

HAPPY HOUR MENU

BITES

Yucca Fries (V)(GF) Red Chile Curry Aioli	5
Plantain Chips N Salsa (V) Chef's Choice Salsa	5
Island Conch Fritters Caramelized Pineapple-Harissa Aioli	8
CJ's Smokin' Wings (GF) Asher Blue Cheese Sauce, Chipotle Mezcal BBQ Sauce, Pickled Carrots, Celery	9
Charcuterie Cured Meats, Citrus Marinated Olives, House Whole Mustard, Grilled Crostini	10
Artisanal Cheeses Pickled Munchies, Marcona Almonds, Grilled Crostini	10
Shrimp & Congaree Penn Grits Tasso Butter Sauce, Fresno Chile Pickle, Cheddar Curds	16
Lobster Salad Bao Buns Kewpie, Fennel & Celery Salad, Old Bay	12
The Landing Smash Burger Brasstown Beef Double Patty, FL Cypress Point Cheese, Worcestershire Aioli, LTO, Potato Bun, Sidewinder Fries or Simple Salad add Applewood Bacon 3	22

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SIPS

\$2 Off Bottles & Cans

Lagunitas Maximus IPA	Stella Artois
Stone Buenaveza	Corona Extra
Modelo Especial	Miller Lite
Michelob Ultra	Caribe Cider
High Noon Hard Seltzer	White Claw
Heineken 0.0	

\$5 Well Spirits

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Camarena Silver Tequila
Evan Williams Whiskey
Jameson
Dewar's White Scotch

\$7 House Wines

Avissi Prosecco D.O.C.
Chateau Ste. Michelle Riesling
Baroni Fini Pinot Grigio
Wairau River Sauvignon Blanc
Conundrum Red
Terrazas Malbec Reserva
Hussonet Gran Reserva Cabernet

\$9 Premium Wines

Rufino D'Asti Moscato
Kim Crawford Sauvignon Blanc
Bravium Chardonnay
Fleur de Mer Cote de Provence Rosé
Meiomi Pinot Noir
Intrinsic Red Blend
Beronia Crianza Tempranillo

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DESSERT MENU

BITES

Key Lime Pie	11
Toasted Coconut, Mango-Ginger Coulis	
Churro Doughnut	11
Pumkin Dulce de Leche, Apple Compote.	
Pistachio Olive Oil Cake	13
Florida Strawberry Jam, Citrus Yogurt	
Nutella Chocolate Mousse	13
Plantains, Dark Rum, Toasted Hazelnuts, Cocoa Nibs	

SIPS

Espresso Martini	15
Illy Espresso, Titos Vodka, Kahlua, Chocolate Liqueur	
Irish Coffee	13
Segafredo Zanetti Coffee, Jameson, Baileys	
Brandy Alexander	14
Courvoisier, Chocolate Liqueur, Cream	
Amaretto Sour	13
Disaronno, Lemon Juice, Egg White, Simple Syrup	
El Gavacho	16
Casamigos Mezcal, Baileys, Kahlua, Butterscotch Liqueur	
The Painkiller	12
Cruzan Dark Rum, Coconut Cream, OJ, Pineapple Juice	

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