

L E V E L



Rooftop Artisan Bistro Bar



GRAND PLAZA HOTEL
ST. PETE BEACH RESORT

5250 Gulf Boulevard · St. Pete Beach, FL 33706
(727) 360-1811 · www.grandplazaflorida.com
Open Daily 3pm—1am · Food Served Until 11pm

S O C I A L P L A T E S

Available until 11pm

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FIG & FILET FLATBREAD 16

Seared filet mignon, blue cheese peppercorn béchamel, prosciutto, fresh figs, roasted red peppers and arugula, laced with a pomegranate reduction on a Tandoori naan flat bread

ESCARGOT DOUZE 14

One dozen escargot—6 garlic herb butter and 6 gorgonzola peppercorn béchamel with crostinis*

**Substitute for gluten free crackers*

BACON CAESAR SALAD 11

Crisp romaine lettuce with croutons, romano cheese, tomatoes and bacon in a Caesar dressing*

**Gluten free option is served without croutons*

CHARCUTERIE & CHEESE BOARD 21

Prosciutto, Sopressata salami, Spanish chorizo, stilton, aged sharp cheddar, goat cheese, gorgonzola, our chef's selected cheese of the moment, marinated olives, gherkins, seasonal berries, Dijon mustard, red pepper jam, crostinis and crackers*

**Substitute for gluten free crackers*

DUCK QUESADILLA 19

Cajun seared duck, bell peppers, onions, cheddar and jack cheeses, raspberry chipotle BBQ sauce, pico de gallo, guacamole, cilantro cream fraîche & scallions

THAI CHICKEN WINGS 13

Crispy chicken wings tossed in a Thai ginger peanut sauce topped with scallions and cilantro

CAICOS CALAMARI 13

Lightly fried calamari with honey sriracha, pickled vegetables and served with a bistro horseradish sauce

LIGHT FARE

Available until 11pm

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WEST INDIES FILET SKEWER 16

Jamaican jerk rubbed tenderloin skewer fire grilled and served over baby greens with herbed goat cheese, strawberries, mandarin oranges & mangos, drizzled with passion fruit vinaigrette

SEARED SEA SCALLOPS 15

Seared in infused olive oil over a creamy wild mushroom risotto, finished with a light pesto sauce

CRAB STUFFED SHRIMP 15

Succulent shrimp filled with lump crab stuffing, melted provolone cheese, with jalapeño cheddar grits served with a lobster sauce

FRIED GOAT CHEESE 13

Fresh herb infused goat cheese served with roasted red peppers, served over an arugula and beet salad with a sweet balsamic glaze

SKY SLIDERS 14

Mojo pulled pork roasted in chipotle, raspberries & roasted garlic with BBQ sauce, crispy bacon and white cheddar mac 'n cheese on Hawaiian rolls

ISLAND STYLE MINI TACOS 13

Blackened fresh fish, cole slaw, guacamole, cheddar jack cheese, cilantro crème fraîche in wonton tortillas served pico de gallo

VEGGIE AGLIO FLATBREAD 13

Grilled asparagus, zucchini, yellow squash, red onion, eggplant, green pepper, artichoke hearts, roasted red peppers, grape tomatoes & romano cheese with pesto sauce, balsamic glaze and micro greens

COOL & CRISP

Available until 11pm

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THE BIG DIPPER 14

Tarragon Crab dip, local fish dip, port wine cheese dip, pimento spread and served with French baguette & water crackers*

**Substitute for gluten free crackers*

SHRIMP COCKTAIL 13

Poached jumbo shrimp served chilled with cocktail sauce and lemon

AHI TUNA STACK 14

Raw ahi tuna, guacamole, wonton*, cilantro crème fresh & scallions, in a citrus ponzu sauce

**Gluten free option is served without wontons*

INSALATA CAPRESE 13

Vine ripe roma tomatoes with fresh mozzarella cheese, drizzled in olive oil and a balsamic reduction, topped with basil and, served with French baguettes*

**Substitute for gluten free crackers*

HEALTHY HUMMUS 13

Lemon garlic hummus, pesto hummus, Thai chili, roasted beet hummus and sriracha lime hummus served with chef's crudités & pita bread*

**Substitute for gluten free crackers*

SWEETS

Available until 11pm

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DESSERT FLIGHT 10

Vanilla bean crème brûlée, Kahlua espresso crème brûlée served with fresh berries and whipped cream

RASPBERRY WHITE CHOCOLATE CHEESECAKE 9

CHOCOLATE CAKE 9

KEY LIME PIE 9

SNICKERS PIE 9

 GLUTEN FREE ITEM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

FROZEN FAVORITES

KAHLUA COLADA 10

Kahlua coffee liqueur, light rum,
coconut syrup, pineapple juice

THE COOL CUCUMBER 10

New Amsterdam orange vodka, Irish cream, fresh lime
juice, ice cream, fresh cucumber, mandarin oranges

CHOCOLATE MONKEY 10

Smirnoff vanilla vodka, Godiva dark chocolate liqueur,
banana liqueur, ice cream, whipped cream

MANGO PASSION FRUIT COOLIE 10

RumHaven Caribbean coconut rum
infused with real coconut water,
fresh lime juice, mango, passion fruit puree

SPICED MANGO MARGARITA 10

Milagro tequila, organic agave nectar,
sweet & sour, mango, ginger puree

MARTINIS

CHAMBORD KISS MARTINI 10

Chambord raspberry liqueur, Baileys Irish cream

BLUEBERRY PASSION MARTINI 10

Smirnoff blueberry vodka, organic agave nectar,
passion fruit infused syrup

KEY LIME PIE MARTINI 10

Vanilla Vodka, coconut infused syrup, fresh lime
juice, organic agave nectar, and cream with a
graham cracker rim

CLASSIC ESPRESSO MARTINI 10

Smirnoff vanilla vodka, Kahlua coffee liqueur, espresso

RASPBERRY SOUFLÉ MARTINI 10

Smirnoff vanilla vodka, raspberry liqueur,
Bailey's Irish cream, Godiva dark chocolate liqueur

MULETINI 10

Tito's vodka, ginger infused syrup, fresh lime juice, mint

CRAFT COCKTAILS

ROSEMARY LAVENDER LEMONADE 9

Tito's vodka, St. Germain elderflower liqueur, lavender water, fresh lemon juice, rosemary sprig

BLOOD ORANGE MARGARITA 9

Milagro tequila, blood orange liqueur, organic agave nectar, fresh lime juice, blood orange juice

STRAWBERRY FIELDS 9

New Amsterdam citrus vodka, Aperol aperitif, rose water, fresh muddled strawberries, soda water, lemon lime soda

PARADISE PUNCH 9

Sailor Jerry spiced rum, blood orange juice, ginger beer, fresh lemon juice

RUM FIZZ 9

RumHaven Caribbean coconut rum infused with real coconut water, pineapple juice,

SPARKLING SPECIALTIES

VODKA SPRITZER 12

New Amsterdam orange vodka, St. Germain elderflower liqueur, Prosecco, ruby red grapefruit juice, lemon lime soda

GRAND MIMOSA 11

Grand Marnier, orange juice, Prosecco

THE STRAWBERRY BLONDE 11

Prosecco, strawberry vodka, pineapple juice, strawberry puree

BLOOD ORANGE MIMOSA 10

Blood orange juice, Prosecco

THE BLUSHING BRIDE 10

Peach schnapps, cherry liqueur, Prosecco

PROSECCO BELLINI 9

Raspberry, passion fruit, mango, lime, blueberry, strawberry or peach

RED WINE

	GLASS	BOTTLE
CABERNET SAUVIGNON		
COASTAL VINES CALIFORNIA	8	
J LOHR CALIFORNIA	10	41
UPPERCUT NAPA VALLEY, CALIFORNIA	11	45
CONCHA Y TORO CHILE	12	49
OBERON NAPA VALLEY, CALIFORNIA		64
HESS ALLOMI NAPA VALLEY, CALIFORNIA		67
PINOT NOIR		
UNDERWOOD CELLARS OREGON	9	36
CARTLIDGE BROWNE CALIFORNIA	9	36
GREG NORMAN CALIFORNIA	10	41
MERLOT		
COASTAL VINES CALIFORNIA	8	
BOGLE CALIFORNIA	9	36
CARTLIDGE BROWNE /CALIFORNIA	11	45
INTERESTING RED		
RUFFINO CHIANTI ITALY	9	36
MALBEC TRIVENTO ARGENTINA	9	36
MICHAEL DAVID PETITE SIRAH CALIFORNIA	11	45

WEEKLY WINE SELECTION

Each week we highlight a particular wine.
Simply ask your server for more information
about our selected wine of the week.

PORT

	GLASS	BOTTLE
DOW'S 10 YEAR OLD TAWNY PORT PORTUGAL	14	

WHITE WINE

	GLASS	BOT-
TLE		
CHARDONNAY		
COASTAL VINES CALIFORNIA	8	
BIANCHI CALIFORNIA	10	41
KENDALL JACKSON CALIFORNIA	11	45
LOUIS JADOT FRANCE	12	49
PINOT GRIGIO		
COASTAL VINES CALIFORNIA	8	
ECCO DOMANI ITALY	10	41
MASO CANALI ITALY	12	49
SAUVIGNON BLANC		
CLIFFORD BAY NEW ZEALAND	10	41
PATIENT COTTAT FRANCE	11	45
HONIG CALIFORNIA	13	54
RIESLING		
CHATEAU STE MICHELLE WASHINGTON	10	41
BORDEAUX ROSE		
D'ORSAY FRANCE	10	41
WHITE ZINFANDEL		
COASTAL VINES CALIFORNIA	8	
BERINGER CALIFORNIA	9	36
CHENIN BLANC VIOGNIER		
PINE RIDGE NAPA VALLEY, CALIFORNIA	11	45
INTERESTING WHITE		
CONUNDRUM WHITE BLEND CALIFORNIA	12	49
MOSCATO		
MIRASSOU CALIFORNIA	10	41

CHAMPAGNE

	GLASS	BOTTLE
DOM PERIGNON, CUVEE FRANCE		275
MOET IMPERIAL BRUT FRANCE		92
KORBEL BRUT CALIFORNIA		41
MARTINI & ROSSI ASTI SPUMANTE ITALY		39
BOLLA PROSECCO ITALY	9	38
HOUSE CHAMPAGNE CALIFORNIA		31

CRAFT BEER

LAGUNITAS IPA	6
3 DAUGHTERS BEACH BLONDE ALE	6
SAM ADAMS SEASONAL	6
BIG STORM WAVEMAKER AMBER ALE	8
ST. PETE ORANGE WHEAT	7
DUKE'S BROWN ALE	7
COPPERTAIL FREE DIVE IPA	7
STELLA ARTOIS CIDRE	7

BEER

BUD LIGHT	4.50
COORS LIGHT	4.50
MICHELOB ULTRA	4.50
MILLER LIGHT	4.50
CORONA	6
O'DOUL'S	5

COFFEE

FRENCH COFFEE	9
Hennessy cognac, dark crème de cacao	
ITALIAN COFFEE	9
Brandy, Tia Maria	
SPANISH COFFEE	9
Tia Maria, coffee liqueur, rum	
IRISH COFFEE	9
Irish whiskey, green crème de menthe	
NUTTY IRISHMAN COFFEE	9
Frangelico, Baileys Irish cream	
KEOKEE COFFEE	9
Brandy, Kahlua, dark crème de cacao	
CAPPUCCINO, LATTE OR ESPRESSO	5