

Havana

B E A C H

Happy Hour Food Menu

3pm - 6pm

Cheese and Charcuterie Board 25

Chef's regional selections of charcuterie & cheese with herb crackers and accompaniments

French Onion Soup 12

Tall Pines oxtail broth with caramelized onion, Black Bear baguette, and torched greyere cheese

Havana Beach Salad 8

Coastal Blue Farms greens with local heirloom tomato, pickled red onion, Florida avocado, toasted pepitas, and sherry vinaigrette

Caesar Salad 9

Sweet gem lettuce, fresh grated parmesan cheese, capers, and breadcrumbs, dressed in anchovy vinaigrette

Applewood Smoked Blue Cheese Fries 9

Hand-cut potatoes fried with rosemary and thyme, then covered with blue cheese fondue, pickled shallots, scallion, and sumac

Tall Pines Grass Fed Wagyu Beef Sliders 12

Dry aged for 45 days served with grilled onions, organic cheddar, bacon catsup, house fermented mustard-mayo on King's Hawaiian sweet rolls

Crispy Mojito Chicken Thighs 12

with Anson Mills heirloom grits, pickles, herb salad, and smoked maple-jalapeno hot sauce

Gambas al Ajillo 12

Shrimp poached in Spanish olive oil, chile arbol and roasted garlic with charred lemon, grilled baguette

Executive Chef: James T. Neale II

Exec. Sous Chef: John Engle

Chef de Cuisine: Matthew Rolens

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Managed by:

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