

A PALM BEACH LEGEND, NOW A TRADITION

BOTTLES & CANS*

DOMESTIC	\$6.25
Bud Light	
Coors Light	
Miller Lite	
Crispin Cider (Gluten Free)	
Yuengling	
Sam Adams	
*PBR 16 oz.	
Buckler N/A	
IMPORTS	\$6.50
Kalik - Bahamas	
Corona - Mexico	
Heineken - Netherlands	
Peroni - Italy	
Carib - Trinidad	
Red Stripe - Jamaica	
Modelo - Mexico	
*Guinness - Ireland.....	\$7.50
CRAFTS & LOCALS	\$7.25
*Sand Bar Sunday - Islamorada - Pale Wheat - 4.7 ABV	
*Crooked Can - Orange County - Hefeweizen - 5.3 ABV	
Biscayne Bay - Miami - Pale Ale - 5.6 ABV	
*26 degrees A1AIPA - Pompano - IPA - 6.4 ABV	

ON DRAFT

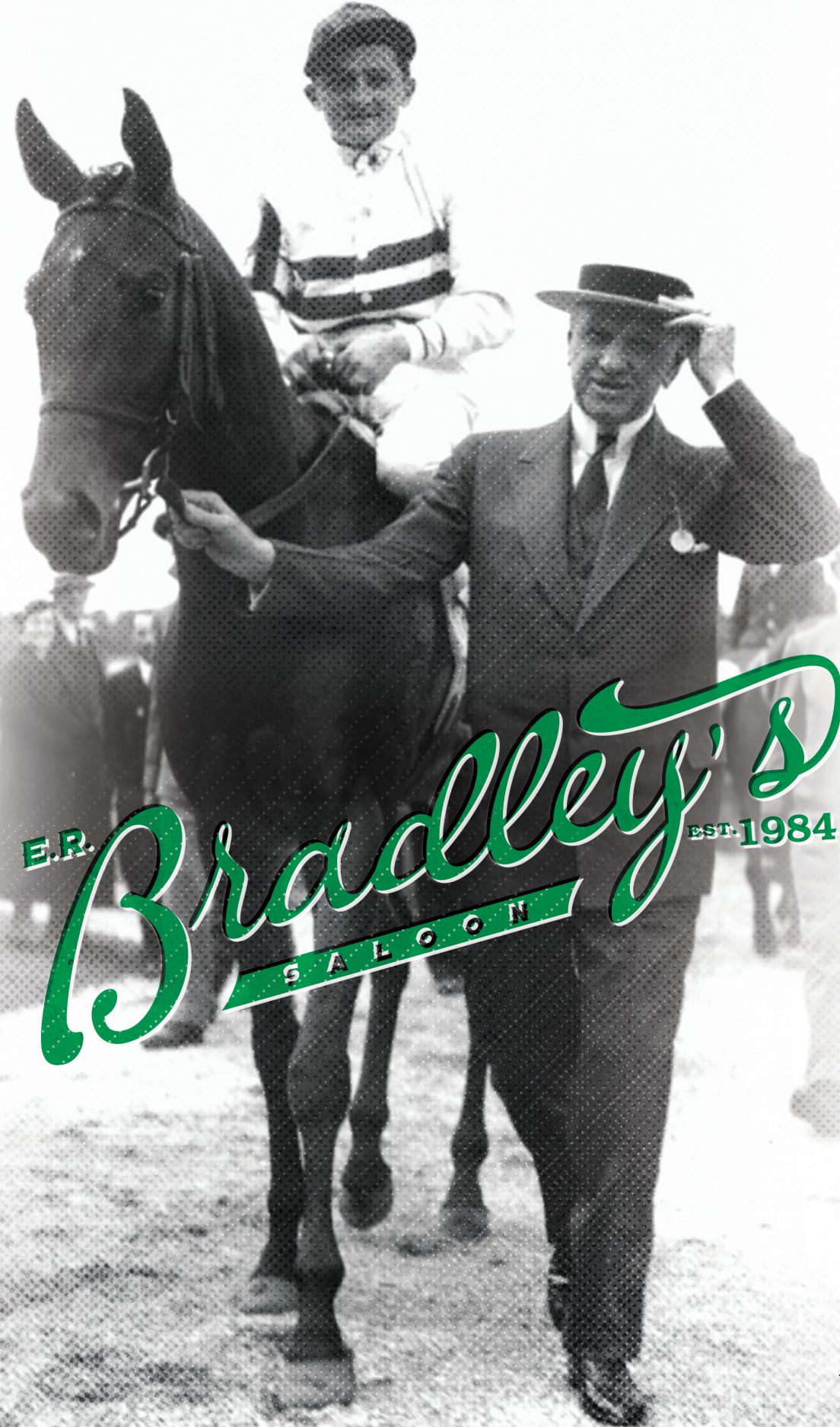
DOMESTIC PITCHER	\$17.00
IMPORT & CRAFT PITCHER	\$21.00
DRAFTS	\$6.50
Coors	
Corona Light	
Heineken	
Lagunitas	
Sweet Water	
Sam Seasonal	
Cooperstown IPA	
[2] SEASONAL ROTATING CRAFTS	\$7.25

TIKI HUT PUNCHES \$13

MAI TAI Bacardi Rum **SCORPION** Bayou Rum
PAINKILLER Pusser's Rum

HIP & NON-ALCOHOLIC

JONES ORGANIC SODA BOTTLES	\$5.00
Grape, Root Beer, Green Apple, or SF Black Cherry	
VOSS STILL WATER 375ml	\$5.00
Glass Bottled Spring Water	
PELLEGRINO 750ml	\$7.00
Naturally Carbonated Italian Spring Water	
VOSS FLAVORED SPARKLING WATER 375ml	\$5.00
Tangerine Lemongrass or Lemon Cucumber	



SIGNATURE COCKTAILS

SALTY DOG	\$13
Tito's Handmade Vodka, Indian River fresh Pink Grapefruit, Salted Rim	
BEHAVE YOURSELF	\$13
Hangar One Mandarin Blossom, Blueberries, Mint, Orange Juice	
PINEAPPLE GROVE	\$12
Deep Eddy Peach, Pineapple Juice, Ginger Beer, Lime	
BEACH CLUB	\$12
Bacardi Silver Rum, Lime, Simple Syrup, Mango Purée, Cayenne Pepper, Sugar Rim	
CARIBBEAN COCONUT MOJITO	\$12
RumHaven Coconut Rum, Cane Sugar, Fresh Lime, Soda Water, Crushed Mint	
SUNSHINE COAST	\$12
Don Q Coconut, RumChata, Pineapple Juice, Almond Liqueur	
BRADLEY'S BLOODY MARY	\$14
Grey Goose Vodka, Crunchy Celery Stalk, Green Olives and Old Bay Rim Add Crispy Bacon & Poached Shrimp (*4)	
THE PALM	\$12
Sailor Jerry Rum, Lime, Simple Syrup, Passion Fruit Purée	
FRONT PORCH CHARLIE	\$13
Hendricks Gin, Muddled Cucumber and Basil, Lemon Juice, Agave	
ORANGE CRUSH	\$13
Stoli O, Muddled Oranges, Lemon-Lime Soda, splash of Fresh Orange Juice	
SPICY PEACH MARGARITA	\$14
Blue Nectar Silver Tequila, Fresh Lemonade, Berentzen Peach, Jalapeño	

WINE & BUBBLES

FROZÉ	\$12
Matua Rosé, Strawberries and Vodka for your ultimate adult Icee	
SPARKLING	
La Marca, Prosecco, Italy - Split	\$12
{add a flavor: Strawberry, Peach Bellini + *2 }	
Chandon, CA - Split	\$15
Sparkling Wine of Champions	\$9 \$32
Chandon, Sparkling Wine, California	\$55
Moët, Imperial, Champagne	\$90
Veuve Clicquot, Champagne	\$115
WHITES	
Sebastiani, Chardonnay, Sonoma	\$9 \$32
Beckon, Chardonnay, Central Coast	\$12 \$46
Sonoma Cutrer, Chardonnay, RRR	\$14 \$50
Gabbiano, Pinot Grigio, Italy	\$9 \$32
Santa Margherita, Pinot Grigio, Trentino	\$15 \$60
Guenoc, Sauvignon Blanc, Lake County	\$9 \$32
Provenance, Sauvignon Blanc, California	\$12 \$46
Château Minuty "M", Rosé, Provence	\$50
REDS	
Vista Point, Merlot, California	\$12 \$46
La Crema, Pinot Noir, Sonoma Coast	\$11 \$44
Lyric by Etude, Pinot Noir, Santa Barbara	\$12 \$46
Trivento Reserve, Malbec, Argentina	\$9 \$32
Imagery by Benziger, Cabernet Sauvignon, North Coast	\$11 \$44
19 Crimes, Red Blend, Australia	\$11 \$44
Swanson, Cabernet, California	\$60

Please have loads of fun but please drink responsibly and never drink and drive.

APPETIZERS

PICKLE CHIPS Crunchy Dills, Spicy Aioli Dipping Sauce	\$11
🍷 NACHOS BRADLEY Jalapeños, Olives, Sour Cream, Pico, Chili, Lettuce, Cheese - Add Guacamole { \$3 } Add Chicken { \$3 }	\$11
BUFFALO WINGS 10 Pc 20 Pc.....	\$11 \$19
Golden Crispy, House Made Buffalo Sauce, Carrots Celery, Blue Cheese	
QUESADILLA Cheese, Jalapeño, Onion, Peppers, Spinach, Olives, Pico - Add Chicken { \$3 } Add Guacamole { \$3 }	\$10
🍷 SHORT RIB SLIDERS (3) Mini Brioche Bun, Hoisin Glaze, Cilantro, Cucumber-Carrot Asian Slaw, Pickled Onions	\$15
CHIPS & GUACAMOLE House Made Guacamole, Pickled Jalapeños, Tomato Salsa, Crispy Tortilla Chips	\$12
MEDITERRANEAN PLATTER Hummus, Quinoa Tabbouleh, Pita, Feta, Olives, Roasted Tomato, Grilled Vegetables, Crackle Bread	\$14

SEAFOOD SNACKS

OYSTER OF THE DAY (Dozen or 1/2 Dozen)	MP
Kisses from the Sea, Served on the Half Shell, Cocktail Sauce, Mignonette, Saltines	
🍷 CEVICHE Local Fish, Shrimp, Tomato, Lime, Avocado, Onion, Peppers, Tortilla Chips	\$12
CONCH FRITTERS Spicy Mango and Cherry Pepper Aioli	\$15
SMOKED FISH DIP Local Fish, Jalapeños, Veggie Sticks, Pita	\$12
CRISPY CALAMARI Key West Style Mango & Chili Brown Butter or Traditional Marinara and Spicy Aioli	\$13
🍷 SURFER SUSHI #1 Ahi Tuna, Cucumber, Scallions, Onions, Peppers, Lemon Soy Dressing, Fuikake. Served Over Rice or Quinoa	\$16
LUMP CRAB DIP Maryland Classic Creamy Lump Crab Dip with Toast Points	\$18

SOUPS

	CUP	BOWL
DAILY SOUP	\$4	\$6
🍷 MAINE LOBSTER BISQUE	\$8	\$15
FRENCH ONION CROCK	----	\$8

SIGNATURE SALADS

- SEAFOOD, MEAT, POULTRY ADD ONS -

Chicken { \$3 } Shrimp { \$5 } Salmon { \$5 } Local Fish { MKT } Skirt Steak { \$6 }	
CHOPPED Avocado, Corn, Beets, Apples, Green Beans, Orange Supremes, Goat Cheese, Stone Fruit	\$12
MOROCCAN CHICKPEA BOWL Curried Chickpeas, Peppers, Cilantro, Cabbage, Carrots, Tempura Zucchini, Feta, Oven Dried Tomatoes, Red Wine Vinaigrette	\$12
🍷 FARRO & QUINOA Romaine, Kale, Golden Raisins, Apples, Olive Oil, White Balsamic, Candied Walnuts, Shaved Parmesan	\$12
COBB Tomato, Avocado, Egg, Bacon, Bleu Cheese Crumbles	\$11
🍷 HIPPIE CHOP Chopped Mixed Greens, Strawberries, Stone Fruit, Granola, Sliced Almonds, Quinoa, Blue Cheese, Citronette Dressing	\$12
CAESAR Shaved Brussels, Kale or Romaine, Zippy Caesar Dressing and House Made Croutons	\$11
🍷 THAI CITRUS Mixed Greens, Orange Supremes, Cabbage, Carrots, Cucumber, Gyoza Crisp, Thai Citrus Vinaigrette	\$11

HAPPY HOUR

MONDAY - FRIDAY

4:30PM - 6:30PM

LIVE MUSIC DAILY

OUTSIDE AT OUR TIKI HUT & ON MAIN STAGE

Visit erbradleys.com for more information and to see full music schedule, promotions and events.

*Excluding Holiday Events | *Offered at the Bar Only

SANDWICHES

SERVED WITH CHOICE OF ONE:
HOUSE CUT FRIES, CHIPS, POTATO SALAD, COLESLAW, BEANS AND JASMINE RICE, FRUIT

🍷 LOCAL CATCH SANDWICH Local Fish, Brioche Bun, Tartar Tomato, Lettuce	\$19
JUMBO LUMP CRAB CAKE SANDWICH Tartar Sauce, Brioche Bun, Lettuce, Tomato	\$23
DELI SALAD SANDWICH OR PLATTER Chicken or Tuna Salad as a platter with, Fruit, Tomato, Crackle Bread or as a Sandwich with a Side	\$12
🍷 CORNED BEEF REUBEN Rye, Swiss, Sauerkraut, Thousand Island	\$14
EL CUBANO Bolo Ham, Roast Pork, Mustard, Swiss, Pickles	\$14
FRENCH DIP Roast Beef, French Bread, Horseradish Sauce, Au Jus - Add Cheese { +\$2 }	\$15
🍷 AHI TUNA BURGER Brioche Bun, Furikake Seared Tuna, Daikon Sprouts, Pickled Ginger, Spicy Aioli, Avocado, Ponzu, Kimchi Slaw	\$23
BAJA TACOS (3)	\$15
Local Fish - Grilled or Blackened, Cabbage Slaw, Crema, Pico - Add Guacamole { +\$3 }	
Churrasco Steak - Marinated Onions, Pico de Gallo, Avocado, Queso Fresco, Cilantro, Baja Crema	
*SORRY WE CANNOT MIX AND MATCH	

N&J'S FAMOUS LOBSTER ROLL { \$21 }

New England Style, Avocado, Celery, Lemon Aioli, Toasted Challah Roll

EDWARD RILEY BRADLEY DECEMBER 12, 1859 - AUGUST 15, 1946

In 1906, he bought Ash Grove Stock Farm, near Lexington, Kentucky which he renamed Idle Hour Stock Farm. This became the leading Thoroughbred breeding operation in the American South and added greatly to the rise of Kentucky as the most important horse breeding state in America and the Kentucky Derby as the country's premier race.

🍷 E.R. BRADLEY'S FAVORITES

SALOON SPECIALTIES

SERVED WITH CHOICE OF ONE:
HOUSE CUT FRIES, CHIPS, POTATO SALAD, COLESLAW, BEANS AND BASMATI RICE, FRUIT

🍷 CLASSIC BURGER L.T.O., Cabbage, Pickles Cheese { +\$2 } Bacon and Bleu Cheese { +\$3 } Upgrade Your Burger to the Works { +\$2 } Burger Sauce, Ketchup & Mustard, Fried Egg	\$13
MINI CHEESEBURGER (3) Jalapeño, L.T.O., Pickle, American Cheese	\$14
FISH & CHIPS Beer Battered Fish, Key Lime Tartar Sauce	\$15
🍷 NICE PIECE OF FISH Blackened or Grilled, Salsa Fresca, Market Vegetable, Quinoa Tabouleh	\$19
AVOCADO RICE BOWL Choice of Chicken or Shrimp, Smashed Avocado, Cilantro, Pico de Gallo, Lime	\$15
QUINOA BURGER Housemade Quinoa Patty, Avocado, Sprouts, Hummus, Gluten Free Bun or Lettuce Wrapped. Served with a Side Salad	\$14

CHEESEBURGER IN PARADISE & A COLD DRAFT BEER { \$17 }

Jimmy B's 8oz Ground Beef Burger, L.T.O., Cabbage, Ketchup & Mustard, Burger Sauce, Cheese, Big Kosher Pickle & Cold Coors Draft Beer

BUCKETS & PITCHERS

SANGRIA	GLASS \$12	PITCHER \$34
Marinated Fruit Slices Red or White Add Don Q Rum Spike to Pitcher { \$8 }		
🍷 MARGARITA PITCHER		
Silver Tequila		\$32
Herradura Reposado		\$42
BUCKET OF BEER		\$24
Your Choice of 5 Domestic Beers on Ice		
PREMIUM BUCKET OF (5) PERONI		\$30