

## Starters

### BAKED AVOCADO 9

1/2 avocado • spiced mayo • bacon • shrimp tempura • sweet soy reduction • green onions

### UPTOWN CHICKEN 8

panko-fried • sweet & spicy • asian slaw

### SMOKED YELLOWFIN TUNA DIP 10

olive oil & sea salt baked pita chips  
substitute vegetable sticks for pita +1

### FRIED GREEN TOMATOES 10

panko • house-made pimento cheese

### CHEF'S WONTONS mp

varies nightly • sweet thai chili sauce

## Salad

### HOUSE SALAD BOWL 8

mixed greens • seasonal fruit • almonds  
goat cheese • creamy vinaigrette

add grilled chicken +6 • blackened shrimp +9



general manager: **chase klaus**  
kitchen manager: **robert camilleri**  
**five-bar.com • @fivemobile**

## The Five

### PANÉED CHICKEN 18

pan-sautéed chicken breast  
shallot caper cream • mashed potatoes

### GULF COAST PLATTER market price

grilled fish of the day • fried shrimp  
fried oysters • french fries

### CHEESEBURGER\* 14

double patty • american cheese  
bacon relish • french fries  
BLACK BEAN BURGER & GF BUN AVAILABLE

### BONE-IN PORK CHOP\* 22

uptown sauce • bahamian mac n cheese

### RIBEYE\* 30

12 oz. aged beef • mashed potatoes

## Nightly Features

~wednesday~

### FRIED SHRIMP PLATTER 22

gulf shrimp • french fries • house tartar

~thursday • friday • saturday~

### GULF COAST FISH\* market price

fresh catch of the day  
daily featured preparation

~sunday~

### MS. ANNE'S FRIED CHICKEN 14

bahamian mac n cheese

## Dinner

all entrées come with

**HOUSE  
SALAD**

mixed greens • almonds  
seasonal fruit • goat cheese  
creamy vinaigrette

## Dessert

**WHITE CHOCOLATE  
BREAD PUDDING**

crème anglaise • whipped cream 8



All fish comes directly from our  
own wholesale seafood market  
**Harbor Docks** in Destin, Florida



\*Made cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

## Sparkling & White Wines

BONTERRA sauv blanc *california* 9 • 36  
THE CRUSHER chardonnay *california* 10 • 40  
LA FIERA pinot grigio *italy* 10 • 40  
SEAN MINOR chardonnay *california* 10 • 40  
SCARPETTA brute rosé *italy* 11 • 44

## Red Wines

LIGHT HORSE pinot noir *california* 10 • 40  
WHIPLASH red blend *california* 8 • 32  
GRAN RESERVA malbec *argentina* 10 • 40  
CANOE RIDGE cabernet *washington* 10 • 40  
SEASONAL RED market price

## Craft Beers

HAINT BLUE indian pale ale 6  
BRINEY MELON leipzig gose 6.5  
THE REVIVAL german-style pilsner 6.5  
TRANSMIGRATION OF SOULS double ipa 7  
ROTATING SEASONAL market price

## Signature Cocktails

CATEGORY FIVE old forester, sazerac rye, cinnamon, honey, pineapple, lemon 12  
GOLD RUSH bulleit, honey syrup, lemon juice 9  
PINEAPPLE JALAPEÑO MARGARITA camarena, triple sec, house sour 8  
GIN AND JUICE beefeater, st germain, grapefruit, soda 9  
STRAWBERRY LEMONADE tito's, house sour, strawberry, sprite 8

## Classic Cocktails: Five Bar's Twist

THE MARTINI hendrick's or ketel one, cucumber, black pepper garnish 11  
SAZERAC sazerac rye, peychaud's bitters, lucid absinthe rinse 10  
FRENCH 77 absolut apeach, lemon, simple syrup, cava 9  
APEROL SPRITZ aperol, cava, soda, orange 9  
OLD FASHIONED maker's mark, angostura & orange bitters, demerara 10

## Bottled Beers

BUD LIGHT 4  
MILLER LITE 4  
MICHELOB ULTRA 4  
YUENGLING 4  
STELLA ARTOIS 5

MUST BE AT LEAST 21 TO DRINK ALCOHOL

AMERICAN  
Lunch

FIVE donates 1% of all sales to American Lunch, a non-profit 501(c)(3) providing hot meals to people in need. Your patronage helps make this possible.