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#TheRezGrill



SEMINOLEHARDROCKTAMPA



SHRTAMPA



HARDROCKTAMPA



The
REZ
GRILL

SOCIAL HOUR

WEDNESDAY – SATURDAY • 3PM – 6PM
AVAILABLE AT THE BAR & LOUNGE

COCKTAILS 7

KHALESSI

house-infused cucumber vodka, pear, sparkling wine

IMPROVED G&T

gin, elderflower, tonic water, b'lure ice

WHEN WE WERE YOUNG

house-made sangria blend, fresh fruit

NEW FASHIONED

dark rum, chocolate bitters, dehydrated orange, filthy cherry

1944 MAI TAI

dark rum, house-made curaçao, frank's orgeat, lime

REZ SMASH

house-infused cucumber vodka, macerated fruit, thyme syrup, soda

BELLINI

sparkling wine, peach purée



WINE BY THE GLASS 7

riesling | fess parker | santa barbara '16

pinot grigio | camelot | california • tapped

chardonnay | chateau st.jean | north coast • tapped

rosé | malene | central coast • tapped

pinot noir | lange | willamette valley '16

merlot | kendall-jackson vintner's reserve | sonoma county '13

cabernet sauvignon | heritage | columbia valley '16

REZ BITES 7

SMOKED FISH DIP

poblano-corn vinaigrette, tortilla chips, cilantro

YUKON GOLD POTATO TOTS

dill crème fraîche

DEVILED EGGS

b&b pickles, bacon, chives

PEEL & EAT SHRIMP

rez spice, gringo blanco, lime

BENTON'S HAM

house biscuits, cherry-pepper jam, red eye aioli

BANH MI

pork, pickled carrots, jalapeño, cilantro, mint

CHOPPED SALAD

radicchio, salami, provolone, garbanzo beans, red wine vinaigrette

Must be at least 21 years old to consume alcohol. Tax & gratuity not included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.