



DRAGONFLY BAR SPECIALTIES

SNACKS

Three Cheese Quesadilla | \$10

Three Cheese Quesadilla,
Flour Tortilla, Tomato, Jalapeno,
Sour Cream, Avocado Mash

Jumbo Jerk Chicken Wings \$13

Jumbo Jerk Chicken, Cilantro
Lime Crema

Fried Pickles | \$11

Flash Fried Dill Pickle
Chips, Herbed Buttermilk
Dipping Sauce

Dip Trio | \$14

Smoked Tuna Dip, Sweet Onion,
Roasted Red Pepper Hummus,
Toasted Pita Bread

SALADS

Southern Three Bean | \$10

Yellow Wax Bean, Green Beans,
Kidney Bean, Field Greens,
Tomato, Red Onion, Chili
Lime Vinaigrette

Chopped Cobb | \$12

Romaine Lettuce, Bacon, Hard
Boiled Egg, Tomato, Green Onion,
Buffalo Mozzarella Cheese,
White Balsamic Vinaigrette

ADD

GRILLED CHICKEN \$6

*SHRIMP \$9 | *SEARED TUNA \$9

FLATBREADS

(GLUTEN-FREE CRUSTS AVAILABLE)

Spicy Hawaiian | \$13

Pineapple, Canadian
Bacon, Pickled Jalapeno,
Mozzarella Cheese

Mighty Meat | \$14

Conecuh Sausage,
Pepperoni, Bacon,
Mozzarella Cheese

Margherita | \$12

Tomato, Buffalo
Mozzarella,
Fresh Garden Basil

Crispy Calamari | \$14

Spiced Marinara, Pickled Jalapeno,
Lemon Aioli, Lemon

Chicken Satay | \$13

Lemongrass Scented Chicken, Spiced Lime
Peanut Sauce

Muffaletta Sliders | \$14

Creole Olive Salad, Salami, Mortadella,
Capicola, Mozzarella, Slider Bun

*Ahi Wonton Nacho | \$15

Sliced Ahi Tuna, Avocado, Green Onion,
Pineapple, Jalapeno, Wasabi Crema

HANDHELDS

SERVED WITH

CRINKLE CUT FRENCH FRIES OR ZAPP'S POTATO CHIPS

*Lodge Double Smashed Burger | \$17

Smoked Gouda Pimento Cheese, Bacon,
Lettuce, Tomato, Onion, Brioche Bun

*Ahi Tuna | \$14

Tomato, Cucumber, Sweet Chili Sauce,
Avocado Mash, Cilantro Lime Crema,
Served on Flatbread Open Face

Conecuh Dog | \$16

Conecuh Sausage, Grilled Onions,
Bell Peppers

*Blackened Gulf Fish Sandwich | \$17

Grilled Onion & Bell Pepper Slaw, Citrus
Caper Tartar Sauce, Brioche Bun

Fried Chicken Salad Sandwich | \$13

Fried Chicken Salad, Pecans, Grapes,
Apple Vinegar Slaw, Brioche Bun

Crawfish Roll | \$14

Crawfish Salad, Celery Salt Aioli,
Chives, Split-Top Bun

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



FROZEN COCKTAILS | \$14

Pina Colada

Don Q Rum, Pina Colada Puree

Strawberry Daiquiri

Don Q Rum, Strawberry Puree

Bushwacker

Don Q, Meyers, Dark Coco, Kahlua, Chocolate Syrup

Tropical Mojito

Malibu Rum, Passionfruit Puree, Cream of Coconut, Mint, Lime Juice

Banana Daiquiri

Banana Puree, Don Q Rum

TIKI COCKTAILS

Gulf Margarita | \$14

Lunazul Tequila, Triple Sec, Lemon Lime Sour, Grand Marnier

Lodge Rum Runner | \$14

Myer's Dark Rum, Malibu Rum, Pineapple, Banana Liqueur, Orange, Cranberry Juices

Fizzy Gin & Juice | \$14

Hendricks Gin, Citrus Fruit, Tonic Water

Spicy Margarita | \$14

Dulce Vida Pineapple-Jalapeño Tequila, Triple Sec, Sour Mix

Whiskey Peach Sour | \$14

Old Forester Bourbon, Peach Schnapps, Sour Cherry

Alabama Sunset | \$14

Tito's Vodka, Malibu, Peach Schnapps, Pineapple Juice, Orange Juice, Grenadine

The Lodge Mermaid | \$14

Malibu Rum, Blue Curacao, Pineapple Juice

Watermelon Refresh | \$14

Tito's Vodka, Watermelon Puree, Fresh Mint, Lime Juice

CANNED BEERS

**Tiny Bomb,
American Pilsner | \$5.6**

Michelob Ultra | \$5.5

Bud Light | \$5.5

Coors Light | \$5.5

Miller Lite | \$5.5

Yuengling | \$5.5

White Claw | \$6.6

Red Stripe | \$6.6

High Noon | \$9.9

Blue Moon | \$6.6

Stella Artois | \$6.6

Corona | \$6.6

ASK THE BARTENDER FOR THE SEASONAL CRAFTS.

WINES BY THE GLASS

**Zardetto Prosecco Brut,
Veneto, Italy | \$7**

**Jacques Pervas Brut Rosé,
Provence, France | \$8**

**La Fiera, Pinot Grigio,
Venezie, Italy | \$7**

**Twenty Acres, Chardonnay,
California | \$7**

**Rosé, La Vieille Ferme,
France | \$7**

**Castle Rock, Pinot Noir,
California | \$6**

**Twenty Acres,
Cabernet Sauvignon | \$8**