

THE GROVE

AT BIRCH STATE PARK

APPETIZERS

FRIED PICKLES v \$8.95 Served with Sean's Secret Recipe Spicy Ranch	WINGS 6CT. \$15.95 Buffalo, Lemon Pepper, or Plain, Served with Celery and Carrots, with Choice of Bleu Cheese or Ranch Add Calypso Island Slaw & House-Made Potato Chips +\$4
CONCH FRITTERS \$10.95 Served with Venezuelan Guasacaca	LOADED HOUSE-MADE POTATO CHIPS \$14.95 Bleu Cheese Crema, Bacon Crumbles, Chopped Spring Onions
AHI NACHOS GF \$19.95 Seared Ahi Tuna*, Wonton Chips, Pineapple Relish, Wakame, Wasabi Crema, Spring Onions	
MARGHERITA FLATBREAD v \$14.95 Fresh Mozzarella, Fire-Roasted Tomatoes, Basil, Flatbread Crust	

ENTRÉES

SERVED WITH CHOICE OF PROTEIN
1/2 LB. BURGER \$9.95 • SPICY BLACK BEAN PATTY v \$4.95 • FRIED / GRILLED CHICKEN \$4.95 • MAHI MAHI* \$9.95 • AHI TUNA* \$6.95 • SKIRT STEAK* \$8.95
MORNING STAR MALIBU VEGAN PATTY v+ \$4.95

BYO SAMMIES

CLASSIC \$9.95 Brioche Bun, Lettuce, Tomato, Onion, Pickle Add Cheese +\$1	BOWLS \$13.95
SOURDOUGH MELT \$11.95 Sourdough Bread, Provolone, Swiss, Cheddar, & Tomato	GRILLED CAESAR Grilled Romaine, Parmesan, House-Made Lemon Caesar Vinaigrette, Croutons
CALYPSO CLUB \$11.95 House Made Calypso Island Slaw, Swiss, Tomato, Avocado	THE 1941 Romaine, Orange Supremes, Candied Pecans, Shaved Red Onion, Bleu Cheese, Orange-Honey Vinaigrette
THE 1776 \$14.95 House Made Strawberry Bacon Jam, Bleu Cheese Creme, Flash Fried Jalapeño Haystack, Lettuce, Tomato, Pickle, Onion, on Brioche Bun	CHEF RAY'S YUM YUM BOWL Chef Ray's Own Recipe: Rice, Black Beans, Corn Salsa, Avocado Salad, and Cilantro Aioli

FOR THE KIDS

SERVED WITH HOUSE-MADE CHIPS OR CARROTS & CELERY WITH RANCH | \$8.95

HAMBURGER* Add American Cheese +\$1	MAC & CHEESE v
CHICKEN STRIPS	GRILLED CHEESE v

DESSERT

FEATURING LOCALLY-MADE TREATS | ASK FOR TODAY'S SELECTION OF MAYDAY AND HYPPO POPS!

FIREMAN DEREK'S BROWNIE v \$13.95 Try it À La Mode! +\$4	FIREMAN DEREK'S KEY LIME PIE \$11.95
FIREMAN DEREK'S 8-LAYER COCONUT GUAVA RUM CAKE v \$15.95	CHEF RAY'S DAILY DESSERT SPECIAL \$6.95 Ask for Today's Selections!

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

VEGAN V+ • VEGETARIAN V • GLUTEN FREE GF

Please Ask your Server for Vegan, Vegetarian & Gluten Free Modifications to Our Menu

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. Please inform your server of any food allergies or dietary restrictions prior to ordering. While we take precautions to minimize cross-contact, our kitchens handle common allergens including milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame, and we cannot guarantee any item is completely allergen-free

BEVERAGES

SOFT DRINKS | \$3.95
Pepsi, Pepsi Zero, Starry, Iced Tea, Lemonade

Q GINGER BEER & Q GRAPEFRUIT SODA | \$4.95
6.75oz Bottle

SARATOGA SPARKLING OR STILL WATER | \$6.50
750ml Bottle

KIDS SIGNATURE SIPS | \$5.95

DEEP BLUE SEA DIRTY SODA!
N/A Blue Curaçao, Cream of Coconut, Lime, Starry, Swedish Fish

GATOR BAIT
N/A Blue Curaçao, Pineapple Juice, Starry, Grenadine, “Bleeding” Swedish Fish

PRINCESS SODA POP
Orange Juice, Pineapple Juice, Starry, Grenadine, Gummy Frog Prince

COCKTAILS

TEQUILA

RANCH WATER REGULAR OR SPICY
Pick Your Own:
\$12.95 | Dano’s Blanco Tequila • Dano’s Pineapple Jalapeño Reposado Tequila • Dano’s Citrus Blanco Tequila
\$14.95 | Certified Organic Pezuña Blanca Blanco Tequila

SUMMER SOLSTICE | \$14.95
Dano’s Reposado, Strawberry, Black Tea, Hibiscus, JF Hayden Mango Liqueur, Sparkling Wine

DIRTY CHAI | \$13.95
Painted Donkey Coffee Tequila, Coconut, Pineapple, Chai Spices, Soda

BEACH JULEP | \$15.95
Dano’s Añejo Tequila, Agave Syrup, Grapefruit Bitters, Mint

CADILLAC MARGARITA | \$16.95
La Ventana Blanco Tequila, Triple Sec, Sweet & Sour, Gran Mariner, Salt

AÑEJO ANTICUA | \$16.95
La Ventana Añejo Tequila, Agave, Aztec Bitters, Orange Twist

“ONE WHITE HOOF” | \$16.95
Certified Organic Pezuña Blanca Reposado, Organic Local Agave Syrup, Soda, Angostura Bitters

EL PADRINO | \$17.95
Certified Organic Pezuña Blanca Anejo, Amaretto, Sweet Vermouth

VODKA

BOSTON TEA PARTY | \$12.95
Deep Eddy Sweet Tea Vodka, Lemoncello, Soda

BEACH SPRITZ | \$12.95
Gulf Stream Vodka, Guava, Italian Orange Spritz, Prosecco, Fresh Lime Juice

ELECTRIC LEMONADE | \$13.95
Islamorada Vodka, Blue Curaçao, Sweet & Sour, Starry

GIN

CUCUMBER BASIL FIZZ | \$12.95
Gulf Stream Gin, Cucumber, Basil, Fresh Lime Juice

VENUS RISING | \$12.95
Islamorada Gin, Amaretto, Passion Fruit, Angostura Bitters, Lime

HIBISCUS LEMONADE | \$12.95
Islamorada Hibiscus Gin, Lemonade, Soda

RUM

THE MELTDOWN | \$11.95
Gold Rum, Coffee Liqueur, Crème de Cacao, Coconut, Cream

FLORIDA PUSH-POP | \$11.95
Gold Rum, Coconut Rum, Peach, Orange, Cream

MANGO MOJITO | \$13.95
Islamorada Silver Rum, Lime, Mint, Mango

PINEAPPLE SPOONBILL | \$13.95
Islamorada Spiced Rum, Pineapple Juice, Lime Juice, Contratto

QUEEN CONCH | \$17.95
Islamorada Barrel-Aged Rum, Dry Sparkling Wine, Simple Syrup, Lime Juice, Mint

SPECIALTY FROZEN

PIÑA COLADA
Pick Your Own:
\$9.95 | Non-Alcoholic
\$12.95 | Prepared with Our Well Rum
\$14.95 | Dano’s Blanco Tequila • Dano’s Pineapple Jalapeño Reposado Tequila • Dano’s Citrus Blanco Tequila
Islamorada Silver or Spiced Rum

FROSÉ | \$13.95
Vodka, Wine, Sweet Fruity Syrup

MOCKTAILS

I DON’T GIVE A HOOT | \$9.95
Strawberry, Black Tea, Hibiscus, Ginger Beer

ANTILLES GOLD | \$9.95
Pineapple, Ginger, Jalapeño, Miso, Coconut Water, Curried Brown Sugar Rim

WICKED STREAK | \$9.95
Green Tea, Lime, Habanero, Basil, Soda

LIVING THE CHAI LIFE | \$9.95
Pineapple, Coconut, Chai Spices, Lemon, Soda

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