



THE GROVE

EAT DRINK PLAY

STARTERS

WATERMELON BRUSCHETTA | \$10.95

Fresh Diced Watermelon / Whipped Feta / Mint
On Crostini | Add Sautéed Shrimp +\$5

VERA CRUZ CEVICHE | \$14.95

Rock Shrimp / Salsa Roja / Avocado / Flatbread

DIP THE CHIP | \$9.95

House-Fried Corn Tortillas Served with Cantina Salsa
Add Queso+\$3 Guac +\$3 Smoked Seafood Dip +\$6

CLASSIC NACHOS | \$11.95

Housemade Corn Tortilla Chips / Queso / Pico de Gallo
Fresh Jalapeños / Jack Cheese / Sour Cream
Add | Pork Carnitas+\$4 Grilled Chicken+\$4 Steak+\$5

LAZY MAN STREET CORN | \$9.95

Roasted Corn Kernals / Siracha Mayo / Cilantro
Lime / Cotija Cheese / Tajin

WINGS 6CT. | \$8.95 12CT. | \$14.95

Jumbo Wings Fried and Tossed in Your Choice of Buffalo, BBQ, or Chili Lime Sauce

QUESADILLA CHICKEN | \$12.95 STEAK | \$14.95

Flour Tortilla / Cheese / Peppers / Onions
Served with Cantina Salsa

FEATURED ITEM

FRIED CHICKEN & SWEET CHILI WRAP | \$16.95

Crisp and Juicy Fried Chicken Tossed in our Jalapeño, Pepperdew, and Sweet Chili Sauce, with Cotija Cheese. Wrapped Inside a Tortilla with Mixed Greens, Tomatoes, and Avocado Sauce for Dipping.

MAINS | SERVED WITH SEASONED FRIES, SWEET POTATO FRIES, OR CANTINA RICE

CLASSIC GROVE BURGER | \$16.95

1/2 lb. Ground Chuck & Brisket / Grilled and Topped as You Like / Brioche Bun / Lettuce / Tomato / Red Onion / Pickles

Add +\$1.50 Cheddar | Swiss | American | Muenster | Bleu Cheese | Caramelized Onion | Mushrooms | Bacon

BEYOND BURGER | \$14.95

Plant-Based Vegetarian Burger / Mixed Greens
Tossed in Lemon Tomato / Onion / Goat Cheese
Brioche Bun | Sub GF Bread or Lettuce Wrap

THE GROVE FRIED FISH | \$16.95

Crispy Local Grouper Fried in Coconut Ale Tempura Batter / Served with Mango Pico de Gallo and Plantains Yuka Fries

GROWN-UP GRILLED CHEESE | \$11.95

Cheddar / Provolone / Swiss / Muenster
Tomato / Toasted on Sourdough
Add +\$1.50 Ham | Bacon

FLATBREAD PIZZAS

CLASSIC MARGHERITA | \$13.95

Crisp Flatbread / Tomato / Fresh Mozzarella
Basil / Extra Virgin Olive Oil

CUBANO | \$14.95

Crisp Flatbread / Roasted Garlic & Olive Oil
Pulled Pork / Pico de Gallo / Cotija / Cilantro
Dijonaise

CANTINA SHRIMP | \$15.95

Crisp Flatbread / Avocado Salsa / Sautéed Rock Shrimp / Cotija Cheese / Mango Pico de Gallo
Cilantro

SALADS

ADD CHICKEN+\$4 | SHRIMP+\$5 | GROUPEL+\$5 | STEAK+\$5

ENTRÉE CAESAR | \$11.95

Romaine / Croutons / Creamy Dressing
Shaved Parmesan

SW COBB SALAD | \$13.95

Diced Hard Boiled Egg / Mango Pico de Gallo
Queso Fresco / Avocado / Black Beans / Tortilla Strips / Roasted Tomato & Avocado Vinaigrette

FAJITA SALAD | \$14.95

Romaine / Grilled Bell Peppers and Onions
Pico de Gallo / Sour Cream / Guacamole /
Shredded Cheese / Served with Tortillas

ENTRÉE HOUSE SALAD | \$11.95

Mixed Greens / Cucumbers / Tomatoes
Onions / Croutons

CUBAN SANDWICH | \$14.95

Housemade Roast Pernil Pork / Black Forest Ham / Swiss Cheese / Dijonaise
Pickles / Crisp Cubano Roll

SEAFOOD TOSTADA | \$15.95

2 Tortilla Shells / Sautéed Shrimp and Scallops
Black Beans / Lettuce / Mango Pico de Gallo
Lime Crème Fraîche / Served over Cantina Rice

TWO SOFT CORN TACOS

Soft Corn Tortillas / Cilantro Lime Slaw / Queso Fresco / Avocado Crema | Served with House Fried Corn Tortilla Chips, Cantina-Style Salsa, and Cantina Rice

Chicken | \$14.95 Pork | \$14.95 Shrimp | \$16.95
Grouper | \$15.95 Steak | \$16.95

PINCHO (ESPENTINHO)

Two Meat Skewers / Pineapple / Onions
Peppers / Mojito Mop / Served with Cantina Rice

Steak | \$16.95 Chicken | \$15.95 Shrimp & Scallops | \$6

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

FOR THE KIDS

10 YEARS OLD OR YOUNGER | ALL SERVED WITH CHOICE OF SEASONED FRIES, MANDARIN ORANGES, OR CELERY & CARROTS

HAMBURGER | \$7.00

Add Cheese +\$1.50

CHICKEN STRIPS | \$8.00

MAC & CHEESE | \$7.00

HAM & CHEESE | \$8.00

GRILLED CHEESE | \$6.00

PEANUT BUTTER & JELLY | \$5.00

BEVERAGES

PEPSI PRODUCTS 16 OZ | \$3.99

LOCAL CRAFT BEER & WINE

ASK YOUR SERVER FOR TODAY'S SELECTION

WEEKLY SPECIALS

MONDAY

BUILD YOUR OWN 1/2 LB. BURGER | \$9.95

ADD A DRAFT PAIRING + \$5.00

TUESDAY

HOSPITALITY INDUSTRY WORKERS RECEIVE

25% OFF DISCOUNT

WINGING INTO WEDNESDAY

CLASSIC WINGS | \$0.50 EACH

ADD A DRAFT PAIRING +\$5.00

SLIDING THRU THURSDAY

TWIN CHEF'S SELECTION SLIDER | \$6.00

SUNDAY BLOODY SUNDAY

BUILD YOUR OWN BLOODY MARY BAR | \$10.95

COCKTAILS

MUDSLIDE | \$14.00

Kahlua / Baileys Irish Cream / Vodka / Frozen Virgin Mudslide Mix or 2 Scoops of Ice Cream

GROVE PUNCH | \$13.00

Myers Dark / Lime Mix / Simple Syrup Grenadine / Orange Juice

SOCO HURRICANE | \$12.00

Southern Comfort / Sweet & Sour Mix Passion Nectar / Grenadine / Orange Juice

BAHAMA MAMA | \$14.00

Gold Rum / Coconut Rum / Banana Liquor Grenadine / Orange Juice / Pineapple Juice

ELECTRIC LEMONADE | \$12.00

Vodka / Blue Curacao / Sweet and Sour Mix Topped with a Splash of Starry

PARADISE FOUND | \$13.00

Vodka / Southern Comfort / Amaretto / Orange Juice / Grenadine (Like an Alabama Slammer!)

GROVE SUNSET | \$12.00

Rum / Gin / Vodka / Triple Sec / Pineapple Juice / Starry / Grenadine

"ORANGE YOU GLAD YOU'RE HERE" | \$14.00

Vodka / Orange Juice / Dreamsicle Frozen Mix or 2 Scoops of Orange Sherbert / Crushed Ice



ABOUT BIRCH STATE PARK

EXCERPT FROM FLORIDA STATE PARKS

In 1893, Chicago attorney Hugh Taylor Birch came to South Florida in search of a secluded area for his home. He settled in the small Fort Lauderdale village that included a store, a few houses and the old Army Post remains.

Purchasing oceanfront property for about a dollar per acre, he eventually owned a 3.5-mile stretch of beachfront. In 1940, at age 90, he built his Art Deco style home, calling his 180-acre estate Terramar or "land to the sea." Wishing to preserve his subtropical paradise from encroaching development, Birch donated his estate as a public park. On December 31, 1941, the Florida Board of Forestry and Parks obtained the title to what became Hugh Taylor Birch State Park. It is now a barrier island of trees and greenery in the middle of urban Fort Lauderdale, located between the Atlantic Ocean and the Intracoastal Waterway, and is one of the city's most distinctive feature frequently compared to Central Park, also an island of peaceful green vegetation in the midst of a bustling city.



BIRCH AND A COCONUT PALM

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