



10 UNFORGETTABLE YEARS

Tavern Classics

Margaritas

Tavern Margarita 10.
Cazadores Blanco, Triple Sec,
fresh lime juice and simple syrup.

Margarita Hemingway 13.
Your choice of Patron Silver or
Reposado, Grand Marnier, fresh
lime juice, agave nectar and
orange juice.

Hibiscus Margarita 11.
Cazadores Blanco, Triple Sec,
fresh lime juice and house-made
hibiscus infused syrup. Served
with a sugar rim.

Martinis

Grapefruit and Basil-Tini 11.
Deep Eddy Grapefruit Vodka,
fresh basil, ruby red grapefruit
juice, agave nectar and lime juice.

**Huckleberry Lemon Drop
Martini 11.**
44 North Huckleberry Vodka,
fresh lemon juice, simple syrup,
served with a sugar rim.

Key Lime Pie Martini 11.
Three Olives Vanilla Vodka,
Licor 43, fresh lime juice and
coconut cream. Served with a
graham cracker rim.

Fresh Espresso Martini 11.
Three Olives Vanilla Vodka,
Kahlua and a shot of our fresh
espresso. **Add Baileys 2.**

Mojitos

Traditional Cuban Mojito 11.
Flor de Cana silver rum with lime
juice, mint, simple syrup and
topped with soda water.

Pineapple Mojito 11.
Bacardi pineapple rum with lime
juice, mint, pineapple juice, simple
syrup and topped with soda water.

Hibiscus Mojito 11.
Flor de Cana silver rum with lime
juice, mint, homemade hibiscus
infused syrup and topped with
soda water.





Key West Favorites

Papa's Lemonade 9.

Svedka Raspberry and Citrus Vodka, lemonade and a splash of cranberry juice.

Pain Killar 12.

Bacardi Coconut rum, Papa's Pilar Dark rum, coconut cream, pineapple juice, orange juice and topped with grated nutmeg.

Southernmost Mule 10.

Papa's Pilar Blonde Rum, ginger puree, lime juice and ginger beer served in a classic copper mug.

Hurricane Ernest 12.

Gosling's and Mount Gay Rums, passion fruit syrup, hibiscus syrup and fresh lemon juice, topped with overproof rum.

Pilar Rye Whiskey Barrell Old Fashioned 16.

Hemingways exclusive Papa's Pilar Rye Whiskey Barrell Finished Rum, dry curacao, orange bitters and Amarena cherry.

The Unforgettable 11.

Vanilla Vodka, Ginger beer, blueberries and basil come together to create an unforgettable taste adventure!



Unforgettable

Wine

Wines are priced by 6 oz Glass / 9 oz Glass / Bottle

SPARKLING

La Marca, Prosecco, Italy - Split 12 / Bottle 42
Goldeneye, Sparkling Rosé Brut, North Coast - 52
Veuve Clicquot, Brut, France - 135

WHITE

Abadia De San Campio, Albarino, Spain - 10/15/38
Ceretto Blange, Arneis, Italy - 12/18/46
Bonanza, Chardonnay, California - 10/15/38
Mer Soleil Reserve, Chardonnay, Santa Lucia Highlands - 12/18/46
Saldo, Chenin Blanc, California - 12/18/46
Seven Daughters, Moscato, Italy - 9/13.5/34
Gerard Bertrand, Picpoul De Pinet, France - 42
Barone Fini, Pinot Grigio, Italy - 9/13.5/34
Kim Crawford, Rosé, France - 12/18/46
August Kessler, Reisling, Germany - 10/15/38
Quilt Threadcount, Sauvignon Blanc, California - 10/15/38
Whitehaven, Sauvignon Blanc, New Zealand - 12/18/46
Conundrum, White Blend, California - 10/15/38
Buehler, White Zinfandel, California - 9/13.5/34

RED

Austin Hope Quest, Cabernet Franc, Paso Robles - 10/15/38
Bonanza, Cabernet Sauvignon, California - 10/15/38
Oberon, Cabernet Sauvignon, Paso Robles - 13/19.5/50
Unshackled, Cabernet Sauvignon, Central Coast - 12/18/46
Portillo, Malbec, Mendoza - 10/15/38
Red Schooner Voyage 12, Malbec, Argentina - 68
Barone Fini, Merlot, Italy - 9/13.5/34
Decoy Merlot, California - 11/16.5/42
Stags Leap, Petite Sirah, Napa Valley - 82
Banshee, Pinot Noir, Sonoma County - 13/19.5/50
Sea Sun, Pinot Noir, California - 10/15/38
Caymus "The Walking Fool", Red Blend, Suisun Valley - 15.5/23/60
The Prisoner, Red Blend, California - 85
Quilt Threadcount, Red Blend, Napa Valley - 12/18/46
San Polo Toscana Rosso Rubio, Sangiovese, Italy - 12/18/46
Seghesio, Zinfandel, Sonoma County - 13/19.5/50

White or Red Sangria – Glass 13 / Carafe 64

Ask your server about rotating draft wine selections

ALL DAY SPECIALS

Monday

\$4 off Specialty
Margaritas

Tuesday

\$7 Specialty Martinis,
Classic and Dirty Stoli
& Bombay Martinis

Wednesday

1/2 OFF
Bottles of Wine

Conch Thirty Happy Hour

Monday-Friday 3:29 p.m.- 6:29 p.m.

\$1 OFF Draft Beers • \$2 OFF Specialty Cocktails
\$5 Well Liquors • \$5 Well Margaritas • \$8 Draft Wines



Monday

Truffle Fries App 6.

Tuesday

Yucca Bites 5.

Wednesday

Boneless Wings 4.

Thursday

Fish Dip 7.

Friday

Shrimp Cocktail 8.

Promotions do not receive additional Happy Hour discounts.



Beer On Tap

	Style / Location	ABV	Price
Intracoastal Southern Style	Amber Lager, US/Local	5.0%	6.
Intracoastal Dragon Point	IPA, US/Local	6.5%	6.5
Michelob Ultra	Light Lager, US/MO	4.2%	5.
Stella Artois	Pale Lager, Belgium	5.0%	6.

Ask your server about our rotating draft selections.

Beer Bottles

		ABV	Price
ALES			
Delirium Tremens Belgian Ale	Belgium	8.5%	13.
Samuel Smith Nut Brown Ale	UK	5.0%	9.
Playalinda Robonaut Red Ale	Titusville, FL	5.2%	6.
New Planet Blonde Ale (GF)	CO	4.8%	7.
Copperpoint Bees Squeeze Blonde Ale	Boynton Beach, FL	5.0%	6.
CIDERS			
Caribe Pineapple Cider (GF)	Cape Canaveral, FL	4.5%	5.5
Samuel Smith Organic Cider (GF)	UK	5.0%	9.
IPAS			
Bells Two Hearted	MI	7.0%	6.
Fat Head Brewing Head Hunter	OH	7.5%	6.
Heavy Seas Loose Cannon	MD	7.25%	6.
Cigar City Jai Alai	Tampa, FL	7.5%	6.
Playalinda Pleasure Chest	Titusville, FL	6.6%	6.
HAZY IPAS			
Civil Society Fresh	Jupiter, FL	6.2%	10.
Collective Arts Life In The Clouds	Canada	6.2%	9.5
Crooked Can Space Cowboi	Winter Garden, FL	8.5%	7.
LAGERS			
Bud Light	MO	4.3%	5.
Budweiser	MO	5.0%	5.
Civil Society Beach Access	Jupiter, FL	4.9%	10.
Coors Light	CO	4.2%	5.
Copperpoint Lager	Boynton Beach, FL	5.0%	6.
Corona	Mexico	4.6%	6.
Corona Premier	Mexico	4.0%	6.
Landshark	Jacksonville, FL	4.6%	5.
Modelo Especial	Mexico	4.4%	6.
Yuengling	PA	4.4%	5.5

Beer Bottles Cont'd

LAMBIC

Lindemans Framboise (Raspberry)	Belgium	2.5%	11.
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NON ALCOHOLIC

Heineken 0.0	Amsterdam	0.0%	5.
Athletic Run Wild IPA	CT	<0.5%	5.5

PILSNER

Orange Blossom Pilsner	Orlando, FL	6.5%	6.
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PORTERS

Du Claw Sweet Baby Jesus			
Chocolate Peanut Butter Porter	MD	6.2%	7.
Samuel Smith Taddy Porder	UK	5.0%	9.

QUADRUPEL

St Bernardus Abt 12	Belgium	10.0%	12.
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SELTZERS

NUTRL**	Canada	4.5%	6.
Suncruiser Vodka Tea**	MA	4.5%	7.

SOUR

Collective Arts Guava Gose	Canada	4.9%	9.5
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STOUTS

Guinness	Ireland	4.2%	6.5
Samuel Smith Chocolate Stout	UK	5.0%	10.5

WHEATS

Blue Moon	CO	5.4%	6.
Funky Buddha Floridian	Ft Lauderdale, FL	5.2%	6.
Golden Road Mango Cart	CA	4.0%	6.
Weihenstephaner Hefe Weissber	Germany	5.4%	7.

(GF) - Gluten Free Options

**Ask your server for the rotating flavor selections

Desserts

Key Lime Pie 8.

Homemade and topped with whipped cream and toasted coconut.

Ultimate Brownie 8.

Hot Brownie dusted with powder sugar then topped with vanilla ice cream and caramel popcorn.

Guava Cheesecake 8.

Guava flavored cheesecake served with guava sauce, whipped cream and blueberries.

Pineapple Upside Down Cake 8.

Served hot with caramel sauce, whipped cream and a cherry.

Sweet Plantain Bread Pudding 9.

Homemade with Cuban bread, served warm with caramel sauce, whipped cream and creme anglaise.

Cheese Flan 9.

Creamy Cheese Custard served with caramel sauce, with fresh whipped cream and a maraschino cherry.

French Beignets 4 for 7.

Paris Style Donuts Dusted in Powdered Sugar. Made Fresh to Order.



Coffees

Café con Leche 4.50

Double shot of Cuban espresso shot topped with steamed milk.

Café Americano 3.50

Double shot of Cuban espresso topped with hot water.

Café Clasico 3.

Classic American brewed coffee.

Café Cubano

Single 2.50, Double 3.50

Cuban espresso.

Iced or Hot. Oat Milk & Sweeteners available upon request.