

APPETIZERS

CRISPY MAC 'N CHEESE

4 for 6 / 6 for 8

Panko breaded and lightly fried mac 'n cheese planks w/ signature homemade ranch for dipping

"WING IT" 4 for 5 / 8 for 10

FRESH JUMBO WINGS

Choose your style:

- Buffalo w/ bleu cheese dressing
- Italian Garlic Parmesan w/ cherry pepper ranch
- Honey Ginger Sriracha w/ scallions
- Nashville Hot w/ pickles

850 BEER & BACON CHEESE FRIES / 9

A full pound of fries covered in our four cheese blend, bacon, and topped w/ our house made Proof 850 beer cheese and scallions
Add a fried egg / 1

MEDITERRANEAN HUMMUS PLATE / 11

Homemade hummus w/ feta, Kalamata olives, red bell peppers, and cucumbers w/ grilled flat bread...
A feast for sharing!

CALAMARI & FRIENDS / 11

Crispy calamari, shrimp, and seasonal vegetables w/ banana pepper aioli

RENEGADE SHRIMP / 10

Hand battered, crispy shrimp tossed in our spicy reneegade sauce

SALADS & SOUPS

FIESTA / 11

Wood-grilled chicken over mixed greens, mixed cheeses, tomatoes, avocado, black beans, corn, and seasoned tortilla strips w/ homemade ranch
Substitute wood-grilled shrimp / 3
Substitute wood-grilled tenderloin / 4

HARVEST FRESH / 11

Wood-grilled chicken over kale and romaine heart blend, quinoa, garlic roasted tomatoes, grilled peppers, asparagus, red cabbage and Parmesan w/ lemon vinaigrette
Substitute wood-grilled shrimp / 3
Substitute wood-grilled tenderloin / 4

STEAKHOUSE BLEU / 15

Wood-grilled tenderloin over mixed greens w/ bleu cheese dressing, bacon, bleu cheese, tomatoes and red onion, finished w/ balsamic reduction
Steakhouse Bleu with a fresh All-natural Black Angus burger / 11

"KALE CAESAR!" / 11

Our twist on the classic Caesar salad! Wood-grilled chicken, kale and romaine heart blend, Parmesan, croutons, and homemade dressing
Substitute wood-grilled shrimp / 3
Substitute wood-grilled tenderloin / 4

SIDE SALADS

House or Caesar / 4
w/ an entree / 2.5

SOUP cup 3.5 / bowl 6
Homemade Chicken Noodle

SOUP & SALAD COMBO

Homemade Chicken Noodle and choice of side salad / 7

BURGERS

WOOD FIRE GRILLED

Fresh, all-natural Black Angus beef served on a brioche bun w/ a side of fries

Add bacon or avocado to any burger / 1

THE FRESHMAN 15!

Start your semester out right!
Fresh chicken tenders, bacon, Tillamook Cheddar, shaved ribeye meat, cheese sauce, and a fried egg, loaded onto our Black Angus burger w/ ketchup, mustard, mayo, lettuce, tomato, onion and Grillo's pickles
/ 15

SPEAR-IT CLASSIC / 9

Ketchup, mustard, lettuce, tomato, onion, and Grillo's pickles
Add Tillamook Cheddar or Pepper Jack / 1

THE KADOW BURGER / 12

Hardwood smoked bacon, Tillamook pepper jack, fresh avocado, lettuce, tomato, and onion w/ chipotle aioli

BACON CHEESEBURGER / 11

Hardwood smoked bacon and Tillamook Cheddar, w/ ketchup, mustard, lettuce, tomato, onion, and Grillo's pickles

THE BASH BURGER / 12

Crispy mac 'n cheese with cheese sauce and cherry pepper ranch, over our legendary cheeseburger

HOUSE MADE VEGGIE BURGER / 10

Basted w/ our soy ginger glaze, Tillamook pepper jack, w/ ketchup, mustard, mayo, lettuce, tomato, onion and Grillo's pickles

LEGENDARY BOWLS (pick your own)

Base - pick 1

Basmati Rice

Mixed Greens

Kale Quinoa Blend

Protein - pick 1

Crispy or Grilled Chicken / 11

Wood-grilled Shrimp / 13.5

Wood-grilled Tenderloin / 14.5

Toppings - pick 3

Roasted Vegetables

Corn

Black Beans

Mixed Cheese

Tomatoes

Grilled Sweet Peppers

Homemade Sauce - pick 1

Honey Mustard

Sweet Sriracha

Ranch

Chipotle BBQ

Buffalo Bleu

80 PROOF PASTA / 9

Fusilli pasta, grilled sweet peppers, roasted tomatoes tossed in our vodka cream sauce and topped w/ ricotta cheese
Add Bradley's sausage / 3
Add wood-grilled chicken / 3
Add shrimp / 4

WOOD-GRILLED CHICKEN / 12

½ lb. of fresh chicken breast basted in our lemon garlic herb sauce served with your choice of one side

FRESH TENDERS PLATE / 11

Five crispy, hand-breaded chicken tenders served w/ your choice of two sides and choice of sauce

HOMEMADE SAUCES

Honey Mustard / Sweet Sriracha / Ranch
Chipotle BBQ / Buffalo Bleu

SANDWICHES

All sandwiches served w/ a side of fries

NICK'S BUFFALO BLEU / 10

Buffalo chicken tenders, lettuce, and Grillo's pickles on a garlic toasted hoagie roll

FORGOTTEN COAST

GROUPE SANDWICH / 13.5

Fresh fillet fried, grilled or blackened w/ lettuce, tomato, and banana pepper aioli on a brioche bun
Add Tillamook Cheddar / 1

TALLY CHEESESTEAK / 11

Shaved rib eye steak, sautéed onions and peppers, our signature blend of cheese, on a freshly toasted garlic hoagie

A CHICK FROM TALLY / 11

½ lb of fresh chicken breast, sautéed onions and peppers, our signature blend of cheese, on a freshly toasted garlic roll

LOBSTER BLT / 17

Tender flash fried Florida lobster, bacon, romaine, and roasted grape tomatoes w/ banana pepper aioli on a toasted garlic hoagie

CALI CLUB / 11

Wood-grilled chicken on a toasted brioche bun w/ Tillamook pepper jack, ranch, bacon, lettuce, tomato, and avocado

MA'S MEATLOAF SANDWICH / 10

Our homemade, Black Angus meatloaf coated w/ sweet chili glaze, over chipotle cole slaw, topped w/ crispy onion rings on a brioche bun
Add Tillamook Cheddar or Pepper Jack / 1
Add bacon / 1

ARTISAN PIZZA

BUFFALO CHICKEN / 11

Buffalo dipped tenders, mozzarella, provolone, and bleu cheese

TRIPLE MEAT / 10

Bacon, Bradley's sausage, pepperoni

MARGHERITA / 9

Fresh mozzarella, basil, and garlic roasted tomatoes

FIRE ROASTED VEGETABLE / 9

Roasted red and yellow peppers, zucchini, red onions, and mushrooms, topped w/ feta

BILL'S BIANCO / 9

Parmesan, Romano, provolone, mozzarella, fresh garlic, ricotta, and basil

PEPPERONI / 8

FOUR CHEESE / 7.5

Add a side salad to any pizza for 2.5

LEGENDARY PLATES

Available after 4 p.m.

Served w/ your choice of 2 sides. Crispy Mac 'n Cheese, Mascarpone Sweet Potatoes or Onion Rings \$1 extra.

SIRLOIN / 18

10 oz. fresh, all-natural Black Angus sirloin, seasoned w/ our signature blend of spices and wood-grilled

CHICKEN PARMESAN / 14

½ lb. of fresh chicken breast, panko breaded and lightly fried topped w/ a tangy tomato sauce and Mozzarella and Provolone cheeses

FRESH CATCH / Mk

Fresh caught fish prepared either blackened or grilled

MA'S MEATLOAF / 14

Homemade Black Angus blend, dipped in sweet chili glaze and bacon crusted, w/ your choice of two sides... MA! The Meatloaf!

WAKULLA SPRINGS CHICKEN / 15

½ lb. of fresh chicken breast, wood-grilled and covered with cremini mushrooms, bacon, Cheddar and Monterey Jack cheeses, topped w/ scallions, served w/ our house made honey mustard

FRESH TENDERS PLATE / 11

Five crispy, hand-breaded chicken tenders served w/ your choice of two sides and choice of sauce

WOOD-GRILLED CHICKEN / 13

½ lb. of fresh chicken breast basted in our lemon garlic herb sauce

HOMEMADE SAUCES

Honey Mustard / Sweet Sriracha / Ranch
Chipotle BBQ / Buffalo Bleu

Add a side of grilled shrimp / 5

Add a house or Caesar salad / 2.5

SIDES

A la carte / 3

Fries / Roasted Vegetables / Garlic Mashed Potatoes
Seasonal Vegetable / Chipotle Coleslaw

A la carte / 4

Crispy Mac 'n Cheese / Mascarpone Sweet Potato / Onion Rings

BEVERAGES

SODA

Coca-Cola Products

COFFEE

Joffrey's

TEA

Joffrey's Sweet Tea, Unsweet,
or Blackberry Jasmine Green

BOTTLED WATER / 5

1 Liter - Fizzy or Flat

BEER

BOTTLES

Angry Orchard / Blue Moon / Corona / Heineken / Kona / Miller Lite / Not Your Father's Root Beer
Stella Artois / Sierra Nevada

CANS

Founder's All Day IPA / Natty Light / Pabst Blue Ribbon / Rolling Rock

\$10 Buckets of Natty Light, Rolling Rock, or PBR during happy hour!

DRAFTS

Ask your server for our draft selection



WINE

SPARKLING WINES

	Glass	Bottle
KENWOOD YULUPA BRUT	6.5	24
MARQUES DE CACERAS ROSE	7	26

COOL WHITES

	Glass	Bottle
JACOB'S CREEK MOSCATO	6.5	24
SEA MONSTER ECLETIC WHITE	7	26

SAUVIGNON BLANC

	Glass	Bottle
KIM CRAWFORD	8	30

PINOT GRIGIO

	Glass	Bottle
HOUSE - CANYON ROAD	6	
GRAFFIGNA	8	28

CHARDONNAY

	Glass	Bottle
HOUSE - CANYON ROAD	6	
KENDALL JACKSON	7.5	28
GREYSTONE	7	20

MERLOT

	Glass	Bottle
MARKHAM	9.5	38

PINOT NOIR

	Glass	Bottle
MEOMI	9	34

CABERNET

	Glass	Bottle
HOUSE - CANYON ROAD	6	
BROADSIDE	7.5	28
KENWOOD SONOMA	9.5	30

COOL REDS

	Glass	Bottle
MENAGE A TROIS "MIDNIGHT RED"	8	26
GRAFFIGNA CENTNENARIO RES MALBEC	9	38
STAGS LEAP "HANDS OF TIME"		46

Bring in your favorite wine and we'll take care of you.
\$15 corkage fee.

LEGENDARY HAPPY HOUR

Monday - Friday • 4:00pm - 7:00pm & 9:30pm - Close • Saturday & Sunday 11:00am - 7:00pm

NIGHTLY FOOD & DRINK SPECIALS

House Wines \$5
Osceola Cooler \$5.5

Tito's, Jim Beam,
Captain Morgan or
Cuervo Silver \$5

Sangria \$6
Craft beer starting at \$4

7 Appetizers
for \$7
from 4-7pm



LegendarySpearIt.com

The SPEAR IT name pays homage to the symbol of Chief Osceola's flaming spear, which represents excellence in traditions both past and present.

SPEAR IT was established to bring the pride and the heritage of legendary food and spirits to Tallahassee by offering recipes rooted in freshness, value, and quality.

Our founder's belief in fresh ingredients, hand crafted cocktails, EXTRAORDINARY SERVICE, and uncompromising hospitality will make your visit to Spear It truly

LEGENDARY!