

BEERGARDEN BY UNRESERVED

FOOD BAZAAR

If you have any concerns regarding food allergies, please alert your server prior to ordering

SHARED

\$21	FLORIDIAN COBB SALAD GF D S Baby Gem Lettuce, Lump Blue Crabmeat, Avocado, Cucumbers, Heirloom Grape Tomatoes, Nueske's Bacon, Crumbled Point Reyes Blue Cheese, Lime Vinaigrette
\$16	BABY KALE SALAD D GF Spinach, Radicchio, Cucumbers, Watermelon Radish, Charred Corn, Roasted Sweet Peppers, Heirloom Tomatoes, Crispy Quinoa, Marinated Feta, Basil Vinaigrette
\$16	BLACK GARLIC HUMMUS D Crispy Chickpeas, Castelvetrano Olives, Feta Cheese, Za'atar Spice Pita Bread
\$26	CHEF'S SELECTION OF ARTISAN MEATS AND CHEESES D N Selection of Handcrafted Charcuterie, Pickled Vegetables, Salted Marcona Almonds, Artisan Bread, Mustard
\$16	FLORIDA SWEET HEAT CHICKEN WINGS GF D Herbed Buttermilk Dip
\$17	FRIED CALAMAZI D Pickled Banana Pepper, Chipotle Mayo
\$20	SHRIMP COCKTAIL GF S Housemade Harissa Cocktail Sauce
\$18	MOULES FRITES D S White Wine Butter Sauce, Garlic Chips, Lemon Aioli

SANDWICHES

Served with watermelon and choice of french fries or side salad

\$24	BEERGARDEN BURGER* D Brisket-Short Rib & Chuck Beef Patty, JW Garden Herb-Marinated Exotic Mushrooms, Emmentaler Cheese, Caramelized Onions, Dijon Mustard Plant-Based Burger Patty Available
\$20	PANINO DIAVOLO D Herb Focaccia, Mortadella, Arugula Pesto, Pickled Red Onions, Calabrian Chili, Fresh Mozzarella
\$22	PASTRAMI SANDWICH D E Swiss Cheese, Dill Pickle, Thousand Island, Rye Bread
\$22	BLACKENED MAHI D E Key Lime Aioli, Red Cabbage Slaw, Avocado, Toasted Brioche Bun
\$23	THE BEERGARDEN CLUB D E House-Roasted Turkey Breast, Butter Lettuce, Heirloom Tomato, Smoke House Bacon, Basil Aioli, Multigrain Toast

CHEF'S FEATURES

\$36	KEY WEST PINK SHRIMP GF D S Smoked Cheddar Jupiter Rice Grits, Smoked Tomato Sofrito, Soft Greens
\$29	CHICKEN RIGATONI D English Peas, Roasted Cremini Mushrooms, Parmesan Cheese, JW Garden Herbed Cream
\$48	STEAK FRITES 14oz NY Strip, French Fries, Chimichurri, Soft Greens
\$18	JW GARDEN POWER BOWL Quinoa, Farro, Wilted Spinach, Spiced Chickpeas, Avocado, Heirloom Tomato, Orange Segments, Beets, Florida Orange Vinaigrette

SHAKES

\$14	OREO CHOCOLATE BOMB D E Chocolate & Vanilla Gelato, Oreo Cookies, Whipped Cream
\$10	STRAWBERRY FIELDS D E Strawberry Gelato, Fresh Strawberries, Whipped Cream
\$12	NILLA PUDDING D E Vanilla Gelato, Whipped Cream, Dulce de Leche
\$8	MRS. MARRIOTT'S ROOT BEER FLOAT Homemade Vanilla Ice Cream, A&W Root Beer

20% service charge for parties of 6 or more will be added to your check for your convenience.

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

GF - Gluten-Free **D** - Contains Dairy **S** - Contains Shellfish **N** - Contains Nuts **E** - Contains Egg

DRAFT BEER \$10

TASTE OF FLORIDA BEER FLIGHT CHOOSE ANY FOUR \$20

BABYCAKES OATMEAL Stout Walking Tree Brewery, Vero Beach, FL, 5.1%
BIG WAVE GOLDEN ALE Kona Brewing Co., Kailua-Kona, HI, 4.4%
FLORIDIAN HEFEWEIZEN Funky Buddha, Oakland Park, FL, 5.2%
FLORIDA SUNSHINE LAGER Crooked Can, Winter Garden, FL, 5.0%
GOAVACATION SOUR Ivanhoe Park Brewing Co., Orlando, FL, 3.6%
HIGH STEPPER IPA Crooked Can Brewery, Winter Garden, FL, 7.0%
KEYS IN THE BOWL KEY LIME BELGIAN WHITE ALE FMB Brewing, Orlando, FL, 4.5%
KEY WEST SUNSET ALE Carib Brewery, Cape Canaveral, FL, 5.0%
LUMINESCENCE HAZY IPA Florida Avenue Brewing Co., Wesley Chapel, FL, 7.0%
MISS MARY BROWN ALE Central 28 Brewery, Debary, FL, 6.0%
STRAWBERRY ORANGE MIMOSA South Beach Brewing Co., Miami, FL, 5.0%
TIME MOVES SLOW KÖLSCH Unseen Creatures, Miami, FL, 5.4%

REFILLABLE 36oz
 UNRESERVED
 STEIN
 \$35
 STEIN REFILL
 \$18

ASK US ABOUT OUR ROTATING/SEASONAL SELECTION

CRAFT \$10

BLOOD ORANGE SUNSET IPA South Beach Brewing Co., Miami, FL, 6.7%
CLOUD CHASER WHEAT Crooked Can Brewery, Winter Garden, FL, 5.3%
ORANGE BLOSSOM PILSNER Orange Blossom Brewing Co., Orlando, FL, 5.5%
REEF DONKEY APA Tampa Bay Brewing Co., Tampa Bay, FL, 5.5%
ST. PETE BEACH BLONDE ALE 3 Daughters Brewing, St. Petersburg, FL, 5.0%

IMPORTED & PREMIUM \$10

Corona Extra, Guinness, Heineken, Heineken 0.0
 Modelo Especial, Stella Artois

DOMESTIC \$9

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller
 Lite, Samuel Adams Seasonal

SIGNATURE COCKTAILS

\$21	APPLEY EVER AFTER Apple-Infused Four Roses Small Batch Bourbon, Housemade Pomegranate Caramel, Lemon Juice, Hibiscus Ice
\$25	BARREL-AGED OLD FASHIONED Buffalo Trace Bourbon
\$17	MINDFUL MOMENT Hendrick's Gin, Fresh Cucumber Juice, St-Germain, Fresh Lime Juice
\$19	DEJA BREW Beluga Noble Vodka, illy Cold Brew, Chocolate Vermouth, Mint Cold Foam
\$18	JALAPEÑO BUSINESS Desert Door Sotol, Jalapeño-Infused St-Germain, Fresh Lime Juice, Fever-Tree Grapefruit Soda
\$20	NO CONCENTRATION Milagro Reposado, Aperol, Spiced Blood Orange Juice, Fresh Lime Juice, Buzz Button Salt
\$20	TAPPED OUT Ask About Our Seasonal Garden-Inspired Draft Cocktail
\$14	SEASONAL GARDEN-INSPIRED MOCKTAIL

WINE

ROSÉ & SPARKLING	WHITE	RED
\$19 / \$80 BOWEN Brut Champagne, FRA	\$19 PRIMO BACIO Moscato d'Asti, ITA	\$15 / \$60 MICHELE CHIARLO Barbera d'Asti, Piedmonte, ITA
\$14 / \$90 CAPOSALDO Prosecco, Veneto, ITA	\$16 / \$75 CAPOSALDO Pinot Grigio, Veneto, ITA	\$15 / \$60 MEROMI Pinot Noir, CA
\$80 SCHRAMSBETZ MITZABELLE Sparkling Rosé, Calistoga, CA	\$13 / \$50 LIONEL GOSSEAUME Sauvignon Blanc, FRA	\$21 / \$90 KEN WRIGHT Pinot Noir, Willamette Valley, OR
\$18 MAISON SAUVEN COTEAUX ROSÉ, d'Aix-en-Provence, FRA	\$15 / \$60 PIETROPAN SOAVE Classico, Veneto, ITA	\$70 ST. FRANCIS Merlot, Sonoma County, CA
\$95 MITRAVAL STUDIO Rosé, FRA	\$17 / \$70 PIGNIN Pinot Grigio, Friuli Grave DOC, ITA	\$18 / \$85 OBERON Cabernet Sauvignon, Napa Valley, CA
\$36 / \$140 TAITTINGER BRUT Champagne, FRA	\$15 / \$60 DR. LOOSEN Riesling, Mosel, DEU	\$20 / \$95 ACHAVAL FERREZ Malbec, ARG
\$190 VEUVE CLICQUOT YELLOW LABEL Brut Champagne, FRA	\$22 / \$105 SONOMA-CUTTZER Chardonnay, Sonoma County, CA	\$100 LOUIS M. MARTINI Cabernet Sauvignon, Sonoma County, CA
\$42 / \$215 TAITTINGER Brut Rosé Champagne, FRA	\$140 CHATEAU MONTELENA Chardonnay, Napa Valley, CA	\$30 / \$140 FAUSTINO Gran Reserva Rioja, ESP
		\$28 / \$135 THE PRISONER Red Blend, Napa Valley, CA
		\$155 STAG'S LEAP WINE CELLARS ARTEMIS Cabernet Sauvignon, Napa Valley, CA
		\$230 CAYMUS Cabernet Sauvignon, Napa Valley, CA