

MENU

BURGERS

(Florida grass-fed burgers are from the White Ranch in Ocala, Florida. They are free-range, Kobe-style cattle and have no hormones, antibiotics or steroids. All our burgers are ground in-house fresh everyday.)

FRITA (KUSH’S FAVORITE) **\$11**
Burger topped w/ guava jelly, melted Gruyere, stuffed w/ potato sticks, crispy bacon and a lokal sauce, pressed down and cut in half.

THE CLASSIC **\$9**
Burger served w/ thinly sliced white onions, tomato, shredded lettuce, dill pickles, sharp Wisconsin cheddar, mayo and mustard.

MY CHILDHOOD DREAM **\$11**
I invented this as a kid working in my dad’s donut shop. We cut a donut in half, sear the outside and serve it w/ a 7oz burger, American cheese and crispy bacon.

50/50 **\$12**
A burger made from 50% Florida ground beef and 50% Florida ground bacon, served w/ mayo, Monterey jack cheese, tomato and sweet onion marmalade. This is served w/ 50% sweet potato fries, 50% French fries.

ROYALE WITH CHEESE **\$10**
Burger served w/ sliced, grilled Canadian bacon, smoky bbq sauce, diced white onions and shredded Monterey jack cheese.

THE LOKAL **\$12**
Florida grass-fed burger w/ a homemade honey mustard using lokal honey, melted jack cheese, Florida tomatoes, sliced red onions, arugula, and Homestead avocados (when in season).

MIAMI BLUES **\$13**
Florida grass-fed burger w/ crispy bacon, Maytag blue cheese, homemade ketchup, shredded lettuce and sliced red onions.

MIAMI HEAT **\$10**
Burger served w/ spicy mayo, sliced jack cheese, grilled onion, sliced jalapenos, lettuce, tomato and Siracha.

VEGGIE BURGER **\$10**
“It will make a caveman convert,” made of oat bran, brown rice, beets, and prunes, served w/ mayo, French’s, lettuce, tomato, pickles, thinly sliced white onion and melted jack cheese.

BURGER & BUBBLES **\$300**
Any burger w/ a bottle of OUR MOST EXPENSIVE CHAMPAGNE

CHILI BURGER **\$10**
7oz burger w/ shredded jack cheese, diced white onions and New Mexico chili.

ALL BURGER COMES W/ FRIES, SWEET POTATO FRIES OR COLE SLAW.

CREATE YOUR OWN BURGER \$10

BREADS / Challah Bun/ Honey Whole Wheat/ Glazed Donut (\$2)
CHEESES / American/ Sharp Cheddar/ Monterey Jack/ Gruyere/ Maytag Blue(\$1)
FIXINGS (4) / Iceberg Lettuce/ Tomatoes/ Sliced White or Red Onions
Grilled Onions/ Dill Pickles/ Jalapenos/ Onion Marmalade/ Arugula/ Salsa

ADD \$1 / Crispy Bacon / New Mexico Chili
Guacamole / Avocado / Fried Egg / Roasted Red Pepper / Guava Jelly /

SANDWICHES AND MORE

CRISPY ROCK SHRIMP TEMPURA **\$10**
Toasted Italian hoagie spread w/ spicy mayo, lightly battered Gulf rock shrimp, Cole slaw and diced red onions, served with French Fries.

CHICK CHOP **\$10**
Florida free range chicken breast, chopped and served w/ red onions and avocado over brown rice and a honey mustard sauce using lokal honey.

MY WIFE’S TUNA FISH SANDWICH **\$8**
100% White albacore tuna, sweet gherkins, mixed w/ a blend of herbs and spices and spread w/ Jewish mustard, iceberg lettuce, sliced tomato and served on multi grain bread and a side salad.

LOKAL MAHI SANDWICH **\$12**
Filet of Florida mahi topped w/ Cajun seasoning, served on a bun w/ a creamy fish dressing, pickles, iceberg lettuce, onions and French Fries.

PINK TACOS MADE w/ BANG BANG SHRIMP **\$10**
Two tacos made with Gulf rock shrimp tossed in our homemade bang bang sauce then topped w/ cabbage, chopped onions, cilantro and served on a warm tortilla.

BITES AND SIDES

NEW MEXICO CHILI **\$5**
New Mexico’s finest recipe for chili, the recipe is a secret but what I can tell you is we top it w/ shredded Monterrey Jack, diced onions and served w/ warm tortilla chips.

LOKAL VEGETABLES **\$5**
Whatever is in season from asparagus to green beans, we take it from the farm, to the grill to your plate and sprinkle w/ sea salt.

HEIRLOOM TOMATOES **\$9**
Lokal heirlooms topped with Maytag blue cheese, cucumbers, homemade croutons, and fresh basil, sprinkled w/ lokal vinaigrette dressing.

HOMESTEAD GUACAMOLE **\$8**
Lokal avocados (when in season), mixed w/ chopped white onions, red pepper, cilantro, pickled relish w/ a squeeze of lime, salsa and warm tortilla chips.

ALL SIDES ARE \$4
COLE SLAW / ROASTED PEPPERS / BROWN RICE / SIDE SALAD
FRENCH FRIES / SWEET POTATO FRIES

SALADS

WHOLE LEAF CAESAR SALAD **\$8**
Crisp whole romaine leaves, tossed and massaged in a homemade Caesar dressing, homemade croutons and topped w/ Parmesan cheese. Great w/ rock shrimp!

THE RECYCLED SALAD **\$10**
Romaine lettuce tossed in homemade creamy garlic dressing w/ chopped salami, Monterey jack cheese, Gruyere cheese, croutons, green peas, and whatever else we have left over in the kitchen.

THE MIAMI WEDGE **\$10**
Half a head of iceberg lettuce, w/ Maytag blue cheese, lokal chopped bacon and diced red onions.

CRISPY CHICKEN SALAD **\$11**
Mixed greens tossed w/ carrots, avocados, tomatoes, chopped bacon, and lightly battered chicken tips, served w/ choice of homemade dressings: honey mustard or creamy garlic dressing.

REDLANDS SALAD **\$12**
Mixed greens from Paradise Farms, less then 30 miles away, made w/ carrots, tomatoes, croutons and red onions served w/ your choice of any of our made from scratch dressings: honey mustard, creamy garlic or lokal vinaigrette. (IN SEASON ONLY)

ADD ROCK SHRIMP \$4 / ADD TUNA SALAD \$3
ADD GRILLED CHICKEN \$4

DESSERTS

(All made in-house from scratch)

LOKAL KEY LIME PIE **\$8**
Graham cracker crust and pecans w/ a lime zest and Florida key limes topped w/ nuts and fresh whipped cream.

PUERTORICAN TRES LECHES (LIKE MOM MAKES) **\$8**
3 types of milk served like a flan cake w/ fresh berries and bananas then topped w/ a milk marinade, caramel and fresh whipped cream.

KIDS MENU \$6
PLAIN CHEESEBURGER / CHICKEN TENDER TIPS
GRILLED CHICKEN SANDWICH

All served w/ side and a soda for kids 10 and under



Eating raw or undercooked food can increase the risk for illness and birth defects.



BEER MENU

DRAFT

DOG FISH HEAD 60 MIN \$7
(6%) IPA. Milton, Delaware

STONE ARROGANT BASTARD \$8
(7.2%) American Strong Ale. Escondido, California

LEFT HAND MILK STOUT \$6
(6%) Milk/ Sweet Stout. Longmount, Colorado

DALE’S PALE ALE \$6
(6.5%) American Pale Ale. Lyons, Colorado

BLANCHE De BRUXELLES \$7
(4.5%) Witbier. Belgium

FLORIDA LAGER \$5
(5%) Pale Lager. Sarasota, Florida

CIGAR CITY HOTTER THAN HELLES \$6
(5%) Maibock. Tampa, Florida

TEQUESTA GNARLEY BARLEY \$6
(6%) American Pale Ale. Tequesta, Florida

CODE 33 \$0
Don’t ask, either you know or you don’t

NOT LOKAL

KWAK \$9
(8.4%) Belgium Strong Pale Ale. Belgium

CHIMAY BLUE GRAND RESERVE \$10
(9%) Belgian Strong Dark Ale. Belgium

ST. BERNARDUS ABT. 12 \$10
(10%) Quadrupel. Belgium

PALM \$5.50
(5.4%) Belgian Amber. Belgium

TIMMERMANS LAMBIC FRAMBOISE \$10
(2.5%) Lambic/Fruit. Belgium

WELLS BANANA BREAD \$6
(5.2%) Fruit Beer. England

AYINGER CELEBRATOR \$8
(6.7%) Doppelbock. Germany

LOKAL BOTTLES

LOST COAST GREAT WHITE \$6
(4.8%) Witbier. Eureka, California

HOLY MACKEREL \$6
(8.5%) Special Golden Ale. Davie, Florida

CIGAR CITY JAI ALAI \$7
(7.5%) IPA. Tampa, Florida

CIGAR CITY MADURO BROWN \$6
(5.5%) Brown Ale. Tampa, Florida

NORTH COAST OLD RASPUTIN \$8
(9%) Russian Imperial Stout. Fort Bragg, California

VICTORY HOPDEVIL \$7
(6.7%) IPA. Downingtown, Pennsylvania

LAGUNITAS LITTLE SUMPIN SUMPIN \$7
(7.3%) Pale Wheat Ale. Petaluma, California

DOGFISH HEAD PALO SANTO MARRON \$10
(12%) Brown Ale. Milton, Delaware

LAUGHING SKULL \$6
(5.7%) Amber Ale. Atlanta, Georgia

JOE’S PILSNER (Can) \$6
(4.7%) Premium American Pilsner. Boulder, Colorado

BROOKLYN LAGER \$6
(5.2%) Amber/Red Lager. Brooklyn, New York

**LAST BUT NOT LEAST
RHEINGOLD (Can) \$3**
(5%) American Adjunct Lager. Brooklyn, New York

BOMBERS 22+oz

OMMEGANG HENNEPIN, 25.4oz \$16
(7.7%) Saison. Cooperstown, New York

DELIRIUM TREMENS, 25.4oz \$18
(8.5%) Belgian Strong Pale Ale. Belgium

CRISPIN HONEY CRISP, 22oz \$14
(6.5%) Cider. Minneapolis, Minnesota

WINE LIST

REDS

MARK WEST \$9/30
Pinot Noir. California

MURPHY-GOODE \$9/30
Merlot. Sonoma

ALAMOS by CATENA ZAPATA \$8/27
Malbec, Argentina

RUTHERFORD RANCH \$11/35
Cabernet Sauvignon. Napa Valley

J. BOOKWALTER \$11/35
Blend. Washington State

WHITES AND BUBBLES

PROSECCO \$9/30
Martini & Rossi. Italy

BORGIO \$7/24
Pinot Grigio. Italy

LONG MEADOW RANCH \$11/35
Sauvignon Blanc. Napa Valley

LUCKY STAR \$8/27
Chardonnay. California

SCHNEBLY \$8/27
AvoVino, Homestead, Florida