



SALADS

\$16

FARMER COBB

spring mix, egg, bacon, tomato,
charred corn, bleu cheese,
ranch dressing

SOUTHERN GATHERER

spring mix, beets, goat cheese,
granola, avocado,
citrus vinaigrette

~ add chicken \$4 ~

~ add shrimp \$5 ~

SNACKS

CAJUN SALT PRETZEL \$12

beer-cheese fondue, mustard

CHICKEN TENDERS \$14

choice of dipping sauce:
~ hot sauce ~ honey mustard ~
~ bbq ~ ranch ~

FRIED DILL PICKLES \$10

with cilantro lime ranch
dipping sauce

HOT WINGS \$18

jason's mom's hot sauce,
celery sticks, ranch dressing

FRIED AVOCADO

WEDGES \$12

battered & fried,
with cilantro lime ranch
dipping sauce



C&L SHRIMP TACOS \$19

sautéed shrimp, spring mix,
cotija, trinity slaw
~ 3 per order ~

JASON'S MOM'S TACOS \$19

slow roasted pulled pork,
jason's mom's sweet & spicy sauce,
cotija, trinity slaw
~ 3 per order ~

COFFEE & SPECIALTY

regular drip coffee, decaf, espresso, cappuccino,
latte, chai latte, vanilla latte, mocha, americano, hot chocolate

C&L COLD BREW COFFEE

french vanilla, sugar-free fr. vanilla, caramel,
mocha, hazelnut *add almond milk for .50

TEA

black tea, earl grey, simply mint, spring jasmine,
apple cinnamon, sweet chamomile, iced tea, sweet tea

SANDWICHES

includes c&l fries ~ or ~ side salad
w/choice of ranch or citrus vinaigrette

SOUTHERN CUBAN SANDWICH \$20

sliced ham, mojo pork, swiss cheese, pickles,
local pepper jelly, mustard on cuban bread

NASHVILLE CHICKEN SANDWICH \$21

hand-breaded fried chicken, house-made hot honey,
coleslaw, pickles on brioche bun

C&L CHEESEBURGER \$20

two patties, cheddar cheese, bacon jam, tomato,
leaf lettuce, pickles on brioche bun

PORK PRETZEL SANDWICH \$19

slow roasted sliced pork, sweet & spicy sauce,
red onion & carrot slaw on pretzel bun

CLASSIC BLT \$18

thick cut applewood smoked bacon, leaf lettuce,
tomato, dijonnaise on wheat toast

SMOKED TURKEY WRAP \$17

smoked turkey, sweet pepper brie spread, arugula,
marinated tomatoes, sundried tomato wrap

PLATES

SHRIMP & GRITS \$22

goat cheese grits, tomato,
corn, pepper relish, paprika oil

CHICKEN & WAFFLES \$21

nashville hot chicken, belgian waffle, hot honey
apple & red onion jam, whipped ricotta

BARBECUE PLATTER \$23

pulled pork, smoked andouille sausage,
mac & cheese, potato salad, pickled veggies,
with garlic toast

BURNT ENDS MEATLOAF \$23

pickled green tomato, glazed carrots,
cheddar mashed potatoes

CHICKEN LINGUINE ALFREDO \$23

chicken breast, traditional alfredo sauce,
red & green bell peppers,
with garlic toast



- Fixin's -

\$9

MAC & CHEESE

white cheddar cheese

C&L STREET CORN

cilantro lime ranch,
seasoned breadcrumbs

BRUSSELS SPROUTS

cheerwine glaze, bacon,
shaved parmesan

BUTTERMILK BISCUITS

honey butter, local jam

BEET SALAD

cooked beets, dried apricots,
goat cheese, granola,
citrus vinaigrette

CHEESE GRITS

goat cheese,
bacon jam garnish

Kids Meals

includes drink & choice of
fries ~or~ fruit cup

\$12

TOASTED HAM & CHEESE

sliced ham, cheddar

CHEESEBURGER

cheddar, ketchup, pickle,
brioche bun

MAC & CHEESE

white cheddar cheese

CHICKEN TENDERS

choice of dipping sauce:
~ honey mustard ~
~ bbq ~ ranch ~

~ 12 and under ~

Sweets

\$9

APPLE TART À LA MODE

warm apple tart,
vanilla ice cream,
caramel syrup

BROWNIE SUNDAE

warm chocolate chip brownie,
vanilla ice cream,
caramel syrup

WINE

6oz GLASS / 9oz GLASS / BOTTLE

White

CHARDONNAY on tap 11 / 16 (6oz/9oz)
Merf, Columbia Valley, WA

CHARDONNAY 14 / 21 / 58
Cambria Katherine's Vinyard,
Santa Maria Valley, CA

PINOT GRIGIO 11 / 16 / 44
Benvolio, Friuli Grave, Italy

SAUVIGNON BLANC 11 / 16 / 44
Kendall Jackson Vitner's Reserve,
Santa Rosa, CA

CHENIN BLANC 11 / 16 / 44
Kendall Jackson Vitner's Reserve,
California

MOSCATO 12 (6oz)
Cupcake, Asti, Italy

Pink

ROSÉ on tap 11 / 16 (6oz/9oz)
Pomelo,
Napa Valley, CA

ROSÉ 12 / 18 / 50
Vino, Columbia Valley, WA

Red

PINOT NOIR 14 / 21 / 58
La Crema, Monterey County, CA

MERLOT 12 / 18 / 50
Murphy Goode, Santa Rosa, CA

CABERNET 14 / 21 / 58
Carmel Road, Santa Rosa, CA

MALBEC 11 / 16 / 44
Colores del Sol Reserva,
Mendoza, Argentina

COCKTAILS

C&L LEMONADE on tap
st. pete banyan vodka,
house lemonade,
ginger beer

GIN & TONIC on tap
st. augustine dry gin,
jack rudy small batch tonic

PUBLIC HOUSE BLOODY MARY
winter park genius vodka,
house-made bloody mary mix

BERRY ELDER MULE
banyan reserve vodka,
st. elder elderflower liqueur, berries,
mint, ginger beer

BUM-RUNNER
bumbu rum, pineapple juice,
lime, hibiscus

CARIBBEAN COSMO
bacardi, bumbu rum, triple sec, lime,
pineapple, & cranberry juice

FLORIDA WHISKEY SMASH
1792 bourbon, honey simple syrup,
muddled orange segments,
mint leaves, prosecco

PUBLIC HOUSE OLD FASHIONED
brown butter-infused old forester bourbon,
demerara syrup, angostura
& orange bitters

CASK & LARDER

TRADE MARK

Shot AND A WASH

1 oz shot with a 1/2 pint of beer

THE STANDOFF 18
corazon reposado tequila
& lone palm golden ale

EVERYWHERE HOPS 18
jameson caskmates ipa whiskey
& five points ipa



PEPSI
PEPSI ZERO
STARRY
MOUNTAIN DEW
FRUIT PUNCH
DR. PEPPER
GINGER ALE

Local Draught

C&L LONE PALM GOLDEN ALE ABV: 4.9% IBU: 18
crisp & refreshing blonde ale

C&L FIVE POINTS IPA ABV: 7.2% IBU: 57
india pale ale with centennial, columbus,
mosaic, citra, simcoe & warrior hops

C&L WORKING MAN PORTER ABV: 6.7% IBU: 31
baltic porter with robust malt profile

C&L RED DRUM ABV: 5.6% IBU: 31
american hoppy amber ale

C&L ROTATING TAP
seasonal small batch brews

CROOKED CAN FLORIDA SUNSHINE
ABV: 5% IBU: 10.8
american light lager

Flights

give into beer pressure
order a tasting of any three draught beers

OUR BEERS

Domestic Draught

BUD LIGHT ABV: 4.2%

YUENGLING ABV: 4.4%

Bottles & Cans

CIGAR CITY JAI ALAI IPA ABV: 7.5%

ORANGE BLOSSOM PILSNER ABV: 5.5%

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN ABV: 5.2%

3 DAUGHTERS KEY LIME APPLE CIDER ABV: 5.5%

COORS LIGHT ABV: 4.2% • MICHELOB ULTRA ABV: 4.2%

CORONA ABV: 4.6% • STELLA ABV: 5%

WHITE CLAW HARD SELTZER ABV: 5%

HIGH NOON HARD SELTZER ABV: 4.5%