



Native Inspired Foods & Spirits

LUNCH

Appetizers

Blistered Peppers Shishito peppers blistered and tossed in sea salt, garlic and olive oil...5

Okra Fries Hand-cut okra tossed in lime juice and sea salt, house-made ketchup...5

Lobster Claw Cocktail Two freshly steamed lobster claws, avocado and a spicy horseradish cocktail sauce...12

Lobster Cake Fresh, live, butter-poached lobster tail meat, cast-iron seared, cucumber ginger salad...14

Fresh Calamari Crispy fried fresh North Atlantic calamari, Amarillo chili lemon dressing, sauce piquant...11

Crab Mac & Cheese Four-cheese, Ulele light beer sauce, fresh lump crab meat blended with seashell pasta topped by a Parmesan Romano crust...10 Without crab...5

Pulpo Carpaccio Shaved octopus with a spicy piri piri sauce, green and red chiles...12

Lollipop Chicken Citrus chili sambal, kale and apple slaw...9

Florida Jumpers Fresh Florida crispy fried frog legs, sherry garlic aioli...9.50

Country Fried Quail Semi-boneless with pineapple datil mustard, watercress and pecans...10

Alligator Hush Puppies Alligator, country ham, duck bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli...9

Side Salads

The Ulele Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette...10 Add half-size to entree...4

Three Sisters Garden Charbroiled squash, zucchini, corn, red onion and peppers, cranberry beans, toasted sunflower and pumpkin seeds, apple cider honey vinaigrette...8

Roasted Beets and Poached Pear Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress...9

Juan's Salad Romaine, Florida citrus garlic dressing, long-cut crouton, shredded Manchego cheese...9

Tomato and Onion Charbroiled to intensify the natural sugars and flavors, with watercress and rice wine vinegar...8

Vegetarian

Ask your server for the vegetarian dish of the day.

= Vegetarian = Gluten Free

Oysters from the Gulf Coast

Oysters have been a local staple since the Tocobaga harvested these waters. We're pleased to serve these delicious oysters from the Gulf Coast in four tasty options.

Oysters Half Shell

Gulf Coast oysters, cocktail sauce, lavash crisps
Half dozen...9 / Baker's dozen...18

Charbroiled Oysters

Barbacoa-grilled, with garlic butter, grated Parmesan and Romano cheeses. Half dozen...12

Patron Oyster Shooter

Fresh oyster sangrita
Patron Añejo tequila ...5.95 each. Alcohol-free...2.95 each

Sandwiches.

Add The Ulele side salad or cup of soup...4



Ulele Burger Char-grilled ground short rib, brisket and chuck blend burger topped with our house steak sauce, Wisconsin sharp cheddar, portobello mushrooms, fire-roasted red peppers and fried leeks served on brioche bun...12

Classic Burger Char-grilled with Wisconsin sharp cheddar, Romaine lettuce, vine-ripened tomato, red onion served on brioche bun...10

Portobello Burger Grilled portobello cap with fire-roasted red pepper, cranberry bean hummus, sautéed spinach, grilled tomato, eggplant and goat cheese on brioche bun...10

"Little Jimmy" Brisket Shaved smoked brisket, caramelized red onion, Shitake mushroom, Shishito pepper, baby Swiss, fresh horseradish aioli served on Amoroso roll...11

Lucanica Salchica Char-grilled sliced spicy sausage, blend of ground pork, paprika, spices served with caramelized onions and bell peppers, tomato sauce piquant, melted Manchego cheese, crusty bread...9

Apple Cider Pork Shaved slow-roasted pork simmered in a sweet and spicy apple cider datil vinegar reduction with caramelized Spanish onions and red delicious apples on brioche bun with side of house slaw...10

Gulf Grouper Fresh Gulf of Mexico grouper fillet, romaine lettuce, vine-ripened tomato, red onion, zucchini pickles, smoked tomato seafood rémoulade served on a brioche bun.
Grilled, blackened or fried...16

Lobster Roll Fresh North Atlantic lobster poached, tossed with garlic, lemon and butter served with a mango citrus aioli, diced vine-ripe tomato, split-top buttered baguette...16

Duck Club Carved turkey breast with country ham on grilled whole grain with a "Jimmychurri" aioli, romaine lettuce, vine-ripened tomato, applewood-smoked duck bacon, baby Swiss...11

Entrées

Grilled Chicken and Corn Salad with Jalapeño-Lime Dressing Chopped Romaine, charred corn, scallions, grape tomato, fresh basil...10

Fresh-roasted Yellowfin Tuna Salad Yellowfin tuna salad on a nest of Romaine tossed in balsamic vinaigrette, fire-roasted red peppers, grape tomatoes, red onion, Kalamata olives...12

Horno Chicken "Naked Bird" all-natural horno-roasted boneless chicken breast on a bed of roasted tomatoes, onions and russet potatoes, beer jus...10

Water Works Meatloaf Ground dry-aged strip loin and fresh vegetables, cabernet garlic demi glace, white cheddar popcorn mashed potatoes, Tobacco onions...12

Top Sirloin 8 oz. Fresh From Florida Strickland Ranch top sirloin, char-grilled, popcorn mashed potatoes and fresh vegetable of the day...15

Gouda Grouper Fresh Gulf of Mexico grouper fillet, smoked Gouda Rusty Red ale béchamel, wild river rice, fresh vegetables...18

Oyster Boats Four spicy citrus-glazed fried oysters with kale and apple slaw, cabbage cups ...10

Native Sauté Pan-seared zucchini, squash, carrots, onions, baby spinach, portobello mushroom and green beans with a soy ginger reduction, wild river rice...10

Soup

Florida Native Chili Alligator, wild boar, venison, duck, ground chuck, cranberry beans and chili spices...6

Chilled Florida Avocado

With fresh charred corn, red pepper, datil pepper, jalapeño, green onion and red onion...5

Sides

Karson's Jalapeño Corn Beer Quick Bread...5

Okra Fries Hand-cut okra tossed in lime juice and sea salt, house-made ketchup...5

Fresh Green Beans with datil pepper aioli...3

Squash Gratin Horno-roasted squash, zucchini, red onion and tomato, seasoned bread crumbs and Manchego crust...4

White Cheddar Popcorn

Mashed Potatoes Russet potatoes with white cheddar, roasted garlic and leeks, topped with popcorn...4

Wild River Rice Blend of wild rice and brown rice pilaf...3

White Limas and Collards Sautéed in garlic, olive oil, sea salt and pepper...5

Jalapeño Cheddar Grit Cake

Cast-iron seared yellow cheddar grits with jalapeño and onions...4

Mac and Cheese Four-cheese Ulele light beer sauce, blended with seashell pasta topped by a Parmesan Romano crust...5

Garden Patties Cast-iron seared garden and root vegetables with smoked paprika and datil aioli...7

House-Made Desserts

Fortune Taylor's Guava Pie Shortbread cookie crust, whipped cream, guava reduction...7

Flourless Chocolate Torte Burnt Orange Cream...8

Key West Key Lime Ice Cream Stack Brûléed meringue...7

Candied Duck Bacon Maple

Fried Ice Cream Cinnamon corn flake candied duck bacon crust, Knob Creek crème anglaise, caramel, sweet potato waffle crisp...9

Ulele Ice Cream...5

Ugandan Vanilla Bean Valhrona Chocolate
Toasted Coconut Naviera Espresso Swirl
Flavor of the day

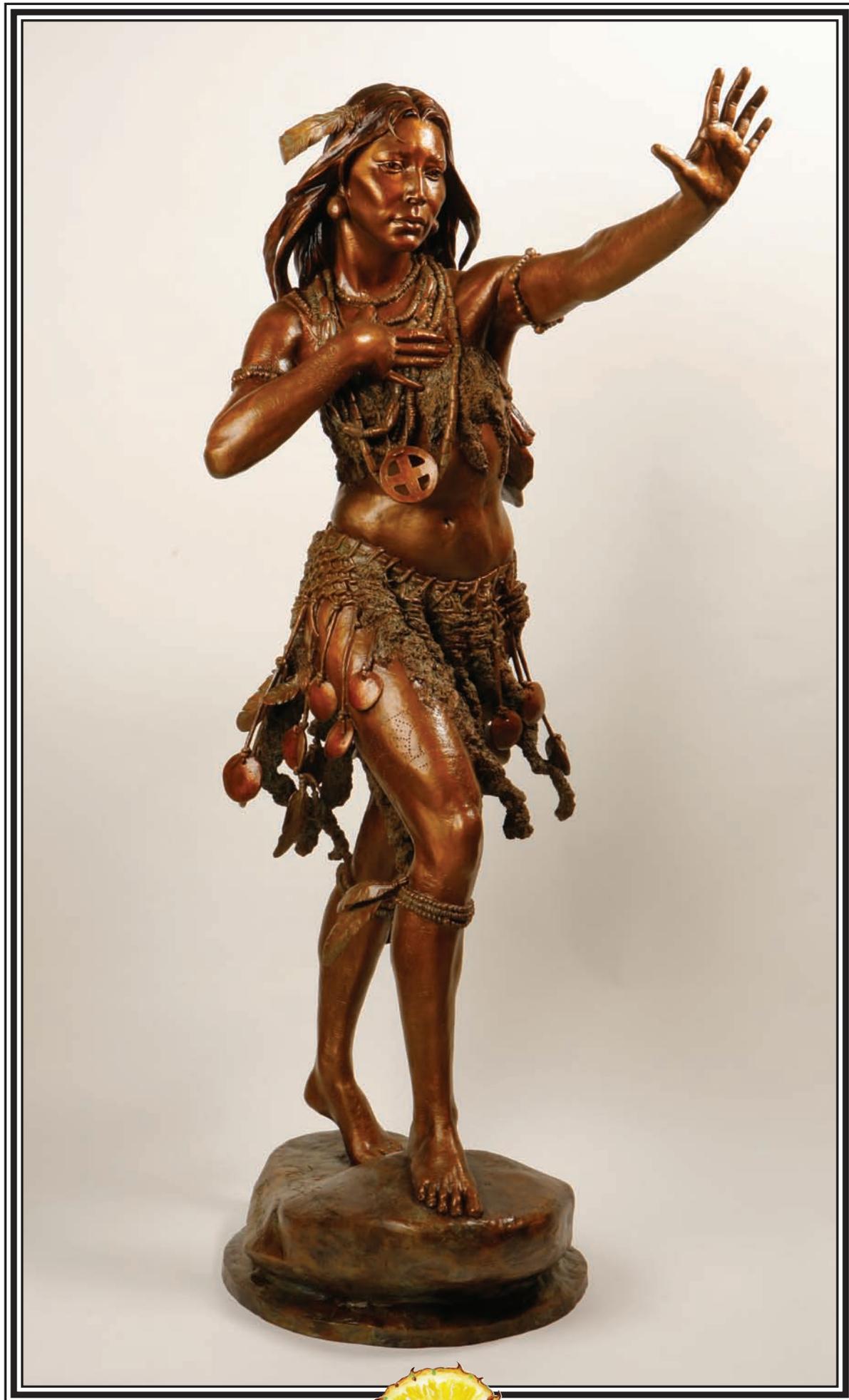
Dinner menu also available all day.

Ulele Spring Brewery: From Grain To Glass

The 2,069-square-foot Ulele Spring Brewery creates 15 U.S. barrels (465 gallons) per brew. Our brewery offers fresh-brewed, handcrafted ales and lagers produced from grain to glass using the finest ingredients and with no additives, preservatives or finings. The equipment is 100 percent U.S. made.

CONSUMER ADVISORY:
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

The Legend of Ulele



"Princess Ulele" Bronze
Artist: Vala Ola
Cave Creek, Arizona
ValaOla.com

In 1528 Ulele, the young daughter of local Tocabaga chief Hirrihigua, pleaded and threw herself over 17-year-old Juan Ortiz as he was about to be roasted alive in revenge for the tribe's previous hostile encounters with explorers. Ortiz, a member of the Spanish Narvaez expedition, was spared. Whether love or pity prompted Ulele's actions we will never know. But we prefer to believe it was love – just as we prefer to believe that the all-too-similar Pocahontas-John Smith story 80 years later is based on this one.