

DAVID'S BURGERS & BOURBON

MUST TRY

CHIPS & DIP (GF) 8

yukon gold potato chips, onion dip, pimento cheese spread

SMOKE & PICKLES 14

chef's selection of local sausages, house pickles, mustard and pretzel

DAVID'S FRIED CHICKEN 25

pumpkin spice waffle, barrel aged hot sauce, jalapeno maple syrup

BEFORE

CORNBREAD (VGN) 7

honey – bourbon butter

CRISPY BRUSSELS SPROUTS (GF, DF, VG) 9

chow chow, sesame seeds, lime

BRISKET POUTINE (GF) 12

smoked brisket, onion, cheddar cheese, house bbq sauce, yucca fries

SMOKED BBQ RIBS (GF, DF) 13

smoked heritage pork, cole slaw, house bbq sauce

CRAFT BURGERS

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.



BOARDWALK

jumbo lump blue crab cake, lemon – sesame aioli, lettuce, tomato, cucumber 24



SWORDFISH BLT*

swordfish filet, bacon, lettuce, tomato, cilantro sauce 23



BIG BOY PANTS*

two smash patties, cheddar cheese, bbq brisket, bacon jam, onions, lettuce, jalapeño 21

BB*

two smash patties, american cheese, sweet onion, pickles, secret sauce 17



PLANT BASED

Beyond Meat® burger patty, VG herb aioli, mushroom “bacon”, lettuce, tomato 18 (DF, VG) without bun



SOUTHERN HOT

hot style fried chicken, house shaken spice, mayonnaise, pickles 16

INSTEAD

OFF THE HOOK* (GF, DF) 26

chef's catch using seasonal, local provisions

STEAK & POTATOES* 39

butcher cut of the moment, mashed potatoes, onion - mushroom jus

ORECCHIETTE PASTA (VEG) 23

vegetables of the moment, arugula pesto, shaved parmesan cheese

BESIDES

CHARRED BROCCOLINI (GF, DF, VG) 7

citrus zest, sesame seeds

MASHED POTATOES (GF) 8

butter, sea salt

CUCUMBER SALAD (GF, DF, VG) 6

sweet onion, heirloom tomato, radish, citrus vinaigrette

SALADS

SIMPLY DRESSED GARDENS (VEG) 12

radish, cucumber, tomato, toasted cornbread, maple - fennel vinaigrette

BURRATA (GF, VEG) 15

heirloom tomato, shaved cucumber, radish, basil seeds, citrus vinaigrette

ROMAINE (VEG) 13

focaccia croutons, shaved parmesan, creamy garlic dressing

EXTRA PROVISIONS

grilled chicken breast (GF, DF) 7

bbq brisket (GF, DF) 9

market fish (GF, DF) 12

beyond meat (GF, DF, VG) 12

AFTER PARTY

CHOCOLATE LAYERED CAKE

vanilla bean cream, bourbon butterscotch 10

KEY LIME TART

key lime custard, raspberry jam, graham cracker, torched meringue 6

CARROT CAKE

raisin jam, caramel sauce 9

C&B BEIGNETS | 9

caramel bourbon dipping

*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, *Seven Falls Cellars,*
Wahlukslope, WA 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

HAND CRAFTED COCKTAILS

CANADA OLD FASHIONED | 12.5
Pendleton Whiskey, Maple Syrup, Cherry Liqueur,
orange, Peychaud's bitters

ELYXMULE | 17
Absolut Elyx, St. Germain Elderflower liqueur,
blackberries, lime, ginger beer

HARVEST FASHIONED | 13
Brugal 1888 Rum, Pumpkin Puree, Maple Syrup,
Black Walnut bitters, Orange, Cherry, Cinnamon

STORMY YO HO | 12
Yo-Ho spiced rum, pineapple juice, fresh lime juice,
tiki bitters, topped with ginger beer

SOUTHERN GENTLEMAN | 12
Gentleman Jack whiskey, Cointreau, fresh sour
mix, topped with sprite

SMASH IT LIKE IT'S HOT | 13
Indoggo Strawberry Gin, lime juice, simple syrup,
strawberries, Jalapenos, Mint

DRAFT BEER REG | LARGE

SEASONAL, *Crooked Can Oktoberfest,*
Winter Garden, FL 7.5 | 13

EURO PALE LAGER, *Stella Artois,*
Belgium 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

WHEAT ALE, *Wicked Weed Brewing Fresh Pressed Fruit,*
Asheville, NC 7.5 | 13

KOLSCH, *Castle Church Katie's,*
Orlando, FL 7.5 | 13

LAGER, *Green Bench Bench Life,*
St. Petersburg, FL 7.5 | 13

CITRA PALE ALE, *Cigar City Guayabera,*
Tampa, FL 7.5 | 13

PALE ALE, *First Magnitude 72,*
Gainesville, FL 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

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