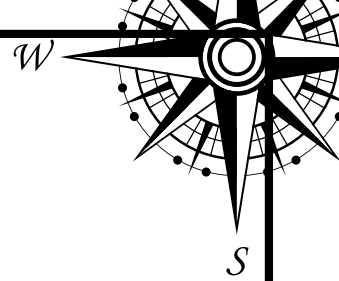


# BAR1521

## MENU



### STARTERS

**Curried Carrot Soup 10**  
*Crème Fraiche, Macerated Golden Raisin*

**Baby Gem Caesar Salad 14**  
*Aged Parmesan, Lemon, Focaccia*

**Bay Scallop Ceviche 24**  
*Jewel Sweet Potato, Lime, Corn, Aji Amarillo,  
Fresh Coriander, Tarro Chips*

**Artisan Cheese 20**  
*Pickled Vegetables, Char Grilled Bread*

### ENTREES

**Blu Crab Mac & Cheese 24**  
*Jumbo Lump Blu Crab, Smoked Gouda, Muenster Cheese*  
*\*Reflective of current market prices*

**Grilled 8oz Filet or 10oz Ribeye 45**  
*Roasted Fingerling Potatoes,  
Agridulce Mushrooms, Arugula*

**Pan Seared Local Florida Catch 36**  
*Saffron Rice, Wilted Spinach, Red Pepper Jam,  
Smoked Tomato Broth*

**Gnocchi Cacio e Peppe 20**  
*Asparagus, Fennel, Peas, Lemon, Aged Parmesan*

**Grilled Zatar Spice Cauliflower Steak (V) 20**  
*Corn Succotash, Wilted Spinach, Romesco*

### DESSERTS

**Warm Walnut Apple Bar 14**  
*Bourbon, Caramel, Cinnamon Ice Cream*

**Chocolate Stout Cake 14**  
*Vanilla Bean Crème Anglaise*

### HANDHELDS

**Wyndham Grand Burger\* 16**  
*Brisket & Short Rib Burger, Brioche Roll, Lettuce,  
Tomato, Red Onions, Dill Pickle Spear  
& Bonnet Creek Sauce*  
*Served with Fries*  
*Choice of Cheese: Cheddar, Swiss or Pepper Jack*  
*Add: Applewood Smoked Bacon 1*

**Baja Fish Tacos 18**  
*Beer Battered Local Fish, Warm Corn Tortilla,  
Cabbage Slaw, Avocado, Chipotle Crema*

**1521 Chicken Sandwich 16**  
*Mojo Marinated Grilled Chicken, Smash Avocado,  
Bacon, Tomato, Pea Sprouts, Pickled Onions, Zesty Mayo*  
*Served with Fries*

### SIGNATURE SUSHI

*Only Available Wednesday - Sunday*  
**5PM - 11PM**

**\*California Roll 15**  
*Blu Crab, Cucumber, Avocado, Tobiko*

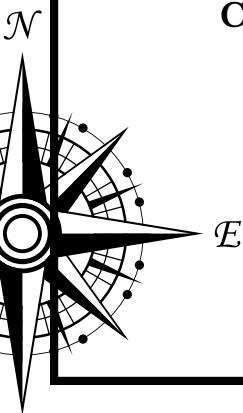
**\*Spicy Tuna Roll 17**  
*Big Eye Tuna, Kimchi Sauce, Spicy Sesame Oil,  
Cucumber, Green Onion, Sesame Seeds*

**\*Philly Roll 13**  
*Salmon, Cream Cheese, Cucumber, Sesame Seeds*

**\*Bonnet Creek Roll 14**  
*Inside: Eel, Avocado*  
*Outside: Tobiko, Sesame Seeds, Eel Sauce*

**Rajun Cajun Roll 15**  
*Crawfish, Spicy Aioli, Sesame Seeds, Tempura Crunch  
Cajun and Japanese Yuzu Pepper Seasonings, Eel Sauce*

**Grand Shrimp Roll 16**  
*Tempura Shrimp, Cucumber, Avocado, Cream Cheese*



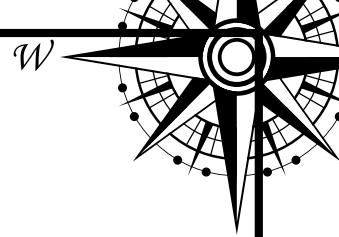
Please inform your server of any dietary restrictions, so we may best accommodate your needs.

\*Raw & under cooked food may be hazardous to your health.

Prices exclusive of Florida State sales tax and gratuity. Parties of (6) or more will have 18% gratuity added to the total.

# BAR1521

## BEVERAGE MENU



### HAND-CRAFTED COCKTAILS

#### CANDIED OLD FASHIONED 15

Knob Creek Rye, Angostura Bitters, Brown Sugar Syrup  
Whiskey Soaked Cherries, Caramelized Candied Orange

#### FEATURE - COOL AS A CUCUMBER 14

Hanson Organic Cucumber Vodka, St. Germain,  
Agave, Soda Water, Fresh Mint and Cucumber

#### MARTINEZ 15

Waterloo No. 9 Gin, Gonzalez Byass La Copa Rojo,  
Luxardo Maraschino Liqueur, Bitters, Orange Peel

#### BLACKBERRY ENVY 15

Angel's Envy Bourbon, Triple Sec  
Agave Nectar, Lemon Juice, Blackberries

#### blu MULE'S SERUM 15

Basil Infused Tito's Handmade Vodka,  
Blueberries, Ginger Beer

#### OAXACAN EXPLORER 15

Del Maguey Chichicapa Mescal  
1800 Reposado Tequila, Angostura Bitters,  
Agave Nectar, Fresh Squeezed Orange Juice

#### BUBBLY BLU 15

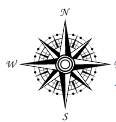
Stoli Blueberry Vodka, Lime Juice, Simple Syrup,  
Topped with Champagne

#### FRENCH ROSE 15

Lillet Rosé, Q drinks Grapefruit Soda,  
Simple Syrup, Lime Juice, Mint

### SAKE

Heavensake "Junmai 12" 9  
Heavensake "Junmai Ginjo" 13



### DAILY HAPPY HOUR 4PM-6PM

#### DRAFT BEER 6

Key West Sunset Ale, Daytona Dirty Blonde Ale, High Stepper IPA,  
Michelob Ultra, Reef Donkey APA, Yuengling Lager

#### SELECT COCKTAILS 7

Pinnacle Vodka, Cruzan Light Rum, Camarena Tequila,  
Bombay Dry Gin, Jim Beam Bourbon, Seagrams 7

#### WINES BY THE GLASS 8

Riesling, Pinot Grigio, Sauvignon Blanc, Chardonnay,  
Pinot Noir, Cabernet Sauvignon

### WINES BY THE GLASS 5

#### SPARKLING WINE

Ruffino | Moscato D'Asti | Italy | 9  
LaMarca | Prosecco Brut | Trevisio | Italy | NV | 9

#### WHITE WINE

Gerard Bertrand Cote Des Roses | Rosé | FR | 12  
Torre Di Luna | Pinot Grigio | Italy | 9  
Nobilo "Icon" | Sauvignon Blanc | New Zealand | 13  
Stonestreet | Chardonnay | California | 12

#### RED WINE

Bell | Syrah | Sierra Foothills | California | 13  
Mer Soleil | Pinot Noir | California | 13  
Belle Glos "La Alturas" | Pinot Noir | CA | 16  
Alamos | Malbec | Argentina | 10  
The Prisoner | Red Blend | CA | 18  
Joel Gott 815 | Cabernet Sauvignon | CA | 12  
Franciscan | Cabernet Sauvignon | California | 16  
Canvasback | Cabernet Sauvignon | Washington | 18  
Bogle | Merlot | California | 9  
**\*Extended Wine & Bottle List Available Upon Request**

### CRAFT BEER

Orange Blossom | Pilsner 8  
Jai Alai | IPA 8  
You're My Boy Blue | Blueberry Wheat 8  
Hawaiian Lion | Coconut Coffee Porter 8  
Duke's Cold Nose | Brown Ale 8

### BOTTLED BEER

Budweiser 5 | Bud Light 5  
Coors Light 5 | Miller Lite 5  
Angry Orchard 7 | Blue Moon 6  
Sierra Nevada 6 | Dos Equis 6  
Guinness 6 | Heineken 6  
Stella Artois 6 | Corona Extra 6  
Sapporo 6 | Kirin Ichiban 6  
Sam Adams Boston Lager 6

### ON TAP

Michelob Ultra 7  
Yuengling Lager 7  
Key West Sunset Ale 7  
Reef Donkey APA 8  
High Stepper IPA 8  
Daytona Dirty Blonde Ale 8