

All Martinis **9.25**

MARTINIS

South Cosmo

Grey Goose L'Orange Vodka, triple sec, fresh lime juice, and cranberry juice

Peppermint Pattie

Stoli Vodka, white crème de menthe, dark crème de cacao, Kahlua and cream

Basilico

Grey Goose Vodka, Pallini Limoncello, and sour mix combined with muddled lemon wedges and fresh basil leaves

Pink-tini

Three Olives Cherry Vodka, Stoli Vanil Vodka, lemonade, and a splash of grenadine

Pineapple Upside Down Cake

Stoli Vanil Vodka, fresh pineapple juice, and a splash of grenadine

Blueberry Lemon-tini

Stoli Blueberi Vodka, Pallini Limoncello, blueberry schnapps and sour mix

Cucumber-Mint Martini

Crop Harvest Earth Company's cucumber-infused organic vodka, sugar, sparkling water, lemon-lime soda, fresh mint, lime, and slices of fresh cucumber wheels

Raspberry Iced-tini

Seagram's Sweet Tea Vodka, Chambord Raspberry Vodka, lemon-lime soda, and sparkling water

Pear-tini

Grey Goose la Poire Vodka, fresh grapefruit juice, and a squeeze of lime juice

Lemon Drop Martini

Grey Goose Le Citron Vodka, Cointreau, and sour mix—with a sugared rim

Death by Chocolate

Godiva Chocolate Liqueur, Three Olives Chocolate Vodka, crème de cacao, and cream—topped with chocolate sprinkles and served with a kiss

Caramel Apple-tini

Stoli Vodka, Bols Sour Apple and Bols Butterscotch liqueurs—served in a caramel-coated glass

PUNCHES

Fish House Punch

A special blend of Bacardi rums, Triple Sec, and fresh orange, cranberry, and pineapple juices served with a fresh fruit gamish in a souvenir Fish House pilsner

Champagne Punch

Finlandia Tangerine Vodka, peach and banana liqueurs, and pineapple juice topped off with champagne

De Luna Punch

Bacardi Oakheart Spiced Rum, Southern Comfort, fresh orange juice, cranberry juice, and a splash of grenadine

**ALL PUNCHES \$8.
SERVED IN A SOUVENIR GLASS.
REFILLS ONLY \$6.5!**



THE OFFICIAL BEER OF THE FISH HOUSE DECK BAR

SPECIALTIES

The Honey Badger

Jack Daniel's Honey, Tuaca, and sour mix topped off with Sprite 7

The Sangria

AVV Temptation Zinfandel, amaretto, and peach and raspberry liqueurs gently mixed with fresh juices and fresh-muddled fruits. Served tall on the rocks 8

Kokomo Joe

Bacardi Rum, Bacardi Select Rum, banana liqueur, and fresh pineapple and orange juices 7

Lime Lychee Gimlet

SOHO Lychee Asian Liqueur, Bombay Gin, triple sec, and lime juice combined with freshly muddled limes and sugar. Topped off with ice-cold sparkling water and served tall 8

Pallini Palmer

Stoli Citros Vodka, Pallini Limoncello, and ice-cold, unsweetened iced tea served tall on the rocks and garnished with lemon and mint leaves 7

Jamaica Me Crazy

Bacardi Coconut Rum, melon liqueur, and fresh pineapple and orange juices. 6.5

Pear Ginger Cobbler

Stoli Vanil Vodka, ginger liqueur, pear nectar, and sour mix topped with a splash of sparkling wine 7

Limoncello Collins

Limoncello, Bombay Gin, fresh lemon juice, ice-cold sparkling water, garnished with lemons and a mint sprig 7

Berry Punch

Bacardi Dragon Berry Rum, Stoli Blueberi Vodka, peach schnapps, and pineapple and cranberry juices. 7

New Zealander

Pinnacle Kiwi-Strawberry Vodka, peach schnapps, pineapple juice, and a splash of sour mix 6.5

Hendrick's Collins

Hendrick's cucumber-infused gin, Blue Curacao, sour mix, and a splash of lemon-lime soda. 7

Strawberry-Mint Daiquiri

Bacardi Rum, mint essence, pineapple juice, and strawberry purée 7

Mango Colada

Finlandia Mango Vodka, Coconut and Piña Colada Mix, and pineapple juice. 7

MOJITOS 6.5

Peach Mojito

Bacardi Peach Red Rum, peaches, fresh mint, and lime soda

Original Mojito

Bacardi Rum, sugar, fresh mint, and lime soda

Raspberry Mojito

Bacardi Razz Rum, raspberries, fresh mint, and lime soda

MARGARITAS

Granny Apple Margarita

El Jimador Tequila, apple liqueur, lime juice and sour mix topped off with Grand Marnier 7.5

Strawberry Margarita

Strawberry purée, El Jimador Tequila, Cointreau, fresh lime juice, and sour mix; served with a sugared rim 7

Peach Margarita

El Jimador Tequila, peach liqueur, fresh lime juice and sour mix with a sugar-coated rim 7



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DRAFT BEER

Bud Light, Michelob Ultra, Yuengling 3.75

Fish Head Ale, Pensacola Bay Brewery Riptide Amber, . . 4.25
Shock Top Belgian White, Widmer Brothers Seasonal

Bass, Blue Point Brewery Blueberry, 5
Pensacola Bay Brewery Banyan Brown,
Stella Artois, Victory Brewing Company Seasonal

BOTTLED BEER

Amstel Light, Beck's, Blue Moon, 3.5
Blue Moon Seasonal, Corona, Corona Light,
Guinness, Heineken, Heineken Light, Hoegaarden,
Land Shark, Newcastle, Red Stripe, Samuel Adams,
Sam Adams Seasonal, Sapporo, Sierra Nevada,
SweetWater Blue, Sweetwater 420 Pale Ale

Budweiser, Bud Light, Bud Light Lime, 2.95
Bud Light Golden Wheat, Bud Select, Bud Select 55,
Coors Light, Kaliber N/A, Miller Lite, Michelob Light,
Michelob Ultra, O'Doul's N/A, Rolling Rock

WHITE WINE

By the Glass

Placido Delle Venezia, Italy 2010 6.5

Cono Sur Chardonnay Chile 2010 6.5

Hogue Riesling Columbia Valley, Washington 2009 6.5

A by Acacia Chardonnay California 2010. 7.5

Chalone Chardonnay Monterey 2009 7.75

Movendo Moscato Italy 2010 8

Ponga Sauvignon Blanc Marlborough, New Zealand 2010 8

Peter Lehmann Layers South Australia 2009 9

RED WINE

By the Glass

Camelot Merlot California 2010. 6

Xplorador Cabernet Chile 2009 6.5

Chalone Cabernet Sauvignon Monterey 2008 7.75

AVV Temptation Zinfandel California 2009. 8.5

Peter Lehmann Shiraz Barossa, Australia 2008 8.5

Mark West Pinot Noir Sonoma, California 2009 8

Trivento Amado Sur Malbec Argentina 2009 9



THE OFFICIAL BEER OF THE FISH HOUSE DECK BAR

LATE NIGHT MENU

Captain's Pick

Today's fresh fish of the day grilled, blackened, or fried—
with smoked-corn tartar sauce, lettuce, and tomato.
Served with choice of fries or coleslaw9.95

Grilled Chicken

Your choice of grilled or blackened breast of chicken
on a toasted kaiser roll with lettuce, tomato, and onion.
Served with choice of fries or coleslaw8.95

Barracks Street Burger

A half pound of lean ground beef with a side of
Zippy Sauce and lettuce, tomato, and onion. Served
with choice of fries or coleslaw8.95

Add bacon ~ 1

Add American, Cheddar, Swiss, or Pepper Jack cheese ~ .50

Filet Mignon

8-ounce choice filet hand-cut, then grilled and served
with a trio of roasted potatoes (purple potato,
sweet potato, redskin potato), vegetable of the day,
and house demi-glace.27.95

Soul Rolls

Chicken and collard greens fill crisp spring roll
wrappers—laced with peach chutney, wasabi crème,
and Creole mustard.9.45

DESSERTS

Key Lime Pie

Florida's official state pie. Ours is naturally yellow 6

Hawkshaw Bread Pudding

A grand portion of our historic bread pudding topped
with whiskey sauce. 5

Tiramisu Trina

Espresso-soaked sponge cake with mascarpone
cream cheese and shaved chocolate. 6

Triple Chocolate Cheesecake

Oreo cookie crust with three different
layers of chocolate. 6

Vanilla Bean Crème Brûlée

A rich vanilla-bean-infused custard with a
crisp caramelized crust. 6

We serve a variety of soft drinks from the fountain
and also lemonade.

- Abita Root Beer in the bottle. 3
- Red Bull Energy Drink. 3.5
- Starbucks Espresso. 2.75
- Starbucks Cappuccino. 3.5



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