

# cocktails

## vodka

### LOLITA

Wheatley vodka, elderflower, grapefruit, lemon, Peychaud's bitters 14

### SODO SANGRIA

Wheatley vodka, peach, triple sec, Choose: red or white 14

### COOLER THAN A CUCUMBER

Ketel One cucumber mint vodka, lime, agave, mint 16

### ESPRESSO MARTINI

Ketel One vodka, espresso, Grind Cold Brew coffee liqueur, Irish cream, Ghirardelli cocoa & dark chocolate dust 16

### RASPBERRY KEY LIME MARTINI

Raspberry vodka, macadamia nut liqueur, Licor 43, lime, cream 17

### THE LOVE YOU WANT

Grey Goose La Poire vodka, elderflower, lemon, Prosecco 17

## rum

### TENGO MANGO

Diplomatico, mango, coconut, lime, soda 16

### FALL IN GUATEMALA

Dark rum, apple liqueur, honey cinnamon, ginger beer 15

### ZOMBIE

White & dark rum, overproof rum floater, passion fruit, pineapple, lemon and lime juices, absinthe 18

## gin

### STRAWBERRY FIELDS

Briz strawberry gin, Peychaud's aperitivo, lemon, egg whites\* 16

### GIN BLOSSOM

Fords gin, elderflower, lime, rose water, tonic 14

### OPALITE

Empress Indigo gin, creme de violette, Luxardo Maraschino, ginger, lemon, vanilla 16

### HALT THE ECLIPSE

Empress elderflower rose gin, Amaro Nonino, Campari, Lillet 16

### LAST WORD

Fords gin, Green Chartreuse, Luxardo Maraschino, lime 19

## whiskey

### OLD FASHIONED

Buffalo Trace 16 Sazerac Rye 16 Eagle Rare 20 EH Taylor 22

### 212 MANHATTAN

Redwood Empire Emerald Giant rye, sweet vermouth, bitters 16

### PAPER PLANE

Buffalo Trace bourbon, Peychaud's aperitivo, Amaro Averna, lemon 16

### BONFIRE OLD FASHIONED

Buffalo Trace bourbon, Trader Vic's macadamia nut liqueur, vanilla demerara, black walnut bitters 17  
-Upgrade to High West Campfire +\$4

### PENICILLIN

Monkey Shoulder scotch, lemon, honey, ginger, Islay scotch rinse 16

## tequila / mezcal

### DELANEY'S RITA

Corazon Reposado tequila, Gran Gala orange liqueur, lime, agave, salted rim. Choose: classic, strawberry, peach, or mango 14

-Make it Fuego Style +\$1

### MELONCHOLY MARGARITA

Tactical Brewing Meloncholy Watermelon Sour, Cimarron blanco tequila, triple sec, lime and agave 17

### NAKED AND FAMOUS

Los Vecinos mezcal, Yellow Chartreuse, Peychaud's aperitivo, lime 18

### DO YOUR THING TWENTY-ONE

21 Seeds Valencia orange tequila, grapefruit, lime, agave, soda 15

### SMOKE 'EM IF YOU GOT 'EM

Los Vecinos mezcal, Ancho Reyes, grapefruit, lime, agave, smoked chili bitters, rosemary, egg whites\* 17

### LATE CHECK OUT

Cimarron blanco tequila, passionfruit, lime, agave, sugar free watermelon Redbull, chili mezcal aromatics 16

**Please notify server of any allergies**

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# wine

## red

- Fenwick Springs, Cabernet** - North Coast, California | 9 / 38
- Ancient Peaks, Cabernet** - Paso Robles, California | 14 / 59
- Dominican Oaks, Cabernet** - Napa Valley, California | 17 / 68
- Cedar Brook, Pinot Noir** - Lodi, California | 9 / 38
- Omen, Pinot Noir** - Rogue Valley, Oregon | 15 / 64
- San Esteban, Malbec** - Cahors, France | 10 / 42
- Sangue Di Giuda, Sweet Red** - Otrepo Pavese, Italy | 9 / 38
- Terredirai, Red Blend** - Veneto, Italy | 11 / 46
- Decoy Limited, Merlot** - Alexander Valley, California | 65 (bottle)
- Duckhorn Vineyards, Cabernet** - Napa Valley, California | 90 (bottle)
- Caymus, Cabernet** - Napa Valley, California | 185 (bottle)

## white

- Fenwick Springs, Chardonnay** - North Coast, California | 9 / 38
- Decoy, Chardonnay** - North Coast, California | 11 / 46
- Bel Vento, Pinot Grigio** - Puglia, Italy | 10 / 42
- Epic Run, Sauvignon Blanc** - Marlborough, New Zealand | 12 / 50
- Squealing Pig, Sauvignon Blanc** - Marlborough, New Zealand | 13 / 55
- Bex, Riesling** - Mosel, Germany | 10 / 42
- Bulletin Place Moscato, Moscato** - South Eastern, Australia | 10 / 42
- The Beach by Whispering Angel, Rosé** - Provence, France | 13 / 55

## bubbles

- La Marca, Prosecco** - Veneto, Italy | 13 (split)
- Terredirai, Prosecco** - Veneto, Italy | 38 (bottle)
- Moet Imperial Brut, Champagne** - Champagne, France | 21 (split)
- Moet Imperial Brut, Champagne** - Champagne, France | 110 (bottle)

# beer

## DRAFT

- Landshark, Lager** - 4.6% | 7.5
- SweetWater, Lager** - 4.5% | 7.5
- Avalanche, Amber Ale** - Breckenridge, 5% | 8.5
- Delaney Blonde** - Ivanhoe Park, 4.8% | 8.5
- Park Hopp'r, Pilsner** - Ivanhoe Park, 5% | 8.5
- Joyland, I.P.A.** - Ivanhoe Park, 7% | 8.5
- Meloncholy Sour** | Tactical Brewing, 5% | 8.5
- Rotating Florida Beer** - ask your server | 8.5

## BOTTLED

- Bud Light** | 6
- Michelob Ultra** | 6
- Kona Big Wave** | 7
- Stella** | 8
- Surfside**, Lemonade or Iced Tea | 8
- Stella N/A Beer** | 8
- Voss Still or Sparkling** | 5

# mocktails

## NON-ALCOHOLIC SPIRITS

- Elderberry Mojito**  
Elderflower, strawberry, mint, lime, soda | 10
- Snow Cosmo**  
White cranberry, peach, rose water, agave, lime | 9
- Steven in Arcadia**  
Double shot espresso, almond milk, agave, passionfruit | 12
- Cali Sober THC (21+)**  
BREZ THC & Lion's Mane spirit, coconut, pineapple, agave, soda | 15
- Breath of the Wild (21+)**  
BREZ THC & Lion's Mane spirit, cucumber, basil, elderflower, lime, ginger ale | 15

## THC CANNED DRINKS

- Ayrloom Rotating Flavors (21+)**  
5&10mg THC, 20mg CBD | 12

\*Must be 21 or older to order THC Drinks

# small plates

## EMPANADAS

ground chorizo, maduro, peppers, onions, monterey jack, potatoes, aji amarillo aioli 16

## MAMA BECKY'S MEATBALLS\*

arrabiata sauce, asiago cheese, microgreens 16

## BANG BANG SHRIMP

sriracha kewpie, sweet chili aioli, almond garlic crunch 16

## BLUE CRAB BEIGNETS

apple fennel slaw, horseradish aioli 19

## BURRATA

arugula pesto, pepper tomato jam, aged balsamic, micro arugula 16

## SHORT RIB EGG ROLLS

sriracha kewpie, yuzu plum sauce, togarashi cheese 16

## ANGUS BEEF SLIDERS

habanero bacon onion jam, pepper tomato aioli, bacon, American cheese, Hawaiian sweet roll 16

## TUNA POKE TOSTONES\*

mango, avocado, cucumber, green onion, sriracha kewpie, yuzu soy, almond garlic crunch 19

## CRISPY BRUSSELS

truffle goat cheese, chili honey, almond garlic crunch, microgreens 16

## HARISSA LAMB CHOPS\*

roasted potato and onions, raita, micro cilantro 24

# salads

## add to any salad:

harissa chicken breast 8 | shrimp 8 | tuna\* 15 | salmon\* 15 | ribeye\* 20

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## GRILLED ARTISAN ROMAINE & FOCACCIA CAESAR\*

fried anchovies 16

## TAVERN WEDGE

applewood smoked bacon, tomato, gorgonzola cheese dressing, balsamic glaze 16

## VEGAN HOUSE

chopped iceberg, shredded carrots, arugula, tomato, red onion, cucumber, vegan cheese, mustard caper vinaigrette 15

## SPINACH & BERRIES

cayenne dusted candied pecans, fresh berries, herb feta, strawberry balsamic vinaigrette, crispy onion frizzles 17

## ALMOND CRUSTED TUNA SALAD\*

mixed greens, mango, shredded carrots, cucumber, red onion, masago, lychee coconut vinaigrette, yuzu soy reduction 24  
add avocado +3

# soups

## VEGETARIAN FRENCH ONION SOUP

house-made focaccia, provolone 12

## LOBSTER BISQUE

sherry cream, cold water lobster chunk 16

## SHE CRAB SOUP

sherry cream, lump crab, crackers 16

 = Gluten Free

Service charges added to parties of 5 or more

Please notify server of any allergies

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# handhelds

*served with crispy fries or potato wedges*

*substitute a small salad or soup +4*

*truffle fries +4*

*side of mac n cheese +6*

*add bacon or avocado +3*

*add slice of Castello blue cheese +2*

## TAVERN BURGER\*

*1/2 lb CAB burger, chipotle BBQ, smoked gouda cheese, caramelized onion aioli, crispy onion frizzles, sesame brioche bun 19*

## DOC'S SMASH BURGER\*

*double chuck beef patties, American cheese, habanero bacon onion jam, truffle aioli, arugula, crispy onion frizzles, sesame brioche bun 21*

## YES, CHEF BURGER\*

*8oz wagyu brisket burger, American cheese, lettuce, tomato, onion, sriracha ketchup, mustard aioli, sesame brioche bun 21*

## KOREAN UMAMI MELT\*

*unagi short rib, bahn mi roll, togarashi cheese, sriracha kewpie 19*

## SMOKEHOUSE CHICKEN SANDO\*

*harissa chicken breast, lettuce, tomato, bacon, smoked gouda, bbq, chipotle aioli, crispy onion frizzles, tuscan bread 19*

## GRILLED CAB RIBEYE SANDWICH\*

*frizzled onion, horseradish aioli, fresh roll 25*

## GRILLED HAM & CHEESE

*white cheddar, provolone, muenster, wilted spinach, roma tomato, ham, herbed focaccia bun 16*

## NASHVILLE HOT CHICKEN SANDWICH

*crispy or grilled, pickles, sriracha kewpie, sesame brioche bun 19*

# tacos

*crispy fries or potato wedges*

*substitute a small salad or soup +4*

*side of mac n cheese +6*

## HARISSA CHICKEN TACOS

*raita, romaine, tomato, red onion, herb feta 17*

## SHRIMP TACOS\*

*grilled, blackened or crispy, roasted poblano slaw, chipotle aioli 19*

## MAHI FISH TACOS

*grilled or blackened, pineapple mango salsa, avocado dressing, micro cilantro 22*

# flatbreads

## ROASTED MUSHROOM & BURRATA

*pesto, caramelized onion, arugula, truffle honey balsamic 17*

## HARISSA CHICKEN FLATBREAD

*sundried tomato cream sauce, peppers, onions, spinach, herb feta, hot honey drizzle 18*

## BLUE CRAB & SHRIMP WONTON\*

*provolone cheese, alfredo, green onion, sweet chili aioli, wonton strips 19*

 = Gluten Free

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# bowls

## **add to any entree:**

harissa chicken breast 8 | shrimp 8 | andouille sausage 4  
tuna\* 15 | salmon\* 15 | ribeye\* 20

## CHAMPAGNE RISOTTO

*Chef's feature, please ask your server for details MP*

## PAD THAI

*rice noodles, beef, shrimp, egg, fresh veggies, cilantro, peanuts 24*

## CAJUN SHRIMP MAC & CHEESE

*Creste di Gallo pasta, jerk cheese sauce, andouille sausage, lemon panko 29*

## BLACK TRUFFLE & CHEESE RAVIOLI

*wild mushrooms, porcini cream, truffle caviar 29*

## SAFFRON PAELLA

*roasted poblano peppers & onions, tomato, sofrito, saffron broth 19*

# mains

## PAN ROASTED SEA BASS 🌾

*wasabi mash potatoes, mixed wild mushrooms, baby bok choy, house-made shoyu cream sauce 46*

## ALMOND GARLIC CRUSTED SALMON\* 🌾

*orange honey glaze, mango coconut neptune rice, grilled asparagus, yuzu plum sauce, wasabi aioli 36*

## AIRLINE CHICKEN BREAST

*gnocchi, charred kale pesto, asparagus, pearl onion, lemon, rosemary 32*

## 10oz PRIME FLAT IRON STEAK\*

*maduro mash, tomato arugula salad, asiago, plantain sticks 45*

## 8oz BARREL CUT GRILLED FILET\* 🌾

*roasted yukon gold potato, mushroom, broccolini, black garlic jus 68*

## **gorgonzola crust +3**

## 14oz STEAKHOUSE NY STRIP\*

*smoked steakhouse seasoning, shiitake mushrooms, mac & cheese 68  
upgrade to truffle mac & cheese +4*

## 20oz CAJUN COWBOY RIBEYE\*

*loaded hasselback yukon, grilled broccolini, cowboy butter 69*

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# DELANEY'S TAVERN BRUNCH

SATURDAY & SUNDAY

10:30 am - 2:30 pm

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## À LA CARTE

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SHRIMP PO' BOY

PROSCIUTTO TOAST

HOT HONEY CHICKEN SLIDER

BACON & CHEESE TATER TOTS

CHICKEN & WAFFLES

AVOCADO TOAST & PICO DE GALLO

FRUIT CUP

GUAVA MANGO APRICOT  
FRENCH TOAST

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## BUFFET

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SEAFOOD STATION\*  
(SERVED CHILLED)

CARVING STATION

WAFFLE DISPLAY

CAPRESE SALAD

JALAPEÑO CORNBREAD

SHRIMP & GRITS ÉTOUFFÉE

CANDIED BACON

PASTA & OMELET STATION

YOGURT PARFAIT

DESSERT STATION &  
CHOCOLATE FOUNTAIN

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## SIPS

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### BOTTOMLESS MIMOSAS 20

ORANGE, CRANBERRY, PINEAPPLE, STRAWBERRY, MANGO, PEACH

### ESPRESSO MARTINI 12

### BLOODY MARY 8

### KONA BIG WAVE 5

### LANDSHARK (DRAFT) 5

### MINI MOET 21

### CRAFT COFFEE 6

Seating is limited to 2 hours. Thank you for considering the next guests.  
Price is \$49 per person. \$20 for kids ages 4 - 12 years old. Kids under 4 eat free.  
No to-go food allowed. An automatic gratuity of 20% will be applied for parties  
of 5 or more.

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**BRUNCH**