



Native-Inspired Foods & Spirits

## Appetizers

**Okra Fries** Hand-cut okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup...8 (V) (GF)

**Alligator Hush Puppies** Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli...10

**Seared Fresh Sea Scallops** Crisp pork belly, parsnip and celery root purée with roasted tomato, charred asparagus tips and broken lemon vinaigrette...18 (GF)

**Calamari** Crispy fried North Atlantic calamari, Amarillo chili lemon dressing, sauce piquant...16

**Crab Mac & Cheese** Four-cheese Ulele Pale Lager beer sauce with a Parmesan Romano panko crust and fresh lump crab atop seashell pasta...13 Without crab...7 (GF)

**Karson's Jalapeño Corn Beer Muffins** Roasted fresh corn, pickled jalapeño, Ulele Pale Lager and creamed corn – baked daily and served with whipped butter...7 (GF)

**Native Chili** Alligator, wild boar, venison, duck, ground chuck, cranberry beans and chili spices. 8 oz. bowl...8

**Native Loaded Chili** Add fresh jalapeño, red onions and white cheddar. 8 oz. bowl...10

## Salads

**The Ulele** Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette...10 Add side to entree...8 (GF)

**Water Works Wedge** 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...12 (GF)

**Three Sisters** Crisp romaine, grilled zucchini and squash, cranberry beans, tomato, corn, red peppers, Florida citrus vinaigrette...9 (GF) (V) (GF)

**Add to any salad:**  
Grilled Steak...11  
Grilled Chicken...7  
Grilled Shrimp...7

## Oysters From Our Gulf Coast

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

### Oysters Half Shell

Half dozen...14

Baker's dozen...28

### Charbroiled Oysters

Barbacoa-grilled, garlic butter, grated Parmesan and Romano cheeses. Half dozen...17

## Entrées

With entrée, add Ulele side salad or a cup of chili...8

**Gouda Grouper** Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel with wild rice blend and vegetables...32 (GF)

**Juan's Snapper** Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach with wild rice blend and vegetables...30 (GF)

**Florida Pompano** Pan-seared fresh pompano fillet, sun-dried tomato shallot cream, fried carrot ribbons with wild rice blend and vegetables...28

**Shrimp 'N' Grits** Fire-seared and Creole-seasoned Gulf of Mexico shrimp with jalapeño cheddar grit cake and seasonal vegetable...25 (GF)

**Seafood Risotto** Pan-seared Gulf of Mexico shrimp and sea scallops, butter-poached lobster claw, fresh lump crab, saffron risotto, charred corn cream sauce...38 (GF)

**Filet Mignon 8 oz.** Wet-aged, minimum of 21 days with white cheddar popcorn mashed potatoes and vegetables...40 (GF)

**Bone-in Ribeye 16 oz.** Wet-aged, minimum of 21 days with white cheddar popcorn mashed potatoes and vegetables...42 (GF)

**Flank Steak 8 oz.** Thinly sliced, garlic, kosher salt and olive oil marinated, avocado "Jimmychurri" with white cheddar popcorn mashed potatoes and vegetables...30 (GF)

**Water Works Meatloaf** Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white cheddar popcorn mashed potatoes, tobacco onions...25

**Barry's Tomahawk Pork Chop 14 oz.** Duroc bone-in pork chop with guava demi-glace, white cheddar popcorn mash, seasonal vegetable. Named in honor of legendary FSU Hall of Fame receiver #22 Barry Smith...36 (GF)

**Fire-Roasted Chicken** Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil sauce...28 (GF)

**Muenster Chicken** Panko-cruste boneless chicken breast, pan-fried and oven-baked with Muenster cheese, topped with a white wine mushroom broth...26

**Three Sisters Stuffed Portobello** Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans and manchego cheese atop wild rice blend with crispy carrot ribbons...18 (GF)

## Desserts

**Flourless Chocolate Torte** Raspberry port wine reduction...9 (GF)

**Key West Key Lime Stack** Brûléed meringue...9

**Candied Bacon Maple Ice Cream** Corn flake crust, bacon, Knob Creek crème anglaise, caramel, waffle crisp...10

### Gustavo's Ice Cream (two scoops) (GF)

**Valrhona Chocolate** A rich, decadent chocolate ice cream made with one of the best chocolates in the world...7

**Ugandan Vanilla Bean** A true classic – vanilla bean ice cream made with Ugandan Gold vanilla beans...7

**Naviera Espresso Chocolate Swirl** This coffee ice cream is made with our signature blend of Naviera Espresso and a swirl of melted chocolate...7

**Coconut Ice Cream** Lightly toasted coconut ice cream, served in a coconut shell...7

(V) = Vegetarian (GF) = Gluten Free (V) = Vegan

Ulele.com

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. 21/08