

# TIKI BEACH

## QUICK BITES

### BLANCO NACHOS \$7

thin corn tortillas, white queso, fresh jalapeños, house-made pico de gallo, sour cream & a side of guacamole  
toppers: chipotle chicken + \$3  
espresso pulled short ribs + \$4

### HOUSE CUT FRENCH FRIES \$7

fresh-cut potatoes, sea salt, truffle oil & parmesan cheese  
toppers: espresso pulled short ribs + \$4  
jalapeño bacon + \$3

### SMOKED SEAFOOD DIP \$9

local blended gulf seafood, cream cheese, fresh herbs & served with warm pita bread

### JALAPEÑO BACON-WRAPPED SHRIMP \$8

grilled shrimp, yellow rice & chipotle syrup

### EDAMAME HUMMUS \$8

served with warm pita bread

### BUFFALO CAULIFLOWER \$10

breaded cauliflower, buffalo sauce, served with vegetable sticks & blue cheese dressing

### FRIED PICKLE CHIPS \$7

breaded pickle chips & smoky ranch dressing

### CHICKEN WINGS

choice of sauce: hot, medium or mild buffalo, chipotle syrup, honey bbq, served with blue cheese or ranch dressing & vegetable sticks  
8 wings \$10 16 wings \$18

### BUTTERMILK-BATTERED CHICKEN TENDERS \$8

buttermilk-battered tenders, served with honey mustard or smoky ranch dipping sauce

### LAYERED CHICKEN QUESADILLAS \$10

two tortillas, chipotle pulled chicken thighs, blended cheeses & served with house-made pico de gallo & cilantro sour cream  
upgrade: espresso pulled short ribs + \$4  
blackened shrimp + \$5

## HANDFULS FROM THE GARDEN

toppers: grilled chicken tender + \$3  
grilled shrimp + \$6

### SUPERFOOD CHOPPED SALAD \$11

powerblend greens, avocados, blueberries, edamame, almonds, sunflower seeds, tomatoes, cucumbers, red quinoa & white balsamic vinaigrette

### CAESAR SALAD \$10

homestyle croutons, shaved parmesan & lemon-garlic dressing

### BLACK & BLUE SALAD \$13

espresso pulled short rib, torn iceberg greens, crumbled blue cheese, topped with cucumbers, tomatoes, house-made blue cheese dressing & twisted carrots

### TROPICAL FRUIT & NUT SALAD \$12

blended greens, diced mango, grape tomatoes, candied pecans, toasted coconut, sliced strawberries & house made white balsamic vinaigrette

### THAI NOODLE SALAD \$12

arugula, lo mein noodles, snow peas, bell peppers, bean sprouts, carrots, purple cabbage, scallions & sesame dressing

### DRESSINGS

house-made smoky ranch, house-made white balsamic vinaigrette, lemon-garlic dressing, honey mustard, sesame dressing, house-made blue cheese

## TIKI RICE BOWLS

### MAYAN CHICKEN

### BURRITO BOWL \$12

pulled chipotle chicken, black bean pico, baby kale, long grain white rice, blended cheese, vegetable slaw, cilantro sour cream

### ESPRESSO PULLED SHORT RIBS \$14

steamed long grain rice, baby kale, sautéed bell peppers, sliced avocado, pico de gallo, vegetable slaw, blue cheese drizzle

### CARIBBEAN SHRIMP BOWL \$14

jerk-marinated grilled shrimp, mango, black bean pico, baby kale, steamed long grain rice, vegetable slaw, avocado crema



VEGAN

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GLUTEN-FREE

in our ongoing effort to help ensure a clean environment, shephard's uses paper straws, biodegradable bowls and recycled leaf plates. working together with our customers, these are just a few of the steps that we take to preserve sea life and maintain a clean environment.

## GASTRO BURGERS

all burgers are a 6oz. grass-fed beef patty, unless specified, bibb lettuce, sliced tomato, red onion, butter pickle chips, served on a toasted bun with a side of house fried potato chips.

substitute house cut fries +\$1

### BEACH BURGER \$11

grass-fed beef patty & choice of cheese

### FUN-GUY BURGER \$12

exotic mushroom blend & swiss cheese

### BRUNCH BURGER \$13

cage-free over-easy egg, thick bacon & sliced cheddar

### NACH-YO BURGER \$13

creamy guacamole, fresh jalapeños, blanco queso, pico de gallo & crispy tortilla strips



### JAY'S BLACK BEAN BURGER \$10

vegetarian burger, sweet corn, bell peppers, black beans, topped with vegetable slaw & sliced avocados

### BIG 'OL BURGER \$19

two beef patties, quarter pound of cheddar cheese, quarter pound of bacon, served on grilled texas toast

### ADD YOUR CHOICE OF TOPPINGS \$1

applewood-smoked bacon, sautéed mushrooms, sautéed onions, jalapeño bacon, cage-free egg, dressed coleslaw, cheddar cheese, pepper jack, aged swiss cheese, sweet & nutty provolone cheese, hass avocado, bbq sauce or steak sauce

## STREET TACOS & HANDHELDS

served with house fried potato chips  
substitute house cut fries +\$1

### ESPRESSO PULLED

#### SHORT RIB TACOS (3) \$12

espresso pulled short rib, caramelized onions, bell peppers, grilled nopales, house pico, coffee glaze, long grain rice & black bean pico

#### BAJA SHRIMP TACOS (3) \$13

marinated shrimp, chili-garlic sauce, grilled nopales, black bean pico, jalapeños, cilantro, lime, long grain rice & black bean pico

#### MAHI TACOS (3) \$13

grilled, blackened or fried mahi, grilled nopales, cheeses, mango salsa, avocado crema, long grain rice & black bean pico

#### CHICKEN TACOS (3) \$11

chipotle pulled chicken thighs, grilled nopales, cheeses, house pico, avocado crema, long grain rice, black bean pico

#### SHEPARD'S TWISTED GROUPEUR \$15

grilled fresh 5 oz. grouper fillet, caper aioli, vegetable slaw, swiss cheese, served on tampa cuban baguette

#### CLASSIC GROUPEUR SANDWICH \$15

grilled, blackened or crispy  
fried fresh grouper fillet

#### MOJO PULLED PORK \$12

pulled pork, mojo bbq sauce, vegetable slaw, served on a potato roll

#### BUFFALO CHICKEN SANDWICH \$11

buttermilk battered chicken tenders, buffalo wing sauce, crumbled blue cheese drizzle, served on a toasted roll

## ENTRÉE PLATTERS

all entrée platters include house cut fries & veggie slaw



### BBQ SPARE RIBS \$15

third of a rack of carolina-rubbed ribs & served with bbq sauce

### FISH & CHIPS \$14

buttermilk-battered fried northern atlantic haddock & served with caper aioli

### CHICKEN TENDERS 13

four buttermilk-battered tenders & served with honey mustard or smoky ranch dipping sauce

## SIDES \$4

### HOUSE CUT FRENCH FRIES

### ONION RINGS

### MARINATED CUCUMBER & FETA SALAD

### SAUTÉED VEGETABLE MEDLEY

### VEGETABLE SLAW

### STEAMED LONG GRAIN WHITE RICE

### GRILLED NOPALES WITH SMOKY RANCH DRESSING

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. section 3-603.11, FDA food code.

UP TO 3 PROOFS ARE INCLUDED IN COST OF JOB.  
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ADDITIONAL CHARGES.

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LK C

**Shephard's Beach Resort**  
**Tiki Beach Grill All Day**

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**Jason Thoma**

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