



# DAVID'S CLUB



## KICK OFF

### David's Wings 12

choose one:  
st. augustine bourbon buffalo  
sweet n' spicy barbecue dry rub  
roasted garlic and parmesan

### Bison Sliders\* 14

house bison blend, foraged mushrooms, caramelized onions,  
pepper jack cheese, steak sauce, brioche bun

### Smoked Tomato Bisque 6

hickory smoked tomatoes, grilled cheese croutons, basil

### Atlantic Blue Crab Nachos 15

jumbo lump crab mornay, corn pico de gallo,  
avocado sour cream, tortilla chips

### Dynamite Calamari 12

buttermilk fried calamari, shishito peppers, firecracker aioli

## GREENS

### David's Cobb 13

marinated cherry tomato, avocado, pickled cucumber,  
local bleu cheese, bacon croutons, hard boiled egg,  
romaine & iceberg, lemon-basil vinaigrette

### Chicken Caesar Salad 16

grilled joyce farms chicken breast, corn bread croutons,  
parmesan crisp, house made caesar dressing

### Spiced Pear Salad 11

champagne poached apple pears, crispy pancetta,  
goat cheese, pinenuts, citrus vinaigrette, local spring greens

### Add-Ons

chef's fresh fish MP | citrus poached jumbo shrimp 12  
grilled joyce farms chicken breast 8

## FOOD + DRINK

## PUB GRUB

### David's Burger\* 18

bbq rubbed wagyu beef brisket, applewood smoked bacon,  
house b&b pickles, tillamook aged cheddar, heirloom tomato,  
iceberg lettuce, pretzel bun

### Crab Burger 18

jumbo crab cake, bacon sriracha aioli, heirloom tomato,  
red onion, iceberg lettuce, brioche bun

### Turkey Reuben 16

hand cut turkey, sauerkraut, swiss cheese,  
thousand island bbq, farmers marble rye

### The Big Cheese 15

tillamook smoked cheddar, aged white cheddar, gruyere,  
crispy pancetta, thick cut brioche, served with smoked tomato bisque

## HOUSE PIZZA

### Meat Lovers Pizza 18

chipotle beef, hand cut pepperoni, italian sausage,  
applewood smoked bacon, mozzarella, house marinara

### White Chicken Pizza 16

grilled chicken breast, white cheddar mornay, roasted garlic,  
baby spinach, red bell peppers, mozzarella

### Margherita Pizza 15

marinated cherry tomatoes, fresh mozzarella,  
parmesan reggiano, roasted garlic, basil

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase the risk of foodborne illness.  
We are happy to accommodate any of your dietary needs. Please ask your server.

A gratuity of 18% will be added to parties of 6 or more.

## TOUCHDOWN

### David's Steak\* 28

10oz. new york strip, baby spinach,  
foraged mushrooms, house steak sauce

### Florida Seafood Chowder 22

chef's fresh fish, rock shrimp, atlantic blue crab, yukon golds,  
served in a sourdough bread bowl

### Rockin' Mac n' Cheese 24

canaveral rock shrimp, white cheddar mornay,  
foraged mushrooms, sweet peas, bacon gremolata

### Blackened Gulf Grouper\* 26

gold risotto, black eyed peas, spicy chorizo, seafood étouffée

### Joyce Farms Chicken Breast 22

sweet tea bourbon glaze,  
southern cream corn, garlic green beans

## SWEET SPOT

### The Humongous Ball Park Sundae 10

chocolate, vanilla and strawberry ice cream, chocolate and caramel  
sauce, bananas, roasted peanuts, filthy cherries, whipped cream

### Maple Bacon Bread Pudding 7

vanilla ice cream, bourbon caramel sauce

### PB&J Chocolate Fudge Tart 8

raspberry jelly, peanut butter mousse, chocolate fudge

### Key Lime Trifle 8

key lime mousse, graham cracker short cake, chantilly cream

**CHEF ANDREW VOLLMER**

# CRAFT BREWS & CLASSIC BEER

## DRAFT BEER

	14 oz.	23 oz.
<b>Bud Light American Pale Lager</b> <i>St. Louis, MO, USA 4.2% ABV</i>	7.0	12.0
<b>Stella Artois Euro Pale Lager</b> <i>Belgium, 5.0% ABV</i>	7.5	13.0
<b>Funky Buddha Floridian Hefeweizen</b> <i>Oakland Park, FL, USA 5.2% ABV</i>	7.5	13.0
<b>Blue Point Toasted Red Lager</b> <i>Patchogue, NY, USA 5.5% ABV</i>	7.0	12.0
<b>3 Daughters Stern Line Stout</b> <i>St. Petersburg, FL, USA 5.2% ABV</i>	7.5	13.0
<b>Ocean Sun Bumby Blonde Ale</b> <i>Orlando, FL, USA 6.7% ABV</i>	7.5	13.0
<b>Founder's Brewing Company PC Pils</b> <i>Grand Rapids, MI, USA 5.5% ABV</i>	7.5	13.0
<b>Goose Island Sofie Farmhouse Ale</b> <i>Chicago IL, USA 6.5% ABV</i>	9.0	
<b>Big Storm Wavemaker Amber Ale</b> <i>Clearwater, FL, USA 5.8% ABV</i>	7.5	13.0
<b>Elysian Space Dust IPA</b> <i>Seattle, WA, USA 8.2% ABV</i>	7.5	13.0
<b>72 Pale Ale, First Magnitude Brewing Company</b> <i>Gainesville FL, USA 5.5% ABV</i>	7.5	13.0
<b>Wolf Pup Session IPA</b> <i>Los Angeles, CA, USA 4.5% ABV</i>	7.5	13.0

## LAGERS

<b>Budweiser</b> <i>St. Louis, MO, USA 5.0% ABV</i>	6.0
<b>Coors Light</b> <i>Golden, CO, USA 4.2% ABV</i>	6.0
<b>Becks Non-Alcoholic</b> <i>Germany, 0.3% ABV</i>	6.0
<b>Miller Lite</b> <i>Milwaukee, WI, USA 4.2% ABV</i>	6.0
<b>Michelob Ultra</b> <i>St. Louis, MO, USA 4.6% ABV</i>	6.0
<b>Amstel Light</b> <i>Holland, 3.5% ABV</i>	7.0
<b>Yuengling</b> <i>Pottsville, PA, USA 4.4% ABV</i>	7.0
<b>Heineken</b> <i>Holland, 5.0% ABV</i>	7.0
<b>Corona</b> <i>Mexico, 4.6% ABV</i>	7.0
<b>Sam Adams</b> <i>Boston, MA, USA 4.6% ABV</i>	7.0
<b>Brooklyn Lager</b> <i>Brooklyn, NY, USA 5.2% ABV</i>	7.0
<b>Blue Moon</b> <i>Golden, CO, USA 5.4% ABV</i>	7.0

## WITBIER

## PALE ALES

<b>Chimay Red</b> <i>Belgium, 7.0% ABV</i>	11.5
<b>Chimay Blue</b> <i>Belgium, 9.0% ABV</i>	13.5
<b>Duvel</b> <i>Belgium, 8.5% ABV</i>	9.0
<b>Session Dark Lager</b> <i>Hood River, OR, USA 5.4% ABV</i>	7.0
<b>Guinness</b> <i>Ireland, 4.2% ABV</i>	7.0
<b>Abita Amber</b> <i>Covington, LA, USA 4.5% ABV</i>	7.0
<b>Abita Turbodog</b> <i>Covington, LA, USA 5.6% ABV</i>	7.0
<b>Angry Orchard Crisp Apple</b> <i>Cincinnati, OH, 5.0% ABV</i>	7.0
<b>Angry Orchard Pear</b> <i>Cincinnati, OH, 6.5% ABV</i>	7.0

## DARK LAGERS

## STOUT

## DARK ALE

## CIDER

# CRAFTED COCKTAILS

<b>Maple Old Fashion</b> <i>Larceny Bourbon, cherry, bitters, orange, maple syrup</i>	12.5	<b>The Piña Margarita</b> <i>Casamigos Silver Tequila, Malibu Pineapple, agave nectar, pineapple juice, lime juice</i>	13.0
<b>Kentucky Spirit</b> <i>Knob Creek Bourbon, Domain De Canton, peach syrup, sour</i>	12.5	<b>Hand Shaken Strawberry Guava Daiquiri</b> <i>Bacardi Superior Rum, Lime Juice, Simple Syrup, fresh Strawberries, Guava Puree</i>	12.5
<b>Raspberry Gimlet</b> <i>Bombay Sapphire East Gin, lime juice, simple syrup, raspberries</i>	13.0	<b>David's Club 50/50</b> <i>Old Forester 100 signature, sweet ice Tea, Grilled Lemon Juice, Simple Syrup, mint</i>	12.5
<b>Whiskey Smash</b> <i>Gentlemen Jack, Lemon, Simple Syrup, mint, Thyme, Citrus Bitters</i>	12.5	<b>Florida Mule</b> <i>St. Augustine Vodka, fresh lime juice, Ginger Beer, mint, lime</i>	13.0
<b>Bittersweet Manhattan</b> <i>Basil Hayden Bourbon, Amaro Nonino, bitters</i>	13.0	<b>Summer in David's</b> <i>Seasonal infusion - Effen Cucumber Vodka, basil, and watermelon</i>	12.0

# WINE

	Class	Class & a half	Bottle
Lovo Prosecco, Italy	12		47
La Marca Prosecco, Italy			42
Chandon Brut, Napa Valley, CA			75
Chandon Eoile Rose Sparkling, Napa Valley, CA			110
Moet Imperial Brut, France			130
Veuve Clicquot Champagne, France			140
Chapoutier Belleruche, Rose Wine, Cotes Du Rhone, France	12	18	48
Kendall Jackson Vintner's Reserve Riesling, Monterey County, CA	9	13.5	35
Galerie Sauvignon Blanc, Napa Valley, CA	18.5	27	73
Matanzas Creek Sauvignon Blanc, Sonoma County, CA	11	16.5	43
Benvolio Pinot Grigio, Italy	11	16	43
Terlato Family, Pinot Grigio, Friuli, Italy			58
Cambria Chardonnay, Santa Maria Valley, CA	12	18	47
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands, CA			48
Chalk Hill Chardonnay, Sonoma Coast, CA	15	23	60
Chateau St. Jean Chardonnay, North Coast, CA	11	16.5	43
Elouan, Rose Wine, Rouge Valley, OR	14	21	55
Nielson by Byron Pinot Noir, Santa Barbara, CA	12	18	47
Siduri Pinot Noir, Willamette Valley, OR	17	25.5	73
Kendall Jackson Grand Reserve Merlot, Sonoma County, CA	16	24	63
Columbia Crest H3 Cabernet Sauvignon, Horse Heaven, WA			48
Oberon Cabernet Sauvignon, Napa County, CA			60
Storypoint Cabernet Sauvignon, Sonoma County, CA	11.5	17	45
Arrowood Cabernet Sauvignon, Sonoma County, CA	15	22	59
Stonestreet Cabernet Sauvignon, Alexander Valley, CA	18	27	71
Terrazas Altos Del Plata Malbec, Argentina	12	17	47
Zaca Mesa Z Cuvée Red Blend, Santa Ynez, CA	14	21	55
Conundrum Red Blend, Northridge, CA	13	19.5	51
Copain Syrah, Mendocino County, CA	18	27	71

## BEER FLIGHTS



Let your Flight Instructor guide you through one of our craft beer experiences.

### Create Your Own Flight

Choose Four:

Bud Light Lager | Stella Artois Pilsner | Funky Buddha Floridian Hefeweizen | Bluepoint Toasted Red Lager | 3 Daughters Stern Line Stout | Ocean Sun Bumby Blonde Ale | Founder's Brewing Company PC Pils | Goose Island Sofie Farmhouse Ale | Big Storm Wavemaker Amber Ale | Elysian Space Dust IPA | 72 Pale Ale, First Magnitude Brewing Company | Wolf Pup Session IPA **12.0**

### Floridian Beer Flight

Funky Buddha Floridian Hefeweizen | 3 Daughters Stern Line Stout | Ocean Sun Bumby Blonde Ale | Big Storm Wavemaker Amber Ale | 72 Pale Ale, First Magnitude Brewing Company **12.0**