



## STARTERS

### WATERMELON BRUSCHETTA | \$10.95

Fresh Diced Watermelon / Whipped Feta / Mint Balsamic Glaze / On Crostini (Seasonal Availability)  
Add Shrimp +\$5

### VERA CRUZ SHRIMP | \$14.95

Rock Shrimp / Salsa Roja / Avocado / Flatbread

### DIP THE CHIP | \$9.95

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

### CLASSIC NACHOS | \$11.95

Housemade Corn Tortilla Chips / Queso Blanco Pico de Gallo / Fresh Jalapeños / Black Beans Avocado Crema / Sour Cream  
Add | Pork Carnitas+\$4 Grilled Chicken+\$4 Steak+\$5

### LAZY MAN STREET CORN | \$9.95

Roasted Corn Kernal / 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 | Served with Carrots

### 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 House Sweet Chili Sauce, Jalapeño & Pepperdew Slices, Cotija Cheese, Tomato, and Greens Wrapped in a Tortilla | SERVED WITH AVOCADO SAUCE FOR DIPPING

## MAINS

### CLASSIC GROVE BURGER | \$16.95

1/2 lb. Ground Chuck & Brisket Cooked to Order Brioche Bun / Lettuce / Tomato / Red Onion  
SERVED WITH SEASONED FRIES | SUB: SWEET POTATO FRIES

Add (\$1.00 each) Cheddar | Swiss | American | Muenster | Bleu Cheese | Carmelized Onion | Mushrooms | Bacon

### BEYOND BURGER | \$14.95

Plant-Based Vegetarian Burger / Greens / Tomato Onion / Goat Cheese / Brioche Bun

SERVED WITH SEASONED FRIES | SUB: SWEET POTATO FRIES  
GF OPTIONS AVAILABLE

### THE GROVE FRIED FISH | \$16.95

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

### GROWN-UP GRILLED CHEESE | \$11.95

Cheddar / Provolone / Swiss / Muenster  
Tomato / Toasted on Sourdough

SERVED WITH SEASONED FRIES | SUB: SWEET POTATO FRIES

## 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 | GROUPER+\$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

Roasted Pulled Pork / Black Forest Ham / Swiss Cheese / Yellow Mustard / Mayo / Pickles  
On a Butter-Toasted Crisp Cubano Roll  
SERVED WITH SEASONED FRIES | SUB: SWEET POTATO FRIES

### SHRIMP TOSTADA | \$15.95

2 Tortilla Shells / Sautéed Shrimp / Black Beans Greens / Mango Pico de Gallo / Avocado Crema  
SERVED WITH CANTINA RICE

### TWO SOFT CORN TACOS

Soft Corn Tortillas / Cilantro Lime Slaw / Cotija Cheese / Avocado Crema

SERVED WITH CORN TORTILLA CHIPS, HOUSE SALSA, AND CANTINA RICE

Chicken | \$14.95 Pork | \$14.95 Shrimp | \$16.95

Grouper | \$15.95 Steak | \$16.95

### GROVE BURRITO

Grilled Meat / Black Beans / Onions / Peppers  
Cantina Rice / Jack Cheese / Avocado / Flour Tortilla

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

SERVED WITH TOSTONES, TORTILLA CHIPS & HOUSE SALSA

Florida Sales Tax and 20% Service Charge Included in All Guest Checks

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 - THURSDAY 3PM TO CLOSE

### 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 | \$1.00 EACH  
ADD A DRAFT PAIRING +\$5.00  
(MINIMUM 6 WINGS PER SAUCE PAIRING)

### 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

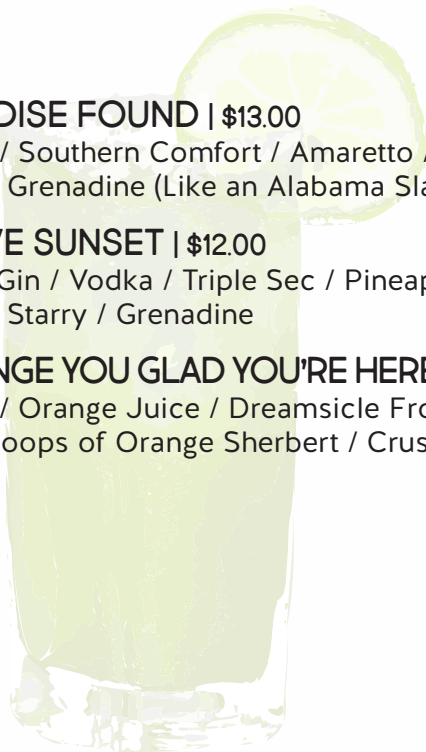
BAHAMA MAMA | \$14.00  
Gold Rum / Coconut Rum / Banana Liquor  
Grenadine / Orange Juice / Pineapple Juice

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. One of the city's most distinctive features, it is frequently compared to Central Park, also an island of peaceful green vegetation in the midst of a bustling city.



BIRCH AND A COCONUT PALM