

Stone Baked Pizza

additional toppings



- +\$1.00 Tomatoes • Onion • Artichoke • Mushrooms • Fresh Spinach • Black Olives
Bell Peppers • Jalapenos • Basil • Corn • Pickles • Pineapple
- +\$2.00 Pepperoni • Ham • Chorizo Sausage • Italian Sausage • Bacon • Roasted
Chicken • Blue Cheese Crumbles • Goat Cheese • Extra Cheese
- +\$4.00 Shrimp • Gator Sausage

Cheese

Mozzarella Cheese & Sauce

\$10.00

Buffalo Chicken

Our Home-made Buffalo Chicken Dip, Mozzarella Cheese, Bell Peppers, Onions & drizzled with our Apalachicola Hot Sauce

\$13

Blue Crab Dip Pizza

Our family recipe, creamy Blue Crab dip with fresh green peppers, onions topped with pipping hot cheese and our Apalachicola Hot Sauce

Market Price

Gator Sausage

Mozzarella Cheese, Pineapple, Tomatoes, Onion, Cajun Seasoning & Gator Sausage

\$13

Cajun Shrimp White Pizza

Spicy Shrimp, Sliced Tomatoes, Alfredo Sauce & Mozzarella Cheese

\$14

The Cuban

Cuban Pork, Diced Ham, Swiss Cheese Pickles & Bavarian Mustard Straight from Ybor!

\$13

Chicken Bacon Ranch

Ranch base topped with Mozzarella cheese, Roasted Chicken and Crispy Bacon

\$13

Pesto Chicken

Pesto, Mozzarella Cheese, Sliced Tomatoes, & Chopped Chicken

\$13

Shrimp-Tomato-Spinach

Mozzarella Cheese, Sliced Tomatoes, Fresh Spinach, Onions & Shrimp

\$14

Yulee Drive BBQ

BBQ Chicken, Onions, Mozzarella Cheese & Blue Cheese Crumbles

\$13.00

Flat Breads

Thin, crispy and topped with cheese just the way a flatbread should be!

Cheese & Cheese

\$7

Pesto & Cheese

\$8

Pesto & Chicken

\$9

Tomato, Basil & Cheese

\$8

Sh-room-a-lot

\$8

Cuban

\$9

Salads

Monkey House Salad

Roasted Red Onions, Beets, Goat Cheese & Toasted Pecans. Tossed in Home-made Balsamic Vinaigrette

\$9

Side Salad

Tomatoes, Mozzarella Cheese & Roasted Red Onions

\$6

Chopped

Chicken BBQ Salad

BBQ Roasted Chicken, Fire Roasted Corn, Tomatoes & Roasted Red Onions. Tossed in Home-made Ranch.

\$12



Monkey Bites

Big Ol' Pretzel

Titanic sized pretzel cooked up on our stone oven and served with Bavarian Mustard

\$9

Granny McKethan's Hot Blue Crab Dip

Our Family recipe creamy Blue Crab dip with cheese, served piping hot with pita chips!

Market Price

Garlic Knots

Hand Rolled & Buttered up! 12 pc.

\$7

Buffalo Chicken Dip

Shredded fresh grilled all natural chicken and a blend of cheeses, served hot

\$11

Florida Cracker Shrimp

Fresh shrimp in an orange vinaigrette glaze with fresh purple onions, mandarin oranges & secret spices.

\$12

Hand-Crafted Cocktails

Monkey Juice

A Homosassa Favorite!

Parrot Bay Coconut Rum, Meyers Dark Rum, Peach Schnapps, Banana Schnapps, Pineapple juice, Orange juice

Dirty Harry Martini

A classic Martini named after a Brooksville Legend

DIXIE VODKA, DRY VERMOUTH, OLIVE JUICE, BLUE CHEESE STUFFED OLIVES

Blood Orange Grove

You can feel the essence of a Florida orange grove in every sip

HIATUS REPOSADO, BLOOD ORANGE, LIME, AGAVE

The French Toast

A little taste of Breakfast in a cocktail

HERITAGE BROWN SUGAR BOURBON, LEMON JUICE, SIMPLE SYRUP, BITTERS

Real Housewives of Old Homosassa

The perfect combination for an afternoon of reflection on the porch

EL ENCANTO SILVER RUM, STRAWBERRY, LEMON SIMPLE SYRUP, PROSECCO

Homosassa Springs Lemonade

As clean and smooth as the spring itself

FLORIDA CANE VODKA, LEMON, LAVENDER

Hells Gate Mule

This Mule is not as rocky as the Hell's Gate down river

OLD ST. PETE WHISKEY, GINGER BEER, APPLE CIDER, CINNAMON

Chazz Swamp Gimlet

As pristine as a sunset over a Cypress swamp. Clean, smooth & refreshing
St. Augustine Gin, St. Germaine, Cucumber, Simple Syrup & Lime

Sunshine State Old Fashioneds

Ole Cracker

Simple as the cowhunters on their horses
Old Forester - Brown Simple Syrup

Mutty Professor

Bringing the flavors of a perfect campfire together
Elijah Craig - Hazelnut - Almond Orgcat - Black Walnut

Ferris Groves Bourbon

Takes you back to your first visit to the Strawberry Festival
Woodford Reserve - Rhubarb - Strawberry -Vanilla

Anejo Old Fashioned

A twist on the Old Fashioned built for the backyard
Ambhar Anejo Tequila - Agave - Bitters

Ask Your Bartender About Our Beer & Wine Offerings!