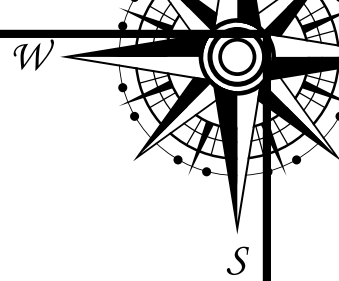


BAR1521

MENU



STARTERS

Kabocha Squash Soup 12
Pepita Brittle, Fall Spiced Crème Fraîche

Organic Baby Gem Caesar Salad 14
*Manchego, Spanish Anchovy, Shaved Crouton,
Homemade Caesar Dressing, Ash*

Local Yellow Tail Ceviche Tostada* 21
Aji Amarillo, Radish, Green Apple, Tomato, Citrus

Artisan Cheese 21
Pickled Vegetables, Char Grilled Bread

ENTREES

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

10oz Creek Stone Farm Ribeye* 48
*Smoked Mild Mushrooms, Potato Mousse, Romesco Emulsion,
Shaved Red Wine Curry Butter, Mustard Frill*

Catch of the Day MKT
Florida Local (When Available)

Grilled Jail Island Salmon 42
Marble Potato, Grilled Asparagus, Beurre Rouge, Nasturtium

Vegan "Meatloaf" (V) 28
*Chipotle Sorghum Glaze, Seasonal Vegetables,
Little Gem & Arugula Vinaigrette*

DESSERTS

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

Chocolate Stout Cake 14
Vanilla Bean Crème Anglaise

HANDHELDS

Wyndham Grand Burger* 18
*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

Available Daily
5PM - 11PM

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

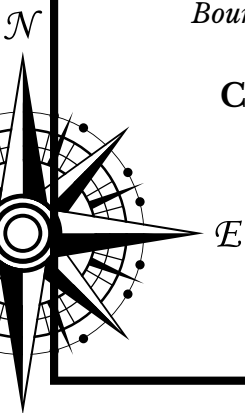
***Spicy Tuna Roll 17**
*Big Eye Tuna, Kimchi Sauce, Spicy Sesame Oil,
Cucumber, Green Onion, Sesame Seeds*

***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



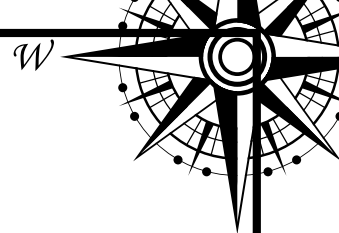
Please inform your server of any dietary restrictions, so we may best accommodate your needs.

**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 - THE PHOENIX 14

Pillar Blonde Rum, Passionfruit Syrup, Sour,
Q Drinks Grapefruit Soda, Cherry Reduction

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" 11
Heavensake "Junmai Ginjo" 16



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 | 10
LaMarca | Prosecco Brut | Treviso | 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 | 13

RED WINE

Bell | Syrah | Sierra Foothills | California | 13
Mer Soleil | Pinot Noir | California | 13.5
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