9/27
Chardonnay - Chalk Hill
Sonoma Coast, California 13/39
Chardonnay - Bravium
Russian River Valley, California 14/42
- Reds
- Merlot - 14 Hands - Washington State 9/27
Malbec - The Show - Mendoza, Argentina 10/30
Rioja Reserva - Campo Viejo - Spain 10/30
Rioja Crianza - Ramon Bilbao - Spain 11/33
Pinot Noir - Wente Vineyards - California 12/36
Red Blend - Mount Diablo Highlands - California 14/42
Red Blend - The Prisoner - California 100
Cabernet Franc - Trinch!
By Catherine & Pierre Breton - Loire Valley, France 70
Bordeaux - Lassegue - Saint Emilion Grand Cru 100

Cabs Are Here

- 14 Hands Cabernet Sauvignon
Washington State 9/27
Ravel & Stitch - Central Coast, California 12/36
Unshackled by the Prisoner Wine Co - California 14/42
Stags Leap Artemis - Napa Valley, California 100
Nickel & Nickel - Branding Iron Vineyard, Oak Ville 190

BUBBLES

- "Champagne in the Membrane"*
- Campo Viejo Brut - Spain 9/30
Avisi Prosecco - Veneto, Italy 10/32
House Sparkling - California 8/25
Veuve de Verney Rosé (by the glass only)
France 10
Gratien & Meyer Cremant de Loire Brut
Loire Valley, France 39
Grosgrain Semillion Petillant Naturel
Walla Walla Valley, Washington 69

*Don't know an Elderflower
from an Angostura, or a Prosecco
from a Chartreuse... Ask us!*

BREWS, CIDERS & MORE

- Sherpa Team's Weekly Pick 7
- Beertender's Weekly Pick 8

HOP-FORWARD

- D3 Brewing Retired Rides IPA 6.5% - Orlando, FL 7
- Hidden Springs ZFG 5.4% - Tampa, FL 7
- Motorworks Brewing Pulp Friction Grapefruit IPA 6.3% - Bradenton, FL 7
- Wicked Weed Brewing Pernicious IPA 7.3% - Asheville, NC 7
- Tripping Animals Ever Haze IPA 7% - Doral, FL 8
- Carib Brewery Swamp Ape Double IPA 10% - Cape Canaveral, FL 8

CIDERS & SOURS

- Carib Brewery Caribé Seasonal Hard Cider - Cape Canaveral, FL 5
- Cigar City Rotating Cider - Tampa, FL 6
- Tripping Animals Brewing Rotating Sour - Doral, FL 8
- Hidden Springs Rotating Sour - Tampa, FL 7

MALT-FORWARD

- Unseen Creatures Suits & Skulls Red Ale 5.2% - Miami, FL 8
- Persimmon Hollow 3 Wise Guys Coffee Porter 6.6% - Deland, FL 6
- Big Top Brewing Hawaiian Lion Toasted Coconut Porter 7.5% - Sarasota, FL 8
- Walking Tree Babycakes Oatmeal Stout 5.1% - Vero Beach, FL 8
- 26 Degree Brewing Ziko's Rage Imperial Stout 9.2% - Pompano Beach, FL 10

WHEAT

- Florida Ave Brewing Passion of the Heights 4.7% - Wesley Chapel, FL 6
- Walking Tree Sandy Feet Florida Wheat Ale 6.4% - Vero Beach, FL 7
- Hidden Springs Orange Crush Wheat Beer 5.7% - Tampa, FL 7
- Big Top Brewing Conch Republic Key Lime 5.1% - Sarasota, FL 7

LAGERS & LIGHTS

- Intracoastal Brewing Southern-Style Amber Lager 5.0% - Melbourne, FL 8
- Tripping Animals No Mames Mexican Lager 6.0% - Doral, FL 8
- Green Bench Brewing Postcard Pilsner 4.7% - St.Petersburg, FL 6
- Michelob Ultra Superior Light 4.2% - St.Louis, MO 4
- Intracoastal Brewing Space Coast Light Lager 4.2% - Melbourne, FL 4
- Bud Light American Light Lager 5% - St.Louis, MO 4
- Landshark Island Style Lager 4.7% - Jacksonville, FL 5

N/A BEERS

- Beck's Non-Alcoholic Lager 0.3% 7
- Stella Artois Non-Alcoholic Lager 0.01% 7

VODKA SELTZERS

- VIP Pineapple Hard Seltzer 4.5% - Orlando, FL 7
- VIP Bounce Berry Blast Hard Seltzer 4.5% - Orlando, FL 7
- VIP Watermelon Hard Seltzer 4.5% - Orlando, FL 7
- 3D RetroChill Orange Cream 4.8% - St. Petersburg, FL 7
- 3D Root Beer Float 4.8% - St. Petersburg, FL 7

Buy the Kitchen a six pack? 12



BREW QUOTE...
 "Good People Drink Beer" - Hunter S. Thompson

28 NORTH

gastropub

LOCAL LATITUDE,
LOCAL ATTITUDE

Gastro-lingo?
funky or
unfamiliar
terms..
Ask Us!

BOARDables

charcuterie

cured meats, cheeses, assorted pickles, spreads, baguette market
*add beef tartare +10

sea-cuterie

chef's selection of fresh shellfish and ocean focused fare market

MAINcourses

shrimp & scallops

rich lobster risotto, sherry cream, basil butter 40

frijoles andouille

seasoned black beans and rice, sausage, fire roasted corn salsa, poblano crema, queso fresca 22

ancho snapper

yuca cake, charred broccolini, tomato gazpacho, sofrito puree 26

GETTN'gritty (featuring local congee and penn grits, more info on back!)

steak

bistro filet, pimento cheese grits, broccolini, cajun butter 34

shrimp

blackened shrimp, andouille sausage, cheddar grits, butter wine sauce 31

fish

blackened salmon, gouda grits, local mushrooms, bacon 30

SALADS (and a couple of soups)

mad beets

gastrique, roasted, pickled, puréed beets, blood orange, brown butter pistachios, herb honey, whipped goat cheese, roasted peppers, truffled fennel vinaigrette, arugula 19

spinach & bleu

spinach, apples, candied walnuts, blue cheese, balsamic vinaigrette 16

oh, kale yeah!

roasted butternut squash, kale, pumpkin seeds, feta, red onion, apple cider vinaigrette 18

tomato bisque

herb oil, parmesan 9

butternut bisque

grated romano, kale chips, toasted pumpkin seeds 10

elevated add ons:

(add to any menu item)

U10 scallops (3) 17

bistro filet (7oz) 16

sautéed shrimp (5) 15

grilled chicken 10

BUNS

steak your claim

horseradish crema, grilled peppers, onions, arugula, gruyere cheese 24

chef's bad a** smashburger

ask your sherpa for our weekly creation (served with fries) market

let the gouda times roll

grown up grilled cheese and tomato bisque 15

grilled shrimp poor-boys

marinated shrimp, lettuce, tomato, spicy remoulade 22

snapper

house slaw, red onion, spicy remoulade 18

bbq bird

grilled chicken, house slaw, spicy pickles, cheddar, 28's bbq sauce 18



say cheese

local honeycomb, seasonal fruit, berries, baguette, three cheeses market

dessert first

ask your sherpa about this week's decadent dessert flight market

elevated add ons: (add to any menu item)

U10 scallops (3) 17 bistro filet (7oz) 16 sautéed shrimp (5) 15 grilled chicken 10

roasted tomato gnocchi

roasted tomato béchamel, chorizo, radish, cilantro, queso fresco 24

adobo chicken & poncit

rice noodles, stir fried carrots, cabbage, local mushrooms 28

fish & chips

key lime tartar, house slaw french fries 22

lamb loin chops

marinated lamb, garlic mash, broccolini, rosemary infused demi 38

poke tuna

marinated tuna, coco rice, cucumber, carrot, radish, spicy mayo, eel sauce, cusabi, edamame, sesame seed 25

vegan stuffed squash

plant based beef, butternut squash, beans, rice, onions, cheese, spinach, fresno aji, peppers 22

"One cannot think well,
love well, sleep well, if one
has not dined well"
- Virginia Woolf

due to the nature of sourcing fresh local ingredients we may at times sell out of certain menu items

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

SHAREables

crispy brussels 🌿 10
beef tallow, thai chili sauce,
crispy shallots

deviled eggs 🌿 8
shaved truffles, lardons...
because everything is better
with bacon

steak kabobs 23
dry rubbed, peppers, onions,
horseradish cream, fire roasted
corn salsa

sides 5

yuca fries 🌿🍷 boardwalk fries 🍷 garlic mash 🌿🍷 broccolini 🌿🍷 house slaw 🍷 rice & beans 🌿

jr. gastronomy 10 with fries or fruit

mac & cheese cheeseburger chicken tenders

DRINKables

acqua panna water 1L 5 san pellegrino sparkling water 5
coke, diet, sprite, ginger ale, tea 3.5 strawberry lemonade 5
fever tree tonic/ginger beer selections 5
french press coffee 7 espresso single 5

Brevard's Best!

HAPPY HOUR

Monday - Friday 4-6pm

BOGO **ALL BEERS** (Buy One Get One FREE)

\$6 House Wine

\$7 Select Martinis

\$8 Craft Cocktails

BOGO 50% OFF ALL SHAREABLES

(Buy One Get One Half Off)

LOCAL LATITUDE

Shout outs to our local and regional vendors!

"Congaree and Penn is a Florida farm and restaurant dedicated to agriculture & culinary endeavors, and gathering the community to enjoy both!"

We love this company's purpose and are proud to use their grits!

Give them a follow on IG @conagreeandpenn or the next time you're in Jacksonville stop in for a farm tour or a bite to eat in their restaurant!

Find more details about this awesome brand at www.conagreeandpenn.com

cuban nachos 🌿 19
plantain chips, pulled pork,
pickled red onions, avocado,
gruyere béchamel, spicy pickles,
mustard aioli, cilantro

vegan empanadas 🍷 17
plant based beef, fresno aji,
date cream

shrimp ceviche 🌿 13
tomato, red onion, cilantro,
citrus juice, bloody mary,
lime crema, tostada

bacon mac n cheese 12
herb gremolata

beef empanadas 16
fresno aji, poblano crema

cowboy taters 17
pulled pork, house made bbq sauce,
jalapeno crema, mustard aioli,
cheese, house slaw, red onion,
peppers

salmon cakes 18
arugula, spicy remoulade



*"To good eating
belongs good drinking."
- German Proverb*

HOW DID
WE DO?



LEAVE US
A REVIEW!

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