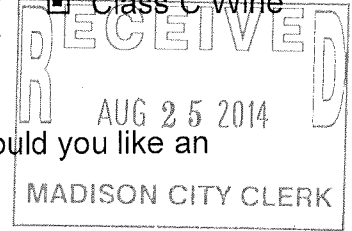




City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
Off-Premises Consumption: Class A Beer Class A Liquor



Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
 Yes (language: _____)
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)
 Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?
 Sí, lenguaje _____
 No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
- This application is for the license period ending June 30, 2015.
- List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.
Bonefish Grill, LLC
- Trade Name (doing business as) Bonefish Grill
- Address to be licensed 7345 Mineral Point Road, Madison, WI 53717
- Mailing address 2202 N. West Shore Blvd; 5th Floor - Attn: Licenses; Tampa, FL 33607
- Anticipated opening date 11/17/2014
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
 No Yes (explain) _____
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?
 No Yes (explain) _____

Section B—Premises

- Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

Alcoholic Beverages will be sold within the dining areas, including the bar area

AP-124
PA-9 (skidmore)

11. Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 308

13. Describe existing parking and how parking lot is to be monitored.

Well lit area. High Traffic Area

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to _____ (name of licensee)

15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent JD Duncan

17. City, state in which agent resides De Forest

18. How long has the agent continuously resided in the State of Wisconsin? Since 2000

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed Expired but will renew before meeting

21. State and date of registration of corporation, nonprofit organization, or LLC.

08/20/2001 - Florida

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
CFO and Executive V.P	David J. Deno	St. Petersburg, Florida
Executive V.P.	Joseph J. Kadow	Tampa, Florida

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Corporate Creations Network, Inc.

24. Is applicant a subsidiary of any other corporation or LLC?
 No Yes (explain) Wholly owned by OSI Restaurant Partners, LLC.
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?
 No Yes (explain) OSI Restaurant Partners, LLC is the parent company for all Outback Steakhouse, Carrabba's Italian Grill and Fleming's Prime Grill restaurants.

Section D—Business Plan

26. What type of establishment is contemplated?
 Tavern Nightclub Restaurant Liquor Store Grocery Store
 Convenience Store without gas pumps Convenience Store with gas pumps
 Other _____
27. Business description Full Service Restaurant

28. Hours of operation M-Th: 11a-10:30p, F-Sa: 11a-11:30p, Sun: 10a-10p
29. Describe your management experience JD Duncan has been a manager since 2002. He has most recently held the General Manager position for the Olive Garden located in Madison.
30. List names of managers below, along with city and state of residence.
JD Duncan, De Forest, WI _____
Hiring is still in process _____
31. Describe staffing levels and staff duties at the proposed establishment 130 Employees
90 Front of House: Managers, Servers, Hosts, Bartenders
40 Back of House: Cooks, Prep, Dish
32. Describe your employee training Two Weeks of training. Must take and pass menu test and, if serving alcohol, pass an internal Responsible Beverage Service Course

33. Utilizing your market research, describe your target market.
 35 - 55 year olds. \$120K Household income. However, all demographics are welcomed
-
34. Describe how you plan to advertise and promote your business. What products will you be advertising?
Radio, Direct mail and Social Media Advertising
-
35. Are you operating under a lease or franchise agreement? No Yes
36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____
-
38. What age range do you hope to attract to your establishment? All
39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner
40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners
41. During what hours of operation do you plan to serve food? M-Th: 11a-10:30p, F-Sa: 11a-11:30p, Sun: 10a-10p
42. What hours, if any, will food service not be available? Food will be served from open to close
43. Indicate any other product/service offered. _____
44. Will your establishment have a kitchen manager? No Yes
45. Will you have a kitchen support staff? No Yes
46. How many wait staff do you anticipate will be employed at your establishment? 130
 During what hours do you anticipate they will be on duty? Prep chefs will arrive a couple hours before restaurant opens
47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? 17 in/8 patio
 How many bartenders do you anticipate having work at one time on a busy night? 2?
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area _____
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? _____
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? _____
 What percentage of your advertising budget do you anticipate will be drink related? _____
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
20 % Alcohol 80 % Food _____ % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes

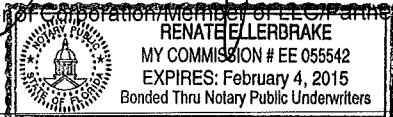
65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
66. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] No Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
 No Yes

Section G—Information for Clerk's Office

68. State Seller's Permit 4 5 6 1 0 2 6 3 8 8 1 0 3 0 2
69. Federal Employer Identification Number 59-3736410
70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
 Contact person JD Duncan
 E-mail address DNCNJD@Yahoo.com
 Phone (608) 609-9364 Preferred language English
71. Corporate attorney, if applicable: Name Michael Zeka
 Phone (414) 277-5189 E-mail Micahel.Zeka@Quarles.com

Read carefully before signing in front of a notary: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:
 this 21st day of August, 2014
Renate Ellerbake
 (Clerk/Notary Public)

[Signature]
 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)


My commission expires Feb 4, 2015

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input type="checkbox"/> FEIN <input type="checkbox"/> Notarized application <input type="checkbox"/> Written description of premises	<input type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input type="checkbox"/> *Articles of Incorporation <input type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
Date complete application filed with Clerk's Office _____ Date of ALRC meeting _____ Date license granted by Common Council _____ Date provisional issued _____ Date license issued _____ License number _____		



1344 MADISON, FORT WORTH, TEXAS 76102
 ARCHITECTS

BOHEMIA GRILL
 1344 MADISON, FORT WORTH, TEXAS 76102



DO NOT SCALE DRAWING
 CONTRACTOR TO VERIFY
 DIMENSIONS AND MATERIALS
 TO BE USED IN CONSTRUCTION

NO EXISTING
 NEW
 DEMOLITION

ISSUED FOR PERMIT 01/24/14
 ISSUED FOR BID 02/14/14

PROJECT NUMBER
130621

DATE: 01/24/14

A1.1

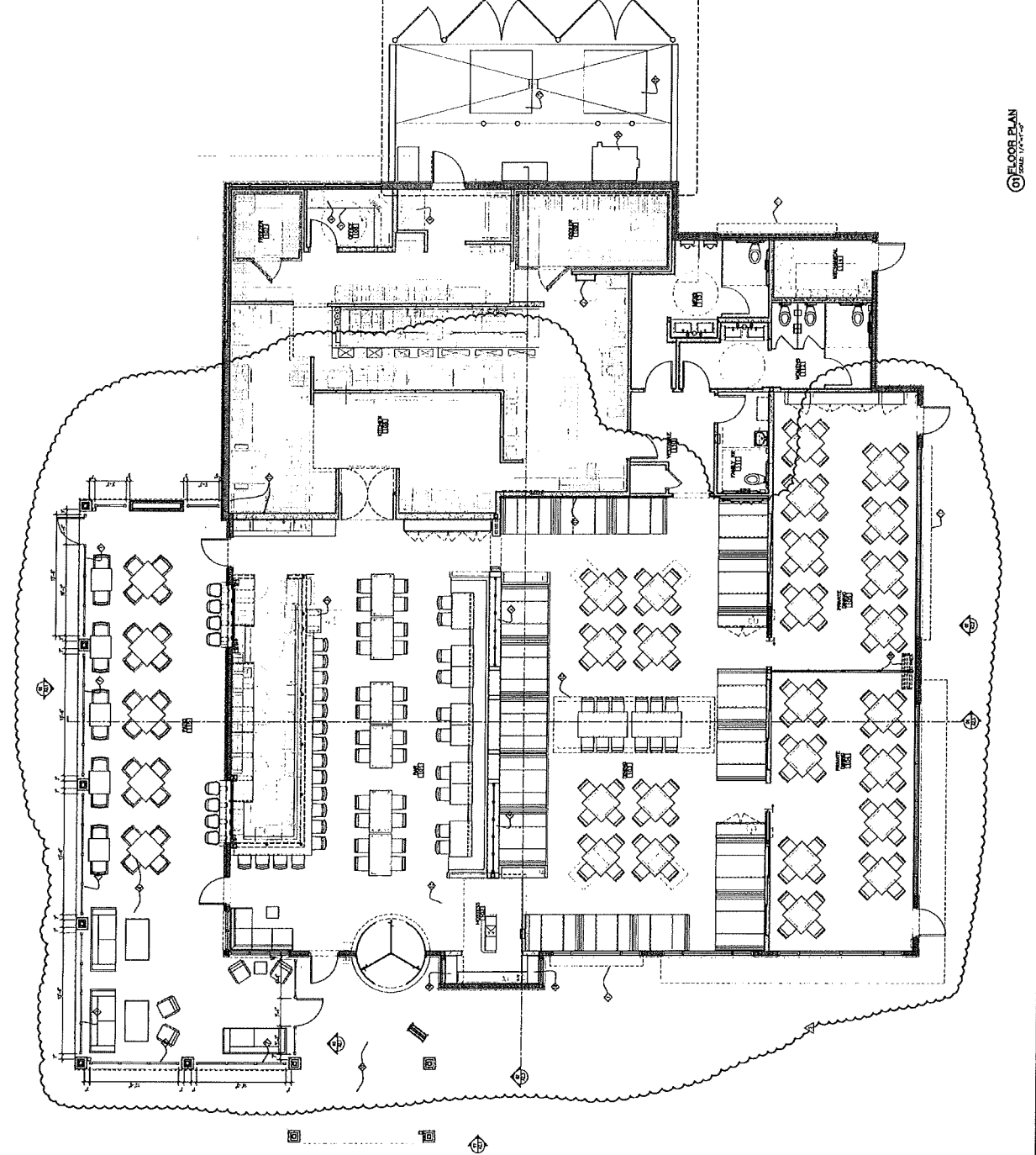
SCALE: 1/8" = 1'-0"

GENERAL NOTES

1. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.
2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.
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10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.

KEY NOTES

1. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE.
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9. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE.
10. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE.



FLOOR PLAN

BONEFISH GRILL



SIGNATURE STARTERS

- Bang Bang Shrimp* crispy, tossed in a creamy, spicy sauce 9.9
- ★ Cold Snap Fresh Ceviche* served in a frozen glass made entirely of ice chilled bay scallops, shrimp, fresh fish, vegetables, avocado, cucumber, jalapeño, citrus, cilantro + warm tortilla chips 7.9
- Ahi Tuna Sashimi* premium sushi grade, sesame-seared rare with wasabi + pickled ginger regular 10.7 | large 16.9
- Mussels Josephine* (PE) tomatoes, red onion, garlic, basil + lemon wine sauce regular 9.5 | large 10.7

SOUPS

- Corn Chowder + Lump Crab with a hint of bacon cup 6.2 | bowl 7 (cup of Chowder with entrée 3.2)
- Roasted Tomato + Red Pepper Soup cup 5.2 | bowl 6 (cup of Soup with entrée 2.2)

GREENS [Bonefish House Salad or Classic Caesar Salad with entrée 3.1]

- ★ Watermelon Salad salsa verde mixed with arugula + English cucumbers, topped with Feta cheese crumbles, pepitas, creamy Feta cheese dressing 6.3 (with entrée 4.3)
- Bonefish House Salad hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette chicken 11.9 | shrimp 12.9 | salmon* 13.9 add Danish Blue or Feta 1.5
- Classic Caesar Salad house-made garlic croutons chicken 12.3 | shrimp 13.3 | salmon* 14.3
- Florida Cobb Salad grilled chicken, avocado, mango, tomatoes, Danish Blue, citrus herb vinaigrette 11.9
- ★ Cilantro Lime Shrimp Salad roasted corn, black beans, Feta, grape tomatoes, red onion, tortilla strips + cilantro lime vinaigrette 13.3

HAND HELDS [burgers + fries wood-grilled fresh seafood + house-made dressings]

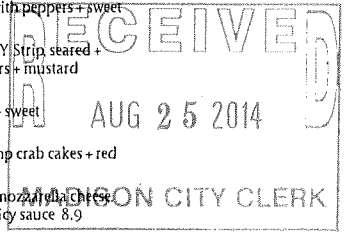
- Half-Pound American Kobe Beef Burger* toasted brioche bun, fully dressed with sharp cheddar + special sauce 12.7 add bacon, avocado or mushrooms .9 each
- Baja Fish Tacos three warm tortillas, mango salsa, lime crema + shredded lettuce 12.7
- ★ Lobster Grilled Cheese cheddar, smoked mozzarella, North Atlantic lobster chunks, with fresh greens + lobster bisque 14.3
- Fish + Chips tempura-style with tartar, french fries 11.3
- Bang Bang Shrimp* Tacos three warm tortillas, Bang Bang Shrimp, lettuce, tomatoes + sour cream 13.1

WOOD-GRILLED FISH [with a fresh seasonal vegetable + choice of one fresh side]

- Chilean Sea Bass 27.5
- Atlantic Salmon* 17.8 / 15.3 sm
- Sea Scallops + Shrimp 17.3
- ★ Ahi Tuna Steak* 16.9
- Rainbow Trout 16.9
- Tilapia 15.3
- Cold Water Lobster Tails steamed + served with butter for dipping 28

STARTERS + SHARING

- Wagyu Beef + Ginger Potstickers pan-seared with crispy onions, Thai peppers + soy sauce 8.5
- ★ Twisted Edamame Hummus topped with a roasted tomato relish + pepitas, served with crispy flatbread chips 4.9
- Singapore Calamari flash-fried with peppers + sweet spicy Asian sauce 9.5
- ★ NY Strip Tataki* USDA Choice NY Strip seared + thinly sliced, served with Thai peppers + mustard soy sauce 9.9
- Thai Coconut Shrimp 6 jumbos + sweet spicy sauce 9.5
- Maryland Crab Cakes jumbo lump crab cakes + red remoulade sauce 12.3
- ★ Bang Bang Shrimp* Flatbread mozzarella flatbread, crispy shrimp, cilantro + a creamy, spicy sauce 8.9



BOWLS

- ★ Spicy Tuna* premium sushi grade, sesame-seared rare, avocado, sweet chile sauce, jasmine rice + passion fruit salsa 12.7
- ★ Seared NY Strip* marinated cucumbers, roasted peanuts, passion fruit salsa, green onions, carrots, jasmine rice + black pepper aioli 14.9
- ★ Shrimp Pad Thai rice noodles, green onions, peanuts, egg + traditional Pad Thai sauce 12.3
- ★ Fire Roasted Vegetables seasonally fresh selections + pearl couscous with herb pesto dipping sauce 10.9 with wood-grilled shrimp 13.7 | with herb-grilled chicken 11.9

WOOD-GRILLED STEAKS + CHOPS [with a fresh seasonal vegetable + choice of one fresh side]

- Filet Mignon* USDA Choice "center cut" 6 oz 19.9 / 8 oz 22.9
- ★ Rib-Eye Steak* 13 oz USDA Choice rib-eye 24.9
- Sirloin* + Crab Cake Dinner 6 oz "center cut" sirloin, Maryland style crab cake 19.9 upgrade to filet mignon* add 6
- The Angler's Steak* 6 oz USDA Choice sirloin 15.3
- Fontina Chop* boneless pork chop, fontina cheese, garlic, prosciutto, mushroom marsala wine sauce 15.9

★ Steaks served with your choice of:

- Béarnaise Sauce
- Asian Peppercorn Demi-Glace
- Porcini Sage Butter
- White Truffle Butter
- Creamy Mushroom + Bacon Sauce

DESSERTS

- Macadamia Nut Brownie flourless brownie, raspberry sauce, vanilla ice cream, sprinkled with macadamia nuts 6.5
- Key Lime Pie roasted pecan crust 6.5
- ★ S'mores Flatbread creamy chocolate, toasted marshmallow + sliced almonds, sprinkled with graham cracker crumbs 5.5
- Crème Brûlée berries + whipped cream 6.9
- Jen's Jamaican Coconut Pie creamy custard, rum sauce + whipped cream 6.9

SAUTÉED + BAKED

- Lily's Chicken* goat cheese, spinach, artichoke hearts, lemon basil sauce, fresh seasonal vegetable + choice of one fresh side 14.5
- Pecan Parmesan Crusted Rainbow Trout artichoke hearts, fresh basil, lemon butter, fresh seasonal vegetable + choice of one fresh side 17.9
- Tilapia Imperial stuffed with shrimp, scallops, crab meat, lemon caper butter, fresh seasonal vegetable + choice of one fresh side 18.3
- ★ Spring Basil Fettuccine artichoke pesto, asparagus, peppers, tomatoes, white wine cream sauce + Parmesan cheese 9.9 add herb-grilled chicken 4 | wood-grilled shrimp 5 | wood-grilled salmon* 6

FRESH SIDES

- Garlic Whipped Potatoes
- Steamed Broccoli
- Potatoes Au Gratin
- Jasmine Rice
- ★ Herbed Couscous
- French Green Beans

DELUXE SIDES

- ★ Crab Fried Rice (with entrée 4)
- ★ Porcini Mushroom Ravioli (with entrée 3)
- ★ Wood-Grilled Broccolini* (with entrée 2)
- Steamed Asparagus (with entrée 2)

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions

WINES - listed by category, from lighter + milder, to more intense + full-bodied -

SPARKLING / BUBBLES

Crisp, dry "Brut" or delicate strawberry and pear "Rose"

★ Chandon "Brut" Sparkling 187ml Split 11
Chandon "Rose" Sparkling 187ml Split 12

WHITES / PINOT GRIGIO

Light, floral aromas with fruity, mango & pineapple flavors

Beringer White Zinfandel, CA 5.7 / 21
Jacob's Creek Moscato, Australia 6.7 / 25
Chateau Ste. Michelle Riesling, WA 7.2 / 27
Sokol Blosser "Evolution" White Blend, OR 9.9 / 38
Ecco Domani Pinot Grigio, Italy 6.7 / 25
Masi Masiano Pinot Grigio, Verduzzo, Italy 7.9 / 30
King Estate "Signature Collection" Pinot Grigio, OR 9.7 / 37
Santa Margherita, Pinot Grigio, Alto Adige, Italy 12.5 / 48

SAUVIGNON BLANC

Herbal aromas with grapefruit, stone fruit accents

Merryvale "Starmont", Napa Valley 8.9 / 34
"Attitude" by Pascal Jolivet, France 9.9 / 38
Kim Crawford, Marlborough, New Zealand 12.5 / 48

CHARDONNAY

Light oak, crisp flavor to full-bodied mouthfeels with hints of caramel

La Terre, CA 5.5
William Hill, Central Coast 6.9 / 26
J. Lohr "Riverstone", Monterey 8.5 / 32
Kendall Jackson "V.R.", CA 9.5 / 36
Coppola "Director's Cut", Russian River 10.5 / 40
Chalk Hill, Sonoma Coast 12.5 / 48
Sonoma-Cutrer, Russian River Ranches 14.5 / 56

PINOT NOIR

Earthy aromas with bright cherry, dark cherry fruit flavors

★ Concannon, CA 6.7 / 25
★ 10 Span, Santa Barbara County 100% Pinot Noir 8.5 / 32
La Crema, Sonoma Coast 12.9 / 50
★ "Lyric" by Etude, Santa Barbara 10.5 / 40
Meiomi, Santa Barbara-Monterey-Sonoma Coast 11.5 / 44

REDS / BLENDS

Full-flavored with hints of blackberry, blueberry and pomegranate

★ Ménage à Trois Red Blend, CA 7.7 / 29
★ Charles & Charles Red Blend, Columbia Valley, WA 90 Points 8.2 / 31
Conundrum Red Blend, CA 9.9 / 38
Villa Antinori "Super Tuscan" Red, Italy 11.5 / 44
Dona Paula "Los Cardos" Malbec, Argentina 7.7 / 29
Broquel Malbec, Mendoza, Argentina 8.9 / 34

MERLOT / CABERNET

Full-flavored with heavy backbone, black currant + deep cherry flavor

Sycamore Lane Merlot or Cabernet Sauvignon, CA 5.5
Columbia Crest "Grand Estates" Merlot, WA 7.7 / 29
Rodney Strong Merlot, Sonoma County 8.7 / 33
Avalon Cabernet Sauvignon, CA 6.7 / 25
Louis Martini Cabernet Sauvignon, Sonoma Coast 9.5 / 36
Francis Coppola Black Label Ciel, CA 10.5 / 40
Hess "Allomi" Cabernet Sauvignon, Napa Valley 14.5 / 56

SPECIAL RESERVE SELECTIONS

Indulge in grand flavors and majestic mouthfeels of superb selections

★ Perrier Jouët "Grand Brut" Champagne, France 68
Eroica Riesling, Columbia Valley, WA 45
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand 55
Cakebread Cellars Chardonnay, Napa Valley 68
Estancia Meritage, Paso Robles 55
Stags' Leap Petite Syrah, Napa Valley 65
Swanson Vineyards Merlot, Oakville, Napa Valley 55
Hall Cabernet Sauvignon, Napa Valley 65
★ Caymus "40th Anniversary" Cabernet Sauvignon, Napa Valley 89

SPIRIT FOOD

SPECIALTY 3.5

Fresh Blackberry Smash House-Made Lemonade

BOTTLED WATERS 2.9

Fiji (500 ml) San Pellegrino (500 ml)

★ vitaminwater FLAVORS 2.8

XXX (Acai, Blueberry + Pomegranate) Zero Squeezed Lemonade

★ HONEST® ORGANIC ICED TEAS 2.8

Just Iced Tea Raspberry Iced Tea Just A Tad Sweet
Classic Green Iced Tea Just A Tad Sweet

★ Coca-Cola BEVERAGES 2.8

Coke Coke Zero Diet Coke
Cherry Coke Sprite Seagram's Ginger Ale

HOT BEVERAGES

Numi Organic Hot Tea 2.8 Rainforest Alliance Bold Coffee 2.8
Espresso 3.75 Cappuccino 3.75

MARTINI'S

★ Cold Snap Cucumber Cosmo

served in a frozen glass made entirely of ice

Reyka vodka, Solerno Blood Orange liqueur + fresh English cucumbers served on the rocks in our signature ice glass.
A refreshing fix to cool your senses this summer! 8.5

Fresh Watermelon Martini

Hand-muddled watermelon, fresh sour + house-made cucumber vodka infusion 8.2

Wild Orchid Hawaiian Martini

Cruzan Guava rum, pineapple juice, Zico coconut water + the island flavors of desert pear + coconut. Garnished in true Hawaiian style with a floating orchid. 8.2

Bonefish Pomegranate Martini

A house-made infusion with Fris vodka, pomegranate, fresh mango 7.9

★ Fresh Raspberry Martini

Reyka small-batch vodka, freshly muddled red raspberries + fresh squeezed lemon juice. NEW RECIPE for our classic favorite 7.9

★ Ocean Trust Tropic Heat Martini

Absolut vodka house-infused with pineapples, freshly muddled mango, lemon juice + a thin slice of jalapeño 7.9
\$1 is donated to Ocean Trust for each one sold. Oceantrust.org

★ Fresh Pineapple Martini

Malibu Rum, St. Germain Elderflower liqueur, fresh pineapple, lemon + a homemade vanilla bean simple syrup 7.9

Cosmopolitan

Yep, it's the traditional Cosmo. But we make it better! 7.9

Ultimate Infused Dirty Martini

Ketel I Citron vodka infused with olives for 3 full days.
Served ice cold in a frozen martini glass. Finished with the perfect garnish. The best damn dirty martini ever! 8.5

Lemon Drop Martini

Absolut Citron, fresh lemon + sugar 7.9

Espresso Martini

Svedka Vanilla vodka, Kahlúa, Crème de Cacao, fresh brewed espresso 7.9

ROCKS

Parker's Margarita

Founder - Chris Parker's Favorite
Finished with fresh OJ + Grand Marnier floater 6.9
Upgrade to Patrón +2.6

★ Patrón's Perfect Cucumber Margarita

Patrón Silver, fresh lime + English cucumber. Topped with a hint of St. Germain Elderflower liqueur + rimmed with salt + pepper for a perfect finish. 8.9

★ Modern Mojito

A classic favorite of Ernest Hemingway with a modern twist. Pyrat amber rum, homemade fresh mint simple syrup, a hint of orange + Grand Marnier. 8.2

★ Signature Red or White Sangria

Choice of Blackberry Red or Sparkling Mango White 5.5

BEERS

DRAFTS

Bud Light 4
Blue Moon 5.4
Leinenkugel Seasonal 4.8

CRAFT / SPECIALTY

Sam Adams Boston Lager (4.8%) 5.4
Fat Tire Amber Ale (5.3%) 5.4
★ Omission Pale Ale (5.8%) gluten-free 5.4
Sierra Nevada "Torpedo Extra IPA" (7.2%) 5.4

DOMESTIC CLASSICS

Michelob Ultra (4.1%) 4.3
Bud Light (4.2%) 3.9
Coors Light (4.2%) 3.9
Miller Lite (4.2%) 3.9
Budweiser (5%) 3.9
O'Doul's non-alcoholic 4.3

IMPORTS

Guinness 14.9 oz (4.2%) 5.6
Newcastle (4.5%) 5
Corona Extra (4.6%) 5
Heineken (5.4%) 5
Stella Artois (5.5%) 5.4