

BONE VALLEY T A V E R N

SHAREABLES

KFC CHICKEN WINGS

brown sugar gochujang,
honey sriracha or buffalo \$14

TUNA NACHOS *

avocado, green onion, cilantro,
sesame, wontons, pico de gallo,
spicy mayo \$22

SMOKED FISH DIP

smoked gulf fish, banana peppers,
house crackers \$12

BANG JANG SHRIMP

tempura shrimp, gochujang \$14

CAJUN PEEL AND

EAT SHRIMP (1/2#)

16/20 shrimp,
orange cocktail sauce,
jerk rémoulade, house crackers \$16

SOUPS/SALADS

POZOLE CRAB SOUP

lump blue crab, red cabbage,
hominy, cilantro, tomatoes \$9

SPINACH AND ARUGULA SALAD

strawberries, blueberries,
candied pecans, red onion,
farmer's cheese,
raspberry walnut vinaigrette \$8

BLUE CRAB ICEBERG WEDGE

smoked bacon, blue crab,
heirloom tomatoes,
english cucumbers,
applewood-smoked blue cheese,
green goddess \$21

BVT HOUSE SALAD

romaine, heirloom tomatoes,
red onion, english cucumber,
white balsamic vinaigrette \$8
chicken +\$8
shrimp +\$14
poke tuna* +\$14
gulf fish +\$14

ENTRÉES

BVT BURGER *

certified angus beef, smoked gouda,
lettuce, tomato, onion, avocado,
bourbon candied bacon,
brioche \$19

SWEET & SPICY CHICKEN SANDWICH

panko chicken, sweet & spicy sauce,
lettuce, tomato, brioche \$17

GULF FISH TACOS

cilantro slaw, pico de gallo,
spicy mayo, corn chips,
salsa verde \$19

SMOKED TURKEY WRAP

spinach, tomato, banana peppers,
chipotle aioli, smoked gouda \$16

LOBSTER BLT

lemon rémoulade, tomato, lettuce,
bourbon bacon jam, baguette \$25

FLORIBBEAN BLUE CRAB CAKE SANDWICH

lettuce, tomato, jerk rémoulade,
cilantro slaw \$20

TOGARASHI TUNA BOWL *

jasmine rice, red cabbage,
edamame, roasted corn, avocado,
banana peppers, english cucumbers,
togarashi-spiced tuna, ponzu sauce \$24

LOBSTER MAC N CHEESE

cavatappi pasta,
jack & white cheddar cheese,
peas, red bell pepper, chorizo \$34

DESSERTS

WARM BANANA BREAD PUDDING

salted caramel ice cream,
chocolate sauce \$9

TRIPLE BERRY TART

vanilla bean ice cream,
bourbon pecan glaze \$9

CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream, orange coulis,
fresh berries \$9

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

DRAFT BEER

14 oz small \$7.75 21 oz tall \$11

CRAFTIER

LITTLE PAYNE CREEK LIGHT LAGER,

Motorworks Brewing,
Streamsong, FL, 4.3 ABV, 12 IBU

DRAGLINE IPA,

Motorworks Brewing,
Streamsong, FL, 6.8 ABV, 40 IBU

BLUE MOON BELGIAN WHITE,

Molson Coors, Denver, CO, 5.4 ABV, 9 IBU

V-TWIN VIENNA LAGER,

Motorworks Brewing,
Bradenton, FL, 4.7 ABV, 26 IBU

JAI ALAI IPA,

Cigar City Brewing, Tampa, FL, 7.5 ABV, 65 IBU

ORANGE BLOSSOM PILSNER,

Orange Blossom Brewing Co.,
Orlando, FL, 5.5 ABV, 7 IBU

NIGHT SWIM PORTER,

Coppertail Brewing Co., Tampa, FL, 6.2 ABV

STONE IPA,

Stone Brewing Co.,
Escondido, CA 6.9 ABV, 71 IBU

WILD BLUEBERRY CIDER,

3 Daughters Brewing,
St. Petersburg, FL 5.5 ABV

PLEASE ASK YOUR SERVER OR BARTENDER
FOR SEASONAL OPTIONS

DOMESTIC

14 oz small \$6.75 21 oz tall \$10

BUD LIGHT, 4.2 ABV

MICHELOB ULTRA, 4.2 ABV

MILLER LITE, 4.2 ABV

YUENGLING LAGER, 4.4 ABV, 16 IBU

STELLA ARTOIS, 5.2 ABV, 24 IBU

NON-ALCOHOLIC

SOFT DRINK

Coke, Diet Coke, Sprite,
Coke Zero, Pibb Xtra \$4

ICED TEA OR LEMONADE \$4

POWERADE \$4

ACQUA PANNA STILL WATER \$8

S.PELLEGRINO SPARKLING WATER \$8

SMARTWATER 20oz. \$6

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

BIN		9 oz	BTL
100	La Marca, Prosecco, ITA	---	40
121	Moët & Chandon, Brut Champagne, FRA (187mL)	---	27

WHITE

BIN		9oz	BTL
255	La Perlina, Moscato, Puglia, ITA	14	40
265	Pighin, Pinot Grigio, Friuli-Venezia, ITA	16	45
270	Whispering Angel, Rosé, 'The Beach', Provence, FRA	16	45
280	Columna, Albariño, Rías Baixas, Galicia, ESP	20	55
140	Whitehaven, Sauvignon Blanc, Marlborough, NZL	16	45
190	Starmont, Chardonnay, Carneros, CA	18	50
176	Toad Hollow, Chardonnay, Unoaked, Mendocino County, CA	16	45
165	Dr. Loosen, Reisling, Dry, 'Red Slate', Mosel, DEU	16	45

RED

BIN		9oz	BTL
290	Acrobat, Pinot Noir, OR	18	50
295	Louis Jadot, Pinot Noir, Bourgogne, Burgundy, FRA	21	60
440	Goldschmidt, Merlot, 'Chelsea', Dry Creek Valley, CA	28	80
355	Louis M. Martini, Cabernet Sauvignon, Sonoma County, CA	19	52
360	Santa Rita, Cabernet Sauvignon, 'Medalla Real', Maipo Valley, CHL	16	45
521	Padrillos, Malbec, Mendoza, ARG	14	40
522	Anciano, Rioja Reserva, 'No. 7', Rioja, ESP	14	40

COCKTAILS

PEACH MULE

tito's handmade vodka,
peach, lime,
fever-tree ginger beer \$16

SPICY MARGARITA

jalapeño-infused tequila,
triple sec, sour mix,
salt rim \$13

SMOKY MANGO MARGARITA

cantera negra silver tequila,
mezcal, mango, lime,
smoky salt rim \$17

PACIFIC MOJITO

bacardi rum, pineapple,
mint, mango, lime,
simple syrup \$14

JALAPEÑO PALOMA

corazón blanco tequila,
grapefruit, lime,
jalapeño simple syrup,
club soda, tajin rim \$14

BLACKBERRY BOURBON SMASH

bulleit bourbon,
blackberry, lemon,
mint, club soda \$16

RANCH WATER

patrón silver,
fresh lime juice, topo chico,
fresh lime wedge \$16
*choice of salt, no salt or
tajin rim*