

The Smiling Bison

House Made

Down to the Ketchups

Cocktails

Buh Bye Rona

benchmark, honey shrub, vanilla simple, house sour

Quick & Berry Easy Smash

berry vodka, basil simple, cranberry, strawberry jam

An Apple A Day

pear vodka, house apple cider, ginger lime almond simple

Bison Watermelon Margarita

jalapeno cilantro tequila, watermelon puree, house sour

Peruvian Punch

pisco, lime, cherry juice, ginger ale

Berry Good Sangria

berry vodka, house red, cranberry, sprite

Wolf Moon Manhattan Project

vermouth, bitters

Beer

Drafts 6

Sanford Brewing SMaSH Lager (FL) 5.5%

Central 28 Show Pigeon IPA (FL) 6.7%

Cans / Bottles

Central 28 Up River Pale Ale (FL) 6% 5

Playalinda Pleasure Chest IPA (FL) 6.6% 5

Six Point Resin IPA (NY) 9.1% 7

Parish CaneBrake Wheat (LA) 4.9% 6

Lost Coast Tangerine Wheat (CA) 5.5%

Lexington Bourbon Barrel Ale (KY) 8.2% 7

Left Hand Milk Stout (CO) 6% 6

Scrimshaw Pils (CA) 4.4% 6

St. Bernardus Wit (FL) 5.5% 6

Short's Brewing Bellaire Brown Ale (MI) 7% 5

Ormond The Dude White Russian Stout (FL) 6.5% 6

Eagle Banana Bread Beer (England) 5.2% 6

Swilled Dog Apple Pie Cider (WV) 6.9% 6

Adopt A Cook (round of beverages for the kitchen) 5

Wine

White

House White 7/25

Nicholas, Chardonnay, France '18 7/30

Caposaldo, Moscato, Italy 9/40

Aime Roquesante, Rose, France '18 8/35

J Lohr, Sauv. Blanc, Monterey '18 8/35

Argento, Pinot Grigio, Argentina '17 8/35

Pighin, Pinot Grigio, Italy '18 9/40

Butter, Chardonnay, Cali '17 10/45

Wente, Riesling, California '18 9/40

Red

House Red 7/25

Norton, Malbec, Argentina '15 9/40

Wente, Cabernet Sauv, California '16 10/45

Ghostrunner, Ungrafted Red Zin, Lodi '17 9/40

Jax Y3 Taureau, Red Blend, Napa '16 12/55

Murrieta's Well, Red Blend, Napa '16 14/65

Kith & Kin, Cabernet Sauv, Napa '17 55

Chateau d' Arcins, Haut-Medoc, Bordeaux '14 70

Rodney Strong Reserve, Cabernet Sauv, Sonoma '16 80

Sparkling

JP Chenet, Brut, France 8/40

Yulupa, Cuvee Nature, California 12/60

Taittinger, Champagne, France 70

Desserts

1792 Bourbon Chocolate Mousse 6

Apple Pie Spring Rolls 7

caramel, blueberry banana ice cream

House Made Ice Cream Sundaes 7

The Palate Coffee Mocha Latte Or Tom West Farms Blueberry & Banana Split

Red Meat Specials

Tues - Saturday Open to Close

24oz Bison Tomahawk \$85
(1 week dry aged)

Bison NY Strip 8oz - \$40 10oz - \$48

Bison Ribeye 12oz - \$59 14oz - \$68

Bison Spinalis 8oz \$40

The Smiling Bison Burger \$20

7.25oz Ground Bison, Mushroom Ketchup, Garlic Aioli,

White Cheddar, House Bacon, Olde Hearth Brioche, Choice of Side

Steaks served w/ Porchini Butter, Seasonal Veg & Onion Rings

Steak Night Thursdays - 10% off all steaks & 25% off
bottles of wine w/ steak purchase

Every Thursday - Dine In Only (5p-9p)

Wine

White

House White 7/25

Nicholas, Chardonnay, France '18 7/30

Caposaldo, Moscato, Italy 9/40

Aime Roquesante, Rose, France '18 8/35

J Lohr, Sauv. Blanc, Monterey '18 8/35

Argento, Pinot Grigio, Argentina '17 8/35

Pighin, Pinot Grigio, Italy '18 9/40

Butter, Chardonnay, Cali '17 10/45

Wente, Riesling, California '18 9/40

Round Pond Estate, Sauvignon Blanc, Napa Valley '18 12/60

Harken, Barrel Fermented Chardonnay, Cali '17 55

Red

House Red 7/25

Norton, Malbec, Argentina '15 9/40

Wente, Cabernet Sauv, California '16 10/45

Writer's Block, Pinot Noir, Cali '16 10/45

Ghostrunner, Ungrafted Red Zin, Lodi '17 9/40

Writer's Block, Cabernet Franc, Cali '16 10/45

Jax Y3 Taureau, Red Blend, Napa '16 12/55

Murrieta's Well, Red Blend, Napa '16 14/65

Kith & Kin, Cabernet Sauv, Napa '17 70

Chateau d' Arcins, Haut-Medoc, Bordeaux '14 70

Round Pond Estate, Cabernet Sauv, Napa '16 80

Rodney Strong Reserve, Cabernet Sauv, Sonoma '16 80

Sparkling

JP Chenet, Brut, France 8/40

Yulupa, Cuvee Nature, California 12/60

Taittinger, Champagne, France 70

Wednesday Burger Daze

1130am - 9pm

6oz Beef (\$10) , 5.3oz Bison (\$13) or Black Bean (\$10)

served with salt & pepper fries,
calypso bean salad, or potato salad

The House

garlic aioli, white cheddar,
mushroom ketchup, texas toast

BLT

tomato jam, sharp cheddar, bacon,
leaf lettuce, texas toast

Smoked Blue Cheese

moody blue cheese dressing,
pickled red onion, texas toast

The Alpine

caramelized onion, sauteed mushroom,
gruyere, mushroom ketchup, texas toast

add farm egg \$1

add bacon \$1



Dessert

Solid

Tiramisu 7
vanilla wafer, palate coffee
beans, extra boozy

Pendleton Chocolate
Mousse 7
whipped cream, tuile

Salted Caramel Latte Ice
Cream 6

French Press

Palate House Blend 6
south american blend, mid roast,
full body smooth finish

decaf or regular

Liquid

D'Orange 6
citrus vermouth

D'Pampe 6
pamplemousse
vermouth

Pedro Ximenez 5
sherry

Castelnu de
Suduirant 7
sauternes

La Pivon 5
blanco or rojo