



## DRAGONFLY BAR SPECIALTIES

### SNACKS

#### Mahi Nacho \$15

Blackened Mahi, Corn Tortilla Chips, Jalapeno, Avocado, Black Bean, Scallions, Monterey Jack Cheese, Spiced Aioli, Lime Crema

#### Fried Avocado \$12

Flash Fried Avocado Spears, Lime Crema, Cilantro, Herbed Buttermilk Ranch Dipping Sauce

#### Gulf Crab Pine Wheel \$14

Gulf Crab Salad, Bell Peppers, Onion, Spiced Cream Cheese, Tortilla Wrap

#### Muffaletta Bruschetta \$12

Ham, Salami, Classic Olive Salad, Cream Cheese Spread, Italian Vinaigrette

### SALADS

#### Berry Salad \$11

Seasonal Mixed Berries, Baby Spinach, Pecans, Blue Cheese, Balsamic Vinaigrette

#### Chopped Cobb | \$12

Romaine Lettuce, Bacon, Hard Boiled Egg, Tomato, Green Onion, Buffalo Mozzarella, Herbed Italian Dressing

ADD GRILLED CHICKEN \$8 | \*SHRIMP \$9

### KIDS MENU

(SERVED WITH CRINKLE CUT FRENCH FRIES OR ZAPPS POTATO CHIPS)\* \$9

#### Hot Dog

#### Grilled Cheese

#### Chicken Tenders

#### Cheeseburger

#### Cheese Or Pepperoni Pizza

### FLATBREADS

(GLUTEN-FREE CRUSTS AVAILABLE)

#### Mighty Meat \$13

Conecuh Sausage, Pepperoni, Bacon, Mozzarella Cheese

#### Margherita \$12

Tomato, Buffalo Mozzarella, Fresh Garden Basil

#### Buffalo Bleu Chicken \$13

Crispy Chicken, Buffalo Sauce, Bleu Cheese, Mozzarella

#### Shrimp Jalapeno Popper \$14

Grilled Shrimp, Bacon, Jalapeno, Spiced Cream Cheese, Mozzarella

#### Three Cheese Quesadilla \$10

Cheddar, Monterey Jack & Smoked Gouda Cheese, Flour Tortilla, Tomato, Jalapeno, Sour Cream, Avocado Mash

ADD: CHICKEN \$8 OR SHRIMP \$9

#### Buffalo Chicken Wings \$13

Jumbo Chicken Wings, Buffalo Sauce, Carrots & Celery Sticks, Herbed Buttermilk Ranch Dipping Sauce, or Bleu Cheese

#### Fried Pickles \$11

Flash-fried dill Pickle Chips, Herbed Buttermilk Ranch Dipping Sauce

#### Hummus Platter \$14

Roasted Red Pepper Hummus, Seasonal Vegetables, Toasted Flat Bread

#### Watermelon \$6

Fresh Cut Cubed Watermelon

### 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

#### Cuban \$15

Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles, Yellow Mustard, Cuban Bread

#### \*Blackened Gulf Fish Sandwich \$17

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

#### Fried Chicken Salad Wrap \$13

Fried Chicken Salad, Pecans, Grapes, Apple Vinegar Slaw, Wheat Tortilla Wrap

#### \*Ahi Tuna Poke Bowl \$16

Ahi Tuna, Cucumber, Avocado, Lettuce, Scallions, Soy, Sesame, Sriracha, Lime

#### BLT \$12

Double Smoked Bacon, Lettuce, Tomato, Dijonnaise, Wheat Berry Bread

\*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

### Mango Daiquiri

Don Q Rum, Mango Puree  
"Try it with Tajin Seasoning On the Rim"

### Strawberry Daiquiri

Don Q Rum, Strawberry Puree

### Bushwacker

Don Q Rum, Creme de Cacao, Kahlua, Vanilla

### Key Lime Colada

Don Q Rum, Blue Chair Key Lime Rum  
Cream, Coconut Cream, Pina Colada Mix

### Frose

Moulin Gassac Rose, Strawberry Puree,  
Simple Syrup, Lemon Juice

## MARGARITAS

### Gulf Margarita \$13

Lunazul Tequila, Grand Marnier, Triple Sec,  
Salt Rim & Lime Wedge

### Strawberry Margarita \$14

Lunazul Tequila, Grand Marnier, Lime Juice,  
Strawberry Puree, Organic Sour, Salt Rim

### Jalapeno Margarita \$13

Dulce Vida Pineapple Tequila Triple Sec,  
Lime Juice, Jalapenos, Organic Sour

## MOJITOS

### Blueberry Lavender Mojito \$13

Don Q Rum, Blueberry Lavender Syrup, Lime  
Juice, Fresh Mint, & Blueberries

### Watermelon Mojito \$13

Don Q Rum, Watermelon Puree,  
Lime Juice, Fresh Mint Leaves

### Classic Mojito \$11

Don Q Rum, Lime Juice, Fresh Mint  
Simple Syrup

## SPECIALTIES

### Alabama Sunset \$13

Tito's Vodka, Malibu Rum, Peach Schnapp's  
Pineapple Juice, Orange Juice, Grenadine

### Rum Punch \$13

Captain Morgan Rum, Malibu Rum  
Banana Liqueur, Pineapple Juice, Orange  
Juice, Cranberry Juice

### Gin Smash \$13

Tanqueray Gin, Club Soda, Lime Juice,  
Organic Sour, Fresh Mint

### Beach Bellini \$13

Zardetto Prosecco, Frozen Strawberries,  
Peach Puree

### Maker's Mule \$14

Maker's Mark Bourbon, Lime Juice,  
Ginger Beer, Fresh Mint

### Whiskey Peach Sour \$13

Old Forester Bourbon, Peach Schnapp's,  
Lemon Juice, Organic Sour



## CANNED BEERS

\$5 Michelob Ultra

\$5 Miller Lite

\$5 Yuengling

\$8 Blue Moon

\$5 Coors Light

\$6 Red Stripe

\$6 Corona

\$6 Corona Light

\$7 Hoppy by Nature IPA

\$7 Ghost Coast IPA - Ghost Train

\$9 High Noon

\$6 White Claw  
Mango and Black Cherry

\$7 Tiny Bomb

\$6 Heineken Zero (Non-Alcoholic)

\$6 Guinness

ASK THE BARTENDER FOR THE  
SEASONAL CRAFTS.

## WINES BY THE GLASS

Zardetto Prosecco Brut

Veneto, Italy | \$7

Josh Cellars, Sauvignon Blanc

California | \$8

La Fiera, Pinot Grigio

Venezie, Italy | \$7

Twenty Acres, Chardonnay

California | \$7

Moulin Gassac, Rosé

France | \$7

Castle Rock, Pinot Noir

California | \$6

Twenty Acres,  
Cabernet Sauvignon | \$8