

BONE VALLEY T A V E R N

SHAREABLES

KFC CHICKEN WINGS

gochujang, buffalo,
mango-habanero **\$16**

TUNA NACHOS*

avocado, green onion, cilantro,
pico de gallo, nori, wontons, spicy mayo

FULL \$25 | HALF \$18

SMOKED FISH DIP

smoked gulf fish, banana peppers,
house crackers **\$12**

CONCH FRITTERS

served with cajun tartar sauce,
fresh limes **\$14**

CAJUN PEEL AND

EAT SHRIMP

served hot, garlic, white wine,
house crackers, fresh lemon **\$16**

SOUP/SALADS

POZOLE CRAB SOUP

lump blue crab, red cabbage, hominy,
cilantro, tomatoes **\$9**

CAESAR SALAD

crisp romaine, shaved parmesan,
croutons, caesar dressing **\$9**

chicken **+\$8**
gulf fish **+\$14**

BLUE CRAB ICEBERG WEDGE

smoked bacon, blue crab,
heirloom tomatoes, english cucumbers,
applewood-smoked blue cheese,
green goddess dressing **\$21**

*Contains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions.

HANDHELDS

CHICKEN QUESADILLA

shredded cheese, peppers, onions,
lettuce, guacamole, chipotle aioli **\$16**

FISH SANDWICH

grilled or blackened
cajun tartar, lettuce, tomato **\$21**

LOBSTER BLT

lemon remoulade, tomato, lettuce,
applewood-smoked bacon,
ciabatta **\$28**

BVT BURGER*

certified angus beef, smoked gouda,
lettuce, tomato, red onion, avocado,
bourbon bacon jam, brioche bun **\$19**

*Gluten-free bread options available
upon request*

ENTRÉES

DAILY FRESH CATCH

steamed jasmine rice,
broccolini, fresh lemons, choice
of pineapple chutney, cilantro
chimichurri or herb butter **MKT**

SEARED LEMON-ROSEMARY CHICKEN

mashed sweet potatoes,
garlic brussels sprouts **\$32**

PRIME NEW YORK STRIP*

14 oz center cut,
loaded red skin mashed potatoes,
broccolini, herb butter **\$54**

SWEET POTATO BOWL

jerk roasted sweet potatoes, red cabbage,
avocado, pumpkin seeds,
brussels sprouts, jasmine rice **\$19**

DESSERTS

WARM BANANA BREAD PUDDING

salted caramel ice cream,
chocolate sauce, caramel sauce,
fresh berries **\$9**

CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream, orange coulis,
fresh berries **\$9**

ALL DAY

DRAFT BEER

14 oz small **\$7.75** 21 oz tall **\$11**

CRAFTIER

LITTLE PAYNE CREEK LIGHT LAGER,
Motorworks Brewing,
Streamsong, FL, 4.3 ABV, 12 IBU

DRAGLINE IPA,
Motorworks Brewing,
Streamsong, FL, 6.8 ABV, 40 IBU

FREE DIVE IPA,
Coppertail Brewing,
Tampa, FL, 5.9 ABV, 65 IBU

OFF THE CHAIN HEFEWEIZEN,
Swan Brewing, Lakeland, FL, 5.9 ABV, 13 IBU

BLUE MOON BELGIAN WHITE,
Molson Coors, Denver, CO, 5.4 ABV, 9 IBU

JAI ALAI IPA,
Cigar City Brewing, Tampa, FL, 7.5 ABV, 65 IBU

ORANGE BLOSSOM PILSNER,
Orange Blossom Brewing Co.,
Orlando, FL, 5.5 ABV, 7 IBU

ANGRY ORCHARD CRISP APPLE CIDER,
The Boston Beer Company,
Free Walden, NY 5.0 ABV

MODELO ESPECIAL,
Grupo Modelo,
Mexico, 4.4 ABV, 18 IBU

DOMESTIC

14 oz small **\$6.75** 21 oz tall **\$10**

BUD LIGHT, 4.2 ABV

MICHELOB ULTRA, 4.2 ABV

MILLER LITE, 4.2 ABV

YUENGLING LAGER, 4.4 ABV, 16 IBU

STELLA ARTOIS, 5.2 ABV, 24 IBU

NON-ALCOHOLIC

SOFT DRINK

Coke, Diet Coke, Sprite, Coke Zero,
Pibb Xtra **\$4**

ICED TEA OR LEMONADE \$4

POWERADE \$4

**SARATOGA SPRINGS
STILL WATER \$8**

**SARATOGA SPRINGS
SPARKLING WATER \$8**

SMARTWATER 20oz. \$6

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

	9oz	btl
La Marca, Prosecco, ITA	11	40
Moët & Chandon, Brut Champagne, FRA (187mL)	---	27

WHITE

	9oz	btl
La Perlina, Moscato, Puglia, ITA	14	40
Pighin, Pinot Grigio, Friuli-Venezia Giulia, ITA	16	45
Decoy, Rosé, CA	16	45
Columna, Albariño, Rías Baixas, Galicia, ESP	20	55
Details, Sauvignon Blanc, Sonoma, CA	16	45
Starmont, Chardonnay, Carneros, CA	18	50
Toad Hollow, Chardonnay, Unoaked, Mendocino County, CA	16	45

RED

	9oz	btl
Acrobat, Pinot Noir, OR	18	50
Louise Jadot, Pinot Noir, Bourgogne, Burgandy, FRA	21	60
Goldschmidt, Chelsea, Merlot, Dry Creek, Valley, CA	28	80
Caymus, Grand Durif, Bland, Suisun Valley, CA	25	72
Roth, Cabernet Sauvignon, Alexander Valley, CA	21	60
DAOU, Cabernet Sauvignon, Paso Robles, CA	23	63
Padrillos, Malbec, Mendoza, ARG	14	40

COCKTAILS

PEACH MULE

tito's handmade vodka,
peach, lime,
fever-tree ginger beer **\$16**

SPICY MARGARITA

jalapeño-infused tequila,
triple sec, sour mix, salt rim **\$13**

SMOKY MANGO MARGARITA

santo blanco tequila, mezcal,
mango, lime,
smoky salt rim **\$17**

BVTEA

benchmark bourbon, lemon juice,
simple syrup, lemon bitters,
unsweetened tea **\$13**

BOURBON BLACKBERRY SMASH

bulleit bourbon, blackberry,
lemon, mint, club soda **\$16**

RANCH WATER

patrón silver, fresh lime juice,
topo chico, fresh lime wedge,
choice of salt, no salt or
tajín rim **\$16**