

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	610	290	32	4.5	0	115	16	2360	4	6	66
Ahi Tuna Sashimi, Regular	330	150	16	2.5	0	60	12	2160	3	4	35
Bacon Wrapped Atlantic Sea Scallops (Regional)	370	170	19	5	0	90	20	890	3	10	30
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
Classic Ceviche	550	280	31	6	5	115	33	2830	5	10	33
Edamame	250	180	19	3	0	0	8	1910	8	0	12
Maryland/Northwest Crab Cakes	490	320	36	7	0	160	14	1300	2	6	29
Mussels Josephine (Prince Edward Island and Penn Cove)	1120	790	87	53	3.5	300	25	670	2	5	32
Saucy Shrimp	1220	900	100	59	3.5	555	30	1760	5	19	53
Thai Coconut Shrimp	620	310	35	9	0	195	52	1880	5	29	25
Wagyu Beef + Ginger Potstickers	650	330	36	9	0	80	60	2500	3	10	21
SOUPS & GREENS											
Bonefish Cobb Salad: With Sea Scallops and Shrimp	1020	600	66	20	0.5	460	32	2180	6	5	71
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 Cobb Salad: With Jumbo Lump Crab	870	530	58	19	0	355	28	1490	6	5	54
Bonefish House Salad	220	150	17	1.5	0	0	13	370	4	6	6
Bonefish House Salad: With Chicken	580	280	31	3.5	0	160	18	650	5	10	59
Bonefish House Salad: With Salmon	620	390	44	6	0	90	18	640	5	10	42
Bonefish House Salad: With Shrimp	480	320	35	3.5	0	150	20	1420	6	10	22
Caesar Salad	500	370	41	8	0.5	45	25	580	7	4	12
Caesar Salad: With Chicken	760	410	46	9	1	200	28	760	8	5	64
Caesar Salad: With Salmon	810	530	58	11	0.5	135	27	750	8	5	47
Caesar Salad: With Shrimp	660	450	50	9	0.5	190	30	1530	8	6	27
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	1110	550	61	14	0.5	135	91	3000	12	33	54

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SOUPS & GREENS											
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
Soup: Clam Chowder, Bowl (Regional)	420	250	28	14	0	95	25	1310	2	2	13
Soup: Clam Chowder, Cup (Regional)	280	160	18	9	0	60	19	890	2	1	8
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
Tay's Wedge Salad	430	340	38	11	0	35	14	520	3	7	8
SEAFOOD SPECIALTIES											
Cod Imperial	540	290	33	14	1	220	6	800	0	1	54
Cod Picatta (Hooked on Tuesday Menu)	470	280	31	14	1	140	11	430	2	3	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
Crab Crusted Cod	600	320	36	21	1.5	275	20	840	2	3	53
Maryland-Style Jumbo Lump Crab Cakes/Crab Cake Dinner (Regional)	490	320	36	7	0	160	14	1300	2	6	29
Pecan Parmesan Crusted Rainbow Trout	860	580	64	18	1	235	14	550	5	1	58
Tilapia Imperial	610	360	40	17	1	225	6	720	0	1	57
FROM THE LAND											
Bone-In Ribeye Steak, 18 oz	1150	840	93	43	4.5	255	<1	1020	0	0	78
Chicken Marsala (Regional)	580	340	38	22	1.5	245	4	670	<1	2	55
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	530	270	30	8	0.5	195	11	1100	1	5	56
Filet, 8 oz, and Crab Cake Dinner (Regional)	600	290	33	9	0.5	225	11	1190	1	5	67
Fontina Pork Chop	820	510	56	32	1.5	220	4	1730	<1	2	72
Lily's Chicken	560	290	33	17	1	230	7	530	3	2	62
Sirloin, 6 oz, and Crab Cake Dinner	510	240	27	6	0.5	190	11	1230	1	5	56
The Angler's Sirloin Steak, 6 oz	220	45	5	2	0	110	1	440	0	0	41

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GRILLED FISH											
Ahi Tuna Steak	220	35	4	1	0	80	0	160	0	0	46
Atlantic Salmon, Small	300	160	18	3.5	0	90	0	160	0	0	35
Atlantic Salmon, Regular	380	200	23	4.5	0	115	0	210	0	0	45
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
Tilapia	240	70	7	2.5	0	115	0	180	0	0	43
ENTRÉE ADD ONS: FISH TOPPINGS and SURF & TURF											
Herb Pesto	130	130	14	2	0	0	1	230	<1	0	<1
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
Oscar-Style	190	160	17	10	0.5	65	2	290	<1	<1	6
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											
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
Chicken Teriyaki Bowl	1060	230	25	4	0	260	127	2510	7	20	68
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 Add-On: Mushrooms	25	20	2.5	0	0	0	<1	0	0	0	<1

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HAND HELDS & BOWLS											
Half-Pound Wagyu Beef Burger with French Fries	1510	890	99	32	3	185	106	2770	8	24	52
Half-Pound Wagyu Beef Burger with Greens	1140	740	82	28	2.5	180	55	1520	4	15	48
Maryland Crab Cake Sandwich (Regional)	660	320	36	7	0	120	58	1580	4	15	28
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)	1170	310	34	6	0	210	160	4790	6	64	55
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)	460	210	23	5	0	90	33	640	4	7	27
Tacos: Baja Fish (3 Tacos)	780	360	40	11	0	130	60	1520	7	10	44
Tacos: Baja Fish (3 Tacos) with Corn Tortilla (Regional)	690	310	35	8	0	130	48	960	5	11	41
Tacos: Baja Fish Tacos (3 Tacos) with French Fries	1230	580	64	16	0.5	135	116	2810	11	23	48
Tacos: Baja Fish Tacos (3 Tacos) with French Fries, Corn Tortilla (Regional)	1140	520	58	13	0.5	135	104	2250	10	23	45
Tacos: Baja Fish Tacos (3 Tacos) with Greens	860	420	47	11	0	130	65	1560	7	14	45
Tacos: Baja Fish Tacos (3 Tacos) with Greens, Corn Tortilla (Regional)	740	370	41	9	0	130	53	1000	6	14	41
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)	660	440	49	10	0.5	195	41	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)	990	620	69	16	0.5	280	61	1970	8	8	35
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)	1480	830	92	20	1	285	117	3260	12	20	39
Tacos: Bang Bang Shrimp (3 Tacos) with Greens	1200	730	81	19	1	280	78	2570	9	11	39
Tacos: Bang Bang Shrimp (3 Tacos) with Greens, Corn Tortilla (Regional)	1110	680	76	16	1	280	66	2010	8	11	35
Terikayi Bowl: No Protein (Regional)	800	200	22	3	0	125	125	2200	7	18	16
Terikayi Bowl: With Chicken	1060	230	25	4	0	260	127	2510	7	20	68
Terikayi Bowl: With Salmon (Regional)	1100	360	40	7	0	220	125	2360	7	19	51
Terikayi Bowl: With Shrimp (Regional)	950	280	32	4.5	0	275	127	3140	7	19	31

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PREMIUM SIDES											
Applewood Bacon Mac and Cheese	740	390	43	24	0.5	115	58	2160	3	8	30
Crab Fried Rice	380	140	15	2	0	140	47	1400	1	4	14
Steamed Asparagus	40	20	2.5	0	0	0	3	280	2	<1	2
Sweet Potato Mash	380	50	5	3.5	0	15	78	250	12	16	6
FRESH SIDES											
Asparagus	40	20	2.5	0	0	0	3	280	2	<1	2
Coleslaw	170	130	14	1.5	0	<5	10	480	<1	7	<1
French Fries (with Ketchup)	450	210	24	5	0	<5	56	1290	5	12	4
French Green Beans	90	80	8	3.5	0	10	4	230	3	2	2
Garlic Whipped Potatoes	230	110	12	4.5	0	10	27	800	2	2	3
Greens	80	60	7	0.5	0	0	5	40	0	4	<1
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
Sauteed Spinach	150	110	12	1	0	0	7	420	4	<1	5
Spring Medley (Regional)	200	140	15	4.5	0	10	10	440	4	4	6
Steamed Broccoli	100	70	8	3.5	0	10	8	260	3	2	3
Tri-Colored Carrots (Regional)	100	90	11	4	0	10	0	490	0	0	0
DESSERT											
Classic Cheesecake	480	230	26	16	0	120	56	360	1	46	1
Crepe Brulee	910	670	74	43	0	505	40	85	0	37	4
Doughnuts	430	230	26	10	0	35	40	270	1	12	7
Doughnuts: Caramel Sauce	130	20	2	1.5	0	5	26	210	0	20	1
Doughnuts: Chocolate Sauce	110	0	0.5	0	0	0	27	25	1	22	1
Jen's 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	1230	570	63	38	1	345	150	240	8	128	16
Macadamia Nut Brownie, Half Portion	740	340	37	23	0	195	86	130	4	73	9

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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	1910	2	10	23
Popcorn Shrimp	220	120	13	2.5	0	115	11	770	<1	0	14
Side: Broccoli	100	70	8	3.5	0	10	8	260	3	2	3
Side: French Fries (without Ketchup)	400	210	24	5	0	<5	42	710	4	0	4
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
Cherry Coke, 6 oz, with Ice	80	0	0	0	0	0	21	0	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
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	1480	1	7	37
Eggs Benedict: Filet Mignon and Lobster	840	370	41	18	0.5	170	53	1090	<1	5	61
Eggs Benedict: Tradition	700	310	34	17	0.5	105	55	1450	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

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BRUNCH											
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
Asparagus	40	20	2.5	0	0	0	3	280	2	<1	2
Potatoes Au Gratin	260	140	16	10	0	55	21	620	1	2	9
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
BRUNCH COCKTAILS AND BEER											
Chipotle Bloody Mary	180	25	2.5	1	0	<5	17	1420	2	9	4
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	140	0	0	0	0	0	10	10	0	0	1
LUNCH (Available only at Lunch)											
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
BFG Fish Sandwich (Tilapia)	650	270	30	6	0	120	49	960	3	12	50
Cod Fish & Chips	1030	610	68	13	1	120	66	2040	6	13	39
Maryland-Style Jumbo Lumb Crab Cakes	490	320	36	7	0	160	14	1300	2	6	29
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	40	1020	5	7	29

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HAPPY HOUR											
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
Crispy Au Gratin Bites	700	460	52	16	0	95	38	800	6	2	17
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
NON-ALCOHOLIC BEVERAGES											
Bottled Water: Fiji	0	0	0	0	0	0	0	0	0	0	0
Bottled Water: San Pellegrino	0	0	0	0	0	0	0	20	0	0	0
Cappuccino	45	15	1.5	1	0	5	5	35	0	4	3
Cherry Coke, with Ice, 8 oz	100	0	0	0	0	0	28	0	0	28	0
Coke Zero, 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
Espresso	0	0	0	0	0	0	0	0	0	0	0
Fresh Blackberry Smash	90	0	0	0	0	0	22	20	2	18	<1
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, Just Iced Tea	0	0	0	0	0	0	0	0	0	0	0
Honest Organic Iced Tea: Classic Green Tea, 8 oz with Ice, Just a Tad Sweet	45	0	0	0	0	0	11	0	0	11	0
Honest Organic Iced Tea: Raspberry Tea, 8 oz with Ice, Just a Tad Sweet	45	0	0	0	0	0	11	0	0	11	0
Housemade Lemonade	190	5	0.5	0	0	0	53	5	5	38	2

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NON-ALCOHOLIC BEVERAGES											
Numi Organic Hot Tea, 6 oz	0	0	0	0	0	0	0	0	0	0	0
Rainforest Alliance Bold Coffee, 6 oz	0	0	0	0	0	0	0	0	0	0	0
Seagram's Ginger Ale, with Ice, 8 oz	90	0	0	0	0	0	24	10	0	24	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
Blue Moon Belgian White, Bottle, 12 oz	170	0	0	0	0	0	14	15	0	0	2
Blue Moon, Draft, 13 oz	180	0	0	0	0	0	15	20	0	0	2
Breckenridge Agave Wheat, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Breckenridge Vanilla Porter, Bottle, 12 oz	150	0	0	0	0	0	12	15	0	0	2
Brooklyn Lager, Bottle, 12 oz	140	0	0	0	0	0	10	10	0	0	1
Bud Light Draft, Draft, 13 oz	110	0	0	0	0	0	7	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	140	0	0	0	0	0	10	10	0	0	1
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	140	0	0	0	0	0	10	10	0	0	1
Mac and Jack's African Amber, Draft, 13 oz	150	0	0	0	0	0	11	10	0	0	1

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BEER											
Michelob Ultra, Bottle, 12 oz	100	0	0	0	0	0	3	0	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	140	0	0	0	0	0	10	10	0	0	1
Omission, Bottle, 12 oz	170	0	0	0	0	0	13	20	0	0	2
Pabst Blue Ribbon, Can, 16 oz	190	0	0	0	0	0	13	15	0	0	2
Pyramid Angler Ale, Draft, 13 oz	150	0	0	0	0	0	11	10	0	0	1
Pyramid Hefeweizen, Draft, 13 oz	150	0	0	0	0	0	11	10	0	0	1
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 Oktoberfest, Bottle, 12 oz	190	0	0	0	0	0	19	50	0	<1	2
Sam Adams Seasonal Oktoberfest, Draft, 13 oz	200	0	0	0	0	0	20	55	0	<1	2
Sam Adams Seasonal Oktoberfest, 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	140	0	0	0	0	0	10	10	0	0	1
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

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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
Ocean Trust Tropic Heat Martini	190	0	0	0	0	0	24	0	<1	21	0
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	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
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
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	0	<1	39	0
Woodford Reserve Old Fashioned	230	0	0	0	0	0	25	0	1	23	0

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WINE											
Red Wine, Bottle, 750ml	640	0	0	0	0	0	20	25	0	5	<1
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