

Bonefish Grill Nutrition Information

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	Calories	Calories From Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Total Carbohydrates (g)	Sodium (mg)	Dietary Fiber (g)	Sugars (g)	Protein (g)
STARTERS & SHARING											
Ahi Tuna Sashimi, Large	640	310	34	6	0	125	16	2450	4	6	66
Ahi Tuna Sashimi, Regular	340	160	17	3	0	65	12	2200	3	4	35
Bang Bang Shrimp	790	550	61	11	0.5	255	30	1950	4	5	30
Calamari	1160	670	74	12	0.5	205	98	1970	8	5	26
Imperial Dip	1130	850	94	27	7	250	25	1940	2	3	41
Maryland-Style Crab Cakes	500	320	36	7	0	165	15	1320	2	6	31
Mussels Josephine (Prince Edward Island and Penn Cove)	1110	790	87	53	3.5	300	25	670	2	5	32
Mussels Josephine (Prince Edward Island and Penn Cove) with Bread	1590	210	24	2	0	75	83	1270	4	6	43
Thai Coconut Shrimp	620	310	35	9	0	195	52	1880	5	29	24
Wagyu Beef + Ginger Potstickers	650	330	36	9	0	80	60	2500	3	10	21
SOUPS & GREENS											
Bonefish Cobb Salad: No Protein	770	510	57	19	0	265	28	1150	6	5	33
Bonefish Cobb Salad: With Wood-Grilled Chicken	1020	560	62	20	0.5	425	28	1320	6	5	85
Bonefish Cobb Salad: With Wood-Grilled Shrimp	920	600	67	20	0.5	410	31	2090	7	6	48
Bonefish House Salad: Entrée Salad	320	230	26	2	0	0	17	470	5	10	7
Bonefish House Salad: Side Salad	220	150	17	1.5	0	0	13	370	4	6	6
Caesar Salad: Side Salad	500	370	41	8	0.5	45	25	580	7	4	12
Caesar Salad: Entrée Salad	510	370	41	8	0.5	45	27	590	8	5	12
Florida Cobb Salad/Cobb Salad (Regional)	710	360	40	10	0.5	190	24	690	6	12	65
Florida Cobb Salad: Half Portion (Regional)	350	180	20	5	0	95	12	350	3	6	32
Grilled Salmon Superfood Salad	1080	530	59	13	0.5	125	91	2990	12	33	50
Salad Add-On: Blue Cheese	110	80	9	6	0	25	1	260	0	0	6
Salad Add-On: Feta Cheese	110	80	9	6	0	40	2	470	0	2	6
Salad Protein Add-On: Wood-Grilled Chicken	250	45	5	1.5	0	160	0	170	0	0	52
Salad Protein Add-On: Wood-Grilled Salmon	260	140	16	3	0	80	0	140	0	0	31
Salad Protein Add-On: Wood-Grilled Shrimp	150	80	9	1.5	0	150	3	940	<1	<1	15
Soup: Corn Chowder + Lump Crab, Bowl	380	250	28	17	0	120	16	1000	2	4	9
Soup: Corn Chowder + Lump Crab, Cup	240	160	18	10	0	70	10	620	1	2	5

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SEAFOOD SPECIALTIES											
Cobia Piccata and Shrimp	510	50	6	1	0	230	50	1090	2	2	61
Cod Picatta (Hooked on Tuesday Menu)	560	370	42	21	1.5	170	10	430	2	2	37
Cold Water Lobster Tails (1 Tail, with Butter)	300	220	25	15	1	185	3	460	<1	<1	17
Cold Water Lobster Tails (2 Tails, with Butter)	590	440	49	29	2	365	3	910	<1	<1	33
Dynamite-Style Shrimp	570	430	48	20	1.5	380	6	1740	<1	2	32
Maryland-Style Jumbo Lumb Crab Cakes/Crab Cake Dinner (Regional)	500	320	36	7	0	165	15	1320	2	6	31
Pecan Parmesan Crusted Rainbow Trout	860	580	64	18	1	235	14	550	5	1	58
Wild Arctic Cod: Crab Crusted	600	320	36	21	1.5	275	20	850	2	3	54
Wild Arctic Cod: Imperial-Style	540	290	33	14	1	220	6	800	0	1	55
FROM THE LAND											
Bone-In Ribeye Steak, 18 oz	1150	840	93	43	4.5	255	<1	1020	0	0	78
Filet Mignon, 6 oz	240	80	9	4	0	110	0	320	0	0	41
Filet Mignon, 8 oz	310	100	11	5	0	140	0	400	0	0	52
Filet, 6 oz, and Crab Cake Dinner (Regional)	540	270	30	8	0.5	195	11	1120	1	5	57
Filet, 8 oz, and Crab Cake Dinner (Regional)	600	300	33	9	0.5	225	11	1200	1	5	68
Lily's Chicken	560	290	33	17	1	230	7	530	2	2	62
Sirloin, 6 oz, and Crab Cake Dinner	510	240	27	6	0.5	195	12	1240	1	5	57
The Angler's Sirloin Steak, 6 oz (Hooked on Tuesday Menu)	220	45	5	2	0	110	1	440	0	0	41
GRILLED FISH											
Ahi Tuna Steak	220	35	4	1	0	80	0	160	0	0	46
Atlantic Salmon, Regular	450	240	27	6	0	140	0	240	0	0	53
Atlantic Salmon, Small	260	140	16	3	0	80	0	140	0	0	31
Caribbean Cobia, Regular	490	310	34	12	0	180	0	190	0	0	44
Caribbean Cobia, Small	410	260	29	10	0	155	0	160	0	0	38
Chilean Sea Bass, Regular	480	360	40	8	0	105	0	150	0	0	31
Chilean Sea Bass, Small	340	250	28	6	0	75	0	105	0	0	21
Cold Water Lobster Tail	300	220	25	15	1	185	3	460	<1	<1	17
Georges Bank Scallops and Shrimp	250	80	9	1.5	0	195	4	1040	0	0	38
Rainbow Trout	410	180	20	4.5	0	195	0	240	0	0	57

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ENTRÉE ADD ONS: FISH TOPPINGS and SURF & TURF											
Chimmichurri Sauce	130	130	14	2	0	0	1	230	<1	0	<1
Cold Water Lobster Tail	300	220	25	15	1	185	3	460	<1	<1	17
Lemon Butter	140	140	16	10	0.5	40	0	35	0	0	0
Lime Tomato Garlic	160	150	16	10	0.5	45	3	60	0	2	<1
Mango Salsa	70	0	0	0	0	10	16	135	1	9	0
Pan Asian Sauce	35	10	1	0	0	0	6	480	<1	4	0
Wood-Grilled Shrimp Skewer	150	80	9	1.5	0	150	3	940	<1	<1	15
HAND HELDS & BOWLS											
Cod Fish & Chips	1030	610	68	13	1	120	66	2040	6	13	39
Cod Fish & Chips, Small (Regional)	1010	600	67	12	1	115	66	2020	6	13	37
Half-Pound Wagyu Beef Burger	1060	680	75	27	2.5	180	50	1480	4	12	48
Half-Pound Wagyu Beef Burger Add-On: Avocado	35	30	3	0	0	0	2	0	1	0	0
Half-Pound Wagyu Beef Burger Add-On: Bacon	60	40	4.5	1.5	0	10	0	230	0	0	4
Half-Pound Wagyu Beef Burger with French Fries	1510	890	99	32	3	185	106	2770	8	24	52
Pad Thai: No Protein (Regional)	830	110	12	1.5	0	120	161	4630	7	64	20
Pad Thai: With Shrimp (Regional)	970	160	18	2.5	0	270	161	4780	6	64	40
Pad Thai: With Wood-Grilled Chicken (Regional)	1120	190	21	3.5	0	280	160	4810	6	64	72
Pad Thai: With Wood-Grilled Salmon (Regional)	1130	290	32	5	0	200	160	4770	6	64	51
Shrimp Pad Thai	970	160	18	2.5	0	270	161	4780	6	64	40
Spicy Tuna Bowl	960	280	32	4	0	55	134	2460	8	38	40
Tacos: Baja Fish (2 Tacos) with Corn Tortilla (Regional)	470	210	23	5	0	90	235	660	5	8	28
Tacos: Baja Fish (3 Tacos)	780	360	40	11	0	130	61	1530	7	11	44
Tacos: Baja Fish (3 Tacos) with Corn Tortilla (Regional)	700	310	34	8	0	130	352	990	7	12	42
Tacos: Baja Fish Tacos (3 Tacos) with French Fries	1240	580	64	16	0.5	135	117	2820	12	23	49
Tacos: Baja Fish Tacos (3 Tacos) with French Fries, Corn Tortilla (Regional)	1150	520	58	13	0.5	135	408	2280	12	24	46
Tacos: Baja Fish Tacos (3 Tacos) with Greens	860	420	47	11	0	130	66	1570	7	15	45
Tacos: Baja Fish Tacos (3 Tacos) with Greens, Corn Tortilla (Regional)	780	370	41	9	0	130	357	1020	8	15	42
Tacos: Bang Bang Chicken Taco (Regional)	400	240	27	8	0	30	32	600	4	4	6
Tacos: Bang Bang Shrimp (2 Tacos) with Corn Tortilla (Regional)	670	430	48	10	0.5	195	134	1420	5	5	24
Tacos: Bang Bang Shrimp (3 Tacos)	1110	670	74	18	0.5	280	73	2540	9	8	38
Tacos: Bang Bang Shrimp (3 Tacos) with Corn Tortilla (Regional)	1030	620	69	16	0.5	280	363	1990	9	8	36

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HAND HELDS & BOWLS											
Tacos: Bang Bang Shrimp (3 Tacos) with French Fries	1570	880	98	23	1	285	129	3830	14	20	42
Tacos: Bang Bang Shrimp (3 Tacos) with French Fries, Corn Tortilla (Regional)	1490	830	92	20	1	285	419	3280	14	20	40
PREMIUM SIDES											
Applewood Bacon Mac and Cheese	740	390	43	24	0.5	115	58	2180	3	8	30
Crispy Brussel Sprouts	560	350	39	7	1	55	31	1190	9	13	24
Steamed Asparagus	50	25	3	0	0	0	4	340	2	<1	2
FRESH SIDES											
Coleslaw	180	130	14	1.5	0	<5	11	500	2	8	1
Garlic Whipped Potatoes	230	110	12	4.5	0	10	27	800	2	2	3
Jasmine Rice	210	45	5	0	0	0	39	550	0	0	3
Potatoes Au Gratin	260	140	16	10	0	55	21	620	1	2	9
Seasonal Vegetable: Green Beans	90	80	8	3.5	0	10	4	230	3	2	2
Seasonal Vegetable: Steamed Broccoli	100	70	8	3.5	0	10	8	260	3	2	3
DESSERT											
Jen's Jamaican Coconut Pie	800	500	56	40	1	240	65	220	4	55	9
Key Lime Pie	1010	490	54	24	0.5	310	115	370	6	83	20
Macadamia Nut Brownie	990	450	51	31	1	240	122	220	8	100	14
Macadamia Nut Brownie, Half Portion	620	280	31	19	0	140	73	120	4	59	7
Seasonal Crème Brulee: Chocolate	960	640	72	42	0	410	62	70	3	53	5
Seasonal Crème Brulee: Pumpkin	410	240	26	22	0	80	38	140	3	34	4
Seasonal Crème Brulee: Traditional Vanilla	910	670	74	43	0	505	40	85	0	37	4
CHILDREN'S MENU											
Chicken Tenders	400	180	20	3.5	0	60	31	630	2	<1	24
Fish Strips	120	60	7	1.5	0	30	3	110	0	0	11
Grilled Chicken	130	20	2.5	0.5	0	80	0	85	0	0	26
Kids LiveWell Grilled Chicken with Steamed Broccoli and 100% Orange Juice	240	25	3	0.5	0	80	28	150	3	22	29
Mac n' Cheese	500	180	20	12	1	65	54	1930	2	10	23
Popcorn Shrimp	220	120	13	2.5	0	115	11	770	<1	0	14
Side: French Fries (without Ketchup)	400	210	24	5	0	<5	42	710	4	0	4
Side: Seasonal Vegetable: Broccoli	100	70	8	3.5	0	10	8	260	3	2	3
Side: Seasonal Vegetable: Green Beans	90	80	8	3.5	0	10	4	230	3	2	2

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CHILDREN'S BEVERAGES											
100% Orange Juice, 6 oz, with Ice	90	0	0	0	0	0	22	25	0	22	0
2% Milk, without Ice	110	40	4.5	3	0	20	11	95	0	11	7
Barq's Root Beer, 6 oz, with ice	80	0	0	0	0	0	21	10	0	21	0
Coke Zero, 6 oz , with Ice	0	0	0	0	0	0	0	0	0	0	0
Coke. 6 oz, with Ice	70	0	0	0	0	0	20	0	0	20	0
Diet Coke, 6 oz , with Ice	0	0	0	0	0	0	0	5	0	0	0
Dr. Pepper, 6 oz, with ice	90	0	0	0	0	0	25	25	0	25	0
Lemonade, 6 oz, with ice	70	0	0	0	0	0	18	30	0	18	0
Seagram's Ginger Ale, 6 oz, with Ice	70	0	0	0	0	0	18	5	0	18	0
Sprite, 6 oz, with Ice	70	0	0	0	0	0	19	15	0	19	0
BRUNCH											
Crème Brulee French Toast	930	470	52	29	0	200	92	830	4	52	18
Eggs Benedict: Bang Bang Shrimp	760	340	38	16	0.5	150	63	1540	1	7	37
Eggs Benedict: Filet Mignon and Lobster	840	370	41	18	0.5	170	53	1150	<1	5	61
Eggs Benedict: Traditional	700	310	34	17	0.5	105	55	1500	0	7	38
Half-Pound Wagyu Beef + Egg Burger with Fries	1800	1200	133	50	3	185	92	2680	8	13	58
Half-Pound Wagyu Beef + Egg Burger with Greens	1490	1050	117	46	2.5	180	55	2010	4	16	55
Omelet: California	630	390	43	18	0	520	31	1130	4	4	30
Omelet: California, with Egg Whites	490	240	27	13	0	35	30	1270	3	5	31
Omelet: California, with Toast and Asparagus	670	410	45	19	0	520	34	1410	5	4	32
Omelet: California, with Toast and Potatoes Au Gratin	890	530	59	28	0.5	575	52	1760	5	6	39
Omelet: Oscar	680	440	49	25	1	565	30	1170	3	3	30
Omelet: Oscar, with Egg Whites	560	310	35	19	1	80	30	950	3	4	31
Omelet: Oscar, with Toast and Asparagus	720	460	51	25	1	565	33	1450	5	4	32
Omelet: Oscar, with Toast and Potatoes Au Gratin	940	580	65	34	1.5	620	51	1790	4	6	39
Potatoes Au Gratin	260	140	16	10	0	55	21	620	1	2	9
Steamed Asparagus	50	25	3	0	0	0	4	340	2	<1	2
Toast with Butter	230	110	12	6	0	0	26	260	2	3	4
Half-Pound Wagyu Beef + Egg Burger Add-On: Avocado	35	30	3	0	0	0	2	0	1	0	0
Half-Pound Wagyu Beef + Egg Burger Add-On: Bacon	60	40	4.5	1.5	0	10	0	230	0	0	4
Half-Pound Wagyu Beef + Egg Burger Add-On: Mushrooms	25	20	2.5	0	0	0	<1	0	0	0	<1

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BRUNCH COCKTAILS AND BEER											
Endless Bloody Mary, One glass	180	30	3.5	0	0	0	17	1840	2	9	2
Endless Blackberry Sangria, One Glass	190	0	0	0	0	0	31	5	1	28	<1
Endless Bubbles Mango Mimosa, One Glass	150	0	0	0	0	0	18	0	0	14	0
Endless Bubbles Peach Bellini, One Glass	160	0	0	0	0	0	15	10	0	12	0
Endless Bubbles Traditional Mimosa, One Glass	100	0	0	0	0	0	11	0	0	7	<1
Georgia Peach Martini	250	0	0	0	0	0	25	20	0	23	0
Pyramid Hefeweizen, 12 oz, Bottle	150	0	0	0	0	0	12	15	0	0	2
LUNCH (Available only at Lunch)											
BFG Fish Sandwich (Tilapia)	650	270	30	6	0	120	49	960	3	12	50
BFG Fish Sandwich (Tilapia) with French Fries	1110	480	53	11	0.5	125	105	2250	8	24	55
BFG Fish Sandwich (Tilapia) with Greens	740	330	37	7	0	120	54	1000	3	16	51
Cod Fish & Chips	1030	610	68	13	1	120	66	2040	6	13	39
Maryland-Style Jumbo Lumb Crab Cakes	500	320	36	7	0	165	15	1320	2	6	31
Tacos: Bang Bang Shrimp (2 Tacos)	780	470	53	12	0.5	195	49	1790	6	5	26
Tacos: Blackened Baja Fish (2 Tacos)	520	240	27	7	0	90	41	1020	5	7	30
HAPPY HOUR											
Artichoke Fritto	700	520	58	11	5	30	33	1830	10	7	10
Balsamic and Blue Fries (Regional)	670	360	40	10	1	20	70	1200	6	7	9
Calamari, Small	590	350	38	6	0	105	50	1000	4	3	13
Mussels, Small	560	390	44	27	1.5	150	12	1450	1	3	16
Parmesean Fries (Regional)	1040	630	70	14	0.5	40	79	2080	7	12	16
Sliders: Cod, 2 Sliders	540	270	30	5	0	65	43	710	2	9	25
Sliders: Wagyu Beef, 2 Sliders	710	440	49	15	1.5	105	40	590	2	10	29
HAPPY HOUR BEVERAGES											
Blueberry Lemon Drop	160	0	0	0	0	0	15	0	0	15	0
Fresh Margarita	160	0	0	0	0	0	13	0	0	12	0
Raspberry Vodka Collins	190	0	0	0	0	0	15	5	1	13	0
Tropical Tiki Martini	220	0	0	0	0	0	30	0	1	28	<1

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NON-ALCOHOLIC BEVERAGES											
Barq's Root Beer	100	0	0	0	0	0	28	10	0	28	0
Bottled Water: Aqua Panna, , One Liter	0	0	0	0	0	0	0	0	0	0	0
Bottled Water: San Pellegrino, One Liter	0	0	0	0	0	0	0	40	0	0	0
Cappuccino	45	15	1.5	1	0	5	5	35	0	4	3
Coffee, 6 oz	0	0	0	0	0	0	0	5	0	0	0
Coke Zero Sugar, with Ice, 8 oz	0	0	0	0	0	0	0	0	0	0	0
Coke, with Ice, 8 oz	100	0	0	0	0	0	27	0	0	27	0
Diet Coke, with Ice, 8 oz	0	0	0	0	0	0	0	10	0	0	0
Dr. Pepper	90	0	0	0	0	0	25	25	0	25	0
Espresso	0	0	0	0	0	0	0	0	0	0	0
Henry Weinhard's Root Beer	140	0	0	0	0	0	36	45	0	36	0
Honest Organic Iced Tea: Black Tea, 8 oz with Ice	0	0	0	0	0	0	0	10	0	0	0
Hot Tea, 6 oz	0	0	0	0	0	0	0	10	0	0	0
Lemonade	90	0	0	0	0	0	25	40	0	25	0
Orange Juice	100	0	0	0	0	0	22	0	0	18	1
Seagram's Ginger Ale, with Ice, 8 oz	90	0	0	0	0	0	24	10	0	24	0
Seasonal Iced Tea: Peach	80	0	0	0	0	0	20	5	0	20	0
Sprite, with Ice, 8 oz	100	0	0	0	0	0	26	20	0	26	0
BEER											
Abita Amber Ale, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Angry Orchard Crisp Apple Hard Cider, Bottle, 12 oz	200	0	0	0	0	0	29	10	0	23	0
Beer Alcoholic Regular, Draft, 13 oz	160	0	0	0	0	0	13	15	0	0	2
Beer: Craft/High Alcohol, Bottle, 12 oz	200	0	0	0	0	0	<1	15	0	0	3
Beer: Craft/High Alcohol, Draft, 13 oz	210	0	0	0	0	0	<1	15	0	0	3
Beer: Light, Bottle, 12 oz	100	0	0	0	0	0	4	10	0	0	<1
Beer: Light, Draft, 13 oz	110	0	0	0	0	0	5	10	0	0	<1
Beer: Regular, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Beer: Regular, Draft, 13 oz	160	0	0	0	0	0	13	15	0	0	2
Blue Moon Belgian White, Bottle, 12 oz	170	0	0	0	0	0	14	15	0	0	2
Blue Moon, Draft, 13 oz	200	0	0	0	0	0	17	20	0	0	2
Breckenridge Agave Wheat, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2

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	Calories	Calories From Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Total Carbohydrates (g)	Sodium (mg)	Dietary Fiber (g)	Sugars (g)	Protein (g)
BEER											
Breckenridge Vanilla Porter, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Brooklyn Lager, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Bud Light Draft, Draft, 13 oz	130	0	0	0	0	0	8	10	0	0	1
Bud Light, Bottle, 12 oz	110	0	0	0	0	0	6	10	0	0	<1
Budweiser, Bottle, 12 oz	140	0	0	0	0	0	10	10	0	0	1
Coors Light, Bottle, 12 oz	100	0	0	0	0	0	5	10	0	0	0
Coors Light, Draft, 13 oz	110	0	0	0	0	0	5	10	0	0	0
Corona Extra, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Diamond Knot IPA, Draft, 13 oz	210	0	0	0	0	0	<1	15	0	0	3
Dogfish 90 Minute IPA, Bottle, 12 oz	210	0	0	0	0	0	<1	15	0	0	3
Dogfish Head 60 Minute IPA 6%, Bottle, 12 oz	200	0	0	0	0	0	<1	15	0	0	3
Fat Tire Amber Ale, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Guinness, Can, 14.9 oz	120	0	0	0	0	0	5	15	0	0	1
Heineken, Bottle, 12 oz	140	0	0	0	0	0	0	0	0	0	0
Iron Horse Irish Death, Draft, 22 oz	210	0	0	0	0	0	<1	15	0	0	3
Local Rotating IPA variety	210	0	0	0	0	0	<1	15	0	0	3
Mac and Jack's African Amber, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Mac and Jack's African Amber, Draft, 13 oz	160	0	0	0	0	0	13	15	0	0	2
Michelob Ultra, Bottle, 12 oz	90	0	0	0	0	0	3	10	0	0	<1
Miller Lite, Bottle, 12 oz	100	0	0	0	0	0	3	5	0	0	0
Newcastle, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Newcastle, Draft, 13 oz	150	0	0	0	0	0	12	15	0	0	2
Omission, Bottle, 12 oz	170	0	0	0	0	0	13	20	0	0	2
Pabst Blue Ribbon, Can, 16 oz	200	0	0	0	0	0	16	20	0	0	2
Pyramid Angler Ale, Draft, 13 oz	160	0	0	0	0	0	13	15	0	0	2
Pyramid Hefeweizen, Draft, 13 oz	160	0	0	0	0	0	13	15	0	0	2
Sam Adams Boston Lager, Bottle, 12 oz	170	0	0	0	0	0	17	30	0	0	2
Sam Adams Boston Lager, Draft, 13 oz	190	0	0	0	0	0	19	30	0	0	2
Sam Adams Cold Snap, Bottle, 12 oz	170	0	0	0	0	0	14	30	0	0	2
Sam Adams Octoberfest, Bottle, 12 oz	190	0	0	0	0	0	19	50	0	<1	2
Sam Adams Seasonal Octoberfest, Draft, 13 oz	200	0	0	0	0	0	20	55	0	<1	2

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BEER											
Sam Adams Seasonal Octoberfest, Draft, 13 oz	200	0	0	0	0	0	20	55	0	<1	2
Sam Adams Seasonal Summer Ale, Draft, 13 oz	180	0	0	0	0	0	15	45	0	0	2
Sam Adams Seasonal Winter Lager, Draft, 13 oz	210	0	0	0	0	0	20	40	0	<1	3
Sam Adams Summer Ale, Bottle, 12 oz	170	0	0	0	0	0	14	45	0	0	2
Sam Adams Winter Lager, Bottle, 12 oz	190	0	0	0	0	0	19	35	0	<1	2
Scuttlebutt KEXP Transistor IPA, Bottle, 12 oz	200	0	0	0	0	0	<1	15	0	0	3
Shiner Bock 4.4%, Bottle, 12 oz	140	0	0	0	0	0	12	15	0	0	2
Shock Top, Draft, 13 oz	180	0	0	0	0	0	16	0	0	0	2
Sierra Nevada Pale Ale, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Sierra Nevada Torpedo Extra IPA, Bottle, 12 oz	200	0	0	0	0	0	<1	15	0	0	3
St. Pauli Girl Non-Alcoholic, Bottle, 12 oz	130	0	0	0	0	0	27	45	0	27	<1
Stella Artois, Bottle, 12 oz	150	0	0	0	0	0	13	0	0	0	1
Stella Artois, Draft, 13 oz	170	0	0	0	0	0	14	0	0	0	1
Stone IPA 6.9%, Bottle, 12 oz	200	0	0	0	0	0	<1	15	0	0	3
COCKTAILS											
Bonefish Pomegranate Martini	250	0	0	0	0	<5	37	0	0	35	0
Contemporary Cosmopolitan	190	0	0	0	0	0	17	0	0	15	0
Espresso Martini	170	5	0.5	0	0	0	18	0	0	16	0
Fall Apple Martini (Seasonal)	190	0	0	0	0	0	19	0	0	18	0
Fresh Pear Martini (Seasonal)	250	0	0	0	0	0	35	0	2	31	0
Fresh Pineapple Martini	190	0	0	0	0	0	35	0	2	30	<1
Fresh Raspberry Martini	230	0	0	0	0	0	33	25	4	27	2
Infused Manhattan	170	0	0	0	0	0	3	0	0	2	0
Lemon Drop Martini (Regional)	270	0	0	0	0	0	36	0	2	30	<1
Maestro Mojito	220	0	0	0	0	0	22	0	1	19	<1
Pomegranate and Sage Martini	200	0	0	0	0	0	32	35	2	26	2
Sparkling Blue Hawaiian Martini	180	0	0	0	0	0	23	0	0	21	0
Three Olives Martini (Regional)	240	90	10	2.5	0	10	2	470	0	0	3
Tropic Heat Martini	190	0	0	0	0	0	24	0	<1	21	0
Tropic Heat Martini	160	0	0	0	0	0	16	0	0	16	0
Ultimate Dirty Martini	240	60	7	2	0	10	1	360	0	0	2

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COCKTAILS											
Wild Orchid Hawaiian Martini	180	0	0	0	0	0	35	10	3	27	<1
Winter White Cosmopolitan (Seasonal)	220	0	0	0	0	0	19	5	<1	18	0
Aperol Spritz	130	0	0	0	0	0	17	10	<1	15	0
Coral Reef Punch	220	0	0	0	0	0	30	10	1	26	0
Cucumber Spa Spritz	100	0	0	0	0	0	8	0	0	7	0
Fresh Watermelon Martini	190	0	0	0	0	0	15	0	0	14	0
Parker's Margarita Frozen	150	0	0	0	0	0	11	560	<1	4	0
Parker's Margarita Sauza/Patron	150	0	0	0	0	0	11	560	<1	4	0
Patron's Perfect Cucumber Margarita	150	0	0	0	0	0	6	0	0	4	0
Signature Red Sangria: Blackberry Red	190	0	0	0	0	0	31	5	1	28	<1
Signature White Sangria: Sparkling Mango White	220	0	0	0	0	0	31	25	2	23	<1
The Mule	240	0	0	0	0	0	41	5	<1	39	0
Woodford Reserve Old Fashioned	230	0	0	0	0	0	25	0	1	23	0
WINE											
Red Wine, Glass, 6 oz	150	0	0	0	0	0	5	5	0	1	0
Rose Wine, Bottle, 750ml	650	0	0	0	0	0	19	25	0	7	<1
Rose Wine, Glass, 6 oz	150	0	0	0	0	0	5	5	0	2	0
Sparkling Wine, Bottle, 750 ml	600	0	0	0	0	0	20	0	0	0	0
Sparkling Wine, Split, 187 ml	150	0	0	0	0	0	5	0	0	0	0
White Wine, Bottle, 750 ml	650	0	0	0	0	0	19	25	0	7	<1
White Wine, Glass, 6 oz	150	0	0	0	0	0	5	5	0	2	0
Red Wine, Bottle, 750ml	640	0	0	0	0	0	20	25	0	5	<1