

Menu

Coffee

Brewed with Lucky Goat Coffee made in Tallahassee, FL

Espresso Lucky Goat Coffee flagship espresso roast four-bean blend. Flavors of dark chocolate and citrus.	\$3.25	Espresso Macchiato 1 shot espresso with milk foam	\$4
Double Espresso Bold, smooth, rich, and robust with a velvety crema	\$5	Cortado 1 shot espresso with hot milk and foam	\$4.25
Cappuccino 2 shots espresso, steamed milk, milk foam	\$5.25	Flat White 2 shots espresso and steamed milk	\$5.75
Americano 2 shots espresso, 6 oz hot water	\$5	Café Latte 1 shot espresso, steamed milk, topped with foam	\$5.50
Macchiato 1 shot espresso with steamed milk	\$4	Iced Coffee 2 shots espresso, milk, ice, and syrup to taste	\$5.75

Wine By The Glass

Sustainably made, clean-crafted, elevated wines from around the world

Arona Sauvignon Blanc Beautifully balanced with notes of stone fruit and pineapple, and a floral finish.	\$13	Aquitania Albarino Dry white wine from Spain with herbal green apple flavors and a rich finish.	\$13
Good Clean Red Italian Red Wine Rich and juicy with notes of cherry, plum, fig, and rose. Tuscan blend of Sangiovese, Montepulciano, and Merlot.	\$14	Chiara Pinot Noir Silky and elegant. Velvety flavors of cherry and raspberry with a touch of vanilla and spice. Sustainably made in Germany.	\$13
Synchronized Swimming Rosé Elegant, bright, vibrant, clean and dry Italian Rosé. Made with Sangiovese in Tuscany.	\$12	Sparkling Rosé Fruity, fresh, dry with flavors of strawberries and cream. Made in Emilia-Romagna, Italy with Lambrusco grapes.	\$14
Colutta Pinot Grigio Fresh and tropical fruit flavors of pineapple and banana. Dry and full bodied, made in Italy.	\$15	Ca' Furlan Prosecco Fresh and crunchy in texture, this balanced Prosecco offers notes of poached pear and peach fruit, with hints of lemon thyme, stone and ground ginger.	\$11

Wine Cocktails

Hand-crafted wine-based creations with wine-based spirits

Grapefruit Spritz Sparkling Rosé, Grapefruit, Aperol, Raspberry Puree	\$13	Rosé Rita Italian Rosé, Tequila, Lime Juice, Simple Syrup, Pink Sea Salt Rim	\$14
Cosmo Spritz Sparkling Rosé, Cranberry Juice, Lime Juice, Aperol	\$14	Aperol Spritz Prosecco, Aperol, Club Soda	\$12
Arnold Palmer Spritz Prosecco, Sweet Tea, Lemonade	\$12	Mimosa Prosecco, Orange Juice	\$12

Draft Beer

Locally brewed draft beers from Florida's top brewers

Luminescence Florida Ave Brew Co. Tropical Hazy IPA 7.0% ABV Aromas of passion fruit, coconut , and citrus	\$8	Coastie St. Michael's Brew Co. Blonde Golden Ale 5% ABV Light Bodied Ale with Amsterdam Malts and European Hops	\$8
Calavera Mexican Lager SpindleTap Brewery 4.8% ABV Clean and easy, light bodied Mexican style lager	\$8	East Pass Destin Brewery IPA 6.2% ABV Traditional Style American IPA	\$8
Don't Hassle Me I'm Local Destin Brewery Blonde Ale 5% ABV Blood Orange and floral hops	\$8	Mullet Lite 3rd Planet Brewery Lager 4.6 ABV Light beer with full flavor and a hint of citrus	\$8

Frozen Drinks

Frozen cocktails crafted with premium wine-based spirits and clean ingredients

Margarita	\$14	Piña Colada	\$14
Espresso Martini	\$14	Frosé	\$14

Pizza

Italian-style 12 inch pizza, crafted with the finest ingredients and baked to perfection. A crisp, airy crust, house-made San Marzano tomato sauce, imported and local cheeses, topped with fresh ingredients.

Margherita Classic Neopolitan-style pizza with fresh tomato sauce, buffalo mozzarella, fresh basil, and a drizzle of olive oil.	\$20	Salsiccia e Funghi Fresh tomato sauce, Italian sausage, wild mushrooms, mozzarella, and a sprinkle of fresh oregano.	\$20
Prosciutto Arugula Olive oil brushed crust topped with fresh mozzarella, prosciutto di Parma, fresh arugula, shaved Parmesan, and a light balsamic glaze.	\$22	Hot Honey Pepperoni Fresh tomato sauce, shredded mozzarella cheese, spicy pepperoni, crushed red pepper flakes, drizzled with olive oil and hot honey, and garnished with oregano.	\$19
Quattro Formaggi Olive oil brushed crust topped with mozzarella, pecorino, Fontina, and parmesan. Adorned with a drizzle of honey and cracked pepper.	\$21	Fig & Prosciutto Fig jam, Fontina, prosciutto di Parma, arugula, balsamic, and shaved Parmesan.	\$22
		Cheese Pizza Fresh tomato sauce topped with shredded mozzarella cheese.	\$15

Swell Pops

Gourmet popsicles hand crafted locally in Destin, FL

Assorted Flavors Swell Pops uses the freshest, locally sourced ingredients they can find, in order to hand craft the most delicious gourmet popsicle treat.	\$6
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