

# OUR STORY



## BRGR | KITCHEN & BAR

...is an ode to a love affair for the beach and a craving for a really good, high-quality burger. From the moment you walk through the doors you'll know this place is something special, fresh and unexpected. A fun mix and match of retro and contemporary greets you and spills out into a bright modern space - it's casual, hip and a great place to gather from early morning to late night.

Custom seasoned burger grinds, paired with housemade sauces, unique toppings and condiments, with bread baked fresh by a local boutique baker, with flair.

The same attention and craftsmanship put on the food continues behind the bar with a well-rounded list of handcrafted cocktails, craft beer and premium wine. Our housemade syrups, juices and garden herbs aid our mixologist in the creation of both modern and classic cocktails.

The classic foodie can now enjoy a culinary experience designed with an atmosphere and attitude that doesn't forget you're a sophisticated eater.

IF YOU LOVE BURGERS AND THE BEACH...YOU'RE GOING TO LOVE US!



## JARS, 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*

### MINI **BRGR** BURGERS

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

### SPICY EDAMAME PODS

garlic, ginger, cracked sea salt, sriracha dipping sauce 15-

### CRISPY ISLAND SHRIMP

sweet & spicy aioli 18-

### HONEY HABANERO CHICKEN WINGS (8)

blue cheese dressing 15-

### BLACKENED TACOS

choice of mahi-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-

 GLUTEN-FREE

 VEGETARIAN

\*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 server of any food allergies or dietary restrictions before you place your order.

# LITTLE SALADS

*A Perfect Pairing with Almost Everything*

## THE "WEDGE"

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

## LEAVES OF YOUNG ROMAINE

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

## CAPRESE SALAD

tomatoes, fresh mozzarella cheese, basil, balsamic glaze & olive oil 16-

# 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-

## YARDBIRD TURKEY

local greens, sun-dried tomatoes, portobello mushrooms, avocado, goat cheese, roasted peppers, grilled turkey burger, tomato jam, raspberry walnut vinaigrette 21-

## FISHMONGER

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

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# 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-

## BISON GONE WILD\*

diablo-dusted bison, aged cheddar, caramelized onions, bacon jam, local lettuce, toasted brioche bun 19-

## TURKEY

butcher's grind turkey, aged cheddar, rosemary tomato jam, local lettuce, avocado, **BRGR** sauce, 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 19-

## FISHMONGER

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

## HOT CHICK

diablo-dusted, mojo-marinated grilled chicken breast, roasted tomatoes, crisp local greens, avocado, red onion, sriracha aioli, toasted brioche bun 18-


## 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 • swiss cheese 1 • aged cheddar cheese 1  
sharp provolone cheese 1 • gorgonzola cheese 1 • mozzarella 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)

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# 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 25-

# SWEETS

## STRAWBERRY SHORTCAKE

strawberry-soaked pound cake, macerated strawberries,  
sweet chantilly whipped cream 12-

## CHOCOLATE S'MORE

double chocolate mousse, graham cracker crumbs,  
torched marshmallow 12-

## FLORIDA KEY LIME PIE

sweet chantilly cream 12-

# SPIRIT-FREE COCKTAILS

## FRESH-SHAKEN AGAVE LEMONADE

fresh lemons, agave nectar, splash of sparkling soda 7-

## COOL DOWN

muddled watermelon, agave nectar,  
fresh mint, fresh lime juice 7-

## RASPBERRY-BASIL SMASH

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

## BOTTLED WATER SMALL 5- LARGE 8-

acqua panna or s.pellegrino

## ICED TEA OR LEMONADE 4-

## COKE, DIET COKE OR SPRITE 4-

## RED BULL 6-



**Red Bull**  
ENERGY DRINK

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