



*Named after The St. Joe Company's founding year,  
1936 boasts an upscale yet warm and welcoming  
lounge and relaxed restaurant.*

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## Lunch & Dinner

### Appetizer

<b>Gulf Seafood Gumbo</b> <i>Gulf Shrimp, Louisiana Crawfish, Carolina Gold Rice, Scallion</i>	\$10
<b>Spinach and Crab Dip</b> <i>Tortilla Chips</i>	\$16
<b>Whipped Feta and Hummus</b> <i>Cucumber, Baby Carrots, Smoked Paprika, Arbequina Extra Virgin Olive Oil, Grilled Pita</i>	\$14
<b>Premium Meat and Artisan Cheese Selection</b>	\$22

### Salads

<b>*Classic Caesar Salad</b> <i>Romaine Hearts Asiago Croutons, Parmigiano-Reggiano, Creamy Anchovy Dressing</i>	\$12
<b>Baby Iceberg</b> <i>Heirloom Cherry Tomatoes, Crispy Pancetta, Blue Cheese Vinaigrette</i>	\$14
<b>Club Salad</b> <i>Mix Greens, Strawberry, Blue Berries Red Onion, Toasted Almonds, Blue Cheese, Honey-Aged Balsamic Vinaigrette</i>	\$12
<b>Panzanella</b> <i>Tomato, Fresh Basil, Cucumber, Peppers, Red Onion, Capers, Baguette Croutons, Red Wine Vinaigrette</i>	\$12

### Enhancements

**Chicken \$7    Shrimp \$9    Gulf Fish \$MKT**

*\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

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### Sandwiches

<b>*Inn Signature Burger</b> <i>Signature Blend, Butter lettuce, Tomato, Red Onion, Sweet Pickle, Avocado, Smoked Bacon Jam, Brioche Bun; Choice of Cheese: Aged Gouda, American, Or Smoked Cheddar</i>	\$16
<b>Reuben on Rye</b> <i>Sauerkraut, Corned Beef, Swiss Cheese, 1000 Island Dressing</i>	\$15
<b>Beach Tacos</b> <i>Avocado, Pico De Gallo, Shaved Cabbage, Cilantro, Queso, Corn Tortilla, Smoked Poblano Crema</i>	<b>Shrimp \$14   Gulf Fish \$18</b>
<b>Turkey Wrap</b> <i>Bacon, Lettuce, Tomato, Swiss Cheese, Spinach Tortilla, Cranberry Chipotle Aioli</i>	\$14
<b>Southern Fried or Grilled Chicken Sandwich</b> <i>Lettuce, Tomato, Crispy Onions, Herb Mayonnaise, Asiago Cheese, Brioche Bun</i>	\$14

### Sides

<b>Coleslaw</b>	\$4	<b>Seasonal Fruit</b>	\$4
<b>Fries</b>	\$4	<b>Crinkle Cut Chips</b>	\$4
<b>Side Salad</b>	\$4		

### Desserts

<b>Dark Chocolate Chip Brownie with Vanilla Gelato</b>	\$8
<b>Seasonal Crème Brulee</b>	\$8

### 1936 Kids *(served with one side)*

<b>Mini Cheeseburger</b>	\$9
<b>Hand Breaded Tenders</b>	\$9
<b>PBJ</b>	\$9

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Drinks

## Drinks



### Cocktails

**C.C. Sazerac** \$17  
*Bulleit Rye, Hennessy VS, Apple Simple Syrup, Bitters, Orange Bitters*

**French 125** \$17  
*Hennessy VS, Lemon Juice, Sugar, Veuve Clicquot Champagne*

**Cucumber Bliss** \$13  
*Stolichnaya Cucumber Vodka, Lime Juice, Agave Simple Syrup, Mint/Cucumbers*

**Run 8** \$13  
*Corazon Blanco Tequila, Lime Juice, Simple Syrup, Strawberry Puree, Jalapenos*

**Fazio** \$16  
*Revival Jimmy Red Corn, Maraschino Cherry Amaro, Lime Juice, Simple Syrup, Bitters*

**Dave's Swizzle** \$15  
*Bambu Rum, Demerara Syrup, Tonic, Mint*

**Boulevardier** \$14  
*Old Forester 86, Aperol, Sweet Vermouth, Orange Peel*

**Aviation** \$14  
*Old Yaupon Gin, Lemon Juice, Maraschino Amaro, Empress Gin, Cherry*

### Beer

**Grayton 30A Beach Blonde** \$6

**Grayton 30A IPA** \$6

**Odd Pelican Anchors Down** \$6

**Oyster City Mangrove** \$6

**Coors Lite** \$5

**Corona Light** \$6

**Idyll Hounds Divide and Conch'r** \$6

**Michelob Ultra** \$5

**Heineken N/A** \$5

**Stella Artois** \$5

*Ask your server or bartender about our seasonal Draft Beer selections*

## Drinks



### Wines By the Glass

#### Sparkling

*Villa Sandi, Prosecco Il Fresco, Veneto, Italy* \$14 | \$50

*Shramsberg Mirabelle, Brut Rose, California* \$17 | \$70

*Veuve Clicquot Ponsardin', Yellow Label, Reims France* \$30 | \$110

#### Rosé

*Chateau d'Esclans, Whispering Angel, Cotes de Provence, France* \$15 | \$55

*Chateau Miraval, Cotes de Provence, France* \$15 | \$55

#### White

*Banfi, San Angelo Pinot Grigio, Tuscany, Italy* \$14 | \$50

*Mohua, Sauvignon Blanc, New Zealand* \$14 | \$50

*Saintsbury, Chardonnay, Napa, California* \$14 | \$50

*Neyers, 304, Chardonnay, Sonoma County, California* \$14 | \$50

*August Kessler, Riesling, Rheigau, Germany* \$16 | \$60

#### Red

*Route Stock, Pinot Noir, Sonoma Coast, California* \$15 | \$55

*Josh Cellars, Cabernet Sauvignon Reserve, Paso Robles, California* \$16 | \$18

*Emblem, Cabernet Sauvignon, Napa Valley, California* \$18 | \$70

*Daou, Pessimist, Red Blend, Paso Robles, California* \$16 | \$60

*Maal Biutiful, Malbec, Mendoza, Argentina* \$15 | \$55

