

SHAREABLES

Grand Nachos \$16

Chicken \$21 | Red Chili Braised Beef \$23

Crispy Corn Chips, Key Lime Sour Cream, Cheese Sauce, Pico de Gallo, Shredded Lettuce, Pickled Jalapeños

Back Bay Jumbo Wings \$19

Buffalo, Bourbon BBQ, or Spicy Gochujang Sauce



Roasted Garlic & Charred

Lemon Hummus Platter \$15

Grilled Pita, Olive Tapenade, Crudités

Chips and Salsa \$12

Crispy Corn Chips, Fire Roasted Salsa

Back Bay Quesadilla \$12

Chicken \$17 | Red Chili Braised Beef \$19

House Blend Cheeses, Pico de Gallo, Sour Cream

GARDEN SELECTION & BOWLS

Lakefront Caesar \$14

Add: Chicken \$9 | Steak \$13 | Salmon \$14
Romaine Hearts, Shaved Parmesan Cheese, Marinated Tomatoes, Garlic Croutons



Greek Salad \$15

Add: Chicken \$9 | Steak \$13 | Salmon \$14
Romaine Hearts, Marinated Tomatoes, Cucumbers, Olives, Red Onion, Peperoncini, Feta Cheese

Buddha Bowl \$26

Ahi Tuna* or Crispy Tofu

Jasmine Rice, Edamame, Crispy Chickpeas, Pickled Vegetables, Wakame, Citrus Soy Glaze

BURGERS & HANDHELDS

*Burgers and Handhelds are Served with Fries or Substitute Any Other Side Dish \$2
Gluten-Free Buns are Available Upon Request*

Poolside Burger (or Plant Based) \$20

Add Applewood Smoked Bacon \$4

Angus Short Rib Blend Burger, Lettuce, Tomato, Red Onion, Pickle Chips, Avocado Aioli
Choice of Cheese: American, Pepper Jack, Swiss or Cheddar Cheese

Boneless Chicken Tenders \$19

Buffalo, Bourbon BBQ, or Spicy Gochujang Sauce

Back Bay Fish Sandwich \$22

Lettuce, Tomato, Chipotle Tartar Sauce

Buffalo Chicken Wrap \$19

Crispy Chicken, Applewood Smoked Bacon, Lettuce, Pepper Jack, Ranch Dressing, Buffalo Sauce, Flour Tortilla

Grilled Chicken Sandwich \$20

Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Cheddar Cheese, Pickle Chips, Chipotle Ranch

Turkey Wrap \$18

Boar's Head Smoked Turkey, Avocado Spread, House-Made Honey Mustard, Lettuce, Tomato, Spinach Wrap

SIDES

Fruit \$6 Fries \$4 Mixed Salad \$6

DESSERTS

Chocolate Chip Cookie Cake \$12

Key Lime Pie \$12

Raspberry Coulis

Churro Bites \$13

Dulce de Leche Caramel Sauce

KIDS' MENU (AGES 3-9)

Served with Fries or Fresh Fruit

Chicken Tenders \$12

Grilled Cheese \$9

Kids' Burger \$11

Hot Dog \$10



Vegan



Vegetarian



Gluten-Free

Prices are exclusive of Florida state sales tax and gratuity.

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

SPECIALTY COCKTAILS \$17

Spicy Passion Fruit Margarita

Patron Silver Tequila, Passion Fruit Syrup, Ancho Reyes Verde, Dry Curaçao, Pineapple, Lime Juice, Agave Syrup

Caribbean Sunrise

Tito's Handmade Vodka, Grand Marnier, Guava, Lime

Berry Bliss

Ketel One Vodka, Strawberry Puree, Lime Juice, Cucumber, Topped with Villa Sandi Prosecco

Garden G&T

Hendrick's Gin, Aloe, St-Germain, Lime Juice, Q Tonic Water

Porch Rocker

Woodford Reserve Bourbon, Peach, Amaro Montenegro, Iced Tea, Lemon

Let That Man-Go

Rittenhouse Rye, Mango, Lime Juice, Q Ginger Beer

ZERO PROOF

Tropic Twist \$14

Ritual Non-Alcoholic Rum Alternative, Pineapple Juice, Lime Juice, Mango, Splash of Starry

Dr. Feelgood \$14

Ritual Non-Alcoholic Rum Alternative, Coconut, Pineapple, Orange, Nutmeg

Virgin Frozen Daiquiri or Frozen Lemonade \$10

Flavors – Original, Passion Fruit, Mango, Peach, Strawberry, Coconut

BEER

DRAFT*

Bud Light, St. Louis, MO 4.2% \$9

Lagunitas IPA, Petaluma, CA 6.2% \$10

Modelo Especial, Mexico 4.4% \$10

Back Bay Blonde Ale, Orlando, FL 5.0% \$10

Crooked Can Workaholic American Pale Ale, Winter Garden, FL 5.4% \$10

Seasonal Draft Beer \$10

BREWS, BUCKETS, & SELTZERS*

Domestic \$8 Bucket of 5 \$35

Budweiser, Michelob Ultra, Miller Lite, Athletic Brewing Co. Non-Alcoholic

Imported/Craft \$9 Bucket of 5 \$40

Heineken, Corona Extra, Stella Artois, Blue Moon, Samuel Adams Boston Lager, Cigar City Jai Alai IPA, Voodoo Ranger IPA, Mango Cart Wheat Ale, High Noon Hard Seltzer, Truly Hard Seltzer, Sun Cruiser Hard Iced Tea

**Ask about our rotating local selection*

CLASSIC COCKTAILS \$16

Margarita Traditional

Corazón Blanco Tequila, Dry Curaçao, Lime, Agave Syrup

Mai Tai

Don Q Cristal Rum, Appleton Estate Reserve Rum, Dry Curaçao, Orgeat (contains almonds), Lime Juice

Aperol Spritz

Aperol, Villa Sandi Prosecco, Soda Water

Saturn

Bombay Sapphire, Lemon Juice, Orgeat, Passion Fruit Puree, Falernum (ingredients contain almonds)

Jungle Bird

Bacardi Black Rum, Campari, Pineapple, Demerara Syrup, Lime

Old Fashioned

Basil Hayden Bourbon, Demerara Syrup, Bitters

FROZEN COCKTAILS \$16

Oasis Colada

RumHaven Coconut Rum, Bacardi Superior Rum, Blue Curaçao, Coconut

Peachy Vibes

Bulleit Bourbon, Aperol, Lemonade, Peach

Sunset Daiquiri

Bacardi Superior Rum, Mango, Peach, Strawberry

Call It A Sundae

Stoli Vanilla Vodka, Crème de Cacao, Banana, Vanilla, Chocolate

Daiquiri or Margarita

Flavors – Original, Passion Fruit, Mango, Peach, Strawberry, Coconut

WINE

SPARKLING WINE

Villa Sandi Il Fresco Prosecco, Italy \$15 | \$70
Veuve Clicquot Champagne, France \$165

WINE (8.45 OZ CAN)

Single \$15 Bucket of 5 \$70

Archer Roose

Rosé, Sauvignon Blanc, or Malbec

OTHER BEVERAGES

Bottled Water \$5

Sparkling or Still

Red Bull \$6

Energy Drink or Sugar Free

Fountain Drinks \$4

Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Starry, Mug Root Beer, Tropicana Lemonade