

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](http://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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## **SUNSET PUB BOARD 20**

Pretzel Bites, Beer Cheese, Mustard, Corn Nuts,  
Baby Pickles, Chilled Bratwurst, Summer Sausage,  
House-made Salt n' Vinegar Chips, Gorgonzola,  
Cheddar, Bacon Jam & Crackers

## **THE BIG DIPPER 13**

Thai Chili & Beet Hummus, Local Fish Spread with  
Jalapeños, Capers, Tomatoes, Assorted Crudités,  
Red Onions & Naan Bread

## **BOCA CIEGA BOARD 24**

Prosciutto, Sopressata, Chorizo, Brie,  
Goat Cheese, Aged Cheddar, Fresh Berries,  
Grapes, Sour Cherry Jam, Dried Fruit,  
Honeycomb, Petite Baguette & Crackers

## **ESCARGOT 13**

Snails, Garlic Butter, Arugula Salad  
& a Petite Baguette

## **THREE AMIGOS 9**

Tri-Colored Tortilla Chips, Salsa, Queso  
& Guacamole

## **SHRIMP COCKTAIL 12**

Poached Shrimp, Cocktail Sauce & Lemon

# C O O L & C R I S P

Available until 11pm

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## **INSALATA CAPRESE 12**

Heirloom Tomatoes, Basil, Burratta Cheese,  
Arugula, EVOO, Balsamic Reduction &  
Raspberry Sea Salt

## **CAESAR SALAD 10**

Crisp Romaine Lettuce, Romano Cheese, Caesar  
Dressing & Croutons

20% Gratuity will be added to parties of 6 or more.

\*\*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

# LIGHT FARE

Available until 11pm

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## **AHI TUNA STACK\*\* 15**

Raw Ahi Tuna, Guacamole, Wontons, Cilantro Lime Sour Cream, Scallions & Citrus Ponzu

## **FILET MEDALLIONS 15**

Filet Medallions with a Blue Cheese Bacon Bechamel Sauce & Truffle Yukon Mashed Potatoes

## **SEARED SCALLOPS 19**

Seared Jumbo Scallops with zucchini noodles, apples, raisins & topped with a curry sauce

## **THAI CHICKEN WINGS 13**

Crispy Chicken Wings, Spicy Thai Peanut Sauce, Scallions & Cilantro

## **PULLED PORK SLIDERS 12**

Pulled Pork with a raspberry BBQ sauce & white cheddar macaroni & cheese

## **FISH TACOS 14**

Mini Blackened Fish Tacos, Cheddar-Jack Cheese, Lettuce, Pico de Gallo, Guacamole & Sour Cream

# SWEETS

Available until 11pm

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## **KEY LIME CRÈME BRULEE 9**

Vanilla Key Lime Custard & a Crisp Sugar Shell

## **VANILLA BEAN CHEESECAKE 9**

Bourbon Vanilla Bean Cheesecake, Fresh Berry Compote & Kahlua Cream

## **CHOCOLATE SALTED CARAMEL TART 9**

Chocolate Sphere, Salted Caramel Tart & Popping Chocolate

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# CRAFT COCKTAILS

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## **ROSEMARY LAVENDER LEMONADE 12**

Tito's vodka, St. Germain Elderflower Liqueur,  
Lavender Water, Fresh Lemon Juice & a Rosemary Sprig

## **BLOOD ORANGE MARGARITA 12**

Espolon Tequila, Solerno Blood Orange Liqueur,  
Finest Call Agave Nectar, Fresh Lime Juice,  
Finest Call Sweet & Sour Mix & Topped with Blood  
Orange Juice

## **STRAWBERRY FIELDS 12**

New Amsterdam Lemon Vodka, Aperol Aperitif,  
Rose Water, Fresh Muddled Strawberries, Soda Water  
and a Splash of Lemon Lime Soda

## **PARADISE PUNCH 12**

Mount Gay Black Barrell Rum, Sailor Jerry  
Spiced Rum, Blood Orange Juice, Q Ginger Beer  
& Fresh Lemon Juice

## **RUM FIZZ 12**

Rumhaven Coconut Rum, Pineapple Juice,  
Finest Call Agave Nectar & Q Ginger Beer

## **JAMESON WHISKEY SMASH 12**

Jameson Irish Whiskey, Finest Call Simple Syrup,  
Mint Leaves & Garnished with a Lemon Wedge

## **SEASIDE NEGRONI 12**

Aperol Aperitif, Lillet Blanc, Hendrick's Gin &  
Garnished with Grapefruit

# SPARKLING SPECIALTIES

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## **VODKA SPRITZER 12**

New Amsterdam Orange Vodka,  
St. Germain Elderflower Liqueur, Riondo Prosecco,  
Ruby Red Grapefruit Juice & Lemon Lime Soda

## **GRAND MANGO MIMOSA 12**

Grand Marnier, Mango Infused Syrup &  
Riondo Prosecco

## **APEROL SPRITZ 12**

Aperol, Riondo Prosecco & Topped with a  
Splash of Soda

## **BLOOD ORANGE MIMOSA 12**

Blood Orange Juice & Riondo Prosecco

## **THE BLUSHING BRIDE 12**

Peach Schnapps, Cherry Liqueur & Riondo Prosecco

# FROZEN FAVORITES

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## **KAHLUA COLADA 11**

Kahlua Coffee Liquor, Cruzan Rum,  
Coconut Syrup & Pineapple Juice

## **CHOCOLATE MONKEY 11**

Skyy vanilla vodka, Godiva Dark Chocolate Liquor,  
Banana Liquor & Ice Cream

## **MANGO PASSION FRUIT COOLIE 11**

Rumhaven Coconut Rum, Fresh Lime Juice,  
Finest Call Mango & Passion Fruit Puree

## **SPICED MANGO MARGARITA 11**

Sauza Tequila, Finest Call Agave Nectar,  
Finest Call Sweet & Sour Mix, Finest Call Mango &  
Finest Call Ginger Puree

## **BLOOD ORANGE PEACH COOLER 11**

Cruzan Rum, Solerno Blood Orange Liquor,  
Finest Call Peach Puree & Ice Cream

# MARTINIS

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## **RASPBERRY PASSION MARTINI 12**

New Amsterdam Raspberry Vodka, Finest Call Agave  
Nectar & Finest Call Passion Fruit Puree

## **COCONUT DELIGHT 12**

Rumhaven Coconut Infused Rum, Coconut Syrup  
& Fresh Squeezed Lime Juice

## **KEY LIME PIE MARTINI 12**

Skyy Vanilla Vodka, Coconut Infused Syrup,  
Fresh Lime Juice, Finest Call Agave Nectar &  
Cream with a Graham Cracker Rim

## **CLASSIC ESPRESSO MARTINI 12**

Skyy Vanilla Vodka, Kahlua Coffee Liquor  
& Fresh Espresso

## **RASPBERRY SOUFFLÉ MARTINI 12**

Skyy Vanilla Vodka, Raspberry Liquor,  
Bailey's Irish Cream & Godiva Dark Chocolate Liqueur

## **MULETINI 12**

Tito's Vodka, Ginger Infused Syrup,  
Fresh Lime Juice & Mint

# WHITE WINE

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	GLASS	BOTTLE
<b>CHARDONNAY</b>		
Mō zāik   CALIFORNIA	9	38
BIANCHI   CALIFORNIA	10	42
KENDALL JACKSON   CALIFORNIA	12	50
LOUIS JADOT   FRANCE	14	58
REATA   CALIFORNIA		58
METZ   CALIFORNIA		70
<b>PINOT GRIGIO</b>		
COASTAL VINES   CALIFORNIA	9	
ECCO DOMANI   ITALY	10	42
MASO CANALI   ITALY	12	50
TERLATO   ITALY		80
<b>SAUVIGNON BLANC</b>		
Mō zāik   CALIFORNIA	9	38
CLIFFORD BAY   NEW ZEALAND	10	42
PATIENT COTTAT   FRANCE	11	46
CROSSING   NEW ZEALAND	12	50
HONIG   CALIFORNIA	13	54
<b>RIESLING</b>		
CHATEAU STE MICHELLE   WASHINGTON	10	42
<b>BORDEAUX ROSE</b>		
CHARLES & CHARLES   WASHINGTON	10	42
<b>WHITE ZINFANDEL</b>		
COASTAL VINES   CALIFORNIA	9	
BERINGER   CALIFORNIA	10	42
<b>CHENIN BLANC VIOGNIER</b>		
PINE RIDGE   NAPA VALLEY, CALIFORNIA	11	46
<b>INTERESTING WHITE</b>		
CONUNDRUM , WHITE BLEND   CALIFORNIA	12	50
<b>MOSCATO</b>		
MIRASSOU   CALIFORNIA	10	42

# CHAMPAGNE

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	GLASS	BOTTLE
DOM PERIGNON, CUVEE   FRANCE		300
NICOLAS FEUILLATTE   FRANCE		125
MOET IMPERIAL BRUT   FRANCE		98
MARTINI & ROSSI ASTI SPUMANTE   ITALY		58
KORBEL BRUT   CALIFORNIA		58
RIONDO SPUMANTE   ITALY		42
BOLLA PROSECCO   ITALY	9	38
HOUSE CHAMPAGNE   CALIFORNIA	9	38

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# RED WINE

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	GLASS	BOTTLE
<b>CABERNET SAUVIGNON</b>		
Mō zāik   CALIFORNIA	9	38
J LOHR   CALIFORNIA	11	46
KENWOOD   CALIFORNIA	11	46
UPPERCUT   NAPA VALLEY, CALIFORNIA	12	40
CHATEAU STE MICHELLE INDIAN WELLS   CALIFORNIA		70
<b>PINOT NOIR</b>		
Mō zāik   CALIFORNIA	9	38
UNDERWOOD CELLARS   OREGON	9	38
CARTLIDGE BROWNE   CALIFORNIA	10	42
NIELSON   CALIFORNIA	12	50
<b>MERLOT</b>		
COASTAL VINES   CALIFORNIA	8	
BOGLE   CALIFORNIA	9	38
CARTLIDGE BROWNE   NAPA VALLEY, CALIFORNIA	11	46
<b>INTERESTING RED</b>		
RUFFINO CHIANTI   ITALY	9	38
MALBEC TRIVENTO   ARGENTINA	9	38
MICHAEL DAVID PETITE SIRAH   CALIFORNIA	11	46
RED BLEND, CAMPO VIEJO RESERVA   SPAIN	12	50

## 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

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

# CRAFT BEER

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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	7
ANGRY ORCHARD CRISP	7
TRULY SPIKED SPARKLING WATER	7

# BEER

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

# COFFEE

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<b>FRENCH COFFEE</b>	<b>10</b>
Hennessy Cognac, Dark Crème de Cacao	
<b>ITALIAN COFFEE</b>	<b>10</b>
Brandy, Tia Maria	
<b>SPANISH COFFEE</b>	<b>10</b>
Tia Maria, Coffee Liqueur, Dulce Vida Rum	
<b>IRISH COFFEE</b>	<b>10</b>
Jameson Irish whiskey, Green Crème de Menthe	
<b>NUTTY IRISHMAN COFFEE</b>	<b>10</b>
Frangelico, Baileys Irish Cream	
<b>KEOKEE COFFEE</b>	<b>10</b>
Courvoisier Brandy, Kahlua, Dark Crème de Cacao	
<b>CAPPUCCINO, LATTE OR ESPRESSO</b>	<b>5</b>

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