



STARTERS

TRADITIONAL WINGS

Fried naked or tossed in your choice of buffalo, sweet bbq or honey sriracha. Served with a side side blue cheese or peppercorn ranch dressing, celery & carrots.

6 wings 7 12 wings 13

CHICKEN QUESADILLA 9

Flame grilled chicken breast, peppers, onions, and a blend of seasoned cheeses in a buttery tortilla. Served with sour cream & our Local salsa.

VIDALIA ONION RINGS 8

Hand breaded fresh sweet Vidalia onion rings, tossed in our Local breading, fried golden & served with creamy horseradish sauce.

ALL BEEF SLIDERS 10

Three mini burgers topped with crisp bacon, cheddar cheese, served with pub chips.

HUMMUS & FETA SPREADS 10

A pesto topped fresh made hummus & a blend of garlic, lemon, olive oil & feta served with warm pita wedges, crisp veggies & olives

STREET TACO 11

Mix & match 3 of any of the following options. All are topped with a chili lime slaw, our Local salsa, and our Local shredded seasoned cheeses.

*Fire Grilled Chicken

*Fire Grilled Steak

*Fire Grilled Mahi

*Sauteed or Fried Fish

CHIPOTLE BBQ CHICKEN FLAT BREAD 10

Grilled chicken breast, chipotle barbecue sauce, crisp bacon, monterey jack, cheddar and red onion.

SPINACH PESTO FLAT BREAD 10

Spinach, pesto, parmesan, romano, tomatoes, garlic, fresh basil, crushed red pepper and oregano.

PUB CHIPS 6

Fresh sliced Idaho potatoes deep fried & seasoned with our Local seasoning. Served with Blue Cheese sauce.

JUMBO SHRIMP COCKTAIL 13

Chilled boiled fresh Jumbo shrimp accompanied by our Local cocktail sauce

FRIED MOZZARELLA CHEESE STICKS 8

Our mozzarella cheese is lightly breaded, fried to crispy perfection & served with marinara

SALADS

Served with your choice of house made dressings: Peppercorn Ranch, Thousand Island, Blue Cheese, Greek Feta, Spicy Honey Mustard, Oil & Vinegar

THE LOCAL WEDGE SALAD

Mini-wedge iceberg lettuce with parmesan cheese, cherry tomatoes, red bell pepper, red onions, shredded cheddar, bacon and croutons.

Full 8 Half 4

LOCAL CAESAR SALAD

Fresh, crisp romaine hearts tossed with romano cheese, a creamy Caesar dressing & topped with shaved Parmesan, croutons & fresh ground pepper.

Full 8 Half 4

BLACKENED SALMON SALAD 14

Fresh chopped salad greens topped with blackened salmon, sweet grape tomatoes, red onion, & cucumbers.

CHEF CHOPPED SALAD 12

Chopped turkey, ham, bacon, egg, a shredded cheddar & jack cheese mix, tomatoes and cucumbers served on crisp chopped salad blend.

SIZZLING STEAK WEDGE SALAD 15

Local seasoned sliced grilled steak, iceberg lettuce wedges, grape tomatoes, onions, blue cheese crumbles, bacon, and shredded cheddar.

SOUPS

FRENCH ONION SOUP

Georgia vidalia onions in sirloin broth base with a thick, golden layer of melted provolone cheese over toasted ciabatta crouton.

Bowl 7 Cup 5

CRAB BISQUE

A bowl of flavorful creamy bisque with bites of crab.

Bowl 7 Cup 5

THE MAC'S

All served with garlic toast squares

STRAIGHT UP MAC 7

Macaroni in a thick & rich cheese sauce topped with cheddar.

SPACE COAST MAC 12

Macaroni in a thick & rich cheese sauce topped with crispy fried chicken strips, jalapenos and red peppers.

CHEESE BURGER MAC 12

Macaroni in a thick & rich cheese sauce topped with 100% ground beef, onions, tomato and cheddar.

B.Y.O.B

BUILD YOUR OWN BURGER

Our Local BYOB burgers are 100% fresh ground beef, never frozen, hand made seasoned special & char-grilled.
Follow steps 1 - 7 to build your perfect personal burger.

STEP 1 - PICK YOUR FILL

100% Ground Beef 8oz 11
100% Ground Beef 10oz 13
Veggie Burger 11
Fire grilled Chick breast 8oz 11

STEP 2 - CHOOSE YOUR TEMP

Rare (red center; soft)
Medium Rare (warm red center; firmer)
Medium (pink and firm)
Medium Well (thin pink center)
Well (no pink)

STEP 3 - CHOOSE YOUR BUN

KAISER ROLL

Crisp on the outside & soft on the inside.

BRIOCHE BUN

Classic, egg and butter-rich brioche dough.

CIABATTA ROLL

Italian bread is lumpy, rather flat, and definitely rustic

STEP 4 - CHOOSE YOUR SPREAD

Ketchup * Yellow Mustard * Mayo * Chipotle BBQ *
Peppercorn Ranch * Honey Mustard * Thousand
Island * Blue Cheese * Sour Cream * Dijon Mustard *
Hummus * Sweet BBQ * Buffalo Sauce * Pico *

STEP 5 - CHOOSE YOUR TOPPINGS

Romaine Lettuce * Spring Mix * Pickles * Cucumber *
Tomato * Red Onions * Green Olives * Fresh
Jalapeños * Pineapple Salsa * Chipotle Lime Slaw *
Pico *

EXTRA TOPPINGS 1.00 EACH

Applewood smoked Bacon * Fried Egg * Sauteed
Onion * sauteed Mushrooms * Ham * Avocado *
Turkey

STEP 6 - CHOOSE YOUR CHEESE

Sharp Cheddar * Swiss * Pepper Jack * Yellow
American * Crumbled Bleu Cheese * Feta *
Extra Cheese 1.00

STEP 7 - CHOOSE YOUR SIDE

Crinkle Fries * Pub Chips * Chefs Veggies
* Garlic Mashed Potatoes
Or for \$2 Upcharge
* Onion Rings, Side Salad or Mac & Cheese

THE LOCAL SPECIALTIES

The Local Specialties are served with choice of two sides:
French Fries, Pub Chips, Garlic Mashed Potatoes or the Chef's fresh vegetable of the day..

SPACE COAST BLACKENED MAHI 16

Blackened 6 oz. mahi filet. Served with a citrus white
wine butter sauce.

TROPICAL CHICKEN & SHRIMP 17

Marinated and grilled chicken breast topped with a
shrimp skewer. Served with a fresh house made
pineapple pico de gallo.

KNIGHTS CHICKEN 13

Char-grilled chicken breast smothered with BBQ
sauce & topped with Swiss, cheddar cheese &
Applewood smoked bacon.

FLORIDA CRAB CAKES 16

3 fresh hand made jumbo lump crab meat cakes
lightly fried. Served with remouldae sauce.

THE LOCAL FAVORITES

The Local Favorites are served with choice of two sides:
French Fries, Pub Chips, Garlic Mashed Potatoes or the Chef's fresh vegetable of the day..

BREW HOUSE FISH & CHIPS 13

Fillets of fish in our Local breading, fried & served
with fries, house made tartar sauce & malt vinegar.

SOUTHERN STYLE CHICKEN STRIPS 11

All white-meat chicken tenders, the Local seasoned
breaded then fried till golden and served with honey
mustard and bbq sauces.

CITRUS GRILLED SALMON 16

A grilled fillet of salmon finished in a citrus white
wine butter sauce.

PORTOBELLO MUSHROOM CHICKEN 14

Grilled, marinated chicken breast with Portobello
mushroom sauce and fresh Parmesan cheese.

CLASSIC TENDERLOIN CHOPPED STEAK 16

Classically inspired dish of grilled chopped steak with
sauteed mushrooms, grilled onions and Cabernet
sauce.

CERTIFIED ANGUS RIBEYE STEAK 25

A 12 oz. Ribeye seasoned with our Local seasoning,
seared then Char-grilled as you wish.

CERTIFIED ANGUS FILET MIGNON 25

A 7 oz. Filet Mignon seasoned with our Local
seasoning, seared then char-grilled.

"Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."