

# DAVID'S BURGERS & BOURBON

## MUST TRY

<b>CHIPS &amp; DIP (GF)</b> .....	10
yukon gold potato chips, onion dip, pimento cheese spread	
<b>SMOKE &amp; PICKLES</b> .....	19
chef's selection of local sausages, house pickles, mustard and pretzel	
<b>FISH &amp; CHIPS</b> .....	18
crispy beer battered grouper, French fries, tartar sauce	

## BEFORE

<b>CORNBREAD (VEG)</b> .....	7
honey - bourbon butter	
<b>CRISPY BRUSSELS SPROUTS (GF, DF, VG)</b> .....	9
chow chow, sesame seeds, lime	
<b>BRISKET POUTINE (GF)</b> .....	13
smoked brisket, onion, cheddar cheese, house bbq sauce, yucca fries	
<b>SMOKED BBQ RIBS (GF, DF)</b> .....	12
smoked heritage pork, coleslaw, house bourbon 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.


 **LAMB BURGER\* 25**  
8 oz Australian lamb, tzatziki sauce, onion jam, feta cheese, arugula




**BIG BOY PANTS\* 22**  
two smash patties, cheddar cheese, bbq brisket, bacon jam, onions, lettuce, jalapeño


 **WAGYU TOP SHELF\* 26**  
½ pound American wagyu beef, pepper jack cheese, crispy onions, A1 aioli

 **SWORDFISH BLT\* 23**  
swordfish filet, bacon, lettuce, tomato, cilantro sauce

 **BOARDWALK 27**  
jumbo lump blue crab cake, lemon - sesame aioli, lettuce, tomato, cucumber

 **PLANT BASED (DF, VG) 19**  
Beyond Meat® burger patty, VG herb aioli, mushroom "bacon", lettuce, tomato

**BB\* 18**  
two smash patties, American cheese, sweet onion, pickles, secret sauce

 **SOUTHERN HOT 17**  
hot style fried chicken, house shaken spice, mayonnaise, pickles

## INSTEAD

<b>OFF THE HOOK* (GF, DF)</b> .....	28
chef's catch using seasonal, local provisions	
<b>STEAK &amp; POTATOES*</b> .....	39
butcher cut of the moment, mashed potatoes, onion - mushroom jus	
<b>ORECCHIETTE PASTA (VEG)</b> .....	23
vegetables of the moment, arugula pesto, shaved parmesan cheese	
<b>FRIED CHICKEN &amp; WAFFLE</b> .....	26
barrel aged hot sauce, jalapeno maple syrup	

## BESIDES

<b>CHARRED BROCCOLINI (GF, DF, VG)</b> .....	9
citrus zest, sesame seeds	
<b>MASHED POTATOES (GF)</b> .....	8
butter, sea salt	
<b>CUCUMBER SALAD (GF, DF, VG)</b> .....	9
sweet onion, heirloom tomato, radish, citrus vinaigrette	
<b>YELLOW CORN (GF, VG)</b> .....	8
miso - aioli, topped with queso fresco, chili pepper, lime	

## SALADS

<b>SIMPLY DRESSED GARDENS (VEG)</b> .....	13
radish, cucumber, tomato, toasted cornbread, maple - fennel vinaigrette	
<b>BURRATA (GF, VEG)</b> .....	15
heirloom tomato, shaved cucumber, onion, radish, basil seeds, citrus vinaigrette	
<b>ROMAINE (VEG)</b> .....	14
focaccia croutons, shaved parmesan, creamy garlic dressing	
<b>EXTRA PROVISIONS</b>	
grilled chicken breast (GF, DF) .....	7
bbq brisket (GF, DF) .....	9
market fish (GF, DF) .....	12
fried chicken .....	12
beyond meat (GF, DF, VG) .....	9

## AFTER PARTY

<b>PROHIBITION MONKEY BREAD</b> .....	10
rum roasted pineapple, banana ice cream	
<b>MANGO KEY LIME CHEESECAKE</b> .....	10
passionfruit sauce	
<b>WARM CHOCOLATE CRUNCH</b> .....	12
butterscotch ice cream	
<b>COOKIE SKILLET</b> .....	10
vanilla ice cream	

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

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

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. Please alert our staff of any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

# 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*

## HAND CRAFTED COCKTAILS

CANADA OLD FASHIONED | 13

*Pendleton Whiskey, Maple Syrup, Cherry Liquor,*  
*orange, Peychaud's bitters*

ELYXMULE | 17

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

1888 NEGRONI | 12

*Brugal 1888 Rum, Martini and Rossi Bitter,*  
*Trincheri Sweet Vermouth, vanilla extract*

RITA ON THE "THE ROCK" | 15

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

SOUTHERN GENTLEMAN | 13

*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

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*

CITRA PALE ALE, *Cigar City Guayabera,*  
*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*

IPA, *Wicked Weed Brewing Pernicious,*  
*Asheville, NC 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*