KNIFE BURGER BY JOHN TESAR

COCKTAILS

All Cocktails and Spritzes $20

CUCUMBER REFRESHER
Ketel One Cucumber & Mint, citrus, Fever-Tree soda

SPICY WATERMELON RITA
Corazón reposado, spicy agave syrup, lime, watermelon

BERRY GIN
Atian gin, blackberry liqueur, citrus, lemonade

ROCKY GINGER
Traverse City Peach whiskey, Rocky's liqueur, pineapple, ginger

TROPICAL REFRESHER
Truman vodka, citrus, Fever-Tree grapefruit soda

PALOMA BLISS
Milagros blanco, grapefruit, Fever-Tree grapefruit soda

APEROL SPRITZ
Aperol, La Marca prosecco, Fever-Tree soda

KNIFE BURGER SEASONAL SIGNATURE POUR $26

SIGNATURE JW MARGARITA $26
Mijenta blanco tequila. Cointreau, lime, agave

JW COCONUT RESERVE $39
Diplomático rum, RumHaven, coconut water, banana liqueur, orange bitters, pineapple, served in fresh coconut

FROZEN

Frozen Cocktails $20
Zero Proof $12

PIÑA COLADA
Myers's dark rum

STRAWBERRY DAIQUIRI
Bacardí Superior white rum

GRANDE LAKES COLADA
Piña Colada & Strawberry Daiquiri

ENJOY AN EXTRA FLOATER $7
Captain Morgan, Grand Marnier, Bacardí Superior, Myers's

NON-ALCOHOLIC

FLORIDA DREAM orange, coconut water, pineapple, coconut cream . . 12

GUAVA SUNSET
Redbull, lime, guava 12

BLUEBERRY REFRESHER blueberry, agave-sweetened lemonade 12

KIWI BREEZE kiwi cream, lemon, mint, soda water 12

BEER & SELTZER

Buckets Available

COORS LIGHT 11
MICHELOB ULTRA 11
HIGH STEPPER IPA 12
LOST COAST TANGERINE WHEAT ALE 12
MODELO ESPECIAL 12
CORONA 12
HIGH NOON SELTZER 12

DRAFT

All Draft Beers 16 oz • $13

SURPLUS CITRUS BLONDE
Blonde Ale | Partnership with 3 Daughters Brewing & Orlando Grande Lakes

STELLA ARTOIS Pilsner

CIGAR CITY JAI ALAI IPA

CROOKED CAN BREWERY FLORIDA SUNSHINE Lager

FOUNDERS ALL DAY IPA

HAZY JANE IPA

SEASONAL DRAFT ROTATION

WINE

SPARKLING 17 | 66
La Marca Prosecco

PIPER-HEIDSIECK 28 | 110
Brut Champagne

VEUVE CLICQUOT YELLOW LABEL 138
Brut Champagne

VEUVE CLICQUOT BRUT ROSÉ 178
Rosé Champagne

ROSÉ 15 | 58
Whispering Angel, FRA

SAUVIGNON BLANC 16 | 62
Whitehaven, Marlborough, NZL

CHARDONNAY 17 | 66
Sonoma-Cutrer, Russian River Valley, CA

PINOT NOIR 18 | 70
Ken Wright, Willamette Valley, OR

Operations Charges: A taxable 18% Staff Service Charge is added and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.

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Lighter FARE

GRILLED ADDITIONS | blackened mahi-mahi +12, chicken +9

TROPICAL FRUITS 19
mango, papaya, dragon fruit, watermelon, pineapple,
exotic yogurt dip, chamoy, tajín

TORTILLA CHIPS 19
salsa, guacamole, queso

HUMMUS 19
pita chips, crudités, tomatoes, olives

CAESAR SALAD 18
hearts of romaine, focaccia croutons, Asiago cheese, Caesar dressing

WATERMELON SALAD 19
arugula, cucumber, basil, mint, goat's cheese, tomatoes, pickled onions
passion fruit vinaigrette

QUINOA GRAIN BOWL 22
spinach, olives, tomatoes, garbanzo beans, tzatziki, falafel, sumac dressing

TUNA POKE BOWL* 25
shaved carrots, peppers, edamame, radish, seaweed salad, scallion,
sriracha aioli, nori, sesame, sushi rice

CRISPY CHICKEN TENDERS WITH FRIES 22
ranch, bbq or honey mustard

BURGERS

Make any Burger a Double +$5, Add Bacon $4,*
Sub Gluten Free Bun $4, Upgrade to Impossible® Patty +$3

OZERSKY* 22
American cheese, shaved red onions, housemade brioche
known for its simplicity and showcasing high quality beef

MAGIC* 22
Cheddar cheese, bacon, lettuce, tomato, onion, English muffin
Chef Tesar's original and favorite

BACKYARD BURGER* 24
knife burger special sauce, Gouda cheese, pickles, lettuce, onions, brioche
exactly what you think…delicious

SANDWICHES

BUFFALO CHICKEN 24
shredded cabbage, ranch, pickles

GRANDE LAKES CUBANO 24
mojo pork, ham, Swiss, pickles, yellow mustard

GULF CAUGHT MAHI-MAHI 26
passion fruit-jalapeño slaw, tartar sauce

SWEETS

PALETAS 8
strawberry, chocolate, cookies and cream,
coconut with dulce de leche, vanilla with Nutella

COCONUT SORBET 10
toasted coconut

KIDS

Includes: french fries or fresh fruit

CHEESEBURGER 14

GRILLED CHEESE 14

HOT DOG 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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