

## — BITES & SHAREABLES —

### BAVARIAN PRETZEL

Served warm with mustard sauce and white queso \$10

### ROASTED GARLIC HUMMUS

Made in-house daily, served with celery, bell peppers and pita crisps \$11

### CHIPS & DIPS

Tortilla chips, guacamole, fire-roasted salsa and white queso \$12

### COMPASS NACHOS

Tortilla chips, white queso, cheddar & Monterey jack cheeses, black beans, jalapeños, pico de gallo, sour cream and guacamole \$13

Add Chicken \$4

### QUESADILLA

Grilled flour tortilla, cheddar & Monterey jack cheeses, roasted peppers & onions served with guacamole, fire-roasted salsa and sour cream \$12

Add Chicken \$4

### MARGHERITA FLATBREAD

Roasted garlic oil, fresh mozzarella cheese, Roma tomatoes and basil \$11

### BBQ CHICKEN FLATBREAD

BBQ sauce, mozzarella cheese, black beans, corn, red onions, jalapeños and cilantro \$13

## — BOWLS —

### POWER BOWL

Spring mix, romaine, quinoa, red onions, chickpeas, feta cheese, Roma tomatoes and lemon-tahini dressing \$13

Add Chicken \$4

### CAESAR SALAD

Romaine hearts, Parmesan cheese, garlic croutons and Caesar dressing \$12

Add Chicken \$4 Add Steak\* \$8

### FRUIT PLATE

Selection of fresh fruits, berries and yogurt topped with whipped cream and mint \$15

## — SWEETS —

KEY LIME PIE \$10

CHOCOLATE CAKE \$10

All parties of 6 or more, 18% service charge will be automatically added to the check.

## — HANDHELDS —

Served with French fries or coleslaw

### 5 O'CLOCK BURGER\*

Choice premium burger, grilled ham, American cheese, over easy egg and mayo \$15

### BACON CHEESEBURGER\*

Choice premium burger, bacon, American & Swiss cheeses, romaine, red onions, Roma tomato and pickles \$16

### CLUB WRAP

Ham, turkey, Swiss cheese, bacon, Roma tomatoes and Creole mustard \$13

### JERK CHICKEN WRAP

Crisp chicken tenders tossed in jerk sauce, smoked bacon, cheddar & Monterey Jack cheeses, fire-roasted salsa, red onions, shredded lettuce and ranch dressing \$14

### GRILLED CHICKEN SANDWICH

Grilled chicken breast, bacon, Swiss cheese, romaine, Roma tomato and Creole mustard \$15

## — ENTRÉES —

### FISH & CHIPS

Beer-battered fish served with French fries, mango coleslaw and tartar sauce \$18

### COCONUT SHRIMP

Jumbo shrimp crusted with coconut and fried. Served with French fries and pineapple dipping sauce \$22

### CRISPY SHRIMP BASKET

Breaded shrimp served with French fries, mango coleslaw and our Key West cocktail sauce \$19

### JERK SALMON

Salmon fillet rubbed with our Jerk spices, on a bed of rice with asparagus \$25

### CAJUN STEAK\*

Cajun-seasoned 10 oz steak, French fries and chimichurri \$21

## — KIDS MENU —

For kids 10 & under.

Served with a beverage and choice of French fries or celery & ranch dressing.

CHEESEBURGER \$8 MACARONI & CHEESE \$8

FRIED SHRIMP \$10 STEAK \$10 GRILLED CHEESE \$6

CHICKEN TENDERS \$8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## — MARGARITAS —

### WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$9

### LAST MANGO IN PARIS

Margaritaville Silver Tequila, Cointreau® Orange Liqueur, mango purée, our house margarita blend and a splash of cranberry juice. Served on the rocks \$12

### FINS TO THE LEFT

Margaritaville Silver Tequila, blue Curaçao and our house margarita blend \$10

### PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange Curaçao and lime juice served on the rocks...for margarita aficionados only \$12

### WATERMELON MARGARITA

Espolòn® Blanco Tequila, triple sec, watermelon purée and our house margarita blend. Served on the rocks \$13

### UPTOWN TOP SHELF MARGARITA

Jose Cuervo® Tradicional Reposado Tequila, Cointreau® Orange Liqueur and our house margarita blend topped with a Gran Gala® Orange Liqueur float. Served on the rocks \$14

### STRAWBERRY MOONSHINE RITA

Ole Smoky® White Lightnin' Moonshine, triple sec, strawberry purée and our house margarita blend. Served on the rocks \$14

### LIVIN' IT UP\*

Teremana® Blanco Tequila, Cointreau® Orange Liqueur, lime and orange juices, agave nectar and pasteurized egg whites. Served on the rocks \$18

## BOOZE IN THE BLENDER



ENJOY YOUR SPECIALTY  
DRINK OR DRAFT BEER  
IN A 22OZ TAKE-HOME  
SOUVENIR BLENDER CUP  
FOR AN ADDITIONAL \$9

## — BOAT DRINKS —

### 5 O'CLOCK SOMEWHERE®

Margaritaville Silver Tequila, Bacardi® Superior Light Rum, Cruzan® Hurricane Proof Rum, mango purée, orange and pineapple juices, our house sweet & sour and a splash of grenadine. Served on the rocks \$13

### COCO CABANA

Parrot Bay® Coconut Rum, melon liqueur, pineapple and cranberry juices. Served on the rocks \$11

### INCOMMUNICADO

Margaritaville Gold Tequila, Wheatley® Vodka, rum, gin, triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks \$12

### WATERMELON WAVE

Tito's® Handmade Vodka, watermelon purée and our house lemonade. Served on the rocks \$12

### TRANQUIL WATERS

Cruzan® Mango Rum, blue Curaçao, pineapple juice and mango. Served on the rocks \$10

### SUN BURN

1800® Silver Tequila, Pinnacle® Citrus Vodka, strawberry purée and our house lemonade. Served on the rocks \$12

## — FROZEN CONCOCTIONS —

### HAVANAS AND BANANAS

Havana Club® Añejo Clásico Rum, Baileys® Irish Cream, crème de banana, coconut purée and a float of Myers's® Original Dark Rum \$12

### DON'T STOP THE CARNIVAL

Bacardi® Superior Light Rum blended with strawberry, banana and mango purées \$11

### RUM RUNNER

Myers's® Original Dark Rum blended with blackberry and banana purées. Topped with Cruzan® Hurricane Proof Rum \$12

### DAIQUIRIS TOO FRUITFUL

Light rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango or banana \$10

## — BEER —

### Draft

**COORS LIGHT**  
14oz \$4 20oz \$6

**LANDSHARK® LAGER**  
14oz \$6 20oz \$8

**SEASONAL SELECTION**  
14oz \$6 20oz \$8

### Loaded LANDSHARK

TRY IT LOADED! Top off your LandShark® Lager with Margaritaville Island Lime Tequila for an additional \$2

### Can

**BUD LIGHT • BUDWEISER**  
**BUDWEISER ZERO • MICHELOB ULTRA**  
**MILLER LITE • PABST BLUE RIBBON (16 oz CAN)**  
\$4

**LANDSHARK® • CORONA**  
**MODELO ESPECIAL**  
**SAMUEL ADAMS SEASONAL**  
**TRULY SELTZER SEASONAL**  
\$6

**ANGRY ORCHARD HARD CIDER SEASONAL**  
**VOODOO RANGER JUICY HAZE**  
\$7

## — WINE —

### SPARKLING

Barefoot Moscato, California  
Josh Cellars Prosecco, Italy

### GLASS

\$5  
\$11

### WHITE

Barefoot Pinot Grigio, California  
Erath Pinot Gris, Oregon  
Starborough Sauvignon Blanc, New Zealand  
Kendall Jackson Chardonnay, California

\$5  
\$8  
\$9  
\$10

### ROSÉ

Barefoot Rosé, California  
Acrobat Rosé, Oregon

\$5  
\$9

### RED

Robert Mondavi Cabernet Sauvignon, California  
Chateau Soverain Merlot, California  
Alamos Malbec, Mendoza  
Apothic Blend, California

\$8  
\$8  
\$8  
\$9

**5 o'Clock**  
**Someewhere**  
**Bar & Grill**  
**MEDFORD, OR**