



Weekend Brunch Favorites

Ask your server about our Avocado Toast Options

Omelettes

3 wonderfully fresh eggs, tossed and filled, one at a time. Just the way you'd do it at home (if you could flip em') Served with a slice of one of our breakfast goodies, roasted potatoes & fresh seasonal fruit.

\$6.50 plus each filling.

\$.75 each onions, tomatoes, shredded cheese, peppers, mushrooms, spinach

\$1.25 each ham, turkey, chicken, brie, goat cheese, feta

\$2.00 ea shrimp, steak, sausage, bacon

Vegan Hash Eggplant, zucchini, mushrooms, onions & peppers sautéed with tomatoes and served over a bed of fresh spinach with roasted potatoes. \$11 or "Ruthie Style" with 1 poached egg on top for \$12.50

Egg White Scramble

Fresh tomatoes, artichokes, mushrooms and onion scrambled into egg whites and served over gently wilted spinach served with herbed goat cheese and sliced tomatoes. \$13

Granny Egg Sandwich

A jumbo pretzel roll generously loaded with a fried egg, hand carved Black Forest ham, and Swiss cheese. Comes with potatoes or a little salad for \$1 extra. \$10.50

Breakfast COMBO special

3 eggs, 3 bacon, roasted potatoes, fresh fruit and one of Chef's homemade breakfast bread pudding goodies.

Made with love, just for you. \$12

Shrimp & Grits

Ruthie's hometown favorite of creole shrimp & Andouille sausage served over cheesy grits with an over easy egg in the middle. \$17 (It's truly fantastic and Chill's #1 rated and reviewed dish)

Bagel & Lox Bagel with salmon lox, capers, red onions & tomatoes. \$12

Eggs Benedict

Perfectly poached eggs over a toasted English muffin, with Canadian bacon or ham with homemade fresh hollandaise. Served with roasted potatoes and a lil' fruit. Classic. \$13

Lunch Favorites

Plain, Chicken or Salmon Caesar Salad

Ruthie's favorite Caesar ever. Homemade dressing, fresh croutons, shaved parmesan, and fresh parmesan crisps are tossed in a beautiful romaine salad.

Plain \$10, Chicken \$15 Salmon \$16

SPB Cheesesteak A cheesesteak lovers fave. Grilled shaved ribeye, sautéed onions, peppers, mushrooms & our signature cheese sauce served on a hoagie roll. Served with fries. \$14

"Rocky's Bacon Cheeseburger" Huge 1/2 pound of Certified Angus Beef is char-grilled to order with smoky mayo, grilled onions, cheddar and served with fries. \$12

Roasted Spaghetti Squash This amazing low fat/ carb/low sugar spaghetti squash is roasted and topped with a scrumptious fresh herbed ratatouille. \$13

Luscious Lobster Bisque

It's rich, creamy, and melts in your mouth. Drizzled with a touch of truffle essence & cream sherry reduction. \$9

Falafel

Fresh chick peas herbs & spices are blended, fried and come with red onion, tomato, cucumber & fresh greens and a fresh basil vinaigrette. \$12 (wrap or salad)

Cuban Benedict

Poached eggs lie on top of slow roasted pulled pork & shaved Black Forest ham over a sliced and pressed Cuban bread and topped with hollandaise with a fantastic lime cilantro drizzled aioli. Surrounded by our butternut squash hash, black beans, pico and fresh cilantro. \$14.95

Jumbo Lump Crab Benedict

Lump crab served over a bed of spinach, English muffin, poached eggs & "just right" hollandaise. \$17

French Toast

Thick Texas Toast double dipped in Ruthie's special family recipe. \$9 ADD bacon & 2 eggs for \$5 extra

Gluten Free Belgian Waffle \$9 ADD bacon & 2 eggs for \$5 extra

Bananas Foster French Toast

Fresh bananas, spiced rum, brown sugar & real butter poured over double dipped French toast. It's the Chill original. One St. Pete magazine said this was a "top 10" aphrodisiac experience. \$14

Philly Scramble

Chill's own version of our breakfast Philly - onions, peppers, prime thin sliced rib eye and our almost famous cheese sauce. Served over roasted potatoes. \$14

Sedona Scramble

Ruthie's favorite. This fantastic creation includes scrambled eggs, onions, mushrooms, Angus shaved steak, and topped off with an amazing smoky chipotle hollandaise sauce, over roasted potatoes. \$15

Ham and Brie Crepes

Black forest ham & brie, melted into two perfect crepes topped with our signature lemon basil sauce. Served with roasted potatoes. \$14

Spinach Artichoke Goat Cheese Crepes

One of our original fave's. Fresh tomatoes, artichokes, onion & wilted spinach served with lemon basil sauce & potatoes. \$13

Berries & Brie Crepes Two crepes filled with warm seasonal berries & compote melted into fresh brie and our roasted potatoes. \$13

The CHILL salad

Entrée sized seasonal salad of mesculin mix, red onions, cucumbers, tomatoes, and our house dressing. \$9.95

Add 4 jumbo grilled or blackened shrimp \$7

Add 6 oz grilled or blackened fish of the day \$8

Add 6 oz grilled or blackened chicken \$5

Add 6 oz. grilled or blackened salmon \$7

Fried Green Tomato BLT

Applewood smoked bacon, vine ripened tomatoes, a 'lil roasted chipotle aioli, fresh lettuce & house guacamole... Served on our best multi-grain wheatberry bread. \$9.95

Blackened Chicken Avocado Wrap

A 12" flour tortilla filled with blackened chicken, blue cheese, Applewood smoked bacon, chipotle aioli with a touch of lettuce, tomato & our homemade guacamole with fries. \$11.95

Grilled Ham, Cheese, Bacon & Tomato

Just shaved Black Forest Ham and your choice of cheddar or swiss cheese, two slices of bacon and tomato slices melted into a beautiful hearty wheatberry bread. Served with fries. \$8.95



Saturday & Sunday Funday... from our fabulous bartenders

Coffee We proudly serve everyone's favorite local roaster Kahwa. Our house blend is "Sirocco" \$2.95

Tea Our varietal selection of organic Mighty Leaf teas is available to be brought to your table for your personal selection. \$2.50

Chai Tea Latte Internationally renowned, but locally made Monin. An excellent flavor & selection. Served with your favorite milk selection. \$4.50

Orange Juice - We serve exclusively all Florida orange juice \$2.95
Soda Coke products. \$2.95 (includes refills)

Americano Smooth espresso by Kahwa and hot water. Wonderfully rich. \$2.95

Iced Toddy Ice coffee better than you can possibly imagine. This coarsely ground fresh roast is cold slow brewed with a double drop cloth filtration system. It's the most caffeine, least acidic & best iced coffee ever. Honest. \$4.50

Café Latte One shot of espresso with steamed milk. Expect foam about an inch. \$4.50 Add a shot for \$.60

Cappuccino Espresso & velvety smooth steamed milk. About 1/3 espresso, 1/3 steamed milk & 1/3 foam. \$4.50 Add a shot for \$.60

Mocha Espresso, steamed milk & Monin's finest dark chocolate. \$4.95 add a shot for \$.60

Dirty Chai A chai tea latte with a shot of espresso. WOOT WOOT. \$5.25

Funday "Day Drinkin"... from our bar (let's kick it)

Bloody Mary Bar Chill's original bloody mixes. House vodka and a great bloody bar! \$6

Mimosa We squeeze it fresh Valencia orange juice topped with Champagne. \$6

French 75 Refreshing morning sip of gin, fresh lemon juice & champagne. \$8

Mango Bellini Fresh vodka infused mango puree blended by our mixologist and topped with champagne. Now it's a good morning. \$9

Endless Summer St. Augustine vodka, muddled cucumber & basil, grapefruit juice & a drop of bitters. \$10

Irish Coffee Jameson Irish whiskey, coffee & brown sugar. Top of the morning to ya. \$7

Iced Naughty Whipped Mocha Whipped cream vodka, Kahlua, espresso & dark chocolate shaken up and served in a white chocolate drizzled glass on the rocks. \$9

Black & Bleu - A dirty martini served in a chilled glass with filet mignon and bleu cheese stuffed olive garnish. \$12

Espressotini - This is one of Molly's favorites to make! We use Chill's locally roasted espresso & shake it frothy & ice cold with Kahlua, double espresso vodka & cream. Served with white & dark chocolate drizzled in a beautiful glass with topped with a few espresso beans. \$11

Mango Whiskey Smash Fresh mango puree, lemon juice and bourbon. Well \$7 Much better with Bulleit \$9

WOW whatta Margarita - After much research we believe we now make the best margarita on the beach. You might think that El Corozon premium blanco tequila makes all the difference, but the real secret ingredient is "love" and a real strong pour! \$10

Cool as a Cucumber - Soon to be your favorite. Choice of Seagram's Gin or Absolut Vodka, freshly muddled cucumber and lime, shaken with our homemade ginger ale, strained over ice, served in a rocks glass. \$10

French Kiss - Call vodka, Chambord, pineapple juice, topped with champagne. Smooth. \$10

Livin' la Vida Mango - Bacardi rum, fresh squeezed lime juice, homemade mango puree, muddled cilantro, pineapple juice and a Kraken rum floater \$10

Most Popular Picks from Our Wine By the Glass List

House Pour Coastal Vines

Chardonnay Pinot Grigio
 Cabernet Merlot \$6

Chardonnay

J. Lohr, California \$8.5
 Wente \$9
 Chalk Hill \$14

Sauvignon Blanc

Monkey Bay \$8.5
 Kim Crawford \$11.5
 Simi \$12

Pinot Grigio

Villa Pozzi \$7
 Acrobat \$9

Rose (ALL DAY ladies)

Sable D'Azure \$11
 Cote de Rose \$12

Specialty White

Kunfu Riesling \$11
 Moscato \$10

Pinot Noir

Trinity Oaks \$7
 Meiomi \$13

Cabernet Sauvignon

Josh \$10
 Zac Brown \$13

Merlot

Blackstone \$7
 Charles Smith \$11.5

THURSDAY NIGHTS

Songs You Love with ROB TYRE
 \$5 Absolut Martinis 6:30 til Close
 Music starts at 6:30 pm

TUESDAY NIGHTS

Tony Castellano at the Piano Bar
 You know him from Gloria West & The Gents
 and The Tomkats (at the Blue Parrot)
 6:30 til 10 pm

FRI & SAT Night

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