

# Shula's<sup>®</sup>

## BAR & GRILL

### APPETIZERS

**Wings**

Traditional buffalo sauce, bleu cheese dressing

**Blackened Tenderloin Tips\***

Herb demi, bbq sauce, green onion

**Crispy Ravioli**

Herb crusted, tomato coulis, parmesan, green onion

**Fried Shrimp Cocktail**

Lightly dusted, cocktail sauce, lemon

**Sampler**

Crispy ravioli, traditional buffalo wings, fried shrimp

### SOUPS & SALADS

Substitute for Chicken: Fried Shrimp | Steak\* | Grilled Mahi Mahi\*

**Chef's Daily Soup****Grilled Chicken Caesar\***

Grilled chicken, romaine hearts, garlic croutons, parmesan, caesar dressing

**Cobb Salad\***

Grilled chicken breast, romaine, baby greens, tomato, cucumber, carrots, chopped egg, applewood bacon, croutons, ranch dressing

### BURGERS & SANDWICHES

With choice of sea salt fries or sweet potato fries. Substitute a side salad or side caesar upon request.

Add bacon | Add cheese | Double your burger with an extra patty

**Shula Burger\***

A classic. Perfect seasoning, lettuce, tomato, pickle

**Shula BBQ Burger\***

Double-cut peppered bacon, cheddar, bbq sauce

**Shula Mushroom & Swiss Burger\***

Sautéed mushrooms, double Swiss cheese

**Veggie Burger**

Impossible burger patty, baby greens, tomato, red onion

**Mahi Mahi Sandwich \***

Lettuce, tomato, red onion, brioche bun

**Club Shula**

Ham, maple glazed turkey, applewood smoked bacon, cheddar, lettuce, tomato, sourdough

**Grilled Chicken Sandwich\***

Marinated chicken breast, cheddar, lettuce, tomato, red onion, chipotle spread

**Steak Wrap\***

Grilled onion, gruyère, herb mayo, whole wheat wrap

### ENTRÉES

**Shula Cut NY Strip\***

12oz Premium black Angus strip, choice of potato, grilled asparagus

**Fried Shrimp**

Old Bay remoulade, celery seed slaw, choice of sea salt fries or sweet potato fries

**Churrasco Skirt Steak\***

Garlic & herb marinated skirt steak, chimichurri sauce, choice of sea salt fries or sweet potato fries

**Grilled Mahi Mahi\***

Red pepper chimichurri, choice of potato, grilled asparagus

### SIDES

**Sea Salt Fries****Sweet Potato Fries****Mashed Potatoes****Celery Seed Slax****Side Salad****Side Caesar****Grilled Asparagus**

### DESSERT

**Chef's Signature**

TAX & GRATUITY NOT INCLUDED

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

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## COCKTAILS

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### Espresso Martini

Wheatley Vodka, Borghetti Espresso Liqueur, Owen's Nitro-Infused Espresso, Reàl hazelnut, espresso beans

### Don Diablo

Casa Noble Blanco Tequila, Ancho Reyes Chili Liqueur, Reàl pineapple, lime & pineapple juices, chili-lime spiced pineapple garnish

### Raspberry Palmer

Basil Hayden Bourbon, Reàl raspberry, sweet tea, lemonade, lemon wheel & mint sprigs

### Passionfruit Mimosa

Absolut Vodka, Aperol, Reàl passion fruit, prosecco, orange juice, orange wheels

### Blood Orange Sunset

Tito's Handmade Vodka, Cointreau, blood orange sour, freshly squeezed orange juice, orange wheels

### Sparkling Guava Margarita

Don Julio Blanco Tequila, Reàl guava, Fever-Tree sparkling pink grapefruit, lime juice, lime wedge

### Watermelon Mai Tai

Bacardi Rum, Reàl watermelon, orgeat, lime juice, Peychaud's bitters, fresh mint

### Hand Shaken Bloody Mary

Ketel One Vodka, Elements Bloody Mary Elixir, celery stalk, pepperoncini, pickle-stuffed olive, lime wedge, chili salt rim

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## WINE

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6oz - 9oz - btl

### WHITE

**Altitude Project**, Chardonnay 00 - 00 - 00  
**Del Vento**, Pinot Grigio 00 - 00 - 00  
**Chalk Hill**, Chardonnay 00 - 00 - 00  
**Villa Maria**, Sauvignon Blanc 00 - 00 - 00  
**Mason Cellars**, Sauvignon Blanc 00 - 00 - 00  
**Louis Jadot**, 'Mâcon-Villages', Chardonnay 00 - 00 - 00  
**Evolution**, White Blend 00 - 00 - 00

### SPARKLING

**Chandon**, Brut Rosé Mionetto, Prosecco 00 - 00 - 00

### RED

**Altitude Project**, Cabernet Sauvignon 00 - 00 - 00  
**Nielson**, Pinot Noir 00 - 00 - 00  
**Decoy**, Merlot 00 - 00 - 00  
**Alamos**, Malbec 00 - 00 - 00  
**Columbia Crest**, H3, Red Blend 00 - 00 - 00  
**Hess**, 'Shirtail Ranches', Cabernet Sauvignon 00 - 00 - 00  
**Marques de Caceres**, Tempranillo 00 - 00 - 00

### ROSÉ

**The Four Graces** 00 - 00 - 00

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## BEER

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### On Tap

Wicked Weed Pernicious IPA  
Stella Artois  
Blue Moon  
Modelo Especial  
Samuel Adams Seasonal  
Sierra Nevada Hazy Little Thing IPA  
Miller Lite • Bud Light

### Caps

Heineken  
Corona Extra

### Cans

Samuel Adams Boston Lager (16oz)  
Goose Island IPA (16oz)  
Lagunitas IPA (19oz)  
Guinness Nitro Stout (15oz)  
Kona Big Wave Golden Ale (16oz)  
Michelob Ultra (16oz aluminum bottle)  
Coors Light (16oz aluminum bottle)  
Budweiser (16oz aluminum bottle)  
Heineken 0.0 n/a (11.5oz)

### Cider, Tea & Seltzer

Angry Orchard Cider (12oz bottle)  
Twisted Tea (16oz can)  
Truly Wild Berry (16oz can)  
Truly Strawberry Lemonade (16oz can)  
High Noon Pineapple (12oz can)

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## SPIRITS

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### Vodka

Grey Goose • Absolut • Absolut Citron • Ketel One  
Tito's Handmade Vodka • Wheatley • Helix

### Tequila

Patrón Silver • Don Julio Blanco • Casamigos Reposado  
1800 Reposado • 1800 Añejo • Casa Noble Blanco  
Jose Cuervo Tradicional

### Bourbon

Basil Hayden • Woodford Reserve • Bulleit  
Maker's Mark • Jim Beam

### Whiskey

Knob Creek Rye • Templeton Rye • Crown Royal Jameson  
Jack Daniel's • Fireball

### Scotch

Balvenie 14yr Caribbean Cask • Glenfiddich 14yr  
Macallan 12yr • Johnnie Walker Black  
Johnnie Walker Red

### Rum

Flor de Caña 7yr Gran Reserva • Captain Morgan  
Bacardi Superior • Malibu

### Gin

Hendrick's • Tanqueray • Beefeater

### Cognac & Liqueur

Hennessy VS • Grand Marnier • Ancho Reyes • Aperol  
Baileys • Borghetti Espresso Liqueur • Campari Cointreau  
Disaronno Originale • Kahlúa  
St-Germain • Carpano Antica • Carpano Dry  
Fernet Branca