

SMALL PLATES

BLACKENED MAHI-MAHI TACOS GFo 15

mango coleslaw, roasted garlic aioli

HUMMUS BOWL VG 11

puréed garbanzo beans served with raw vegetables, pita bread

TOSTONES ROPA VIEJA 14

fried green plantain tostones, topped with shredded slow-braised beef, pico de gallo, guacamole, sour cream, green onions, melted cheddar cheese, add jalapeños

SMOKED CHICKEN WINGS 15

smoked then fried, tossed in bourbon bbq or buffalo, served with celery, blue cheese

SHRIMP COCKTAIL 13

lemon aioli, cocktail sauce

GREENS

KASHI BOWL GF VG 13

quinoa, brown rice, dried cranberries, sweet potato, broccoli, candy cane beet, asian sesame vinaigrette

CHICKEN CAESAR SALAD 17

romaine, shaved parmesan, crouton, caesar dressing, chicken

HEALTHY COBB SALAD 15

romaine lettuce, diced turkey, heirloom baby tomatoes, blue cheese crumbles, egg, avocado, turkey bacon, champagne vinaigrette

THAI CHICKEN SALAD 14

asian cabbage mix, wonton strips, edamame, ginger orange dressing

SANDWICHES

VALENCIA BURGER* GFo 18

caramelized onion, roasted garlic aioli, l.t.o., choice of cheese, burger bun

CUBAN SANDWICH 16

slow-roasted pork, ham, swiss cheese, pickles, mustard, pressed in cuban bread

GRILLED MAHI-MAHI GFo 18

tender grilled mahi fillet, herb aioli, l.t.o., potato bun

CHICKEN SANDWICH GFo 16

grilled or breaded chicken, fresh mozzarella, basil aioli, crispy bacon, l.t.o.

FLATBREAD available until 5pm

MARGHERITA 12

fresh mozzarella, basil, pomodoro sauce

PEPPERONI 14

fresh mozzarella, pepperoni, parmesan cheese

BBQ CHICKEN 14

bbq grilled chicken, mozzarella, blue cheese

ROASTED MUSHROOMS AND SPINACH 15

mozzarella & goat cheese, fig-orange spread, sautéed onions, balsamic glaze

GFo - Gluten-Free Option GF - Gluten-Free VG - Vegan

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness. Especially if You Have Certain Medical Conditions. Menu is Subject To Change

We are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you have Celiac disease and/or are highly sensitive, please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.



BUCKETS \$16 Bucket / \$13 Refill

STRAWBERRY SWELL

cruzan rum, cranberry juice, lemonade, strawberry purée, fresh strawberries

CARIBBEAN COOLER

cruzan coconut rum, peach liqueur, pineapple juice, blue curaçao float

GREEN TEA OASIS

jameson irish whiskey, peach liqueur, sweet & sour, sprite

FROZEN \$15

SPRINGS COLADA

cruzan rum, island oasis piña colada, blue curaçao orange liqueur float

HOTEL JALISCO

mi campo reposado tequila, triple sec, strawberry island oasis, mango island oasis, lime juice

SOUTHERN SUNRISE

grove exclusive knob creek single barrel bourbon, black raspberry liqueur, lemonade island oasis

SMOOTHIES \$9 / \$6 refill

PIÑA COLADA | STRAWBERRY MANGO | BANANA LEMONADE | ICE CREAM WATERMELON

ROCKS \$15

SPA DAY

gray whale gin, lime juice, lavender bitters, simple syrup, sliced cucumber

GARDEN IN THE GROVE

absolut vodka, lime juice, simple syrup, soda, muddled strawberries & basil leaves

GATOR TAIL

grove exclusive dark door signature rum, malibu coconut rum, midori melon liqueur, sour, pineapple juice, blue curaçao

TYPHOON PUNCH

malibu coconut rum, banana liqueur, pineapple juice, orange juice, grenadine, ginger ale

TITO'S MANGO TREE

tito's vodka, j.f. haden's mango liqueur, agave nectar, lime juice, simple syrup

BEER

SINGLES

\$8 BUD LIGHT | MICHELOB ULTRA | BLUE MOON
YUENGLING | HIGH NOON SELTZER

\$9 CORONA EXTRA | HEINEKEN | JAI ALAI IPA

DRAFT

\$9 PINEAPPLE VIBES BLONDE ALE | STELLA ARTOIS
SHOW PIGEON IPA | WAKULLA HEFEWEIZEN
ORANGE BLOSSOM PILSNER

LOCAL SEASONAL DRAFT