

SOUP & SALAD

SOUP OF THE DAY

Chef's Daily Creation MP

GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shredded Parmesan, Smoked Lemon 17

THE PALM

Cucumbers, Plum Tomatoes, Hearts of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Naan, Tzatziki
Individual 14 | To Share 19

POACHED PEAR ^{GF}

Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Goat Cheese 17

BURRATA

Burrata, Strawberry Jam, Crostini, Strawberry Balsamic, Shaved Strawberry Ice 16

COBB SALAD ^{GF}

Roasted Chicken, Boiled Egg, Corn, Tomato, Applewood Bacon, Avocado, Blue Cheese, Dijon Vinaigrette 24

Add Chicken, Shrimp or Salmon

HANDHELDS

Served with Hand-Cut Fries or Tater Tots

UGHHH...

HANGOVER BURGER

Canadian Bacon, Cheddar Jack Cheese, Applewood Bacon, Hashbrowns, Sunny Side Up Egg 24

Add a Red Eye 10

Add a Shot of Casamigos Tequila 12

CRAB CAKE SANDWICH

Baby Arugula, Beefsteak Tomato, Key Lime Aioli, Toasted Kaiser Roll MP

LOBSTAH ROLL

Maine Lobster, Celery Heart, Duke's Mayonnaise, Buttered Top Sliced Bun 36

THE CUBAN

Roasted Pork, Ham, Pickles, Gruyère Cheese and Mustard, Pressed to Perfection 18

SMALL PLATES

CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 19

"PTG" WINGS ^{GF}

Roasted Garlic, Lemon, Thyme and Parmesan 18

COLOSSAL SHRIMP COCKTAIL ^{GF}

Tequila Cocktail Sauce 9 each

KEY WEST CONCH FRITTERS

Citrus Remoulade 16

 HOUSE SPECIALTIES ^{GF} GLUTEN-FREE

BRUNCH

EXECUTIVE CHEF AMY LEE

SALTY

RISE N' SHINE

Two Eggs Any Style, Two Slices Applewood Smoked Bacon, Two Slices Canadian Bacon, Buttermilk Biscuit and Home Fries 17

BENE PALOOZA

All Served with Home Fries

Classic 17

Crab Cake 26

Maine Lobster 30

WAGYU SHORT RIB LOADED ^{GF} BAKED POTATO

Melted Cheese, Crispy Bacon, Wagyu Shortrib, Sunny Side Up Egg 23

MEDITERRANEAN OMELET

Feta, Spinach, Roasted Red Pepper and Red Onion Served with Home Fries 16

PTG OMELET

Caramelized Onions, Mushrooms and Gruyere Cheese served with Home Fries 16

THE BEAR OMELET ^V

Boursin, Chives, Crumbled Potato Chips served with Home Fries 16

SHRIMP N' GRITS ^{GF}

3 Colossal Shrimp, Mushrooms, Caramelized Onions, Roasted Red Pepper, Topped with the Perfect Poached Egg 32

BISCUITS N' GRAVY

Served over Tater Tots, Topped with a Sunny Side Up Egg 21

SWEET

VERY BERRY BELGIAN WAFFLE

Strawberries, Raspberries, Tahitian Vanilla Whipped Cream 16

CLASSIC FRENCH TOAST

Tahitian Vanilla Cinnamon Soaked Challah, Whipped Butter and Maple Syrup 16

PEACH COBBLER PANCAKES

Maple Syrup and Whipped Cream 16

SWEET N' SALTY

PANCAKE TACOS

Buttermilk Pancakes, Scrambled Eggs, Crispy Bacon, Cheddar Jack Cheese 20

PEACH & BAKED BRIE MELT

Bourbon Brown Sugar Roasted Peaches, Brie, Prosciutto, Sourdough 19

BOTTOMLESS BRUNCH LIBATIONS

MIMOSA

Champagne & OJ 18

APEROL SPRITZ

Aperol, Bubbles, Orange Slice, Club Soda 22

BLOODY MARY

Purity 51 Vodka 22

COMBO 26

WHITE WINES

BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Avisi, Prosecco, Veneto, Italy.....	44
Charles Lafitte Brut Prestige NV, France.....	44
Luc Belaire, Rare, Rosé, France.....	68
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	148
Taittinger Brut La Francaise, France, NV.....	121
Billecart-Salmon, Brut Rose, France.....	145
Dom Pérignon, France.....	525

ROSÉ

Whispering Angel, Provence, France.....	15/52
Fleurs De Prairie, Languedoc, France.....	13/48
Altered Dimension, Columbia Valley.....	50
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

CHARDONNAY

The Wines of Francis Coppola, Central Coast.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Orin Swift, Mannequin, California.....	21/79
Duckhorn, Napa Valley.....	72
Stag's Leap Wine Cellars, Karia Napa Valley, California...	74
Jordan, Russian River Valley.....	85
Cakebread Cellars, Napa Valley.....	98
Patz & Hall, Dutton Ranch, Sonoma, California.....	120

PINOT GRIGIO/GRIS

Terlato, Friuli, Italy.....	13/46
Santa Margherita, Alto Adige, Italy.....	16/60
La Crema, Monterrey.....	50

SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand.....	13/46
Yealands, Marlborough, New Zealand.....	14/48
Sancerre, MK Availability.....	22/82
Decoy, California.....	52
Kim Crawford, Marlborough, New Zealand.....	58
Craggy Range, North Island.....	58
Orin Swift, Blank Stare, Russian River, Sonoma Coast	82
Domaine Fournier, Sancerre, France.....	100

INTERESTING/INTERNATIONAL WHITES

Schmitt Söhne, Riesling, Germany.....	12/42
Moscato d'Asti, Risata, Italy 187mL.....	13
White Burgundy, MK Availability.....	16/60
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	52
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Avisi Prosecco, Splash of Soda, Burnt Orange Wheel 13

THE FRENCH 75 Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 12

GREYHOUND Stoli Vodka, Fresh Grapefruit Juice 14

PALOMA Corazon Blanco Tequila, Fresh Grapefruit Juice, Sparkling Water, Lime Juice, Agave Nectar and Burnt Grapefruit Wedge 15

OLD FASHIONED Four Roses, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 15

MOJITO Muddled Lime, Fresh Mint, Sugar, Flor De Cana, Soda Water 13

TITO'S MULE Tito's Vodka, Ginger Beer, Fresh Lime 14

MANHATTAN Knob Creek Bourbon, Sweet Vermouth, Dash of Angostura Bitters, Garnished with Amarena Cherry 15

NEGRONI The Botanist Gin, Campari, Sweet Vermouth, Orange Peel 15

MARGARITA Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 15

WHISKEY SOUR Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 14

COSMOPOLITAN Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime 16

RED WINES

MERLOT

C&B, California.....	12/44
Ferrari Carano, Sonoma County.....	50
Swanson, Napa Valley, California.....	60
Duckhorn, Napa Valley California.....	110

PINOT NOIR

The Wines Of Francis Coppola, Monterey, CA.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	22/80
Meiomi, California.....	58
Bravium, Wiley Vineyards, Anderson Valley, California...	76
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
Orin Swift, Slander, California.....	130
ZD Founder's Reserve, 2018, Carneros, California.....	195

CABERNET SAUVIGNON

The Wines Of Francis Coppola, Paso Robles, CA.....	13/46
Joel Gott 815, California.....	16/58
Swanson Napa, California.....	20/78
Austin Hope, Paso Robles, California.....	22/115
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Frogs Leap, Rutherford.....	105
Orin Swift, Palermo, Napa.....	135
Cakebread, Napa Valley, California.....	145
Silver Oak, Alexander Valley.....	160
Duck Horn, Napa.....	172
Caymus, Napa Valley.....	178
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	195
Dariouh Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
Pine Ridge Stag's Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

INTERESTING/INTERNATIONAL REDS

Red Blend, Troublemaker, Paso Robles.....	14/48
Red Blend, Unshackled, California.....	18/68
Red Blend, Orin Swift, Abstract, California.....	20/74
Malbec, Norton Doc, Mendoza.....	12/42
Super Tuscan, Antinori Villa Rosso, Italy.....	16/62
Red Blend, Kuleto "Frog Prince", Napa Valley.....	68
Red Blend, Red Schooner Voyage, Argentina.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazard, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Orin Swift, Eight Years in the Desert, California.....	120
Brunello di Montalcino, Castello Banfi, Italy.....	165
Orin Swift, Papillion, Napa.....	180
Red Blend, Opus One, 2018, Napa Valley.....	525
Bordeaux, Le Dome, 2016, Saint -Emilion Grand Cru.....	600

SPECIALTY COCKTAILS

SANGRIA WITH PROSECCO

Red or White with a Splash of Avisi Prosecco 13/48

DARK & STORMY

Myer's Dark Rum, Ginger Beer, Burnt Lime Wheel 13

MEZCAL OLD FASHIONED

San Cosme Mezcal, Agave Syrup, Orange Bitters, Amarena Cherry, Burnt Orange Wheel 15

PALM TRAIL BLOODY

Purity 51 Vodka, Pickle Stuffed Olive, Spicy Green Bean 13
Add a Colossal Shrimp 9

THE PAINKILLER

Soggy Dollar Island Rum, Orange Juice, Pineapple juice, Coconut Syrup, Toasted Coconut Rim, Fresh Nutmeg, Lime Wheel 14

CHOCOLATE ORANGE KISS

Salt Chocolate Tequila, Cointreau, Cocoa Bitters, Orange Twist 13

PRICKLY PEAR MARGARITA

Corazon Blanco, Prickly Pear Syrup, Lime Juice, Touch of Agave, Squeeze of Lime 16