



APPETIZERS

Crispy Shrimp ^{GF} | 17
Poblano tartare, pickled chile, cilantro

Guacamole ^{VG} | 13
Fresh squeezed lime, pico de gallo, tortilla chips

Smoked Chicken Quesadilla | 14
Roasted chili peppers, guacamole, fire roasted salsa, cheese mix

Buffalo Cauliflower ^{VG} | 14
Blue cheese dip, chives

Chips & Queso ^{VGO} | 10
Pepperjack cheese sauce, corn tortillas

Street Corn | 9
Lime crema, cotija, chile powder

SALAD

Wedge Salad ^{GF} | 13 Chicken 10 • Shrimp 13 • Mahi Mahi 13
Gem lettuce, tomato, bacon, scallions, pickled red onions, blue cheese crumbles, blue cheese dressing

BBQ Chicken Salad ^{GFO} | 18 Shrimp 3 • Mahi Mahi 3
Mixed greens, cheddar cheese, black beans, roasted corn, heirloom tomatoes, avocado, red onion, tortilla strips, jalapeno ranch

Garrison's Famous CRISPY FRIED CHICKEN WINGS

Eight Piece 21 | Dozen 29

Flavors:

Traditional Buffalo | Bourbon & Rye BBQ

Honey Sriracha | House Dry Rub

Ahi Tuna Poke Salad | 19

Seaweed salad, sesame seeds, mango, macadamia nuts, mixed greens, tempura fried nori, ponzu vinaigrette

Buddha Bowl ^{VGO} | 15 Chicken 10 • Shrimp 13 • Mahi Mahi 13
Quinoa, orange segments, red onion, sweet potato, tomato, arugula, mint, queso fresco, citrus vinaigrette

HANDHELDS

Premium sides available for +\$3

^{gluten free bread & corn tortillas available upon request}

Mahi Mahi Sandwich | 23
Chipotle aioli, tomato, criolla slaw, brioche, fries

Grilled Chicken BLTA | 19
Grilled chicken breast, bacon, lettuce, tomato, avocado puree, fries

Garrison Cuban Sandwich | 19
Swiss cheese, roasted pork, ham, black habanero mustard, pickles, fries

Carne Asada Tacos | 20
Beer marinated beef, black bean puree, cotija, cilantro, homemade pickled chilis, corn tortilla

Fish Tacos | 21
Adobo grilled mahi, marinated cabbage, cilantro, lime tartar sauce, guacamole, flour tortilla

Vegan Tacos ^{VG} | 16
Beyond ground meat, guacamole, salsa roja, marinated cabbage, pickled chili, corn tortilla

Smoked Brisket Grilled Cheese | 17
Smoked shredded brisket, fontina, cheddar, pickled chilis, fries

Beyond Meat™ Burger ^{VG} | 18
Vegan patty, guacamole, tomato, bibb lettuce, vegan bun, fries

PREMIUM SIDES

Smoky Gouda Macaroni & Cheese | 9

Truffle Fries | 8
Parmesan cheese

Loaded Fingerling Potatoes | 9

Brussels Sprouts | 8
Pepitas vinaigrette, pickled pearl onions

Garlic & Almond Broccoli ^{GF} | 8

BUTCHER'S BURGER

7oz | 20

Cooked to your liking, served with lettuce, tomato, red onion, bread and butter pickles, and our in house aioli. Burgers are served with fries. We offer American cheese (our favorite), Swiss, pepper jack, provolone or cheddar.

Upgrades: Caramelized Onions 2 | Bacon 3 | Blue Cheese 3 | Avocado 4 | Wild Mushrooms 4

DESSERTS

Nutella Stuffed Skillet Cookie | 9
Double chocolate cookie, house churned vanilla ice cream, rum caramel

Papaya Flan | 9
Vanilla bean flan, Florida citrus macerated papaya, chantilly

[VGO] Vegan Option Available | [VG] Vegan | [GFO] Gluten Friendly Option Available | [GF] Gluten Friendly

An automatic gratuity of 20% will be added to all parties of 6 or more. Please alert your server of any allergies or dietary restraints. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Beer

LAGER

Yuengling Lager ABV 5% 16oz	6
Stella Artois Lager ABV 5% 16oz	7
Cigar City Tampa-Style Lager Lager ABV 4.5% 16oz	8
Coppertail Garrison Kolsch Hybrid ABV 5% 16oz	8

WHEAT

Blue Moon Belgian White Wheat Ale ABV 5.4% 16 oz	8
Escape Goofy Footed Wheat Ale ABV 5.5% 16 oz	9

IPA / PALE ALE

Coppertail Free Dive IPA ABV 5.9% 16 oz	8
Cigar City Jai Alai IPA ABV 7.5% 16 oz	8
Cigar City Guayabera Pale Ale ABV 5.5% 16 oz	8
3 Daughters Beach Blonde Blonde Ale ABV 5% 16 oz	8
Big Storm Palm Bender Gulf Coast IPA ABV 7% 16 oz	8
Coppertail Unholy Trippel Belgian ABV 9.2% 10 oz	10
7venth Sun Headbanger DIPA ABV 8.5% 10 oz	10
Florida Ave Luminescence Hazy IPA ABV 7% 16 oz	10
Green Bench Sunrise City IPA ABV 6.8% 16 oz	10

AMERICA

Bud Light ABV 5% 16 oz	7.50
Miller Lite ABV 4.2% 16 oz	7.50
Michelob Ultra ABV 4.2% 16 oz	7.50
Coors Light ABV 4.2 16 oz	7.50
Sam Adams Seasonal Ale ABV 5.3% 16 oz	8.00
High Noon Hard Seltzer ABV 5% 12oz	8.50
Truly Hard Seltzer	8.00
Cut Water	8.00

Wine

SPARKLING / ROSE

Brut, Prosecco Mionetto	13 52
Gambino, Prosecco	10 30
Rose Fleurs de Prairie	16 64

WHITE

Riesling Chateau Ste. Michelle	11 44
Pinot Grigio Pighin	11 44
Sauvignon Blanc Brancott Estate	12 48
Sauvignon Blanc Kim Crawford	15 60
Chardonnay Chateau St. Jean	12 48
Chardonnay Sonoma Curter	15 60
Chardonnay Meiomi	13 50

RED

Pinot Noir Meiomi	14 56
Merlot J Lohr Estate	12 48
Red Blend Troublemaker Central Coast, CA	13 52
Cabernet Sauvignon Columbia Crest "H3"	12 48

Garrison Cocktails

Garrison Daily 12
Smirnoff, Lemon Juice, Simple Syrup, Hiram Walker Triple Sec, Hibiscus Tea
The Cool Down 13
Grey Goose Vodka La Poire, St. Germain Elderflower, Cucumber, Fresh Lime Juice, Agave Syrup, Mionetto Prosecco
Overtime 13
Jose Cuervo Traditional, Jalapeno, Fresh Lime Juice, Agave, Grand Marnier
Campfire Modern Fashion 14
Four Roses Bourbon, Demerara Syrup, Angostura Bitters, Orange Bitters, Cinnamon Stick
Wired 13
Three Olives Vanilla Vodka, Hazelnut Infused Espresso, Kalua