

Happy Hour 3pm - 5pm
Every Day



We Are a Cashless Business
Debit/Credit Only

World Café & Island Bar

Starters

LOADED NACHOS *GF

Queso Blanco Sauce, Black Bean and Corn Salsa, Lettuce, and Fresh Jalapeños, Served with Salsa and Ancho Sour Cream

Barbacoa Beef 21.00 / *Chicken Tinga* 19.00

TORTILLA CHIPS & DIP

with *Guacamole* *GF 14.00

with *Queso Blanco* *GF 13.00

with *Salsa* *GF 10.00

with *Dip Trio* *GF 17.00

KAUFHOLD'S FAMOUS CHEESE CURDS

Served with Ranch 18.00

POW POW SHRIMP

Crispy Corkscrew Shrimp, Tossed in Pow Pow Sauce, Served with Ranch 20.00

COCONUT SHRIMP

(8) Coconut Shrimp, Served with Coconut Lime Sauce 20.00

WINGS (Traditional *GF or Boneless) 18.00

(8) Traditional or Boneless Wings. Choose from Citrus BBQ, General Tso, Spicy Orange, Coconut Curry, Bang Bang Hot, or Jamaican Jerk

ONION RINGS

Served with Ancho Sour Cream Dipping Sauce 18.00

HOUSE NUTZ

Sweet & Spicy Premium Nut Blend 8.00

Entrée Salads

COCONUT SHRIMP SALAD

Swiss Cheese, Avocado, Asian Veggies, Fruit, Coconut Lime Dressing 22.00

PARADISE PINEAPPLE SALAD *GF Upon Request

Fruit, Teriyaki Chicken Skewers, Asian Veggies, Onion, Pineapple Mango Dressing, and Fruit Dip 21.00

JERK CHICKEN SALAD *GF

Jerk Sauced Chicken Skewers, Avocado, Black Bean and Corn Salsa, Tomato, Swiss Cheese, Chipotle Ranch Dressing 21.00

Burgers & Sandwiches

Served with Fries, Fresh Fruit, Baby Southwest Wedge Salad (+2.00), Caesar Salad (+2.00), or Cajun Fries (+3)

BOJI BURGER

American Cheese, Bacon, Citrus BBQ Sauce, Crispy Onion Strings, Served on a Brioche Bun 19.00

HONOLULU BURGER

Swiss Cheese, Ham, Pineapple, Citrus BBQ Sauce, Served on a Brioche Bun 19.00

CHEESEBURGER IN PARADISE DELUXE

American & Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Served on a Brioche Bun 19.00

QUESO BURGER

Pepper Jack Habanero, Pico De Gallo, Queso Cheese Sauce, Fresh Jalapeños, Side of Queso For Your Fries, Served on a Brioche Bun 19.00

ISLAND PULLED PORK

Pulled Pork Carnitas, Coconut Curry Slaw, Citrus BBQ, Served on Grilled Brioche 18.00

CUBANA

Pulled Pork Carnitas, Ham, Pickle, Swiss Cheese, Coconut Curry Sauce, Served on a Grilled Ciabatta Bread 19.00

CRISPY CHICKEN BREAST SANDWICH

Lettuce, Bang Bang & Queso Sauces, Served on Grilled Ciabatta Bread 19.00

CALIFORNIA CLUB SANDWICH

Turkey, Ham, Bacon, Lettuce, Tomatoes, Swiss Cheese, Avocado, Served on a Croissant Roll 18.00

*GF = Gluten Free

(We cannot guarantee 100% no gluten as we do have flour dust floating around our kitchens.)

*There is a risk associated with consuming raw seafood and/or other raw proteins.

Main Entrées

Add Baby Southwest Wedge Salad or Caesar Salad to Any Entrée +6.00

BRACCO TACOS *GF Upon Request

(3) Flour Tortillas or Lettuce Wraps, Pico De Gallo, Ancho Sour Cream, Salsa, Coconut Lime Rice

Bronzed Fish 19.00 / *Bronzed Shrimp* 22.00

FIJI ISLAND FISH *GF

Oven Roasted Barramundi Fillet, Coconut Curry Cream Sauce with Island Vegetables, Coconut Lime Rice, 31.00

JAMBALAYA *GF

Grilled Chicken, Andouille Sausage, Shrimp, Fish, Creole Cream Sauce, Coconut Lime Rice 32.00

SWEET & SOUR CHICKEN OR SHRIMP

Tempura Fried Chicken or Shrimp, Grilled Pineapple, Sweet & Sour Sauce, Coconut Lime Rice

Chicken 21.00 / *Shrimp* 26.00

SPICY ORANGE CHICKEN SKEWERS *GF

6oz. Grilled Chicken Skewers with Spicy Orange Sauce, Hot Wok Vegetables, Coconut Lime Rice 20.00

JERKED SIRLOIN SKEWERS *GF

8oz. Grilled Center Cut Sirloin Skewers Finished with Jamaican Jerk Sauce, Hot Wok Vegetables, Coconut Lime Rice 31.00

CAJUN CHICKEN PASTA

Chicken Breast Meat, Andouille Sausage, Island Vegetables, Cajun Cream Sauce 26.00

SALMON & SHRIMP PASTA

Bronzed Salmon, Shrimp, Island Vegetables, Seasoned Alfredo 34.00

CHEESE TORTELLINI ALFREDO

Asiago, Parmesan, Ricotta, Romano, and Mozzarella Cheeses 21.00 (Add Chicken +5.00)

FISH & CHIPS

Battered Haddock Planks, Fries, Malt Vinegar, Tartar 19.00

CHICKEN TENDERS & FRIES

Served with Ranch Dressing 17.00

PINEAPPLE BACON FLATBREAD

Sweet & Sour Sauce, Mozzarella Cheese 19.00

BBQ CHICKEN FLATBREAD

Bacon, Onion, Mozzarella Cheese 19.00

CHICKEN CAESAR FLATBREAD

Roasted Chicken, Caesar Dressing, Mozzarella Cheese, Shredded Romaine, Sliced Onion 19.00

Dessert

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Creamy Cheesecake Swirled with White Chocolate and Raspberry Sauces, Served with Fresh Berries 10.00

KEY LIME TORT

Whipped Cream, Fresh Berries, and Coco Lime Dressing 10.00

Kids Menu & Kids Specialty Drinks

For Kids 12 & Under

HAMBURGER OR CHEESEBURGER

Served with Fries 10.00

CHICKEN STRIP BASKET

Served with Fries 11.00

CORN DOG BITES

Served with Fries 10.00

WHITE CHEDDAR MAC & CHEESE 10.00

STRAWBERRY DAIQUIRI 5.00

PIÑA COLADA 5.00

1919 ROOT BEER (16oz. Can) 4.50



LIQUID THERAPY

BEACH LIBATIONS

ISLAND COOLER Captain Morgan Black Spiced Rum, Malibu Coconut Rum, Pineapple Juice, and Grenadine 12.00

TROPICAL LEMONADE Smirnoff Citrus Vodka, Peach Schnapps, Strawberry Schnapps, and Lemonade 12.00

SMOOTH OPERATOR Cherry Limeade Made Boozy with Smirnoff Citrus Vodka, Fresh Limes, Cherry Juice, and Sprite 11.00

BOAT BREAKDOWN Smirnoff Raspberry and Strawberry Vodkas, Peach Schnapps, Orange Juice, and Cranberry Juice 12.00

BRACCO MOJITO
Our Secret Stays Here 12.00

Add Your Favorite Flavor to Your Mojito 1.00
Cherry, Huckleberry, Mango, Peach, Prickly Pear, Raspberry, Strawberry, or Watermelon

HUCKLE UP Blue Ice Huckleberry Vodka, Prickly Pear Purée, Lemonade, Splash of Sour, with Berries & Lime 12.00

MAI TAI Blend of Mai Tai Mix, Malibu Coconut Rum, Light Rum, and Tropical Juices 12.00

BIG GINGER Jameson Irish Whiskey, Ginger Beer, Lemon, and Lime 12.00

BLUEBERRY TINI Smirnoff Blueberry Vodka, Blue Curacao, and Lemonade 14.00

BIKINI TINI Vodka, Malibu Coconut Rum, Pineapple Juice, Splash of Grenadine 14.00

JAMAICAN ME CRAZY Banana Liqueur, Malibu Coconut Rum, White Rum, with Cranberry and Pineapple Juices 12.00

LIQUID LIFESAVER Malibu Coconut Rum, Smirnoff Citrus Vodka, Melon Liqueur, Pineapple Juice, Sour 12.00

CAPTAIN'S BEACH Captian Morgan, Beach Coconut Whiskey, Mango Purée, Ginger Beer, Lime Juice 12.00

LAKESIDE MULE Ketel One Peach & Orange Blossom Botanical Vodka, Ginger Beer, & Lime 12.00



HONOLULU LULU

Blend of Malibu Flavored Rums and Tropical Fruit Juices Served in a Fresh Pineapple

20.00 (refill 10.00)

MARGARITAS

BLENDED Our Bracco Margaritas are a Blend of Tequila, Triple Sec, and Jose Cuervo Margarita Mix 10.00

ON THE ROCKS Cherry, Huckleberry, Lime, Mango, Peach, Pineapple, Prickly Pear, Raspberry, or Strawberry 10.00

FROZEN DRINKS

PIÑA COLADA
Island Favorite Topped with Captain Morgan Black Spiced Rum 12.00

YUCATÁN FROZEN TOUCAN
Frozen Mango, Strawberry Daiquiri, and Piña Colada Topped with Captain Morgan Black Spiced Rum 12.00

BRACCO SUNSET
Layer of Strawberry and Mango Daiquiri Topped with Captain Morgan Black Spiced Rum 12.00

STRAWBERRY OR MANGO DAIQUIRI
Island Favorite 12.00

MIAMI VICE
Layers of Blended Strawberry Daiquiri and Piña Colada, Topped with Captain Morgan Black Spiced Rum 12.00



CANNED COCKTAILS & SELTZERS

HIGH NOON
Pineapple or Peach 7.00

TOM'S TOWN
Strawberry Mint (Vodka Cocktail) 8.00

TOM'S TOWN
Elderflower Lime (Gin Cocktail) 8.00

CARBLISS
Black Raspberry or Lemon Lime 7.00

BEACH WHISKEY CO.
Pineapple Coconut, Strawberry Lemonade, Mango Lemonade, or Watermelon Peach 7.00

SIMPLY LEMONADE 7.00



RED WINE

CABERNET

Lapis Luna
Glass 9.00 / Bottle 34.00

MERLOT

Cannonball
Glass 10.00 / Bottle 38.00

PINOT NOIR

Highlands 41
Glass 10.00 / Bottle 35.00

SWEET RED

San Antonio Sweet Red
Glass 8.00 / Bottle 29.00

WHITE WINE

CHARDONNAY

Castle Rock
Glass 9.00 / Bottle 30.00

PINOT GRIGIO

Stella Rosa
Glass 9.00 / Bottle 34.00

REISLING

Fess Parker
Glass 9.00 / Bottle 34.00

SAUVIGNON BLANC

Geysler Peak
Glass 9.00 / Bottle 29.00

MOSCATO

Stella Rosa
Glass 9.00 / Bottle 34.00

ROSÉ

Angels and Cowboys
Glass 11.00 / Bottle 38.00

SPARKLING

La Cantina Pizzolato Prosecco
Glass 10.00 / Bottle 40.00

BEER

BRACCO 16OZ TAP BEER

Domestic 7.00 / Craft 8.00

Michelob Ultra • Coors Light • Busch Light
Big Grove Citrus Surfer
Kona Big Wave • Blue Moon
Big Grove Easy Eddy Hazy IPA
Big Grove Summer Jam Sour
Leinenkugel Summer Shandy
West O Raspberry Shandy
West O Smoked Red
Toppling Goliath Psuedo Sue

DOMESTIC BEER 5.00

Miller Lite
Bud Light
Budweiser
Coors Banquet
Coors Light
Busch Light
Michelob Golden Light
Michelob Ultra

IMPORT / MICROBREW 7.00

Corona (6.00)
Modelo Oro (6.00)
Revolution Freedom Lemonade Sour
Kona Big Wave
Big Grove Citrus Surfer
Big Grove Easy Eddy
Laketime Blueberry Sour
Sierra Nevada Hazy Little Thing IPA
Backpocket Bubba IPA
Exile Ruthie
Blakes Triple Jam Cider
Toppling Goliath Psuedo Sue (8.00)
West O Coco Stout

LOW CALORIE SUMMERTIME DRINKS

CARIBBEAN CAPE COD Smirnoff Blueberry Vodka, Cranberry Juice, and Fresh Squeezed Lime 10.00

SKINNY DIPPER Smirnoff Raspberry Vodka, Kinky Blue, Lemonade, Splash of Sprite 12.00

FLIRTY DIRTY SHIRLEY Smirnoff Cherry Vodka, Light Lemonade, Grenadine, Splash of Sprite 10.00

SKINNI MARGARITA Tequila, Triple Sec, Light Lemonade, and Fresh Squeezed Lime 12.00

LAKE BREEZE Vodka, Cranberry Juice, Pineapple Juice, and Fresh Squeezed Lime 10.00

BLUE LAGOON
Vodka, Blue Curacao, Light Lemonade, Fresh Squeezed Lime 10.00

CUCUMBER CRISP Ketel One Botanical Cucumber and Mint Vodka with Soda & Fresh Mint 10.00

BEER-ON-THE-GO

Domestic

6pk \$25 ~ 12pk \$45

Import

6pk \$30 ~ 12pk \$50

NON-ALCOHOLIC

Busch N/A 4.00

O'Doul's 4.00



Root Beer (16oz. Can) 4.50

Fountain Soda 3.00

(Coke, Diet Coke, Pibb, Sprite, Mello Yello)