



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

BLUEBERRY REFRESHER blueberry, agave-sweetened lemonade 12

GUAVA SUNSET Redbull, lime, guava 12

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

BEER & SELTZER

Buckets Available

COORS LIGHT 11

MODELO ESPECIAL 12

MICHELOB ULTRA 11

CORONA 12

HIGH STEPPER IPA 12

HIGH NOON SELTZER 12

LOST COAST TANGERINE WHEAT ALE 12

DRAFT

All Draft Beers 16 oz • \$13

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

CROOKED CAN BREWERY FLORIDA SUNSHINE Lager

FOUNDERS ALL DAY IPA

STELLA ARTOIS Pilsner

HAZY JANE IPA

CIGAR CITY JAI ALAI IPA

SEASONAL DRAFT ROTATION

WINE

SPARKLING 17 | 66
La Marca Prosecco

ROSÉ 15 | 58
Whispering Angel, FRA

PIPER-HEIDSIECK 28 | 110
Brut Champagne

SAUVIGNON BLANC 16 | 62
Whitehaven, Marlborough, NZL

VEUVE CLICQUOT YELLOW LABEL 138
Brut Champagne

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

VEUVE CLICQUOT BRUT ROSÉ 178
Rosé Champagne

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.

Lighter FARE



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

TROPICAL FRUITS19
mango, papaya, dragon fruit, watermelon, pineapple, exotic yogurt dip, chamoy, tajin	
TORTILLA CHIPS19
salsa, guacamole, queso	
HUMMUS19
pita chips, crudités, tomatoes, olives	
CAESAR SALAD	18
hearts of romaine, focaccia croutons, Asiago cheese, Caesar dressing	
WATERMELON SALAD19
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	

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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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