



APPETIZERS

Chips, Salsa and Guacamole 11.50 V

Fresh Made Tortilla Chips,
House Made Salsa and Guacamole

Buffalo Wings 13.50

Tossed in Traditional Buffalo Sauce, Served
with Celery, Carrots and Blue Cheese Dressing

Chicken Quesadilla 14.50

Grilled Chicken, Cheese Blend, Flour Tortilla,
Pico de Gallo, Guacamole and Sour Cream

Beech Tuna Tacos 15 V

Blackened Tuna, Jicama Slaw,
Avocado Relish, Roasted Corn Salsa,
Pickled Red Onion, Jalapeño, Served with
Tomatillo Salsa and Roasted Pineapple Salsa

Chicken and Pesto Flatbread 13

Artisan Dough, Basil Pesto,
Red Pepper, Grilled Chicken,
Portobello Mushrooms, Mozzarella
Served with Red Pepper Aioli and Scallions

Garlic Butter and Herb Fries 6.50 V

Rosemary, Thyme and Roasted Garlic Butter

WRAPS, BURGERS & PIZZA

Burgers and Wraps Served with Potato Chips
Substitute French Fries, Pasta Salad, or Side Salad 2

Open Face Mahi Sandwich 19 V

Teriyaki Glazed Mahi on Brioche, Bibb Lettuce,
Tomato, Avocado, with a Cilantro Sriracha Aioli

Poolside Cheeseburger 16

Certified Angus Beef Patty with Tomato, Lettuce,
Onion and Chef's Burger Sauce. Choice of Swiss,
American or Cheddar Cheese
Add Bacon 1

Falafel Wrap 16 V

Cucumber, Falafel, Spicy Hummus,
Friggitello Peppers with Garlic Tahini Sauce

Thin Crust Pizza 14 V

Choice of Cheese or Margherita
Add Pepperoni 2

Chicken Naan Wrap 16

Shawarma Marinated Chicken, Pickles,
Red Onions, Banana Peppers, Tomato,
Cilantro and Raita Sauce

Pressed Cuban Sandwich 16

Roasted Pork, Smoked Ham, Swiss Cheese,
Pickles, Yellow Mustard on Fresh Cuban Bread

FOR THE LITTLE ONES

Served with French Fries, Fruit, or Potato Chips

Chicken Fingers 10.50

All Beef Hot Dog 10

Junior Burger Sliders 10.50

Two Flame Grilled Beef Patties
with American Cheese

Grilled Cheese Sandwich 9.50

White American Cheese on Toasted Brioche

SALADS

Add Chicken or Blackened Shrimp 7

Tropic Chop Salad 16 GF V V

Chopped Romaine, Cabbage, Carrots,
Edamame, Green Onions, Grilled Corn,
Bell Peppers, Cucumber, Avocado, Pineapple,
Almonds and Cilantro and Lime Vinaigrette

Super Food Salad 15 GF V V

Spinach, Arugula, Goat Cheese, Pickled Onions,
Red Quinoa, Blueberries, Goji Berries, Almonds
and White Balsamic Vinaigrette

Caesar Salad 13.50 V

House Made Croutons and Parmesan Cheese

Tomato Caprese Salad 14.50 GF V V

Red Beefsteak Tomatoes, Fresh Mozzarella,
Field Greens, Basil Chiffonade, Balsamic
Reduction and Citrus Vinaigrette

SWEETER SIDE

Ice Cream Cookie Sandwich 8 V

Build Your Own Cookie Sandwich with
Two Freshly Baked Cookies and Vanilla Ice Cream

Häagen-Dazs Ice Cream Bars 5 GF V

Assorted Flavors

Seasonal Fruit Salad 12 GF V

Fresh Cut Fruit with Yogurt

Beech Key Lime Pie 9 V V

Berry Coulis with Vanilla Whipped Cream

GF Gluten Free V Vegetarian V Local

Consuming raw or undercooked meats, poultry, shellfish
or eggs may increase your risk of food borne illness.
Gratuity not included. An 18% gratuity will be added to parties
of 6 or more. Prices are subject to 6.5% Florida state tax.

SPECIALTY DRINKS

Cucumber Cooler 14 🍹

St. Augustine New World Gin, Fresh Cucumber,
Fresh Limes, Sugar Cane Syrup, Club Soda

Beecharita 13

Herradura Reposado Tequila,
Cointreau, Fresh Lime Juice, Agave Syrup
SPICE IT UP! Add Fresh Jalapeños and a Chili Salt Rim

Berry Aqua Fresca 14.50 🍹

Titos Vodka, Fresh Blueberries, Mint,
Fresh Lemon Juice, Simple Syrup and Soda

Huckleberry Lemonade 13

44 North Huckleberry Vodka,
Peach Schnapps, Fresh Sour Mix, Sprite

Fresh Squeezed Punch 14 🍹

Stoli Ohranj Vodka, Stoli Strasberi Vodka, Amaretto
Disaronno, Fresh Orange and Pineapple Juice

Hibiscus Margarita 16.50

Milagro Silver Tequila, Cointreau, Fresh Lime Juice,
Hum Hibiscus Liqueur, Grand Marnier Floater

Taste of the Keys 12.50 🍹

Siesta Key Toasted Coconut Rum, Fresh Lime Juice,
Pineapple Juice, Club Soda

FROZEN CREATIONS

Caribbean Colada 15.50

RumHaven Coconut Water Rum,
Bacardi Anejo Cuatro Rum, Strawberry
Puree, Frozen Pineapple and Coconut,
The Kraken Black Spiced Rum Floater

Berry Frosé 14 🍹

Rose, Lemon & Grapefruit Juices,
Simple Syrup, Chambord Floater

WINE

Sparkling, Prosecco, La Marca, Italy 11

Rose, Kendall Jackson, California 12

Riesling, Wente Riverbank, California 10

Pinot Grigio, Chloe, Italy 12

Sauvignon Blanc, Whitehaven, New Zealand 14

Chardonnay, Wente Morning Fog, California 14

Pinot Noir, Parker Station, Central Coast 12

Cabernet Sauvignon, Storypoint, California 13

House White or Red Sangria 14

BEER

Domestic 7.5

16oz

Blue Moon
Budweiser
Bud Light
Bud Light Lime
Coors Lite
Michelob Ultra
Miller Lite
Yuengling

12oz 5.5

O'Douls

Imported 8.5

16oz

Corona
Guinness
Heineken
Modelo

12oz 6.5

Amstel Light

Local & Craft Brews 12oz | 6.5 🍹

Beech Hippy IPA - Deland, FL
Daytona Dirty Blonde Ale - Deland, FL
Cigar City Jai Alai IPA - Tampa, FL
Angry Orchard Crisp Apple - Walden, NY
Please ask your server for our additional Local Brews

Seasonal Draft

16oz 7 | 20oz 9

Buckets - Pick 5

Domestic Buckets 30
Mix and Match Buckets 34

NON ALCOHOLIC

Zico: Coconut Water 6

Pure Premium Coconut Water

Caribbean Breeze 6 🍹

Fresh Orange Juice, Pineapple Juice,
Cranberry Juice

Mad About Mango 6.5

Pineapple Juice and Mango Puree,
topped with Sparkling Water

Blueberry Lemonade 7 🍹

Blueberries, Fresh Lemonade, Sparkling Water

Watermelon Mint 7

Muddled Watermelon and Mint,
Sparkling Water, Fresh Lime Juice, Simple Syrup

Florida Sunset 6.5 🍹

Frozen Mango, Grenadine, Pineapple and
Fresh Orange Juices

Red Bull 5

Red Bull Sugar Free 5

