

Native Plated Lunch Menu \$30

Sharing Plates: Served family-style

Okra Fries (Veg, V)

Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée: Choose two for your guests

Chargrilled Chicken

Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese served on a brioche bun, served with french fries

Classic Burger

Chargrilled ground short rib, brisket and chuck blend burger, Wisconsin sharp cheddar, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, served medium on brioche bun, served with french fries

Gulf Grouper Sandwich

Fresh Gulf of Mexico grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, spicy rémoulade on a brioche bun, served with french fries

Portobello Mushroom Sandwich (Veg)

Oven-roasted marinated portobello cap, grilled tomatoes, roasted red pepper, goat cheese, brioche bun, served with french fries

Dessert: Guests choose one flavor

House-Made Ulele Ice Cream (GF, Veg) (one scoop)

Ugandan Vanilla Bean

Valrhona Chocolate

Coconut

Naviera Espresso Chocolate Swirl

Traditional Mimosa and Red Sangria Package

Available for \$25 per guest for lunchtime events only (between 11a.m.-4p.m.).

Native-Inspired Foods & Spirits

Naviera Ulele-blend coffee, TeBella tea and Coca-Cola products included in menu price.

GF = Gluten Free, Veg = Vegetarian, V = Vegan

Menu and pricing subject to change. Price does not include sales tax and service charge

Jenny Plated Lunch Menu \$35

Sharing Plates: served family-style

Okra Fries (Veg, V)

Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée: Choose three for your guests Add grilled steak, chicken or shrimp to any salad

Water Works

Wedge Salad (GF)

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

Chargrilled Chicken

Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese, brioche bun, served with french fries

Classic Burger

Chargrilled ground short rib, brisket and chuck blend burger, Wisconsin sharp cheddar, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, served medium on brioche bun, served with french fries

Three Sisters Salad (GF, Veg, V)

Crisp romaine, grilled zucchini and squash, cranberry beans, tomato, corn, red peppers, Florida citrus vinaigrette

Gulf Grouper Sandwich

Fresh Gulf of Mexico grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, spicy rémoulade, brioche bun, served with french fries

Portobello Mushroom Sandwich

Oven-roasted marinated portobello cap, grilled tomatoes, roasted red pepper, goat cheese, brioche bun (Veg)

Dessert: Guests choose one flavor

House-Made Ulele Ice Cream (GF, Veg) (one scoop)

Ugandan Vanilla Bean

Valrhona Chocolate

Coconut

Naviera Espresso Chocolate Swirl

Traditional Mimosa and Red Sangria Package

Available for \$25 per guest for lunchtime events only (between 11a.m.-4p.m.).

Native-Inspired Foods & Spirits

Naviera Ulele-blend coffee, TeBella tea and Coca-Cola products included in menu price.

GF = Gluten Free, Veg = Vegetarian, V = Vegan

Menu and pricing subject to change. Price does not include sales tax and service charge.

Pineapple Plated Lunch Menu \$40

Salad: Choose one for your guests

The Ulele (GF, Veg)

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette

Water Works Wedge (GF)

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

Entrée: Choose three for your guests

Gouda Grouper (GF)

Fresh Gulf of Mexico grouper fillet, smoked Gouda ale béchamel, wild rice blend, chef's vegetable

Flank Steak 8 oz. (GF)

Thinly sliced, garlic, kosher salt and olive oil marinated, avocado "Jimmychurri"

Water Works Meatloaf

Ground strip loin and fresh vegetables, Cabernet garlic demi-glace, roasted garlic mashed potatoes, tobacco onions

Fire-Roasted Chicken (GF)

Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil reduction

Gulf Shrimp 'N' Grits(GF)

Cheddar jalapeño grits, blackened petite Gulf of Mexico shrimp

Dessert Duo: Choose two for your guests

Flourless Chocolate

Torte (GF, Veg)

Raspberry port wine reduction

Pineapple Upside Down

Bread Pudding (Veg)

Roasted pineapples, pineapple custard, rum glaze and fresh whipped cream

Key West Key Lime Stack

(Veg)

Brûléed meringue

Traditional Mimosa and Red Sangria Package

Available for \$25 per guest for lunchtime events only (between 11a.m.-4p.m.)

Native-Inspired Foods & Spirits

Naviera Ulele-blend coffee, TeBella tea and Coca-Cola products included in menu price.

GF = Gluten Free, Veg = Vegetarian, V = Vegan

Menu and pricing subject to change. Price does not include sales tax and service charge.