



Signature Cocktails

Ponce de Leon Margarita

Hornitos Tequila, Triple Sec,
Mango Pure, Lime Juice, Muddled Jalapenos
12

Moscow Mule

Absolut Vodka, Gosling's Ginger Beer,
Lime Juice
12

Treasures Mojito

Crusoe Organic Rum, Pama Pomegranate Liqueur,
Agave Nectar, Club Soda, Muddled Limes & Mint
11

You're So, Old Fashioned

Woodford Reserve Bourbon, Vanilla Extract,
Orange Bitters, Dehydrated Orange
13

Signature Martinis

Fountain of Youth Martini

Stolichnaya Blueberry Vodka,
Pama Pomegranate Liqueur,
Strawberry Puree, Lemon Juice
12

La Florida Martini

"Place of Flowers"
Grey Goose Pear Vodka,
Domaine de Canton Ginger Liqueur, Simple syrup,
Fresh Lemon Juice, Ginger Ale
14

St. Augustine Martini

Cruzan Coconut Rum, Midori Melon Liqueur,
Pineapple Juice, Chambord Black Raspberry Liqueur
15



Sake Cocktails

Rising Sun Manhattan

Makers Mark, Ty-Ku Silver Sake,
Domaine de Canton Ginger Liqueur, Orange Bitters
16

Eastern Explorer

Moonstone Pear Sake, Cointreau,
Grapefruit Juice, Agave Nectar
14

Sweet Samurai

Moonstone Coconut Sake, Frangelico,
Baileys, Disaronno, Half & Half
12

Draught

**Reef Donkey
American Pale Ale**

**Key West
Sunset Ale**

**Yuengling Lager
Coppertail**

Wheat Stroke

**Sam Adams
Seasonal**

Michelob Ultra

Bottled

**Budweiser
Bud Light
Coors Light
Miller Lite
Angry Orchard
Kirin Ichiban
Sapporo
Asahi**

**Samuel Adam's
Blue Moon
Sierra Nevada
Corona Extra
Dos Equis
Guinness
Heineken
Stella**



Bluefin Tuna Poke Tacos

Crisp Wonton Shell, Wakami Seaweed Salad,
Avocado Cilantro Aioli

16

Black Tiger Shrimp Cocktail

House Made Cocktail Sauce, Horseradish

18

blu Crab Spinach & Artichoke Dip

Muenster, Cream, Parmesan Cheese
Toasted Crostini's

15

Prime Black Angus Burger

Toasted Brioche, Garlic Aioli, Fingerling Potato Fries

Choice of:

Caramelized Onions, Foraged Mushrooms
Matured Cheddar, Smokey blu Cheese

18.55



deep blu Cheese Plate

House Made Ricotta Salata, Goat Spread,
Hunstan Double Layered English Cheddar & Stilton,
Grape Jam, Balsamic Reduction Apple Pear Slaw

18

Charcuterie Board

Acorn Fed Iberico Ham, Hot Capocollo, Bresaola,
Greek Olives, Mustard Aioli,
Cuban Toast

20

Please inform your server of any dietary restrictions so we may do our best to accommodate your needs. Raw & undercooked food may be hazardous to your health. Prices exclusive of Florida State sales tax & gratuity. Parties of 6 or more will have 18% gratuity added to the total.



Sparkling Wine

Prosecco , Maschio, Brut, Italy, NV	10
Brut , Scharffenberger, Mendocino, County, California, NV	13
Moscato D'Asti , Ruffino, Piedmont, Italy, 2013	10

White Wine

Pinot Grigio , Banfi, "Le Rime", Veneto, Italy, 2014	8
Sweet Riesling , Pacific Rim, Columbia Valley, Washington, 2012	9
Riesling , Villa Maria, New Zealand, 2010	10
Grüner Veltliner , Leth, Wagram, Austria, 2013	11
White Blend , Conundrum, Rutherford, California, 2013	12
Sauvignon Blanc , Joel Gott, California 2013	9
Sauvignon Blanc , Nobilo, "Icon", New Zealand, 2014	13
Fumé Blanc , Robert Mondavi, Napa, California, 2013	13
Albariño , Deusa Nai, Rias Baixas, Spain, 2013	10
Chardonnay , Kendall-Jackson, California, 2013	10
Chardonnay , Sonoma-Cutrer, "Russian River Ranches", Russian River, Sonoma, California, 2013	15
Chardonnay , Natura by Emiliana, Santiago, Chile 2014	9

Red Wine

Syrah Rosé , Viña Montes, "Cherub", Colchagua Valley, Central Valley, Chile, 2015	12
Pinot Noir , Parker Station, Central Coast, California, 2014	10
Pinot Noir , Meiomi, Santa Barbara-Monterey-Sonoma, California, 2014	13
Chianti , La Maialina, Tuscany, Italy, 2014	9
Malbec , Alamos, Argentina, 2014	10
Merlot , McManiss, California, 2014	11
Cabernet Sauvignon , Kendall-Jackson, California, 2012	12
Cabernet Sauvignon , Franciscan, Napa Valley, California, 2012	15
Cabernet Sauvignon , Natura by Emiliana, Santiago, Chile, 2014	10
Meritage , Lock & Key, North Coast, California, 2011	10
Zinfandel , One Hope, California, 2013	11