

# Classic Cocktails

*with a twist*

## Mojito Classico

*Refreshing combo of FlorDeCana Rum, simple syrup, angostura bitters, fresh muddled mint & lime.*

## Sunset Aperol Spritz

*The perfect aperitif with Aperol Italian herbal liqueur & passion fruit juice topped with sparkling prosecco, club soda & a slice of orange.*

## The CoronaRita

*Patron silver tequila, Cointreau and house-made margarita mix topped with a Coronita cerveza.*

## Sailor's Painkiller

*Sailor Jerry Spiced Rum, pineapple, Florida OJ, crème of coconut, with nutmeg & a pineapple wedge.*

## Pat O's Gulf Hurricane

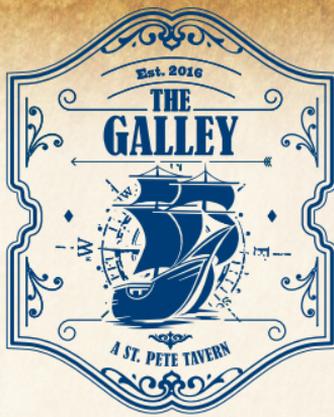
*Heavy pours of Kraken dark rum, Bacardi Superior, passion fruit juice, OJ, simple syrup & grenadine & fresh lime juice, garnished with a blood orange.*

## Foyne's Original Irish Coffee

*Tullamore DEW Irish Whiskey, Kahwa coffee, brown sugar, topped with heavy cream... don't stir!*

*All Cocktails are made from fresh and, whenever possible, local ingredients*





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## Florida Summer Mule

*Banyan Reserve Vodka with mint, cucumber, lime, blueberries & strawberries with ginger beer.*

## Plant City Smash

*Choice of Stolli Vodka, Milagro Silver Tequila, or Hendrick's Gin with fresh muddled strawberry, lemon juice & basil, bitters & soda*

## Old Fashioned Rummy

*Papa's Pillar Aged Rum, Florida Cane Sugar, Bitter Truth Orange Bitters, Filthy Cherry, orange zest*

## The O'Boland

*Irish old-fashioned with Tullamore D.E.W. Irish Whiskey, simple syrup, Bitter Truth Chocolate Bitters, splash of Guinness*

## Blueberry Thyme Margarita

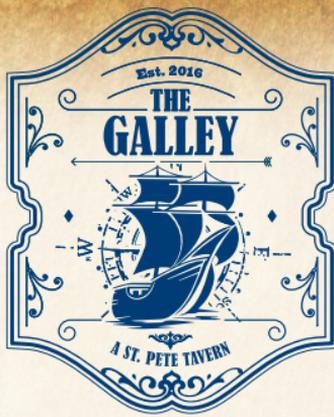
*Milagro Tequila, St. Germain Elderflower, muddled blueberry & thyme, with a sea salt rim*

## Tavern Espresso Martini

*Ketel One vodka, 1921 Crema, and Made Cold Brew coffee with half-n-half garnished with espresso beans.*

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## LATE NITE BITES

*Late Nite Bites available every night until 3am  
Ask about package Beer/Wine/Liquor To-Go!*

### SANDS

*No substitutions, includes bag o' chips*

#### **\$9 T.B. CUBAN SAND**

A local favorite with mojo roast pork  
& real Cuban bread

#### **\$8 7-GRAIN GRILLED CHEESE**

Mozzarella, Havarti, arugula and avocado  
on 7-grain bread

#### **\$6 GALLEY DOG**

100% all beef dog with Jamaica Relish  
on a soft potato roll

#### **\$7 T.B. TURKEY SAND**

On multi-grain bread with Havarti,  
arugula, tomato & mayo

### APPS

#### **\$10 SHRIMP COCKTAIL**

6 chilled shrimp with cocktail sauce  
and horsey-lemon cream

#### **\$8 GULFPORT FISH SPREAD**

Smoked & mixed in house,  
with carrot, celery & crackers

#### **\$10 TAVERN WINGS**

Naked chicken wings,  
tossed in your choice of wing sauce

### SNACKS

All available for just \$5 during Happy Hour

**AVO PEELS – VEGI PLATE – MOZZ STIX  
MINI CORNDOGS – HUSHPUPS – O-RINGS  
BASKET O' FRIES – BUFF CAULIFLOWER  
FRIED RAVIOLI – MAC n CHZ BITES**

