

## STARTERS

### Soup

Cup 4.95 | Bowl 7.95

Chef's Choice or Lobster Bisque

### ★ Warm Soft Pretzel Sticks

3 Pretzel Sticks | Garlic Aioli | Ranch 6.95

### Stout Mini Shepherd's Pie

Ground Beef | Peas | Carrots | Guinness Gravy | Mashed Potatoes 9.95

### Spinach and Artichoke Dip

Fresh Spinach | Artichoke | Parmesan Cheese | Mozzarella Cheese 9.95

### 🔥 Stout's Famous Grilled Jerk Spiced Chicken Wings

10 Wings | Carrots | Celery | Bleu Cheese | Choice of Mild, Hot, or BBQ Sauce 11.95

### ★ Chicken Tender Platter

Five Fried Chicken Tenders | Regular French Fries 9.95

### 🔥 Smilin' Bob's Original Fish Dip

Amber-Jack | King Mackerel | Lahvosh Crackers | Carrots | Celery 11.95

### Pan Seared Jumbo Lump Crab Cake

Jumbo Lump Crab | Grainy Mustard Cream Sauce 13.95

### Ahi Tuna Appetizer

Sesame Seared Tuna | Wonton | Wasabi Aioli | Ginger 13.95

## FLATBREADS

### Caprese Pesto Flat Bread

Fresh Basil Pesto Marinara Sauce | Vine Ripe Tomatoes  
Buffalo Mozzarella | Balsamic Glaze 9.95

### Buffalo Chicken Flat Bread

Buffalo Chicken | Bleu Cheese Dressing | Diced Celery | Mozzarella & Cheddar 9.95

### Steak Onion Flat Bread

Steak | Caramelized Onions | Bleu Cheese Crumble | Mozzarella Cheese 10.95

## SALADS

### 🔥 House Salad

Add Chicken 4.95 | Salmon 6.95

Mixed Greens | Diced Tomatoes | Cucumbers | Carrots 7.95

### Caesar Salad

Add Chicken 4.95 | Salmon 6.95

Romaine Lettuce | Parmesan Cheese | Croutons 9.95

### Santa Fe BBQ Ranch Chicken Salad

Grilled Chicken | Romaine | Black Beans | Sweet Corn  
Diced Tomatoes | Onions | Shredded Pepper Jack | BBQ Ranch Dressing 12.95

### 🔥 Blackened Shrimp Arugula Beet Salad

Red & Yellow Beets | Goat Cheese | Orange Basil Reduction  
Choice of Honey Balsamic or Balsamic Vinaigrette 14.95

### Oriental Seared Ahi Tuna Salad

Napa Cabbage Blend | Cucumber | Carrots | Red Peppers  
Onions | Wontons | Sesame Dressing 15.95

### 🔥 ★ Black and Bleu Steak Salad

Blackened Steak | Mixed Greens | Vine Ripe Tomatoes  
Bleu Cheese Crumble | Bacon | Ranch Dressing 15.95

## STOUT'S SANDWICH BOARD

All Sandwiches served with French Fries

### Mile High Turkey Club

Roasted Turkey Breast | Apple Wood Smoked Bacon | Cranberry Mayo  
Vine Ripe Tomato | Leaf Lettuce | Toasted White Bread 12.95

### Stout's Philly Cheese Steak

Provolone | Mushrooms | Caramelized Onion | Citrus Garlic Aioli | Italian Roll 13.95

### Stout's Pub Chicken Sandwich

Grilled Chicken | Provolone Cheese | Apple Wood Smoked Bacon | Pesto Mayo  
Vine Ripe Tomato | Onion | Leaf Lettuce | Pickle | Brioche Bun 13.95

### ★ Blackened Mahi Mahi Sandwich

Cajun Remoulade | Vine Ripe Tomato | Leaf Lettuce | Brioche Bun 13.95

### Salmon BLT

Grilled Salmon | Caper Dill Sauce | Bacon  
Leaf Lettuce | Vine Ripe Tomato | Brioche Bun 13.95

### Irish Reuben

Sliced Corned Beef | 1,000 Island Dressing | Swiss Cheese | Rye Bread 13.95

## STOUT'S BURGER CORNER

All burgers are ground fresh locally from "Smitty's Butcher Shop"

All Sandwiches served with French Fries & Brioche Bun

### Wild West Burger

Cheddar & Pepper Jack Cheese | Apple Wood Smoked Bacon | BBQ Sauce  
Vine Ripe Tomato | Leaf Lettuce | Onion | Pickles | Crispy Onion Rings 14.95

### Stout Lamb Burger

Ground Lamb | Arugula | Red Onion | Feta Cheese | Tzatziki Sauce 14.95

### ★ Black Bean Veggie Burger

Vine Ripe Tomato | Leaf Lettuce | Pepper Jack Cheese | Crispy Onion Straws 14.95

### Build Your Own Burger

8oz Burger | Vine Ripe Tomato | Leaf Lettuce | Onions | Pickles 11.95

Add: American | Cheddar | Swiss | Provolone | Pepper Jack | Bleu Cheese .95 each

Add: Apple Wood Smoked Bacon | Avocado

Mushrooms | Sautéed Onion | Onion Rings 1.95 each

## IRISH FAVORITES

### Bangers & Mash

Locally Made Murphy's Irish Sausage | Mashed Potatoes | Onion Gravy 14.95

### 🔥 Corned Beef and Cabbage

Sliced Corned Beef | Red Bliss Potatoes | Carrots | Broth 14.95

### Fish & Chips

Beer Battered Cod | French Fries 14.95

### Stout Shepherd's Pie

Ground Beef | Peas | Carrots | Guinness Gravy | Mashed Potatoes 14.95

### Guinness Lamb Stew

Slow Cooked Lamb | Carrots | Celery | Potato | Guinness Sauce 14.95

### Liver & Onions

Calf Livers | Mashed Potatoes | Onion Gravy 14.95

## ENTREES

### ★ Pasta Primavera

Roasted Vegetables | Angel Hair Pasta 14.95

### Stout's Drunken Chicken Breast

Mushroom Cream Sauce | Mashed Potatoes | Asparagus 15.95

### Citrus Crusted Salmon

Roasted Potatoes | Citrus Beurre Blanc | Sautéed Spinach 18.95

### Pan Seared Scallops

Asparagus Risotto | Lobster Cream Sauce 24.95

### Grilled Skirt Steak 8 oz.

Mashed Potatoes | Barbeque Cream Sauce | Asparagus | Crispy Onion Straws 18.95

### 🔥 Chairman's Reserve Choice NY Strip Steak 12 oz.

Roasted Potatoes | Grilled Asparagus 28.95

Add Sautéed Onions & Mushrooms 4.95

## FOR THE WEE ONES

Available for our guests under 12 years old

Hot Dog with French Fries 5.95

Chicken Tenders with French Fries 5.95

Macaroni & Cheese 4.95

## SIDES

French Fries | Sweet Potato Fries | Onion Rings  
Macaroni & Cheese | Mix Green Salad | Caesar Salad  
Coleslaw | Grilled Asparagus | Sautéed Spinach  
Sautéed Mushrooms | Sautéed Onions  
4.95 each

## DESSERTS

Stout Key Lime Pie 7.95

New York Cheesecake 6.95

Stout Brownie A la Mode 6.95

Fried Banana Caramel Xango with Caramel Salted Gelato 8.95

🔥 Gluten Free Item

★ New Stout Menu Item

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

# MONDAYS

## 1/2 PRICE WINE BOTTLES

— SELECT BOTTLES ONLY —

### RED WINES

Pino Noir	Origin	Glass	Bottle
House	-	6.00	-
Greg Norman	Santa Barbara	9.00	35.00
La Crema	Monterey	11.00	42.00
Merlot	Origin	Glass	Bottle
House	-	6.00	-
Frances Ford Coppola	California	9.00	35.00
Cabernet Sauvignon	Origin	Glass	Bottle
House	-	6.00	-
Louis Martini	Sonoma Valley	9.00	35.00
Jordon	Alexander Valley	-	75.00
Interesting Reds	Origin	Glass	Bottle
Malbec, Don Miguel Gascon	Argentina	9.00	32.00

### WHITE WINES

Bubbles	Origin	Glass	Bottle
Sparkling, Mum	Napa Valley	9.00	35.00
Champagne, Perrier Jouet	France	15.00 split	70.00
Chardonnay	Origin	Glass	Bottle
House	-	6.00	-
Kendall Jackson	California	9.00	35.00
Sonoma Cutrer	Russian River	11.00	42.00
Sauvignon Blanc	Origin	Glass	Bottle
House	-	6.00	-
Whitehaven	New Zealand	9.00	33.00
Pinot Grigio	Origin	Glass	Bottle
House	-	6.00	-
Ecco Domani	Italy	7.00	26.00
Santa Margherita	Italy	11.00	42.00
Riesling	Origin	Glass	Bottle
Sa Prum: Essence	Germany	8.00	32.00

### DRAUGHT BEER

Domestics	ABV	Style	Origin	Pint	Mug
Bud Light	4.2%	Light Lager	Missouri	4.00	7.00
Funky Buddha Floridian	5.6%	Hefeweizen	Oakland Park	6.50	10.00
Funky Buddha Hop Gun	7.2%	IPA	Oakland Park	7.00	11.00
Goose Island IPA	5.9%	IPA	Illinois	6.00	10.00
McSorley's Ale	4.9%	Irish Red	NYC	5.00	8.00
Narraganset	5.0%	American Lager	Rhode Island	4.00	7.00
Shock Top Belgian White	5.2%	Witbier	Missouri	5.50	9.50
Woodchuck Amber	5.0%	Hard Apple Cider	Vermont	6.00	10.00

Imports	ABV	Style	Origin	Pint	Mug
Birra Moretti	4.6%	Euro Pale Lager	Italy	6.00	9.00
Carlsberg	5.0%	German Pilsner	Denmark	6.00	10.00
Estrella Damm	5.2%	Adjunct Lager	Spain	6.00	9.00
Guinness (20oz)	4.1%	Irish Stout	Ireland	7.00	10.00
Kronenbourg 1664	5.5%	European Lager	France	6.00	9.00
Stella	5.2%	European Lager	Belgium	6.00	10.00

★ ASK ABOUT OUR ROTATING DRAUGHTS ★

### BOTTLED BEER

Domestics	ABV	Style	Origin	Bottle
Budweiser	4.2%	American Lager	Missouri	4.00
Bud Light	4.2%	Light Lager	Missouri	4.00
Coors Light	4.2%	Light Lager	Colorado	4.00
Michelob Ultra	4.2%	Ultra Light	Missouri	4.00
Miller Light	4.2%	Pale Lager	Wisconsin	4.00

Imports	ABV	Style	Origin	Bottle
Blackthorn Cider (16oz)	6.0%	Hard Cider	England	7.00
Boddington's Pub Ale (16oz)	4.7%	English Pale Ale	England	5.75
Corona	4.6%	Adjunct Lager	Mexico	5.00
Corona Light	4.5%	Light Adjunct	Mexico	5.00
Heineken	5.0%	European Lager	Holland	5.00
Magner's Cider	4.5%	Hard Apple Cider	Ireland	5.00
Magner's Pear	4.5%	Hard Pear Cider	Ireland	5.00

# TUESDAYS

## 2 FOR 1 CRAFT BOTTLES

### CRAFT BEER

Domestics	ABV	Style	Origin	Bottle
Avery White Rascal	5.6%	Belgian White	Colorado	8.00
Breckenridge Vanilla Porter	4.7%	Porter	Colorado	7.00
Cigar City Jai Alai (can)	5.0%	IPA	Florida	7.00
Der Chancellor	5.3%	Kolsch (Gluten Free)	Florida	6.50
Dogfish Head 90 Minute	9.0%	IPA	Delaware	8.00
Holy Mackerel Golden	8.0%	Belgian Strong	Florida	7.50
Inlet Monk in the Trunk	5.5%	Belgian Amber	Florida	6.50
Innes & Gunn	6.6%	Scottish Ale	Scotland	9.00
Magic Hat Circus Boy	4.5%	Hefeweizen	Vermont	6.50
Nirto Left Hand Milk Stout	6.0%	Sweet Stout	Colorado	7.50
Sea Dog Blueberry	4.6%	Blueberry Wheat	Maine	6.50
Shipyard Blue Fin Irish Stout	4.7%	Irish Dry Stout	Maine	7.50
Stone Arrogant Bastard (16oz)	7.2%	American Strong	California	11.00
Wells Banana Bread	5.2%	Banana Wheat	England	8.50



Stout  
Bar & Grill

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