

DINNER

SNACKS

CRACK EDAMAME 5
sautéed with olive oil

BAKED AVOCADO 9
1/2 avocado • spiced mayo • bacon • shrimp
tempura • sweet soy reduction • green onions

UPTOWN CHICKEN 8
panko-fried • sweet & spicy • asian slaw

SMOKED YELLOWFIN TUNA DIP 9
sea salt & olive oil pita chips

FRIED GREEN TOMATOES 10
tomato jam • goat cheese

SALAD

HOUSE SALAD BOWL 8
mixed greens • seasonal fruit • almonds
goat cheese • creamy vinaigrette
add grilled chicken +6 • blackened shrimp +9



general manager: **chase klaus**
beverage director: **kendra busby**

for private event inquiries,
speak with a manager during your visit or
email specialevents@five-bar.com

THE FIVE

CHEESEBURGER* 10
double patty • american cheese
bacon relish • french fries
(BLACK BEAN BURGER & GF BUN AVAILABLE)

PANÉED CHICKEN 14
pan-sautéed chicken breast
shallot caper cream • mashed potatoes

GULF COAST PLATTER market price
fish of the day • blackened shrimp
fried oysters • parmesan risotto

BONE-IN PORK CHOP* 17
uptown sauce • bahamian mac n cheese

RIBEYE* 26
12 oz. aged beef • french fries

NIGHTLY FEATURES

~wednesday~

ITALIAN SAUSAGE PENNE 13
penne pasta • crumbled sausage • spinach
parmesan • red pepper flakes • garlic bread

~thursday • friday • saturday~

GULF COAST FISH* market price
fresh catch of the day
citrus beurre blanc • parmesan risotto

~sunday~

MS. ANNE'S FRIED CHICKEN 10
bahamian mac n cheese

add a FIVE

**HOUSE
SALAD**

mixed greens • almonds
seasonal fruit • goat cheese
creamy vinaigrette 5

DESSERT

**WHITE CHOCOLATE
BREAD PUDDING**

crème anglaise • whipped cream 8



All fish comes directly from
our own wholesale seafood market
Harbor Docks in Destin, Florida

BAR

ROSÉ & WHITE WINES

GUILHEM rosé *france* 9 • 36

VILA NOVA vinho verde *portugal* 8 • 32

ZENATO pinot grigio *italy* 8 • 32

BONTERRA sauv blanc *california* 9 • 36

THE CRUSHER chardonnay *california* 10 • 40

RED WINES

DON & SONS pinot noir *sonoma* 10 • 40

HAYES RANCH merlot *california* 8 • 32

WHIPLASH red blend *california* 8 • 32

GRAN RESERVA malbec *argentina* 10 • 40

COPPOLA IVORY cabernet *sonoma* 11 • 44

SOUTHERN BEERS all 6

FU MANBREW belgian-style wit

HAINT BLUE indian pale ale

SOUTHERN PECAN nut brown ale

PHASE III honey pilsner

FEATURED SOUTHERN seasonal

SIGNATURE COCKTAILS all 8

ROSÉ ALL DAY tito's, rosé syrup, lemon, soda

WHISKEY BUSINESS old overholt rye, apricot liqueur, honey, lemon

PINEAPPLE JALAPEÑO MARGARITA camarena, triple sec, house sour

PETIT FLEUR st. germain, grapefruit, champagne, vermouth

STRAWBERRY LEMONADE absolut, house sour, strawberry, sprite

CLASSIC COCKTAILS: FIVE BAR'S TWIST all 8

THE MARTINI tito's or beefeater, cucumber, black pepper garnish

SAZERAC sazerac rye, peychaud's bitters, lucid absinthe rinse

CORPSE REVIVER NO. 2 beefeater, orange liqueur, lillet blanc, lemon

FRENCH 75 absolut apeach, champagne, lemon

OLD FASHIONED old forester, blood orange bitters, demerara

BOTTLED BEERS

BUD LIGHT 4

MILLER LITE 4

MICHELOB ULTRA 4

YUENGLING 4

STELLA ARTOIS 5

MUST BE AT LEAST 21 TO DRINK ALCOHOL

AMERICAN
Lunch

FIVE donates 1% of all sales to American Lunch, a non-profit 501(c)(3) providing hot meals to people in need. Your patronage helps make this possible.