



AC KITCHEN

BREAKFAST ENTRÉES

RISE & SHINE BOX | \$7.99

toasted bagel, cream cheese, granola bar, banana, greek yogurt, bottled water

SOUTHERN START BOX | \$7.99

warm muffin, butter, granola bar, red delicious apple, greek yogurt, bottled water

EGG & CHEESE BAGEL | \$8.99 ADD BACON + \$2.00

toasted bagel, scrambled eggs, cheddar cheese, aioli

PROSCIUTTO TOAST | \$9.99

open faced toast, scrambled eggs, manchego cheese, arugula, prosciutto

BREAKFAST BURRITO | \$9.99 ADD BACON + \$2.00

warm flour tortilla, scrambled eggs, crispy potatoes, cheddar cheese, salsa

TORTILLA ESPANOLA | \$9.99

Spanish omelette, crumbled queso fresco, paprika aioli, chives

À LA CARTE

WHOLE FRUIT | \$1.99

choice of fresh banana, orange or apple

GREEK YOGURT | \$2.49

Chobani® blueberry or strawberry yogurt

GRANOLA BAR | \$1.49

Nature Valley® raisin or chocolate chip

BREAKFAST BREADS | \$3.99

toasted bagel or sliced rustic panini

WARM PASTRIES | \$3.99

blueberry muffin or cinnamon roll

BREAKFAST PROTEINS | \$4.99

scrambled eggs or four bacon strips

AM BEVERAGE

NESPRESSO ESPRESSO | \$2.99

espresso, americano, cappuccino, latte, iced coffee

JUICE | \$2.99

orange, apple or cranberry

HAND CRAFTED BLOODY MARY | \$9.99

Tito's® handmade vodka and choice of spicy or traditional Zing Zang® mix

MIMOSA | \$8.99

Mistinguett® Brut and choice of orange or pineapple juice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have any concerns regarding food allergies, please alert your server prior to ordering.



AC LOUNGE

SMALL PLATES

ARTISAN MEAT & CHEESE | \$9.00
prosciutto, manchego cheese, mixed greek olives, rustic toast

CRISPY POTATOES | \$6.00
sea salt, smoked paprika, garlic aioli

SIMPLE GREENS SALAD | \$8.00
arugula, romaine, grape tomatoes, shaved parmesan, lemon vinaigrette

SANDWICHES & WRAPS

ROASTED TOMATO & ARTICHOKE TOAST | \$9.00
open faced toast, blistered tomatoes, artichoke hearts, mozzarella, basil, balsamic glaze

GRILLED TRIPLE CHEESE | \$10.00 ADD BACON + \$3.00
sharp cheddar, manchego, mozzarella, garlic aioli, grilled tuscan bread

CAESAR SALAD WRAP | \$11.00 ADD CHICKEN + \$3.00
baby romaine, shaved parmesan, house croutons, warm flour tortilla

MEATBALL SANDWICH | \$11.00
san Marzano tomato sauce, mozzarella, basil, toasted on sliced Tuscan bread

TACOS

TACOS DEL MAR | \$11.00
seared shrimp, shredded cabbage, mango remoulade, queso fresco, cilantro

TACOS DE PAPAS FRITAS | \$9.00
crispy potatoes, shredded lettuce, garlic aioli, queso fresco, chives

TACOS DE POLLO | \$10.00
grilled chicken breast, lettuce, jalapeno-lime crema, queso fresco, cilantro

SWEETS

ARTISAN COOKIES | \$9.00
warm salted caramel cookie & assorted macarons

GELATO | \$8.00
two scoops of Italian vanilla bean gelato

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AC LOUNGE

COCKTAILS

SIGNATURE GIN TONIC | \$13

Hendrick's Gin, Fever Tree Mediterranean Tonic, Cucumber, Lemon Twist, Star Anise

THE ACGT | \$13

Bombay Sapphire East Gin, AC Small Batch Tonic, Lime Wheel, Orange Peel

SMOKED MANHATTAN | \$13

Maker's Mark Bourbon, Lustau Vermut, Angostura Bitters

APEROL SPRITZ | \$12

Aperol Apertivo, Mistinguett Brut Cava, Q Club Soda, Orange Wheel

SWAMP HAZE - RITUAL | \$14

Tullamore Dew Irish Whiskey, Calvados, Absinthe, Peychaud's Bitters, Apple Wood Smoke

AMERICAN WHEAT ALE | \$8

Cypress & Grove Brewing - Gainesville, FL

ON TAP

MALBEC RESERVE | \$11/6oz | \$16/9oz

Domaine Bousquet - Mendoza, Argentina

SHIRTAIL CREEK CHARDONNAY | \$10/6oz | \$15/9oz

Hess - North Coast, California

CRAFT BEER

SWAMP HEAD BREWERY | \$8

Big Nose IPA, Stump Knocker Pale Ale, Midnight Oil Stout, Wild Night Honey Cream Ale

FIRST MAGNITUDE BREWING CO. | \$8

Ursa IPA, Vega Blonde Ale, Drift Session Brown Ale, Wakulla Hefeweizen

DOMESTIC & IMPORT

STELLA ARTOIS | \$8

European Pale Lager - Belgium

MODELO ESPECIAL | \$7

Pale Lager - Mexico

STIEGL RADLER | \$8

Grapefruit Radler - Austria

BUD LIGHT | \$6

Light Lager - USA

ESTRELLA DAMM | \$7

European Pale Lager - Spain

MICHELOB ULTRA | \$6

Light Lager - USA



AC LOUNGE

WHITE WINE

VIURA RIOJA BLANCO | \$9/6oz | \$13/9oz | \$34/btl
El Coto - Rioja, Spain

ALBARIÑO | \$15/6oz | \$22/9oz | \$58/btl
Paco & Lola - Rias Baixas, Spain

SAUVIGNON BLANC | \$12/6oz | \$18/9oz | \$46/btl
St. Supery - Napa Valley, California

CHARDONNAY (ORGANIC) | \$12/6oz | \$18/9oz | \$46/btl
3055 Jean Leon - Penedes, Spain

PINOT GRIGIO | \$12/6oz | \$18/9oz | \$46/btl
Ca' Bolani - Friulu Aquileia, Italy

MENCIA | \$11/6oz | \$16/9oz | \$42/btl
Viña Reboreda - Ribero, Spain

TEMPRANILLO CRIANZA | \$12/6oz | \$18/9oz | \$46/btl
Ramon Bilbao - Rioja, Spain

RED WINE

PINOT NOIR | \$10/6oz | \$9/6oz | \$13/9oz | \$34/btl
Chateau Souverain - Healdsburg & Modesto, California

CABERNET SAUVIGNON | \$12/6oz | \$18/9oz | \$46/btl
Hess - North Coast, California

RED BLEND | \$10/6oz | \$15/9oz | \$38/btl
7 Moons - Napa, California

SHERRY & ROSE

ROSADO | \$9/6oz | \$13/9oz | \$34/btl
Rivarey - Rioja, Spain

FINO SHERRY | \$8/3oz | \$14/6oz
Lustau - Jerez Spain

CAVA BRUT | \$11/6oz | \$16/9oz | \$42/btl
Mistinguett - Penedes, Spain

PROSECCO | \$9/6oz | \$13/9oz | \$34/btl
La Marca - Veneto, Italy

SPARKLING