

LUNCH MENU

DAVID'S BURGERS & BOURBON

SALADS

HEIRLOOM TOMATO <small>VEG</small>	18
Arugula, whipped buratta, fennel, white balsamic vinaigrette	
WATERMELON GREEK <small>VEG</small>	17
Mixed greens, feta, kalamata, cucumber, red onion, oregano vinaigrette	
TUNA NICOISE	23
fingerling potatoes, haricot verts, hard boiled egg, olives	
TRADITIONAL CEASAR	16
romaine, focaccia crostini, parmesan reggiano	
EXTRA PROVISIONS	
chicken breast <small>(GF, DF)</small>	7
mahi mahi <small>(GF, DF)</small>	12
shrimp <small>(GF)</small>	10
beyond meat <small>(GF, DF, VG)</small>	9
ahi tuna <small>(GF, DF)</small>	14

MUST TRY

Our house grind is a signature blend of Black Angus chuck and brisket topped with carefully sourced provisions from farmers and artisans in Florida and the southern states served on locally baked artisan brioche bun.
All Burgers and Sandwiches come with a side of fries or petite greens salad. Gluten Free bun available on request.

TURKEY CLUB 17
bacon, swiss cheese, lettuce,
tomato, onion, avocado

JERK CHICKEN 17
pepper jack cheese, mama lils peppers,
orange aioli, lettuce, tomato

OMLETTE 20 GF
three eggs, swiss cheese, fine herbs

PULLED PORK 17
carolina gold bbq, swiss cheese,
b&b pickle, celery seed slaw

MAHI MAHI TACOS 19
mango salsa, pickled red onion,
avocado crema, cilantro, cotija cheese,
shredded lettuce

DC BURGER 19
american cheese, shredded lettuce,
pickle, special sauce

BEYOND BURGER 19 VEG
avocado, arugula,
heirloom tomato, pickle

BESIDES

FRENCH FRIES	8
FRUIT	8
SIDE SALAD	8

AFTER PARTY

PROHIBITION MONKEY BREAD	10
rum roasted pineapple, banana ice cream	
MANGO KEY LIME CHEESECAKE	10
Passion fruit sauce	
COOKIE SKILLET	10
vanilla ice cream	

GF = Gluten Free • DF = Dairy Free • VEG = Vegetarian • VG = Vegan

*Consuming of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne 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.

DAVID'S

BURGERS & BOURBON

WHITE/SPARKLING GL | GL&HALF | BTL

SPARKLING, *Domain Ste. Michelle Brut*,
Columbia Valley, WA 50b

SPARKLING, *Chandon Brut*,
Napa Valley, CA 75b

CHAMPAGNE, *Veuve Clicquot Rose*,
Reims, France 170b

CHAMPAGNE, *Dom Perignon*,
Champagne, France 400b

CHAMPAGNE, *Moet & Chandon Imperial 187ml*,
Champagne, France 20b

PROSECCO, *Riondo Spumante DOC*,
Italy 10g | 40b

MOSCATO, *La Spinetta, DOCG*,
Italy 12g | 18gh | 47b

RIESLING, *Chateau Ste. Michelle*,
Columbia Valley, WA 11g | 16gh | 44b

SANCERRE, *Langlois Chateau*,
Loire Valley, France 19g | 28gh | 76b

SAUVIGNON BLANC, *Wairau River*,
Marlborough, NZ 12g | 18gh | 48b

PINOT GRIGIO, *Terlato Family*
Colli Orientali del Friuli, Italy 14g | 24gh | 56b

CHARDONNAY, *Decoy by Duckhorn*,
Sonoma, CA 12g | 18gh | 47b

CHARDONNAY, *Sonoma Cutrer*,
Russian River Ranches, CA 15g | 23gh | 60b

CHARDONNAY, *Sanford Estate*,
STA. Rita Hills, CA 81b

ROSE/RED GL | GL&HALF | BTL

ROSE, *Fleur de Mer*,
Cotes de Provence, France 15g | 22gh | 60b

ROSE, *Whispering Angel*,
Cotes de Provence, France 65b

MALBEC, *Bodega Norton Barrel Select*,
Argentina 13g | 19gh | 51b

PINOT NOIR, *Boen*,
Russian River Valley, CA 17g | 25gh | 70b

PINOT NOIR, *Ponzi Vineyard Tavola*,
Willamette Valley, OR 75b

PINOT NOIR, *Cambria Julia's Vineyard*,
Santa Maria Valley, CA 16g | 24gh | 64b

PINOT NOIR, *Meiomi*,
Central Coast, CA 65b

MERLOT, *Wente Vineyards Sandstone*,
Livermore Valley, CA 13g | 19gh | 51b

CABERNET, *Columbia Crest H3*,
Horse Heaven Hills, WA 11g | 16gh | 44b

CABERNET, *Daou Reserve*,
Paso Robles, CA 90b

CABERNET, *Thistle & Thorn*,
Napa Valley, CA 16g | 24gh | 64b

CABERNET, *Conn Creek*,
Napa Valley, CA 85b

CABERNET, *Justin*,
Paso Robles, CA 88b

RED BLEND, *Murrieta's well*,
Livermore Valley, CA 15g | 22gh | 60b

RED BLEND, *The Prisoner*,
Napa Valley, CA 94b

BOURBON COCKTAILS

BOURBON RUNNER | 14

1792 Small Batch, Tempus Fugit crème de banana,
Barrows ginger liqueur, lemon juice, peach syrup

MEZCAL OLD FASHIONED | 15

Smooth Ambler Contradiction, Del Maguey Vida,
agave nectar, orange bitters, mole bitters, angostura
bitters

ALRIGHT, ALRIGHT, ALRIGHT | 15

Longbranch, Domaine de Canton Ginger Liqueur,
house made sour, honey syrup

GREEN BERET MANHATTAN | 16

Horse Soldier, sweet & dry vermouths, orange
bitters, lemon twist

HUDSON BABY BRAMBLE | 16

Hudson bourbon, blackberries, lemon juice,
simple syrup

HAND CRAFTED COCKTAILS

SUMMER THYME | 16

Botanist Gin, thyme sprigs, lemon juice, Agave,
grapefruit juice

ELYXMULE | 17

Absolut Elyx, St. Germain Elderflower liqueur,
blackberries, lime, ginger beer

AGED COLADA | 14

Bacardi 10 year, cocolopez, pineapple juice, tiki
bitters

RITA ON THE ROCKS | 15

Teremana Reposado Tequila, Grandmarnier,
Orange bitters, fresh lime juice, agave syrup

THE LAST STRAW | 16

Haku Vodka, strawberries, basil leaves, triple sec,
lime juice, simple syrup

SMASH IT LIKE IT'S HOT | 13

Indoggo Strawberry Gin, lime juice, simple syrup,
strawberries, Jalapenos, Mint

DRAFT BEER REG | LARGE

LAGER, *Crooked Can Brewery, Florida Sunshine,*
Winter Garden, FL 7.5 | 13

EURO PALE LAGER, *Stella Artois,*
Belgium 7.5 | 13

BLONDE ALE, *Persimmon Hollow Daytona Dirty Blonde,*
DeLand, FL 7.5 | 13

BELGIAN WHITE, *Blue Moon,*
Denver, CO 7.5 | 13

BELGIAN ALE, *Barrel of Monks, Single in Havana,*
Boca Raton, FL 7.5 | 13

AMBER ALE, *Big Storm Wavemaker Amber Ale,*
Clearwater, FL 7.5 | 13

PORTER, *Coppertail Brewing Night Swim,*
Tampa, FL 7.5 | 13

DOUBLE IPA, *Cigar City Florida Man,*
Tampa, FL 7.5 | 13

PALE ALE, *First Magnitude 72,*
Gainesville, FL 7.5 | 13

HAZY IPA, *Florida Avenue Luminescence,*
Tampa, FL 7.5 | 13

IPA, *Copperpoint Hop Hog Red IPA,*
Boynton Beach, FL 7.5 | 13

GERMAN STYLE MARZEN, *Goose Island Beer Company,*
Chicago, IL 7.5 | 13

BOTTLED BEER

Blue Moon, Bud Light, Budweiser, Coors Light, Michelob Ultra,
Miller Lite, Lagunitos IPA, Sierra Nevada Hazy IPA,
Dos Equis Lager, Modelo Especial, Heineken, Heineken 0.0,
Stella, Guinness, Truly Seltzer's