

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 Golden Crispy, House Made Buffalo Sauce, Carrots, Celery, Blue Cheese	\$11 \$19
QUESADILLA Cheese, Jalapeño, Onion, Peppers, Spinach, Olives, Pico - Add Chicken { \$3 } Add Guacamole { \$3 }	\$10
🍷 SHORT RIB SLIDERS (3) Mini Brioche Buns, 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
SMOKED FISH DIP Local Fish, Jalapeños, Veggie Sticks, Pita	\$12
CONCH FRITTERS Spicy Mango and Cherry Pepper Aioli	\$15
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

SIGNATURE SALADS

🍷 CHOPPED Avocado, Corn, Beets, Apples, Stone Fruit, Green Beans, Goat Cheese, Orange Supremes	\$12
MOROCCAN CHICKPEA Chopped Mixed Greens, Curried Chickpeas, Feta Cheese, Oven Roasted Tomatoes, Peppers, Onions, Lime, Cilantro	\$11
COBB Tomato, Avocado, Egg, Bacon, Bleu Cheese	\$11
TOMATO AND MOZZARELLA Heirloom Tomato Carpaccio, Basil Pesto, Garlic Crumbs, Sea Salt, EVOO	\$12
🍷 WILD ARUGULA & STRAWBERRY SALAD Candied Walnuts, Grapes, Goat Cheese, Olive Oil, White Balsamic Dressing	\$12
CAESAR Shaved Brussels, Kale or Romaine, Croutons, Shaved Parmigiano	\$11
🍷 THAI CITRUS Mixed Greens, Orange Supremes, Cabbage, Carrots, Cucumber, Gyoza Crisp, Thai Citrus Vinaigrette	\$11

🍷 E.R. BRADLEY'S FAVORITES

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

SOUPS

	CUP	BOWL
DAILY SOUP	{ \$4 }	{ \$6 }
🍷 MAINE LOBSTER BISQUE A 30 Year Bradley's Tradition served with Fresh Maine Lobster, Sherry & Oyster Crackers	{ \$8 }	{ \$15 }
FRENCH ONION CROCK Caramelized Sweet Onions, Beef Au Jus, Crostini, Melted Gruyere Cheese	----	{ \$8 }

ENTREES

FENNEL CRUSTED SALMON Farro Pilaf, Golden Raisins, Herbs, Sautéed Kale, Fennel-Arugula Salad, Lemon Beurre Blanc	\$25
🍷 TWO MARYLAND CRAB CAKES Jumbo Lump Crab, Market Vegetable, Garlic Mashed Potatoes	\$39
NICE PIECE OF FISH Blackened or Grilled, Salsa Fresca, Market Vegetable, Quinoa Tabouleh	\$26
🍷 PORCINI BRAISED HALF CHICKEN House made Pappardelle Pasta, Porcini Mushrooms, Onions, Thyme, Parmesan	\$22
ARGENTINE GRILL Skirt Steak, Potato Hash, Zucchini, Grilled Ciabatta, Fried Egg, Mushroom Bordelaise	\$25
🍷 MOJO SNAPPER Whole Yellowtail Snapper Fried, Black Beans & Saffron Rice, Roasted Corn, Chimichurri, Lime, Cilantro *Whole Bone-In Fish Head to Tail	\$27
PRIME SHORT RIB Garlic Mashed Potatoes, Daily Vegetables, Red Wine Demi-Glace	\$25
SHRIMP AND GRITS Andouille Sausage, Stone Cut Grits, Peppers, Onions, Creole Gravy	\$23

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
N&J'S FAMOUS LOBSTER ROLL New England Style, Avocado, Celery, Lemon Aioli, Toasted Challah Roll	\$24
🍷 BAJA TACOS (3) 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	\$16
MINI CHEESEBURGERS (3) Jalapeño, L.T.O., Pickle, American Cheese	\$15
CRAB CAKE SANDWICH Tartar Sauce, Lettuce, Tomato, Brioche Bun	\$23
🍷 AHI TUNA BURGER Brioche Bun, Furikake Seared Tuna, Daikon Sprouts, Pickled Ginger, Spicy Aioli, Avocado, Ponzu, Kimchi Slaw	\$25
FRENCH DIP Roast Beef, French Bread, Horseradish Sauce, Au Jus With Cheese (+\$2)	\$16

SIDES

\$3 EACH
COLESLAW
MASHED POTATOES
FRESH FRUIT
MARKET VEGETABLE
RICE & BEANS

\$5 EACH
HOUSE CUT FRIES
(ROSEMARY TRUFFLE +\$2)
SIDE SALAD
ROASTED BRUSSELS
QUINOA TABBLOUEH
SAUTÉED SPINACH

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

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

HIP & NON-ALCOHOLIC

JONES ORGANIC SODA BOTTLES \$5

Grape, Root Beer, Green Apple,
or SF Black Cherry

VOSS STILL WATER 375ml \$5

Glass Bottled Spring Water

PELLEGRINO 750ml \$7

Naturally Carbonated Italian Spring Water

VOSS FLAVORED SPARKLING WATER 375ml \$5

Tangerine Lemongrass or Lemon Cucumber

BUCKETS & PITCHERS

MARGARITA PITCHER

Silver Tequila \$32

Herradura Reposado \$42

SANGRIA GLASS \$12 PITCHER \$34

Marinated Fruit Slices Red or White
Add Don Q Rum Spike to Pitcher (\$8)

BUCKET OF BEER \$24

Your Choice of 5 Domestic Beers on Ice

PREMIUM BUCKET OF (5) PERONI \$30

CUCINA 123 DATURA
PALM BEACH WPB.



VISIT OUR FAMILY OF RESTAURANTS

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

TIKI HUT PUNCHES \$13

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



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

The embodiment of the American dream, Edward Riley Bradley was one of the most influential personalities shaping the legacy of our community. Growing up in poverty and amounted to being one of the wealthiest, most generous and revered men in the history of the United States.

A true renaissance man, he worked his way to the top as an American steel mill laborer, gold miner, businessman and philanthropist. Well known for his illegal gambling Casino in Palm Beach, Bradley was the life of the party during the roaring 1920's in Palm Beach. The legacy of our community is tied to the legend of Colonel Bradley.

The Florida Department of State honored him as one of their Great Floridians. Caesar's Palace in Las Vegas bestowed upon E.R. Bradley the title of "The Greatest Gambler of all Time." His life proves that anyone and everyone, no matter your financial or societal status, can be and do anything he desires. The sky is the limit.

The Coniglio Family is honored to carry the history and the spirit of ER Bradley as his legend continues.