

GET GRUBBIN'

THE STATION

WARM-UPS

FIREHOUSE FRIES \$7

crispy battered french fries tossed in fresh garlic, parmigiano reggiano & pecorino romano cheese, truffle oil, herbs & spices & drizzled with a sweet balsamic reduction

THE STATION CHIPS \$9

fresh fried cajun seasoned potato chips, melted mozzarella & pepper jack, BBQ roasted pork, white corn salsa & cilantro lime avocado aioli

SOUTHERN TWINKIES \$7

jalapeños stuffed with cream cheese & little smokies, wrapped in bacon with a root beer barbecue dipping sauce

ROASTED PORK TOSTONES \$8

mojo pork, caribbean cilantro curry, shredded cabbage, pickled red onions & cotija cheese

BAR BITES

SEASONED TATER TOTS \$3

add dijon queso dipping sauce (\$1)

HOUSE CAJUN CHIPS \$3

fresh fried potato chips with your choice of skinny dipper sauce

TEX-MEX STREET CORN \$4

garlic, onions, peppers, cotija cheese, bacon & cilantro lime avocado aioli

BATTERED FRENCH FRIES \$3

add dijon queso dipping sauce (\$1)

COOL OFF

FIREHOUSE FRIED CHURROS \$5

chocolate drizzled churros with a coconut marshmallow dipping sauce

FIVE SPICE SWEET POTATO TOTS \$5

with a coconut marshmallow dipping sauce

STRAIGHT OUT THE FIRE HOSE

THE CHIEF'S CHOICE

old fashioned made with La Floresta Cafe cold brew coffee, fine bourbon, simple syrup & fresh maple bacon

THE HYDRANT

Jim Beam bourbon mixed with Midori, lemon, lime & topped with ginger ale

FAHRENHEIT 451

our twist on a spicy gin based mojito with a smokey habanero syrup, fresh mint, lime & simple syrup

THE BACKDRAFT

Jack Daniel's Tennessee Fire with a smooth honey syrup & lemon juice to feel the heat but refresh you with every sip

THE FIRE EXTINGUISHER

our take on a rum runner, made with light & dark rum, fresh orange juice & a dash of cinnamon

MOUTH HUGGERS

CAPRESE SANDWICH \$8

chargrilled ciabatta bun, sunflower basil pesto, fresh tomatoes, arugula, fresh mozzarella balsamic glaze

flex: marinated chicken breast (\$6)
balsamic grilled portobello (\$4)
seasoned angus patty (\$4)

HERB MARINATED CHICKEN SANDWICH \$10

basil avocado aioli, thick cut bacon, provolone, lettuce, tomato, red onion, grilled sourdough bread & your choice of grilled or blackened chicken

BUFFALO CHICKEN TENDER SUB \$9

fried jumbo tenders, buffalo sauce, black garlic blue cheese, shoe string celery & carrots

THE STATION BLT \$9

fried green tomatoes, thick cut bacon, arugula, parmesan truffle aioli, toasted hoagie roll

GARLIC GRILLED CHEESE \$7

grilled sourdough bread, swiss, american, provolone, cheddar, then charbroiled with mozzarella, garlic & herbs

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

B.Y.O.B.

BUILD YOUR OWN BURGER

START IT UP

ANGUS BURGER	\$6
4 oz patty on a grilled potato bun	
DOUBLE ANGUS BURGER	\$10
2-4 oz patties on a grilled potato bun	
BLACK BEAN BURGER	\$8
on a grilled whole wheat bun	
ANGUS STEAK SUB	\$11
on a grilled hoagie roll	
CHICKEN TENDER SUB	\$9
(grilled or fried) on a hoagie roll	
CATFISH PO' BOY	\$13
on a grilled hoagie roll	
CHICKEN SANDWICH	\$9
on a chargrilled ciabatta bun	

DRESS IT UP

VEGGIES

LETTUCE
ARUGULA
TOMATO
RED ONION
GRILLED ONIONS
PICKLES
PICKLED JALAPEÑOS
FRESH JALAPEÑOS
WHITE CORN SALSA
SHREDDED CABBAGE
SHOESTRING CELERY
& CARROTS

CHEESE FLEXIN' (\$1)

AMERICAN
SWISS
CHEDDAR
PROVOLONE
BLUE CHEESE CRUMBLES
DIJON WHITE QUESO
PEPPER JACK
COTIJA CRUMBLES
SHREDDED MOZZARELLA

SAUCE IT UP

GET SAUCED

KETCHUP
MUSTARD
MAYO
BASIL AVOCADO AIOLI
LEMON DILL RANCH
BLACK GARLIC BLUE CHEESE
RINCON REGGAETON
GINGER & GARLIC TERIYAKI
HAWAIIAN HONEY MUSTARD
CARIBBEAN CILANTRO CURRY
ROOT BEER BBQ
ALABAMA WHITE BBQ
MILD BUFFALO
SPICY BUFFALO
SRIRACHA MAYO
SWEET BALSAMIC REDUCTION
SUNFLOWER BASIL PESTO
CILANTRO LIME AVOCADO AIOLI

TOP IT OFF

LOAD IT UP (\$2)

THICK CUT BACON
FRIED EGG
GRILLED PORTOBELLO
FRIED GREEN TOMATO
TRUFFLE OIL
BEEF AU JUS

SKINNY DIPPERS

HONEY GARLIC BUFFALO
SPICY BUFFALO
BLACK GARLIC BLUE CHEESE
GINGER & GARLIC TERIYAKI
HAWAIIAN HONEY MUSTARD
CARIBBEAN CILANTRO CURRY
ALABAMA WHITE BBQ
CILANTRO LIME AVOCADO AIOLI
ROOT BEER BBQ
SRIRACHA MAYO
LEMON DILL RANCH

WINGS N' THINGS

10 JUMBO NAKED WINGS **\$16 MP**

(highly recommended) our wings are marinated in a fresh brine, seasoned to perfection. Grilled or fried with choice of 2 skinny dippers

6 JUICY TENDERS **\$9**

our juicy tenders are marinated in buttermilk, sazón, adobo, and garlic. Grilled or breaded with 2 skinny dippers

10 BUFFALO STYLE WINGS **\$16 MP**

a taste of buffalo right here in florida. get your wings tossed in spicy Zesty Carl's buffalo sauce. paired with a side of celery.