

SHAREABLES

Grand Nachos \$19

Chicken \$26 | Red Chili Braised Beef \$28

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

Back Bay Jumbo Wings \$22

Choice of: Buffalo, Guava BBQ, or Lemon Pepper



Roasted Garlic & Charred

Lemon Hummus Platter \$15

Grilled Pita, Olive Tapenade, Crudités

Loaded Fries \$16

French Fries, Cheese Sauce, Bacon, Pico de Gallo, Scallions

Back Bay Quesadilla \$13

Chicken \$20 | Red Chili Braised Beef \$22

House Blend Cheeses, Pico de Gallo, Sour Cream

GARDEN SELECTION & BOWLS

Buddha Bowl \$28

Ahi Tuna* or Crispy Tofu

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



Greek Salad \$16

Add: Chicken \$9 | Steak \$13 | Salmon \$14

Romaine Hearts, Marinated Tomatoes, Cucumbers, Kalamata Olives, Red Onion, Peppercorn, Feta Cheese

Lakefront Caesar \$15

Add: Chicken \$9 | Steak \$13 | Salmon \$14

Romaine Hearts, Shaved Parmesan Cheese, Marinated Tomatoes, Garlic Croutons

Grilled Chicken Caesar Wrap \$22

Romaine Hearts, Shaved Parmesan Cheese, Served with Fries

BURGERS & HANDHELDS

Burgers and Handhelds are Served with Fries or Substitute Any Other Side Dish \$2
Gluten-Free Bun \$2

Poolside Burger (or Plant Based) \$23

Add Applewood Smoked Bacon \$2

Angus Short Rib Blend Burger, Lettuce, Tomato, Red Onion, Pickle Chips

Choice of Cheese: American, Pepper Jack, Swiss or Cheddar Cheese

Boneless Chicken Tenders \$21

Choice of: Buffalo, Guava BBQ, or Lemon Pepper

Back Bay Philly \$23

Thinly Sliced Ribeye, Caramelized Onions and Peppers, Pickled Jalapeño Aioli, Provolone Cheese

Buffalo Chicken Wrap \$22

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

Grilled Chicken Sandwich \$22

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

Fish & Chips \$28

Lightly Battered Fish, Coleslaw, Tartar Sauce

SIDES

Fruit \$6

Fries \$4

Mixed Salad \$6

DESSERTS

Chocolate Chip Cookie Cake \$14

Key Lime Pie \$12

Raspberry Coulis

Orange Phyllo Cake \$12

Whipped Cream

KIDS' MENU (AGES 3-9)

\$13 Meal Served with

Choice of: Fries, Fresh Fruit, Side Salad

Chicken Tenders

Kids' Burger

Grilled Cheese

Hot Dog



Vegan



Vegetarian



Gluten-Free

An 18% gratuity is automatically added for parties of 6 or more.
Prices are exclusive of Florida state sales tax.

*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

Maestro Dobel Tequila, Passion Fruit, Ancho Reyes, Dry Curaçao, Lime Juice, Agave Syrup

Caribbean Sunrise

Tito's Handmade Vodka, Cointreau, Guava, Lime Juice

Berry Bliss

Grey Goose Vodka, Strawberry Puree, Lime Juice, Cucumber, Topped with Villa Sandi Prosecco

Enchanted Garden

Drumshanbo Gunpowder Gin, Lemon Juice, Simple Syrup, Muddled Blueberries, Q Tonic Water

Porch Rocker

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

Rye Tide Revival

Sazerac Rye, Falernum (contains almonds), Coconut Syrup, Pineapple Juice, Lemon Juice

Highland Tea

Monkey Shoulder Scotch, Lemon Juice, Sweet Tea, Passion Fruit Syrup

BEER

DRAFT

Bud Light, St. Louis, MO abv. 4.2% \$10

Lagunitas IPA, Petaluma, CA abv. 6.2% \$11

Modelo Especial, Mexico abv. 4.4% \$11

Back Bay Blonde Ale, Orlando, FL abv. 5.0% \$11

Crooked Can Florida Sunshine Mango, Winter Garden, FL abv. 5% \$11

Seasonal Draft Beer \$11

Florida Local Beer Flight \$22

BREWS, BUCKETS, & SELTZERS*

Domestic \$9 Bucket of 5 \$40

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

Imported/Craft \$10 Bucket of 5 \$45

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

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

CLASSIC COCKTAILS \$16

Margarita Traditional

Flecha Azul Blanco Tequila, Dry Curaçao, Lime, Agave Syrup

Mai Tai

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

Aperol Spritz

Aperol, Prosecco, Soda Water

Espresso on the Rocks

Ketel One Vodka Espresso Martini

Saturn

Bombay Sapphire, Lemon Juice, Orgeat, Passion Fruit Puree, Falernum (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

Malibu 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 \$16 | \$75
Veuve Clicquot Champagne, France \$290

WINE (8.45 OZ CAN)

Single \$15 Bucket of 5 \$70

Archer Roose

Rosé, Sauvignon Blanc, or Malbec

ZERO PROOF

Mango Tango \$14

Ritual Non-Alcoholic Rum Alternative, Mango Syrup, Lime Juice, Q Ginger Beer

Dr. Feelgood \$14

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

Frozen Lemonade or Virgin Daiquiri \$12

Original, Passion Fruit, Mango, Peach, Strawberry, or Coconut