



# CHILL

## RESTAURANT & BAR



WELCOME to Chill. Please know that you are part of our Americana dream that is coming true, right here - right now. It's all because of you that we are here & thriving. From the bottom of my heart, thank you.

This business started back in January 2011 down the street as a little coffee shop called "Steam." With a used Craigslist espresso machine, a couple of butane camp stove burners, auction furnishings, Kahwa coffee and crazy popular muffins this new life began. Within weeks Steam started serving full breakfast and within a few months Chill opened for dinner in the adjoining space.

Somewhat accidental restauranteurs, our family was often in awe of the business growth. The magic ingredient of Grace AND at least a million hours of blood, sweat & tears had catapulted us into one of the toughest businesses ever. A small business. A restaurant. (yikes)

Looking back over the past 7+ years, this has been one helluva journey! Voted 2012 Business of the Year, Chill has had our share of mountain tops & heartbreaks. Isn't that the American Dream? To overcome obstacles, persevere, and recommit each day to becoming our best. Ruthie says that for her, the experience of Chill has been a love affair, a passionate love affair with food, flavors, hospitality, customers, friends & an ever growing spirit of learning and growing. We truly have the sincerest desire to serve you the very best food we are capable of purchasing and preparing.

The past several years have been filled with enormous challenges. Moving the restaurant, battling complicated cancer, a wedding, new baby, painful divorce... life can be difficult indeed. But throughout these darker seasons, we have ridden out the storms and the embraced the lessons they have brought. The team at Chill has shown tremendous pride, ownership and deep dedication. It's been a time of profound gratitude for the love and support of our neighbors, employees, regular guests who truly sustain us as well as our friends and family. And, as the story of Chill continues to evolve, there is a renewed spirit; a feeling of Spring again, with fresh perspective, new love, and phenomenal business growth.

One thing that our owner Ruthie says is what she loves best about Chill is that she always knows friends are coming over for dinner...she just doesn't know which ones. Our philosophy has been this: if you were planning a big party at home for very special guests, you would clean up all day! You would shop carefully for each ingredient & find the freshest produce possible. You would greet your friends warmly with enthusiasm. You would cook each item carefully. You would be grateful to cater to their every need. Then you would give each one a warm hug goodbye. And, if you are blessed, they will come again. We strive to live this each day, each meal, one day at a time. Thank you for being a part of making our dreams come true.

**357 Corey Ave SPB, FL 33706 [www.chillstpetebeach.com](http://www.chillstpetebeach.com) 727 360 2445**



## Daily Breakfast Specialties

### Shrimp & Grits

Our most popular dish, by far. Ruthie's hometown favorite of creole style gulf jumbo shrimp sautéed with Andouille sausage, onions & green peppers in a special sauce, served over cheesy grits with an over easy egg in the middle. \$16.95 (FYI our #1 seller and most reviewed dish)

### Vegan Hash

Seasonal root vegetables sautéed over fresh potatoes. \$10.95 or get it "Ruthie style" with a poached egg on top for an extra \$1.50.

### Gluten Free Waffles

Made from scratch Belgian waffles. Plain \$9  
Add 2 eggs & bacon for \$5

**Bananas Foster French Toast** The original. Everybody's Favorite!!! \$11.95 (a local foodie blog said it's like an aphrodisiac... might be true)  
Foster on a GF waffle \$1 extra

**Ruthie's Famous Double Dipped French Toast** Texas Toast lathered in fresh eggs, cream, brown sugar and spices. Topped with powdered sugar. \$6.95 Add 2 eggs & 2 bacon \$9.95

**Bagel n Lox** Cold smoked Nova Scotia lox, toasted NY style bagel, cream cheese wrapped in lox . Served with a little greens, capers & red onion slithers. \$11.95 \*

### Omelets

Build your own omelet \$6.50  
Add mont-jack shredded cheese, onions, green peppers, mushrooms, spinach, artichoke hearts \$.75 ea. Add mozzarella, gorgonzola, feta, brie, goat cheese \$1 ea Add ham, bacon, Canadian bacon \$1.50. Add steak or shrimp \$3 ea.  
Comes with potatoes, a goodie and seasonal fruit.

### Philly Scramble

It's a Philly FOR BREAKFAST! Shaved rib eye, onions, peppers, and our kinda famous cheese sauce mixed in with scrambled eggs over potatoes for \$10.95 or even BETTER over tots for an extra buck.

### Sedona Scramble

Ruthie's favorite scramble. This fantastic creation includes lightly scrambled eggs, onions, mushrooms, Angus shaved steak, and topped off with an amazing smoky chipotle hollandaise sauce, over roasted potatoes \$11.95 \*

### Chill Combo

3 eggs cooked to order, 3 slices of bacon, a breakfast goodie and our home fried potatoes. \$8.95 Sub our amazing breakfast tots for \$1.

### Granny's Gourmet Egg Sandwich

A pretzel bun loaded with a fried egg, black forest ham, and Swiss cheese. Comes with your choice of home fried potatoes, tater tots or a lil green salad. Oh Granny! \$8.95

**Eggs Benedict** Perfectly poached eggs over English muffins, Canadian bacon, fresh hollandaise, potatoes, a goodie & a little love. \$9.95 \*

### Egg White Scramble

Hand separated egg whites, fresh tomatoes, artichoke hearts, mushrooms, onions scrambled with goat cheese crumbles & served with sliced tomatoes. \$10.95

### Spinach Artichoke & Goat Cheese Crepes

One of our best selling breakfast creations. Fresh tomatoes, artichoke hearts, onions & gently wilted spinach served with lemon basil cream sauce & roasted potatoes. \$9.95

### \$6 Special

Still the best budget breakfast around. Scrambled eggs, roasted potatoes and a little something sweet (a breakfast goodie). \$6

### Ham & Brie Crepes

Sliced black forest ham and brie dressed up with a little lemon basil sauce served with roasted potatoes. \$9.95



## Daily Lunch Specialties

### The CHILL salad

Entrée sized seasonal mesclun mix, red onions, cucumbers, tomatoes, and our house dressing. \$8.95  
Add 3 jumbo shrimp \$4 Add 6 oz blackened fish \$7  
Add 6 oz grilled chicken \$5 Add 6 oz. salmon \$7

### Kale Salad

Entrée sized fresh chopped kale tossed with red onions, toasted pine nuts, raisins & goat cheese crumbles topped with a raw honey pineapple vinaigrette. \$9.95 Add 3 jumbo shrimp \$4  
Add 6 oz blackened fish \$7  
Add 6 oz grilled chicken \$5  
Add 6 oz. salmon \$7

### Fish or Veggie Tacos

Our “fish of the day” grilled and served over flour or corn tortillas with pineapple pico de gallo, guacamole, cabbage & a zesty chipotle ranch. Veggie tacos served with grilled mixed veggies. Both options come with fries.  
Fish tacos \$14.95 Veggie tacos \$11.95

### Roasted spaghetti squash

This amazing fat/low sugar/low carb dish is spaghetti squash topped with sautéed vegetables in a perfectly seasoned ratatouille. \$12.95

### 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 Cheese 1.5

Aged sliced cheddar, thinly sliced apple, chef’s secret grained mustard, Applewood bacon, on big Texas toast or wheatberry bread. Served with fries. \$8.95

### SPB Cheesesteak

Grilled shaved ribeye, sautéed onions, peppers, mushrooms & our signature cheese sauce served on an Amoroso hoagie roll. Served with fries. \$10.95

### Steak Chimichurri Tacos

This fantastic new dish will brighten up all your taste buds! Thinly sliced hanging tenderloin piled on 2 flour or corn tortillas with our cabbage blend, amazing guac, homemade chimichurri & pineapple pico de gallo and a touch of sour cream. \$12.95

### Caesar Salad

Entrée sized beautiful Caesar with our housemade dressing topped with our favorite parmesan crisps and herbed croutons. \$10.95  
Add Steak (6 oz sliced hanging tenderloin) \$6  
Add Chicken (6 oz sliced chicken) \$5  
Add Salmon (6 oz filet) \$7

### Falafel

Fresh chickpeas herbs & spices are blended, fried over fresh greens, red onion, tomato, cucumbers & a fresh basil vinaigrette and tzatziki. \$9.95 (can be as a wrap or salad)

### Salmon Cobb Salad

Gorgeous mixed green salad, red onions, cucumbers, tomatoes, blue cheese crumbles topped with our grilled salmon, chopped bacon and sliced hard boiled egg. \$13.95

### Watermelon Salad

It’s BACK. Everyone’s favorite watermelon salad topped with an herbed goat cheese patty, a lovely green salad, topped with balsamic glaze. Yep. \$12.95

### “Rocky’s Bacon Cheeseburger”

This huge half pound of Certified Angus Beef is char-grilled to order, smoky mayo, grilled onions, cheddar and served with fries. \$11.95

### Mushroom Swiss Burger

Our fabulous Certified Angus Beef 1/2 pound hand made burger grilled to order smothered with sautéed mushrooms and melted swiss cheese. \$11.95

### House Pour Sycamore Lane

Chardonnay Pinot Grigio Cabernet Merlot  
\$6

#### Chardonnay

J. Lohr, California	\$8.5	\$32
Wente, Morning Fog, Monterey	\$9	\$34
Louis Jadot Steel, France (unoaked)	\$9.5	\$36
Cakebread Cellars		\$65

#### Sauvignon Blanc

The Cloud Factory, New Zealand	\$9	\$34
Simi, Sonoma 86 pts	\$12	\$42

#### Pinot Grigio

Tenuto Grave, Italy	\$7	\$26
Acrobat Pinot Gris, Oregon	\$9	\$34

#### Rose

La Cave Du Coudre, Rose Val De Loire	\$10	\$38
Babylonstoren Mourvedre, South Africa		\$45

#### Cabernet Sauvignon

Josh, California	\$11	\$40
Zac Brown Uncaged, Ca 89 pts	\$13	\$45
Honig, WS Top 100 wines		\$78
Silver Oak		\$110

#### Merlot

Hahn, Monterey CA	\$10	\$38
Decoy, "Duckhorn off label" CA		\$48

#### Malbec

The Show, Argentina	\$9	\$34
Uno, Mendoza Argentina		\$45

#### Pinot Noir

Magna Terra, California	\$8	\$30
Meiomi	\$13	\$45
Erath, Oregon		\$56
Charles Krug, Napa Carneros		\$70

#### Specialty

Monasterio de Yuso Rioja, Spain	\$7	\$26
Brazin, Zinfandel California		\$45
Prisoner, 2012 Napa (90 pts)		\$80

#### Red & White Homemade Sangrias

\$6 glass \$25 pitcher

#### Domestic Beers we carry:

Bud, Bud Light, Miller Light, Coors Light, Mich Ultra.

Ask your server for our current selections of Imports, Craft Beer & Draft.

#### 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 Corazon 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

#### Gin Basil

So refreshing... Gin, Elderflower liqueur & fresh lime juice. Marvelous. Even if you don't like gin...try this!!!!  
\$11

#### Black & Bleu

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

#### French Kiss

House vodka, Chambord, pineapple juice, topped with champagne. Smooth. \$9

#### Living' la Vida Mango

Bacardi rum, fresh squeezed lime juice, homemade mango puree, muddled cilantro, pineapple juice and a Kraken rum floater \$10

#### Fig Old Fashioned

House bourbon, muddled figs and oranges, simple syrup, and Angostura bitters \$8

#### Ginful Desire

House gin, muddled raspberries, basil, fresh squeezed lime juice and ginger beer \$8

#### What the Fig

"Smooth Tennessee Whiskey" Foro Amaro, Angostura bitters, homemade fig puree, and fresh sage \$10

#### Endless Summer

Deep Eddy's grapefruit vodka, muddled cucumber, grapefruit bitters, fresh basil, topped with a splash of soda. \$10



## What's NEW!!!

### Acai Bowl

We heard you! Here it is just in time for spring & summer! Our acai bowl includes tons of fresh fruit housemade granola and toasted coconut flakes. \$9.95

### Cuban Benedict

This original creation has been a best seller from day 1! Poached eggs lie on top of slow roasted pulled pork & shaved 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. \$13.95 \*

### Meatloaf & Tots (Spring Breakers breakfast gift)

Our leftover Nanny's meatloaf, chopped up and sautéed in a 'lil butter and served over crunchy tots with an over easy egg on top and drizzled with our cheese sauce. \$9.95

### Asian BBQ Pulled Pork Sandwich

Slow roasted pork tossed in our signature Asian bbque sauce topped with a mound of house fried onion straws on a pretzel bun. Comes with a creamy citrus coleslaw and fries or tots for an extra buck. \$8.95

### Blackened Grouper

#### Hash Benedict

Blackened grouper is sautéed with onions, peppers, & tomatoes served over Texas toast and topped with poached eggs and key lime hollandaise over pots or tots for a buck. \$15.95

### Butternut Chick Pea Buddha Bowl

This might be Ruthie's new favorite lunch. It packed full of roasted kale in a coconut oil/lemon juice rub, with a mound of roasted butternut squash, sweet potatoes, red quinoa, onions & red peppers, and crispy chick peas with an amazing tahini maple dressing. \$12.95

### Falafel Buddha Bowl

Kick start your day with powerful energy and flavor. This bowl is layered with roasted kale, spinach, red quinoa, our own falafel, sliced tomatoes & tzatziki. \$10.95  
Add egg on top for \$1.50.

### Italian Burger

1/2 pound Angus ground beef hand made patty grilled to order with a slice of prosciutto, mozzarella, pesto and a delicious sundried tomato aioli. \$12.95

### Avocado Toast - choice of....

**Basic** Our best wheatberry bread toasted and heaped with smashed avocado, fresh lemon, green onion, kosher salt & cracked pepper. \$6.75

**Caprese** Toasted wheatberry bread smothered with smashed avocado and topped with pesto covered cherry tomatoes and pine nuts. Cherry sized fresh mozzarella balls are served over a little green salad with slivered red onions. \$7.95

**Smoked Salmon** Wheatberry bread toasted and covered with smashed avocado, our in house smoked salmon (not lox) with slivered onions, capers, sliced tomatoes. \$9.95 \*

Have it "Ruthie style" with a poached egg on top for \$1.50

### Strawberry French Toast

Ruthie's double dipped french toast loaded with fresh strawberries! \$8.95

## Appetizers

**Lobster Bisque** We are really proud of our lobster bisque. It's traditional, yet complex. It's creamy, yet not too heavy. Drizzled with a sherry reduction. \$8

**Hummus of The Day** Ask your server about today's special. Served with crostinis & zucchini slices \$7

**Stuffed Dates** Roasted dates stuffed with gorgonzola cheese, wrapped with prosciutto & served over a lil sautéed spinach, zesty blue cheese, a touch of balsamic and soy glaze. \$11

**Black n Blue Fondue** Pan seared filet tips, grilled cherry tomatoes with a creamy blue cheese dipping fondue. \$12

**Firecracker Shrimp** Just a little spicy but it's flash fried, savory and full of taste bud delights. \$12

**Goat Cheese Tapenade Terrine** Herbed goat cheese layered with 3 fresh tapenades, sundried tomatoes, olive & figs finished with a perfect sherry reduction. Served with crostinis. \$9

## Tots!!!

### Nacho ordinary Totchos

This mound of delicious tater tots are smothered with a zesty sauce, tons of bacon, melted cheese & scallions. We jumped on the tot frenzy bandwagon and it's Fan-freakin-tastic. \$7.95

### Pulled Pork TOTS

This is WOW... pulled pork, slightly spicy, cheese & fresh cilantro \$8.95

### Seafood TOTS

Crispy tots with a slightly spicy yet creamy sauce with sautéed crab & shrimp. Fabulous. \$12.95

# From the Espresso Bar



**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. Excellent flavor. Served with your favorite milk selection. \$4.50

**Orange Juice** - Literally freshly squeezed, by us, by hand from Valencia oranges. All Florida juice is hoped to be... \$5 Sometimes we can't get local juicing oranges. When that happens, we charge \$3 for Tropicana.

**Soda** Coke products. \$2.95 (includes refills)

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

**Iced Toddy** 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

## Day Drinking Favorites

### Bloody Mary

Chill's own bloody mix. Let us know if you like it spicy. Decorated for flavor & poured with love. \$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

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

### Endless Summer

Deep Eddy's grapefruit 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

### White Russian Iced Latte

Deacon's special concoction of espresso, vodka and kalua! \$8

## Early Bird Specials \$12.95 Daily from 3:30-5:30

### Cedar Plank Salmon

6 ounces of cedar plank grilled salmon, brushed with miso sake glaze. Served with rice pilaf & house salad.

### Beer Battered Fish n Chips

Mild white fish hand breaded and fried in non GMO oil. Comes with a house salad.

### Spinach Lasagna

This white lasagna is wonderfully flavorful and really well balanced. Served with a little French bread and a house salad.

### Mediterranean Villager Shrimp

5 jumbo shrimp sautéed with garlic, sun-dried tomatoes, Kalamata olives, feta cheese deglazed with white wine and with a little cream added. Served over pasta. Comes with a house salad.

### Chicken Picatta

Classic piccata served over pasta and comes with a little French bread and a house salad.

### 6 ounce Choice Angus Sirloin

This beautiful sirloin is served with our garlic mashed potatoes and comes with a house salad.