

LIBATIONS

HANDCRAFTED

FRUITY

Lychee Martini12

Wild Roots Pear, lychee syrup, lemon,
vanilla simple

Coco Loco11

Vida de Louie Tequila, cream of coconut,
lemon, orange

Berry Blitz13

Beefeater Pink, St. Germaine, St. George
raspberry liqueur, sour, soda

Italian Watermelon Tonic14

Absolut watermelon, Aperol, lime, simple,
tonic



HBC's Blackberry Sage Margarita.....12

Altos, triple sec, blackberry-sage, lime

SAVORY

Spicy Succulent12

Lugos Pitorro Rum, Chateau Aloe Vera
liqueur, muddled cucumber, basil, &
jalapeño, lemon, agave

Sabai Sabai.....12

St. George Green Chile Vodka, Tyku
Coconut Sake, tripple sec, lime, cream of
coconut, shaved lemongrass



Touchdown Dance.....11

Old Forester, Giffard peach, thyme,
lemon, honey

The Kick12

Ghost Tequila, orgeat, lime

BUBBLY

Lavender Gin Fizz14

Empress 1908, lemon, lime, vanilla lavender
simple, egg white, soda

Georgia Peach Sparkler14

Ketel One Peach & Orange Blossom, peach
liqueur, blood orange, vanilla simple,
cinnamon, egg white, angostura bitters,
sparkling rosé

CiTrUs 7515

Whitley Neil Blood Orange Gin, Italicus
Bergamont, simple, sparkling brut

Pear & Ginger Mule11

Wild Roots Pear vodka, lime, simple, ginger
beer

Everything's Coming Up Roses.....14

Hangar 1 Rosé, St. Germaine, lemon,
agave, sparkling rosé

BOOZY

Foreign Affairs12

Whitley Neil Strawberry Rhubarb,
Campari, St. Germaine, rhubarb bitters,
soda, lemon squeeze

Maple Bourbon Sour12

1776 Rye, maple, lemon, lime, black walnut
bitters, egg white

Big Apple Manhattan12

Leopold Brothers New York apple
whiskey, sweet vemouth, angostura
bitters, cinnamon

SOS.....15

Maker's Mark Cask Strength, High West
Rye, Harlequin orange brandy

Spurrier's Seasonal Sangria12

Wild Roots Pear vodka, clove & cinnamon
infused cranberry, cabernet



Handcrafted by TJ Palmieri from Madrina's

1966

UF - 30 AU - 27

QB Spurrier heads to the sidelines, zips on his kicking shoe and splits the uprigths to beat rival Auburn.

BEERS ON DRAFT

1966 Lager	7
- Head Beer Coach	
52-20 Pale Ale	7
- Head Beer Coach	
Tremens Belgian Pale	11
- Delirium (10 oz)	
Bell's Amber Ale	7
- Bell's Brewery	
Coconut Keylime Ale	7
- Islamorada Brewery	
Cider Boys Rotating Cider	7
- Cider Boys	
TallPine Porter	8
- Cypress Grove	
Lost Cost Tangerine Wheat	7
- Lost Coast Brewing	
Ghost in the Machine Dbl IPA	10
- Parish Brewing (10 oz)	
Big Nose IPA	7
- Swamp Head Brewery	

HOMEMADE SELTZERS

100 CALORIES OR LESS
Made with GameDay Vodka

Cucumber Mint	8
Strawberry Basil	8

NON ALCOHOLIC

Assorted Pepsi Products	3.5
Stubborn Agave Vanilla Cream Soda	3.5
Stubborn Pineapple Cream Soda	3.5
Natalie's Juices	4
Specialty Lemonade	3.5
Iced Tea	3.5
Wainwright Dairy Chocolate Milk	3.5
Wainwright Dairy Milk	3.5

WINE
BY THE GLASS

WHITES

Santa Cristina	8
- Delle Venezie - Pinot Grigio	
Terra D'Oro	9
- Clarksburg - Chenin Blanc - Viognier	
Sandy Cove	11
- Marlborough - Sauv. Blanc	
Conundrum	10
- California - White Blend	
50 Degree Riesling	11
- Rheingau, Germany - Riesling	
Seaglass	9
- California - Chardonnay	
Raeburn Chardonnay	12
- Russian River Valley - Chardonnay	
Diora La Belle Fete	9
- Monterey - Rosé of Pinot Noir	
Fontanafredda 'Briccotondo'	10
- Italy - Moscato d' Asti	

REDS

Drumheller	9
- Columbia Valley - Merlot	
Dante	10
- California - Pinot Noir	
Rodney Strong	12
- Russian River - Pinot Noir	
Sin Zin	12
- Alexander Valley - Zinfandel	
San Polo Rubio Toscana	10
- Italy - Sangiovese Blend	
Barossa Valley Estate	9
- Barossa Valley, Austrailia - Cabernet	
Chateau St. Michelle "Mimi"	13
- Horse Heaven Hills - Cabernet	
Banshee Mordecai	13
- California - Red Blend	
Tinto Negro	10
- Mendoza- Malbec	

SPARKLING

Charles Lafite	8
- France - Sparkling Brut	
Charles Lafite	8
- France - Sparkling Rosé	
Zardetto	11
- Italy - Prosecco Brut	

1966

HEISMAN WINNER

Spurrier is awarded college football's highest individual honor. The trophy now resides here, in the restaurant's trophy display.

— BREAD —



Brazilian Cheesy Rolls (GF) 5

Ultimate indulgence of our three-cheese blend of mozzarella, fontina and parmesan reggiano

— STARTERS —

Orange & Blue Shrimp..... 18

Seasoned and tossed in rice flour and Spurrier’s Louisiana shrimp sauce served on a bed of slaw with piquant blue cheese dressing

Crab & Lobster Cakes - This, That, & The Other22

Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle

Salt and Pepper Calamari 18

Buttermilk battered calamari with shishito and fresno peppers served with a roasted jalapeno aioli & lime wedges

Buffalo Chicken Dip..... 14

Chicken, creamy aioli, monterey jack cheese, homemade Louisiana hot sauce served with blue corn tortilla chips



Eggplant Fritters 13

Pan-seared roasted eggplant and sundried tomato cakes presented on a bed of herb ricotta and basil pesto drizzle, finished with marinara and parmesan reggiano



Grilled Pear and Burrata Plate 17

Grilled pears, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes



Charred Shishito Peppers (GF) 11

Shishito peppers tossed in an 11 spice pepper dust, finished with a garlic & ginger tamari

Truffle Short Rib Crostinis..... 13


Grilled crostinis, melted Hawthorne Creek Tomme cheese, layered with braised short ribs tossed in a truffle reduction



Spinach Artichoke Dip 13

Artichoke & spinach in a parmesan reggiano fondue served with fresh made blue corn tortilla chips

*While Spurrier's offers gluten-free menu options, we are not a 100% gluten-free kitchen. Cross-contamination can occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

GF ■ Gluten Free  Vegetarian

1986	HALL OF FAME
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Spurrier was inducted into the College Football Hall of Fame as a player. In 2017, he would be inducted again as a coach.

— SOUPS —

Tailgate Chili **9**
Short rib, bacon and andouille sausage with roasted jalapeños, Anaheim and poblano peppers-finished with white cheddar and pickled jalapeños

Soup du Jour **7**
Chef's creation

— SALADS —

DRESSINGS

Buttermilk Ranch, Blue Cheese, Spicy Honey Mustard, Peppercorn Caesar, White Balsamic Vinaigrette, Apple and Wildflower Honey Vinaigrette, Oil & Vinegar

 **Romaine Caesar Salad** **SIDE 7**
Romaine lettuce, peppercorn caesar dressing, housemade croutons **ENTREE 12**

 **Spurrier House Salad** **SIDE 7**
Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Aged Havarti cheese- choice of dressing **ENTREE 12**

 **Endive, Radicchio & Apple Salad (GF)** **13**
With candied walnuts, gorgonzola cheese, tossed in apple & wildflower honey vinaigrette

 **Hazelnut & Brussel Sprout Salad (GF)** **13**
Fresh shaved brussel sprouts, baby kale, napa and red cabbage, dried figs, sliced pears, craisins, feta, roasted hazelnuts tossed in a white balsamic vinaigrette

 **Grain Bowl** **13**
Farro, quinoa, watermelon radish, arugula, heirloom tomatoes, sliced avocado, black-eyed peas

ADD ONS

Grilled Filet **15**

Grilled Shrimp **14**

Grilled Chicken **6**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*All parties of 6 or more will automatically be charged an 18% gratuity on the final bill.

— ENTREES —

Chicken Marsala (GF) 22

Grilled olive oil & herb marinated chicken breast with cremini, shitake and oyster mushrooms in a traditional marsala, served with mashed potatoes

Short Rib and Wild Mushroom Risotto (GF)..... 29

Slow braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace

Shrimp & Grits 25

Blackened Gulf shrimp, Nora Mill Granary - mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel

Blackened Redfish (GF) 35

Blackened gulf redfish finished with shallot and thyme butter, served with grilled broccolini

Macadamia Encrusted Mahi -like Hilliard catch of the day 33

Pan-seared macadamia encrusted mahi, finished with a lemon citrus beurre blanc, lobster cognac sauce & grilled asparagus



Eggplant Rollatini 20

Eggplant lighted breaded and rolled then filled with fresh ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic

Spinach Artichoke Chicken 22

Grilled olive oil & herb marinated chicken breast topped with a spinach and artichoke fondue finished tomatoes and creamy bechamel over mashed potatoes

— PASTAS —

Lemon Artichoke Chicken Pasta 22

Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with with a lemon herb sauce

Seafood Pasta - Emory & Henry 35

Diver scallop, shrimp, and lobster with artichoke hearts, sun-dried tomatoes, roasted red peppers, over squid ink linguine finished with seafood stock and chipotle butter

Bolognese Pasta 20

Chorizo, pork & beef ragout, tossed in a bolognese sauce with pappardelle noodles finished with fresh basil leaves and shaved parmesan reggiano



Sweet Corn Ravioli 23

Ricotta & sweet corn stuffed raviolis, charred corn, poblano and anaheim peppers, finished with a savory white wine cream sauce

— SANDWICHES —

SERVED WITH SPURRIER'S HOUSE FRIES

Spurrier's Bacon Cheese Burger 16

Signature short rib, brisket and chuck blend patty, bacon, white cheddar cheese, lettuce tomato, red onion, on a brioche bun



House Made Veggie Burger 14

Organic red quinoa, black-eyed pea and sweet potato patty, sliced avocado, bourbon BBQ sauce, butter lettuce, and tomato on an oat top bun



Tomato Grilled Cheese Sandwich 11

Tomato with melted mozzarella, fontina and white cheddar on brioche

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— Meat supplied by Quincey Cattle

1996

UF - 52 FSU - 20

Spurrier's Gators: hang "half a hundred" against in-state rival FSU to capture the 1996 National Championship in convincing fashion.

FROM THE GRILL

CHOICE OF ONE SIDE

Filet 6 oz	32
Filet 8 oz	42
14 oz Boneless Ribeye	45
Tomahawk Porkchop “Work’Em Silly” (GF)	39
Maple bourbon butter, fresh smoked rosemary, tri-colored carrots	
Lamb Chops (GF)	49
Colorado lamb chops grilled and served with a cabernet reduction	

STEAK SAUCE

Bourbon Peppercorn	3	Truffle Mushroom	3
Chimichurri	3	Cabernet Reduction	3

ENHANCEMENTS

MAKE ANY STEAK SURF & TURF

Side Shrimp	14	Add Crab Meat	8
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SHAREABLE SIDES

Street Corn	8	Grilled Broccolini	10
5 Cheese Blend Mac	10	Miso Brussel Sprouts	10
Mashed Potatoes	8	Grilled Asparagus	10
Mascarpone & White Cheddar Grits	10	Spurrier’s House Fries	8
Maple Bourbon Glazed Baby Tri-Color Carrots	10		

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2001 & 2015

WINNINGEST COACH

Steve Spurrier the only coach to have the winningest records at two power-5 schools, UF(2001) and USC (2015).