



THE GRILL

BREAKFAST

(8 AM - 11 AM)

Bagel and Schmear ... \$3

St. Petersbagel

House-made breakfast sausage, scrambled egg, cheddar cheese, jalapeno jam ... \$8

Breakfast Sandwich

Bagel, brioche bun or croissant, scrambled egg, American cheese ... \$5

Smoked Salmon Bagel

Smoked salmon, dill cream cheese, red onions, capers, cucumber ... \$8

Avocado Toast

Fresh avocado, pickled fresnos, champagne vinaigrette, house-baked bread ... \$7
(add a sunny side up egg + \$1)

Breakfast Burrito

Eggs, house-made chorizo or veggie crumbles, tater tots, pico de gallo, cotija cheese, cilantro ... \$8

French Toast

House-made baguette, seasonal fruit compote, candied pecans, powdered sugar, fresh whipped cream ... \$7

Acai Bowl

Organic acai, granola, shredded coconut, seasonal berries, banana, honey, almonds ... \$10
(add hemp seeds, flax seeds, chia seeds, peanut butter + \$1, add a CBD honey enhancer + \$3)

GOURMET BURGERS & SANDWICHES

St. Petersburger

Chef's blend beef patty, bacon, gouda, caramelized onions, sautéed mushrooms, shredded lettuce, freedom sauce, secret sauce ... \$12

All-American Cheeseburger

Two chef's blend beef patties, melted 'merican cheese, lettuce, tomato onion ... \$10

Fowl Play

Turkey patty, pepperjack cheese, guacamole, pickled fresnos, sriracha aioli ... \$11

Carnivore's Dilemma

Impossible patty, vegan aioli, grilled zucchini, roasted piquillo peppers, grilled mushrooms, lettuce, tomato, red onion ... \$12

Spicy Seoul

Salmon filet, gochujang glaze, ginger aioli, cilantro, pickled fresnos ... \$12

Heisenburger

Chef's blend beef burger, bacon, smoked bleu cheese, caramelized onions, truffle aioli ... \$13

Banh Mahi

Fried mahi filet, pickled carrots, pickled daikon, sliced cucumber, sriracha aioli, cilantro, sliced jalepeños ... \$12

¡El Jefe!

Chorizo patty, sriracha aioli, pico de gallo, cotija, chili lime roasted corn, lime crema ... \$10

Wicked Chicken

Fried chicken thigh, smoked gouda, Nashville hot sauce, shredded lettuce, ranch dressing, bread & butter pickles ... \$10

BUILD YOUR OWN GOURMET BURGER

Step 1: Pick Your Protein

Chef's blend beef burger
Turkey burger
Chorizo burger
Salmon filet
Grilled chicken
Impossible burger (+\$2)

MAKE IT A DOUBLE FOR \$4 MORE

Step 2: Make It Cheesy

American
Cheddar
Pepperjack
Swiss
Provolone
Smoked gouda
Cheese sauce

Step 3: Spread The Goodness

Secret sauce
Guacamole
Sriracha aioli
Truffle aioli
Roasted red pepper/onion spread

Step 4: Top It Off

L.T.O.
Dill pickles
Bread & butter pickles
Bacon (+\$1)
Avocado (+\$1.50)
Fried egg (+\$1)
Fried jalepeños (+\$1)
Caramelized onions (+50¢)
Grilled mushrooms (+50¢)
Chili (+\$1)

SIDES

French Fries \$2

Bacon Cheese Fries \$4

Sweet Potato Fries \$2

Frickles \$4

Tater Tots \$2

Pounders \$8

(A Pound of Fries Topped with Bacon & Cheese, Chili & Cheese, or a Rotating Chef's Special)