



EATS @ A.I.B.



== SNACKS ==

Pub Wings — \$16

10 Chicken wings served "Dirt Style" with celery and ranch or blue cheese dressing.

* **Sauces:** Nashville Hot, BBQ, Buffalo, Thai Chili, Garlic Parmesan, or Atomic

Street Corn Nachos — \$15

Corn tortilla chips smothered with homemade nacho cheese, shredded lettuce, fresh pico de gallo, roasted corn, avocado crema and topped off with spicy cotija cheese.

* **Grilled Chicken +\$4 / Shrimp +\$5 / Pulled Pork +\$4**

Icon Pretzel — \$12

Handcrafted Bavarian style pretzel served with Factory Pilsner beer cheese and Icon IPA stone ground mustard.

Sriracha Deviled Eggs — \$9

A half dozen Sriracha and blue cheese deviled eggs, with peppered candied bacon, cilantro, and chives.

Coconut Shrimp — \$13

8 Coconut shrimp fried crispy and served with Thai chili sauce.

NEW Spinach Dip — \$14

Loaded with artichoke and a four cheese blend packed in a sour dough bread bowl, served with tortilla chips and veggies.

NEW Tuna Tostones — \$15

Tostones cups packed with marinated tuna, avocado, wasabi crema, nori, and sriracha served over a bed of wakame salad.

Mahi Tacos — \$15

Three blackened Mahi tacos filled with shredded lettuce, pickled red onion, topped with Old Bay aioli, and fresh pico de gallo.

Pulled Pork Tacos — \$12

Three homemade Mojo marinated pork tacos filled with shredded lettuce, topped with Maui sauce, and grilled pineapple mango salsa.

Buffalo Cauliflower — \$12

Tempura fried cauliflower tossed in our AIB buffalo sauce with scallions and blue cheese crumbles sprinkled throughout.

== STONE OVEN PIZZA ==

White Pizza — \$16

Hand tossed and topped with seasoned ricotta, roasted garlic, tomatoes, mozzarella, parmesan, and drizzled with balsamic reduction.

The Carnivore Pizza — \$17

Hand tossed and topped with house made AIB pizza sauce, pepperoni, Italian sausage, applewood smoked bacon, and mozzarella cheese.

Pepperoni Pizza — \$16

Classic pepperoni pie with melty mozzarella and a buttery crust.

== GREENS & BOWLS ==

Add Chicken +\$4 / Shrimp +\$5 / Mahi +\$6

Icon Cobb — \$14

Icon salad mix with eggs, bacon, cheddar cheese, avocado, tomato and scallions.

Hawaiian Poke Bowl — \$18

Ahi tuna, orzo, edamame, avocado, mango, seaweed salad, pineapple, English cucumber, poke sauce, taro chips, and spicy mayo.

AmerIcon Caesar — \$12

Romaine lettuce tossed in Caesar dressing with shredded parmesan and croutons.

Steak Rice Bowl — \$19

Marinated tenderloin steak, cilantro rice, shredded lettuce, roasted tomatoes, roasted corn, pickled red onion, cheddar jack cheese with a drizzle of avocado crema.

Ask how to become an "Everyday Icon", and about our Happy Hour Monday through Friday.



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We use the best quality beef available, sourced from Buckhead Pride here in Florida. The specialty blend is made up of Certified Angus Beef Brand cuts of Chuck, Brisket, and Short Rib, ground to make our half pound patties.



== BURGERS AND HANDHELDS ==

NEW Dry Aged Burger — \$19

Brasstown dry aged beef topped with crispy prosciutto, smoked gouda, garlic aioli, arugula, and parmesan crisp served on a brioche bun.

The Fun-Guy Burger — \$17

Chargrilled and topped with candied mushrooms and bourbon bacon aioli, covered with smoked gouda, with lettuce and tomato on a brioche bun.

SPICY The Cowboy Burger — \$17

Chargrilled and topped with fried jalapeños, pepper jack cheese, 7 pepper candied bacon, BBQ sauce, avocado crema, lettuce and tomato on a brioche bun.

The ICON Burger — \$16

Chargrilled to order topped with lettuce, tomato, smoked bacon, AIB sauce, and choice of cheese, on a brioche bun.

Lamb Burger — \$18

Hand-pattied Australian Lamb, feta cheese, arugula, pickled red onion, roasted garlic & tomato hummus served on an English muffin.

Half Rack of Baby Back Ribs — \$18

Slow roasted pork ribs served with a side of fries and coleslaw.

*** Make it a Full Rack +\$6**

Mahi Sandwich — \$16

A blackened Mahi filet cooked to perfection with lettuce, tomato, onion, and pickles, and topped with Old Bay aioli on a brioche bun.

Hawaiian Chicken Wrap — \$14

Spinach wrap filled with grilled chicken, grilled pineapple mango salsa, homemade Maui sauce and crisp lettuce.

*** Sub Mahi +\$5 or Shrimp +\$4**

SPICY Nashville Chicken Sandwich — \$14

Crispy chicken breast tossed in spicy Nashville hot sauce and topped with lettuce and tomato, on a brioche bun.

*** Or ask for it Grilled, your choice...**

Primo Cheese Steak — \$16

Shaved Certified Angus Beef Ribeye, drunk onions & peppers topped with melted provolone on a fresh hoagie.



*All burgers and sandwiches are served with French Fries, Mustard Slaw, or a Seasonal Vegetable.
Upgrade to Sweet Potato Fries or Truffle Fries for an additional \$2.
Substitute any Burger for a Beyond Burger for \$3.*

== LIFE IS SHORT, EAT DESSERT FIRST ==

The Duke — \$8

A large Ghirardelli® double chocolate brownie served warm and topped with a scoop of vanilla ice cream, whipped cream and chocolate drizzle.

Homemade Apple Crisp — \$9

Scratch made Red Delicious apple crisp made with oats, brown sugar, cinnamon, and vanilla. Served with rich vanilla ice cream and caramel drizzle.

*An 18% service charge will be added to your bill.
If you feel the service was exceptional, please feel free to leave an additional tip for your server.
Service charges are subject to sales tax.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.