Cornmeal Crusted Fried Green
Tomatoes- Field Greens- Cajun Ranch
Whipped Feta
Creamy Whipped Feta- Greek Olives-
Basil Olive Oil- Cucumbers- Grilled Pita
Buffalo Chicken Eggrolls $\quad 9.00$
Spicy Buffalo Chicken- Blue CheeseNapa Cabbage- Smokey Ranch

## Poutine

12.00

Fresh Crispy Fries- Hot Beef GravyWisconsin White Cheddar Cheese Curds
Spicy Avocado Dip
Fresh Avocado-Fresh Jalapeño-Cream Cheese-Cilantro- Lime- Wonton Chips

## Fried Cheese Curds

10.00

Hand Breaded Wisconsin White Cheese Curds- Homemade Ranch Dressing
Jumbo Stuffed Shrooms
11.00

Fried Jumbo Mushroom Caps- Cream Cheese Garlic Herb Filling- Creamy Horseradish Dip
Loaded Nachos
Crispy Corn Tortilla Chips- Creamy Cheese Sauce- Fresh Pico de GalloCheddar Cheese- Queso Fresco- Fresh Jalapenos-Sour Cream
Ground Beef or Shredded Chicken or BBQ Pulled Pork - choose one

## WINGS

Our Jumbo Wings are Fresh Never Frozen

Choose One Flavor and One Housemade Dipping Sauce Smoked or Non-Smoked
10 Wings 16.00 or 20 Wings 31.00
Dipping Sauce: Buttermilk Ranch-Blue Cheese-Honey Mustard
Dry Rubs: Blackened-Lemon Pepper
Wet: Buffalo-Honey BBQ-Mango Habanero Garlic Parmesan Peppercorn-Umami Red Chili-Teriyaki-Sweet Thai Chili
products available


## FLATBREADS

Pepperoni 12.00

Red SauceMozzarella Cheese-
Pepperoni

BBQ Pulled Pork 14.00- Tangy BBQ Sauce- Smoked Pulled Pork- Caramelized Sweet Onions-MozzarellaCheddar Cheese

Sausage \& Mushroom Quattro Formaggio 12.00- Red SauceSweet Italian Sausage Baby Portobello Mushrooms-Mozzarella Cheese
13.00- Ricotta- Gruyere Cheese- Gouda Cheese- Mozzarella Cheese- Sliced Tomato- Fresh Basil

## CRAFT BURGERS

Five Nine Cheeseburger 13.00 - Fresh Angus Beef- Choice of Cheese- Lettuce- Tomato-Pickles- Toasted Brioche Bun

Farmhouse Burger 15.00 - Fresh Angus Beef- Pulled Pork- Applewood Bacon- Cheddar Cheese- Fried Onions- Smokey Ranch- Lettuce- Toasted Brioche Bun
P.F.G.T. Burger 14.00 - Fresh Angus Beef- Fried Green Tomato- Pimento Cheese- Cajun Ranch- Lettuce- Toasted Brioche Bun
Gucci Burger 17.00-Fresh American Wagyu- Raspberry Goat Cheese- Caramelized Onions-Lettuce- Tomato- Toasted Pretzel Bun
Wake-N-Bake Burger 15.00 - Fresh Angus Beef- Fried Egg-Cheddar Cheese- Applewood Bacon- Hashbrowns- Smokey Ranch-Caramelized Onions- Lettuce- Toasted Brioche Bun
Crunchwrap Burger 14.00 - Fresh Angus Beef- Cheddar Cheese- Corn Tostada- Pico de Gallo- Baja Ranch- Shredded Lettuce- Diced Tomato- Grilled Tortilla
Jive Turkey 14.00 - Fresh Ground Turkey- Grilled Pineapple- Applewood Bacon- Teriyaki Glaze- Provolone Cheese- Lettuce- Tomato- Toasted Pretzel Bun
Portobello Burger 13.00-Grilled \& Marinated Portobello Cap- Roasted Red Pepper- Havarti Cheese-Lettuce- Tomato- Toasted Brioche Bun

Make your burger a Double for additional 5.00
You may substitute: Turkey or Portobello for any Burger no additional cost, Wagyu 3.00
GLUTEN-FREE Bun Available for 2.50
Hac N Plecease

Daddy Mac 15.00-Creamy Cheddar Cheese Sauce- Rotini Pasta- Honey Ham-Applewood Smoked Bacon- Brown Butter Breadcrumbs- Garlic Bread

Roasted Vegetable Mac 15.00 - Rotini Pasta- Creamy Cheddar Cheese Sauce- BroccoliMushrooms -Zucchini- Red Peppers- Brown Butter Breadcrumbs-Garlic Bread

KC BBQ Mac 15.00 - Rotini Pasta- Creamy Cheddar Cheese Sauce- BBQ Pulled PorkFried Onions- Smokey Ranch- Brown Butter Breadcrumbs- Garlic Bread
Buffalo Blue Mac 16.00 - Rotini Pasta- Creamy Hot Buffalo Cheddar Cheese Sauce- Fried Chicken- Blue Cheese Crumbles- Smokey Ranch- Brown Butter Breadcrumbs- Garlic Bread
Lobster Mac 25.00 - Rotini Pasta- Creamy Old Bay Cheddar Cheese Sauce- Lobster -Brown Butter Breadcrumbs- Garlic Bread

## GREENS

Citrus Avocado Salad 13.00-House Greens- Sliced
Avocado- Ruby Red Grapefruit- Red Onion- Toasted AlmondsCitrus Vinaigrette dressing
Bacon \& Strawberry Spinach Salad 13.00 - Baby Spinach-
Bacon- Strawberries- Goat Cheese- Toasted Almonds- Red Onions- Warm Bacon Dressing
Five Nine Salad 12.00 - House Greens- Cucumbers- Cherry Tomatoes- Queso Fresco- Potato Stix- Choice of Dressing
Classic Caesar 12.00 - Romaine Lettuce- Parmesan CheeseGarlic Croutons- Caesar Dressing

Taco Salad 15.00 - Crispy Deep Fried Flour Tortilla ShellHouse Greens- Pico De Gallo- Guacamole- Cheddar CheeseQueso Fresco- Baja Ranch- Sour Cream. Choice of Shredded Chicken or Ground Beef

## Dressings

Ranch- Blue Cheese- Honey MustardHot Bacon- Citrus Vinaigrette- Balsamic Vinaigrette- Caesar- Country French

## SALAD ADD-ONS

Chicken Breast (Grilled- FriedBlackened) 5.00

Cobia (Grilled- Fried- Blackened) 6.00 Salmon (Grilled- Blackened) 6.00

Shrimp (Grilled- Fried- Blackened) 6.00 Angus Burger 4.00
Grilled Portobello Mushroom Cap 4.00
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DAILY SPECLALS MONDAY

Meatloaf 12.00 - Two Slices MeatloafBrown Gravy- Roasted Garlic Mashed Potatoes-Seasonal Vegetable

TUESDAY
Cheeseburger 8.00 - Fresh Angus BeefChoice of Cheese- Lettuce- Tomato-Pickles- Toasted Brioche Bun

WIEDNESDAY
Chicken Parmesan 12.00 - Breaded Chicken Breast- Marinara SauceMozzarella Cheese-Linguine Pasta- Garlic Bread

THURSDAY
Sirloin 14.00-8 oz Sirloin- Roasted Garlic Mashed Potatoes- Seasonal Vegetable

FRIDAY
Fish Fry 13.00 - Hand Breaded North Atlantic Haddock- French Fries- House Slaw- Tartar Sauce

Baja Shrimp Tacos 15.00 - Flour or Corn Tortilla- Fried or Grilled- Pico de Gallo-Baja Sauce- Napa Cabbage- Queso Fresco
French Dip 17.00-Slow Roasted Sliced Prime Rib- Horseradish Chive Cheese- Caramelized Onions- Toasted French Roll- Au Jus
Pulled Pork Sandwich 13.00-Smoked Pulled Pork- Tavern Slaw- Fried Onions- Smokey Ranch- Toasted Brioche Bun
Smoked Salmon BLT 14.00-Smoked Salmon Fillet- Applewood Bacon-Lettuce- Tomato- Roasted Garlic Aioli- Toasted Sourdough Bread

Chicken Doodle 13.00-Grilled Chicken Breast- Pepperjack CheeseGrilled Pineapple- Thai Chili Sauce- Toasted Pretzel Bun

Tavern Tenderloin 14.00-Giant Hand Breaded Pork Tenderloin- Lettuce-Tomato- Pickles- Toasted Brioche Bun

Red, Hot \& Blue 14.00 - Fried Chicken Breast- Homemade Buffalo Sauce- Blue Cheese- Lettuce- Tomato- Pickles- Toasted Brioche Bun

Cortez Cordon Bleu Melt 13.00 - Breaded Chicken Breast- Grilled Honey HamHavarti Cheese- Grilled Sourdough Bread

West Coast Wrap 13.00-Chipotle Tortilla- Spicy Avocado Spread- Cilantro RiceBaja Ranch- Napa Cabbage- Red Onion- Tortilla Strips

| French Fries | Cheesy Corn |
| :--- | :--- |
| Tavern Slaw | Cheddar Grits |
| Seasonal Vegetable | Hoasted Garlic Mashed Potatoes |
| Rice | Mac-N-Cheese +2.00 |
| Homemade chips | Sweet Potato Waffle Fries +2.00 |
| Fried Okra |  |



Almond Coconut Chicken 16.00-Breaded Almond Coconut Chicken Breast- Balsamic Glaze- Cilantro Lime Rice- Seasonal Vegetable
Sizzling Ribeye \& Shrimp 27.00-10 oz House Ribeye- 6 Garlic Butter Shrimp- Seasonal VegetableRoasted Garlic Mashed Potatoes

Baby Back Ribs 25.00-Full Slab Slow SmokedKansas City Honey BBQ- French Fries- Tavern Slaw

Chicken Fried Chicken 16.00 - Boneless Fried Chicken Breast- Country White Gravy- Roasted Garlic Mashed Potatoes- Seasonal Vegetable
Ossobuco 21.00-Roasted Pork Shank- Swamp RiceSeasonal Vegetable- Brown Gravy

Backyard Shrimp Boil 22.00-Shrimp- Andouille
Sausage- Red Skin Potatoes- Sweet Corn- Red Onion
Southern Fried Catfish 17.00-Cornmeal Breaded Catfish- French Fries- House Slaw- Tartar Sauce
Ginger Citrus Salmon 19.00 - Fresh Salmon- Ginger Citrus Glaze- Rice - Seasonal Vegetable
Jambalaya 17.00 - Shrimp- Blackened ChickenAndouille Sausage- Creole Rice -Peppers- Red OnionOkra

Campfire Honey Chipotle Cobia 19.00-Red Skin Potatoes-Zucchini- Tomato- Sweet Onion- Lime
Creamy Cajun Shrimp Pasta 18.00 - Shrimp- Roasted Corn- Roasted Poblano Peppers- Red Onion- Linguine Pasta- Garlic Bread

