IARS. DIPS & SPREADS

LOCAL TOMATO BRUSCHETTA JAR

cold-pressed olive oil, crushed garlic, torn basil, crostinis 14-

SMOKED FISH DIP

local whitefish, pickled onions, jalapeño, hearth-baked crackers 17-

SPINACH & ARTICHOKE DIP

tomato bruschetta, marinated artichokes, stone-ground tortilla chips 16-

SOCIAL BEGINNINGS

To Share or Not to Share

BRGR MINIBURGERS

red onion jam, gorgonzola, applewood smoked bacon, mini brioche buns, truffle frites 17-

GRILLED HONEY HABANERO CHICKEN WINGS (8)

blue cheese dressing 15-

BLACKENED TACOS

choice of mahi or gulf shrimp, fresh jalapeño, shredded lettuce, sweet pepper jam, pico, grilled flour tortillas 17-

CRISP SALT & PEPPER CALAMARI

pickled peppers, sriracha aioli 17-

LITTLE SALADS

A Perfect Pairing with Almost Everything

THE "WEDGE"

baby iceberg lettuce, applewood smoked bacon, roasted peppers, country olives, heirloom tomatoes, creamy blue cheese dressing 12-

LEAVES OF YOUNG ROMAINE

herb focaccia croutons, shaved grana padano, crunchy parmesan streusel, creamy caesar dressing 12-

BIG SALADS "BURGER BOWLS

GRASS GRAZIN**

signature custom beef grind, marinated tomatoes, earthy mushrooms, fire-roasted peppers, garlicky french green beans, gorgonzola cheese, crisp local greens, crispy onions, herb vinaigrette 21-

CAESAR CHICKEN

mojo-marinated grilled chicken, torn romaine leaves, herb focaccia croutons, shaved grana padano, crunchy parmesan streusel, creamy caesar dressing 20-

EARTH

impossible™ plant-based burger, local greens, sunflower seeds, roasted tomatoes, portobello mushrooms, mozzarella cheese, sweet peppers, marinated olives, avocado, garden herb pesto, buttermilk ranch 20-

SONOMA CHICKEN

butcher-cut chicken breast, crisp greens, applewood smoked bacon, cucumbers, tomato, avocado, roasted peppers, goat cheese, rustic croutons, honey balsamic vinaigrette 22-

FISHMONGER

grilled florida mahi mahi, locally farmed greens, roasted tomatoes, marinated artichokes, pickled peppers, french beans, goat cheese, tomato jam, balsamic vinaigrette 22-

COMFORT

HOOK & LINE CAUGHT MAHI MAHI

citrus butter, farmer's vegetables, whipped potatoes 34-

GRILLED NEW YORK STRIP*

farmer's vegetables, whipped potatoes, chimichurri sauce 38-

ALE-BATTERED FISH & CHIPS

fries, house slaw, key lime tartar, malt vinegar 24-

SIGNATURE BURGERS

served with b&b pickles, choice of house seasoned fries, coleslaw or kettle chips

THE ALL-AMERICAN*

signature custom beef grind, local lettuce, tomato, red onion, american cheese, toasted brioche bun 17-

BLACK 'N' BLUE*

signature custom beef grind, bayou cajun spice, ipa-braised onions, local lettuce, applewood smoked bacon, blue cheese, toasted brioche bun 18-

THE ATTITUDE*

signature custom beef grind, aged cheddar, roasted tomatoes, local lettuce, applewood smoked bacon, roasted garlic aioli, toasted brioche bun 18-

IMPOSSIBLE BURGER™

plant-based burger, local greens, grilled portobellos, melted mozzarella, vine-ripened tomato, avocado, spicy aioli, toasted brioche bun 18-

THE NOONER*

signature custom beef grind, applewood smoked bacon, aged cheddar, fried hen's egg, avocado, crispy onions, local lettuce, roasted garlic aioli, toasted brioche bun 18-

FISHMONGER

grilled florida mahi mahi, sharp provolone, local greens, vine-ripened tomato, avocado, key lime tartar, toasted brioche bun 19-

BURGER TOPPINGS (most \$1, some \$2)

fried hen's egg 2 • applewood smoked bacon 2 • avocado 2
ipa-braised onions 1 • grilled portobello 1
crispy onions 1 • roasted tomatoes 1 • roasted peppers 1
bacon jam 2 • roasted garlic aioli 1 • rosemary tomato jam 1
horseradish mustard 1 • sriracha aioli 1 • american cheese 1
gruyère cheese 1 • aged cheddar cheese 1
sharp provolone cheese 1 • gorgonzola cheese 1
mozzarella cheese 1 • goat cheese 1

NO BUCK TOPPINGS

local lettuce • vine-ripened tomatoes • red onions pickled peppers • jalapeños

THE BUNS

toasted brioche • gluten-free • naked (that's no bun)

SPUDS & RINGS

BRGR TRUFFLE FRIES parmesan & truffle oil 8-

SWEET POTATO FRIES 7-

ALE-BATTERED ONION RINGS

horseradish mustard 8-

SWEETS

STRAWBERRY SHORTCAKE

strawberry-soaked pound cake, macerated strawberries, whipped cream 11-

CHOCOLATE S'MORE

double chocolate mousse, graham cracker crumbs, torched marshmallow 11-

FLORIDA KEY LIME PIE

sweet chantilly cream 12-

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness. Some items on this menu contain ingredients that are not listed; please inform your order taker of any food allergies or dietary restrictions before you place your order.

Prices and Items Subject to Change

BEVERAGES

FRESHLY BREWED CUP OF COFFEE

regular or decaf 4.25-/5-

CAPPUCCINO OR LATTE 4.5-/5.25-

ESPRESSO 5-

ASSORTED TEAS 4.25-/5-

HOT CHOCOLATE WITH WHIPPED CREAM 4.25-/5-

REGULAR, SKIM OR CHOCOLATE MILK 4-

FRESHLY SQUEEZED FLORIDA ORANGE OR GRAPEFRUIT JUICE 6-

CHILLED TOMATO, APPLE OR CRANBERRY JUICE 4-

ACQUA PANNA OR S.PELLEGRINO

small 5- large 8-

BRGR BLOODY MARY

tito's handmade vodka, house bloody mary mix, fresh celery, olive and cherry tomato skewer 14-

MIMOSA

la marca prosecco with freshly squeezed orange juice 13-

SPIRIT-FREE COCKTAILS

FRESH-SHAKEN AGAVE LEMONADE

fresh lemons, 100% organic agave nectar, splash of sparkling soda 7-

COOL DOWN

muddled watermelon, 100% organic agave nectar, fresh mint, fresh lime juice 7-

RASPBERRY-BASIL SMASH

fresh raspberries and basil, fresh lime and orange juices with a touch of 100% organic agave nectar 7-

BOTTLED WATER small 5- large 8-acqua panna or s.pellegrino

COKE, DIET COKE, SPRITE, ICED TEA OR LEMONADE 4-

RED BULL 6-

FRESH EATS

FRESH • FAST
NO HASSLE • NO CARTS



CARRY-OUT MENU



SANIBEL ISLAND BEACH RESORT
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