



DAVID'S CLUB



KICK OFF

David's Wings 12

choose one:
st. augustine bourbon buffalo
bourbon mustard barbecue
roasted garlic and parmesan

Bison Sliders* 14

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

Southern Pokē Bowl* 12

blackened ahi tuna, black eyed pea salsa,
sriracha aioli, sushi rice, served in a tortilla bowl

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

sautéed calamari, smoked tomato broth, spicy chorizo,
shishito peppers, served with grilled country sourdough

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

Caramelized Pear Salad 11

champagne poached and caramelized pears,
spiced pinenuts, crispy pancetta, goat cheese,
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

Butternut Squash Ravioli 18

brussels sprout hash, cranberry, chestnut-sage cream

BBQ Joyce Farms Chicken 22

florida citrus barbecue sauce, brussels sprouts,
loaded sweet potato mash

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

Beeramisú 7

guinness soaked ladyfingers, layers with light coffee cream

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.
Bud Light American Pale Lager <i>St. Louis, MO, USA 4.2% ABV</i>	6.5	11.0
Stella Artois Euro Pale Lager <i>Belgium, 5.0% ABV</i>	7.0	12.0
Funky Buddha Floridian Hefeweizen <i>Oakland Park, FL, USA 5.2% ABV</i>	7.0	12.0
Blue Point Toasted Red Lager <i>Patchogue, NY, USA 5.5% ABV</i>	7.0	12.0
3 Daughters Stern Line Stout <i>St. Petersburg, FL, USA 5.2% ABV</i>	7.0	12.0
Ocean Sun Bumby Blonde Ale <i>Orlando, FL, USA 6.7% ABV</i>	7.0	12.0
Lagunitas Pils Czech Style Pilsner <i>Petaluma, CA, usa 6.2% ABV</i>	7.0	12.0
Goose Island Sofie Farmhouse Ale <i>Chicago IL, USA 6.5% ABV</i>	8.5	
Big Storm Wavemaker Amber Ale <i>Clearwater, FL, USA 5.8% ABV</i>	7.0	12.0
Elysian Space Dust IPA <i>Seattle, WA, USA 8.2% ABV</i>	7.0	12.0
72 Pale Ale, First Magnitude Brewing Company <i>Gainesville FL, USA 5.5% ABV</i>	7.0	12.0
Wolf Pup Session IPA <i>Los Angeles, CA, USA 4.5% ABV</i>	7.0	12.0

LAGERS

Budweiser <i>St. Louis, MO, USA 5.0% ABV</i>	5.5
Coors Light <i>Golden, CO, USA 4.2% ABV</i>	5.5
O' Doul's <i>St. Louis, MO, USA 0.5% ABV</i>	5.5
Miller Lite <i>Milwaukee, WI, USA 4.2% ABV</i>	5.5
Michelob Ultra <i>St. Louis, MO, USA 4.6% ABV</i>	5.5
Amstel Light <i>Holland, 3.5% ABV</i>	6.5
Yuengling <i>Pottsville, PA, USA 4.4% ABV</i>	5.5
Heineken <i>Holland, 5.0% ABV</i>	6.5
Corona <i>Mexico, 4.6% ABV</i>	6.5
Sam Adams <i>Boston, MA, USA 4.6% ABV</i>	6.5
Brooklyn Lager <i>Brooklyn, NY, USA 5.2% ABV</i>	7.5
Blue Moon <i>Golden, CO, USA 5.4% ABV</i>	5.5

WITBIER

PALE ALES

Chimay Red <i>Belgium, 7.0% ABV</i>	11.5
Chimay Blue <i>Belgium, 9.0% ABV</i>	13.5
Duvel <i>Belgium, 8.5% ABV</i>	8.0
Session Dark Lager <i>Hood River, OR, USA 5.4% ABV</i>	8.0
Guinness <i>Ireland, 4.2% ABV</i>	6.5
Abita Amber <i>Covington, LA, USA 4.5% ABV</i>	6.5
Abita Turbodog <i>Covington, LA, USA 5.6% ABV</i>	6.5
Rekorderlig Wild Berrie <i>Sweden, 4.5% ABV</i>	11.0
Rekorderlig Wild Pear <i>Sweden, 4.5% ABV</i>	11.0

DARK LAGERS

STOUT

DARK ALE

CIDER

CRAFTED COCKTAILS

Whiski Tiki <i>Collingwood Canadian Whiskey, Amaro Liqueur, Dark Maple Syrup, Pineapple juice, Black Cherry</i>	12.0	Silver Elderfizz <i>Nolet's Silver Dry Gin, Pimm's Blackberry, Elderflower Liqueur, Ginger Beer</i>	12.0
The Repo Man <i>Patron Reposada, Fresh Sour, Strawberry Puree, Ginger Syrup</i>	13.0	Hand Shaken Strawberry Guava Daiquiri <i>Bacardi Superior Rum, Lime Juice, Simple Syrup, fresh Strawberries, Guava Puree</i>	12.0
Sweet Heat <i>Jack Daniels Honey, Ancho Reyes Liqueur, Grilled lemon juice, Simple Syrup, Soda water</i>	12.0	David's Club 50/50 <i>Old Forester 100 signature, sweet ice Tea, Grilled Lemon Juice, Simple Syrup, mint</i>	12.0
Whiskey Smash <i>Gentlemen jack, Lemon, Simple Syrup, mint, Thyme, Citrus Bitters</i>	12.0	Grilled Cherry Lemonade <i>Woodford reserve Rye, Grilled Lemon Juice, Simple Syrup, Orange Bitters, Rosemary, Filthy Black Cherry</i>	14.0
Cherry Smashed <i>Old Forester Whiskey, Luxardo Cherry liqueur, Lemon Juice</i>	12.0	Florida Mule <i>St. Augustine Vodka, fresh lime juice, Ginger Beer, mint, lime</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 Vinter's Reserve Riesling, Monterey County, CA	7	10.50	27
Galerie Sauvignon Blanc, Napa Valley, CA	18	27	71
Matanzas Creek Sauvignon Blanc, Sonoma County, CA	10	15	39
Benvolio Pinot Grigio, Italy	11	16	43
Teralto 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	10	15	39
Nielson by Byron Pinot Noir, Santa Barbara, CA	11	16	43
Siduri Pinot Noir, Willamette Valley, OR	16	24	62
Kendall Jackson Grand Reserve Merlot, Sonoma County, CA	15	22	59
Columbia Crest H3 Cabernet Sauvignon, Horse Heaven, WA			48
Oberon Cabernet Sauvignon, Napa County, CA			60
Storypoint Cabernet Sauvignon, Sonoma County, CA	11	16	43
Arrowood Cabernet Sauvignon, Sonoma County, CA	15	22	59
Stonestreet Cabernet Sauvignon, Alexander Valley, CA	17	25	67
Terrazas Altos Del Plata Malbec, Argentina	12	17	47
Zaca Mesa Z Cuvee Red Blend, Santa Ynez, CA	13	19	52
Conundrum Red Blend, CA			50
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 | Lagunitas Pils Czech Style Pilsner | 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**