



# Breakfast & Lunch



*We are open every day  
8 am til 10 pm (or later)  
Serving Breakfast, Lunch,  
Early Bird, Happy Hour &  
Dinner Menus. Ask your server  
for more information or visit us  
online at [www.chillstpetebeach.com](http://www.chillstpetebeach.com)*

## Our Story



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 8+ 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. We do our best to live this out each day.

The past several years have been filled with enormous challenges. Moving the restaurant, battling complicated cancer, a wedding, new baby, long and painful divorce, chef turnovers and a few heartbreaking disappointments... life can be difficult indeed. But throughout these darker seasons, we have ridden out the storms and tried to embrace the lessons they have brought. The team at Chill has shown tremendous pride, ownership and deep dedication. Now is 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 eyes, new perspectives, sweet new love, and last year Chill was blessed with the amazing culinary and management leadership of Steve Magann. Steve has partnered with Ruthie and brings 39 years of corporate restaurant experience. Together, Steve and Ruthie make a phenomenal team, and, in fact 2018 was our best year ever. In 2019, they have gone back to many of Chill's original recipes, reviving old favorites and making them with such love and devotion.

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.



## Daily Lunch Specialties

### Fish Tacos

Our “fish of the day” grilled or blackened and served over 2 large flour or corn tortillas with mango salsa, guacamole, cabbage & a zesty chipotle ranch. Veggie tacos served with grilled mixed veggies. 2 Large Tacos and is served with fries. Fish tacos \$15.95 Veggie tacos \$12.95

### Fried Green Tomato BLT

Applewood smoked bacon, perfect fresh green tomatoes, a ‘lil chipotle aioli, fresh lettuce & house guacamole. Served on our best wheatberry bread. \$9.95

### Grilled Ham, Cheese, Bacon & Tomato

Just shaved Black Forest Ham and cheddar cheese, two slices of bacon and tomato slices melted into a beautiful hearty 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. \$12.95

### Falafel

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

## Salads n’ Veggies

### The CHILL salad

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

### 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

### Caesar Salad

Entrée sized beautiful Caesar with our housemade dressing topped with our favorite parmesan crisps and herbed croutons. \$10.95

### Salmon atop an Arugula & Avocado Salad

This amazing salad will make you feel as good as it tastes. Fresh baby arugula is tossed in a simple lemon vinaigrette, topped with cherry tomatoes, sliced avocado, red onions and shaved parmesan cheese topped with a 6 ounce pan roasted salmon filet. \$16.95

### Roasted spaghetti squash

This amazing fat/low sugar/low carb dish is spaghetti squash topped with sautéed vegetables in a perfectly seasoned Ratatouille with onions, eggplant, zucchini, olives and tomato sauce. \$12.95

### French Dip

Steve’s amazing signature roast beef, sliced thin with grilled onions, Swiss cheese and a creamy garlic horseradish aioli on a fresh hoagie roll with a side of au jus and French fries. \$11.95

### 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. Top seller. \$11.95

### Chill Burger

Our signature burger with a half pound of angus ground beef, made by hand on top of Kaiser bun with an incredible Bourbon bacon jam and smoked gouda cheese. Served with arugula, grilled tomato and fries. \$12.95

### The Ultimate Candied Bacon Burger

Ruthie’s absolute favorite of all time... This original creation of a half pound angus beef patty, candied maple cayenne bacon, fresh mango salsa with melted gouda cheese atop a buttered Kaiser bun will absolutely knock your socks off. It sports a just right spicy kinda kick. \$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

### Black n’ Blue Salad

A flavorful mixture of mixed greens and baby arugula that is tossed with just a little of our white balsamic dressing and topped with tomatoes, red onions, sliced avocado and topped with a 6 ounce sirloin, seasoned just with a little spice. Served with blue cheese crumbles, homemade croutons, & blue cheese dressing \$16.95

### Butternut Chick Pea Buddha Bowl

It’s 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. \$13.95

### Protein Add-Ons

- Add 4 jumbo grilled or blackened shrimp \$6
- Add 6 oz grilled or blackened fish \$7.50
- Add 6 oz grilled or blackened chicken \$5
- Add 6 oz. grilled or blackened salmon \$6
- Add 6 oz sirloin steak \$7



# Daily Breakfast Specialties

Served daily from 8 am til 3 pm

## Shrimp & Grits

Ruthie's hometown favorite of 5 creole style 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. \$17.95 (FYI our #1 seller and most reviewed dish)

## 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 ea  
Add shaved ribeye or shrimp \$3 ea.  
Comes with potatoes, a goodie and seasonal fruit.

## Vegan Hash

Seasonal root vegetables sautéed over fresh potatoes. \$11.95 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 & 2 bacon for \$5

**Bananas Foster French Toast** The original. Everybody's Favorite!!! \$13.95 (a local foodie blog said it's like an aphrodisiac... might be true?)  
Foster on a GF waffle \$4 extra

**Ruthie's Famous Double Dipped French Toast** Texas Toast lathered in fresh eggs, cream, brown sugar and spices. Topped with powdered sugar. \$8.95  
Add 2 eggs & 2 bacon for \$5 more.

**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 \*

## \$6 Special

Still the best budget breakfast around.  
Scrambled eggs, roasted potatoes and a breakfast goodie. \$6

## Steak n' Eggs

A 6 ounce sirloin cooked to order with 3 eggs, potatoes, and a breakfast goodie. \$15.95 Add hollandaise for \$1.50

## 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. \$12.95

## Chicken & Mushroom Tarragon Crepes

One of the Steam n Chill original favorites. Tender chicken breast, our lemon basil sauce, melted swiss cheese and fresh tarragon. Served with roasted potatoes. So good. \$13.95

## Mixed Berries & Brie Crepes

Back by popular demand!!! Two crepes filled with warm seasonal berries and compote melted into fresh brie. Served with roasted potatoes. \$12.95

## Ham & Brie Crepes

Sliced black forest ham and brie dressed up with a little lemon basil sauce served with roasted potatoes. \$13.95

## 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 \$13.95

## 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 \$14.95 \*

## Granny's Gourmet Egg Sandwich

A pretzel bun loaded with a fried egg, black forest ham, and Swiss cheese. Comes with home fried potatoes. 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. \$12.95

## Chill Combo

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

## What's Happening at Chill...

Did you know Chill is open 7 days a week and serves incredible breakfast, lunch and dinner? We also have happy hour specials from 3-6 and an awesome Early Bird menu, where almost everything is under \$11. Don't forget Sunday Brunch either. We have a menu and a lovely buffet.

We have live music nearly every night with people like Betty Fox, Tony Castellano, Janie Richards, Rob Tyre, Gloria Fox, Act 3, and of course everyone's favorite Carl on the piano bar!  
Monday's are Prime Rib from 4 pm til sold out! A 12 ounce prime rib, loaded mashed potatoes and a salad -All for \$16.95.

We also offer catering and private parties... just ask for details or you can email Ruthie with questions or comments to [Ruthie@chillstpetebeach.com](mailto:Ruthie@chillstpetebeach.com)  
Thank you for joining us today. If you have any concerns or feedback about your visit, please don't hesitate to contact us. Blessings to you and yours.

## Wines By the Glass/Bottle

### House Pour Coastal Ridge

Chardonnay Pinot Grigio Cabernet Merlot \$6

### Chardonnay

Carmanet Reserve \$7.5 \$28  
 J. Lohr, California \$8.5 \$32  
 Wente, Morning Fog, Monterey \$9 \$34  
 Louis Jadot Steel, France (*unoaked*) \$9.5 \$36  
 Meiomi \$11 \$40  
 Franciscan \$11 \$40  
 Chalk Hill \$14 \$51

### Sauvignon Blanc

Clifford Bay \$7 \$26  
 Monkey Bay \$8.5 \$32  
 The Cloud Factory, New Zealand \$9 \$34  
 Kim Crawford \$11.5 \$40  
 Simi, Sonoma 86 pts \$12 \$42  
 Honig \$14 \$51

### Pinot Grigio

Villa Pozzi, Italy \$7 \$26  
 Ruffino Lumina \$7.5 \$29  
 Bivio \$8 \$28  
 Acrobat Pinot Gris, Oregon \$9 \$34

### Rose

La Cave Du Coudre, Rose Val De Loire \$9 \$33  
 Sable D'Azure \$11 \$39  
 Bertrand Cote de Rose \$12 \$44

### White Specialty

Charles Smith Kungfu Riesling \$11 \$40  
 Capsaldo Moscato \$10 \$37

### Pinot Noir

Trinity Oaks \$7 \$25  
 Meiomi \$13 \$45  
 Picket Fence \$14 \$51

### Cabernet Sauvignon

Brady Paso Robles \$10 \$42  
 Josh, California \$11 \$40  
 Tom Gore \$12 \$42  
 Zac Brown Uncaged, Ca 89 pts \$13 \$45

### Merlot

Blackstone \$7 \$25  
 Hahn, Monterey CA \$10 \$38  
 Charles Smith Velvet Devil \$11.5 \$41

### Red Specialty

Carletto Montepulciano \$7 \$26  
 Marques de Riscal Rioja \$7 \$26  
 Terrazas Alto De Plata \$9 \$34  
 Brazin, Zinfandel \$11.25 \$40  
 Cline Cashmere Blend \$13 \$45  
 Steele Zinfandel \$13.50 \$48

### Bubbles

Blanc de Bleu Split \$9  
 Maschio Prosecco Split \$9

## Wines - Bottle Only

### Chardonnay

Jadot Pouilly Fuisse, France \$62  
 Rombauer \$71  
 Cakebread \$75

### Sauvignon Blanc

Cade \$72

### Pinot Noir

Hahn SLH \$56  
 Charles Krug Napa Carneros \$59  
 Belle Glos Daiyman \$77  
 David Bruce \$92

### Cabernet Sauvignon

Franciscan \$48  
 Joel Gott \$49  
 Stave & Steel, bourbon barrel aged \$50  
 Dry Creek \$50  
 Honig \$78  
 Buena Vista \$88  
 Merryvale Napa \$96  
 Silver Oak, Alexander Valley \$110  
 ZD Napa \$125

### Merlot

Decoy \$42

### Specialty

Masi Camflorin, Italy \$39  
 Uno Malbec \$45  
 Rombauer Zinfandel \$70  
 Prisoner \$93  
 Red Schooner \$118

### Bubbles

Ruffino Sparkling Rose \$29  
 Bolla Prosecco \$29  
 Candoni Prosecco \$41  
 Blanc de Bleu \$36  
 Moet & Chandon Imperial Brut Reserve \$72  
 Tattainger La Francaise Brut \$120  
 Dom Perignon \$225

## Sangrias

Red & White Homemade Sangrias \$6 glass \$25 pitcher

## Beer

### Domestic Beers we carry:

Bud, Bud Light, Miller Light, Coors Light, Mich Ultra.  
 Ask your server for our current selections of bottled Imports & Craft Beers.

We also have rotating craft beers on draft.



## Highlight of What's New

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

**Basic** Our best wheatberry bread toasted and heaped with smashed avocado, fresh lemon, green onion, kosher salt & cracked pepper. \$6.99

**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. \$8.99

**Smoked Salmon** Wheatberry bread toasted and covered with smashed avocado, our in house smoked salmon (not lox) with slivered onions, capers, sliced tomatoes. \$10.99 \*  
Have it "Ruthie style" with a poached egg on top for \$1.50

### French Dip

Steve's amazing signature roast beef, sliced thin with grilled onions, Swiss cheese and a creamy garlic horseradish aioli on a fresh hoagie roll with a side of au jus and French fries. \$9.95

### 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

### Chill Burger

Our signature burger with a half pound of angus ground beef, made by hand on top of Kaiser bun with an incredible Bourbon bacon jam and smoked gouda cheese. Served with arugula, grilled tomato and fries. \$12.95

### The Ultimate Candied Bacon Burger

Ruthie's absolute favorite of all time... This original creation of angus beef, candied bourbon bacon, fresh mango salsa with swiss cheese and a buttered Kaiser bun will absolutely knock your socks off. It sports a just right spicy kinda kick. \$12.95

### Salmon atop an Arugula & Avocado Salad

This amazing salad will make you feel as good as it tastes. Fresh baby arugula is tossed in a simple lemon vinaigrette, topped with cherry tomatoes, sliced avocado, red onions and shaved parmesan cheese topped with a 6 ounce pan roasted salmon filet. \$16.95

## Breakfast & Lunch Substitutions

Tots for Fries or potatoes	\$1
Side Salad for Fries	\$2
Sliced tomato for fries or pots	\$1
Fresh Fruit for fries or potatoes	\$2

## 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 \$7.95

**Stuffed Dates** Roasted dates stuffed with blue cheese, wrapped with prosciutto & served over a lil spinach, zesty blue cheese, a touch of balsamic and soy glaze. \$11.95

### Firecracker Shrimp

Just a little spicy but it's flash fried, savory and full of taste bud delights. \$12.95

### Liver Pate

It's baaackkk. All the way from the original Chill we brought this amazing liver pate recipe back. So flavorful, lean and rich. Topped with capers and a cream sherry reduction. \$8.95

### Black n Blue Fondue

Pan seared filet tips, grilled cherry tomatoes with a creamy blue cheese dipping fondue. \$13.95

### 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. \$9.95

### Chef's Urban Legend

Way back when, this dish was voted "Best Ever Flatbread." It's brushed with garlic olive oil, spinach, artichoke hearts, sundried tomato, kalamata olives and feta cheese. \$9.95

### Roasted Beet Stacker

Roasted beets layered tall with our herbed goat cheese & balsamic glaze. \$8.95

### Nacho ordinary Totchos

This mound of delicious tater tots are smothered with a zesty cheese sauce, tons of bacon, shredded cheese & scallions. We jumped on the tot frenzy bandwagon and it's Fan-freakin-tastic. \$8.95



## 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. \$4.95

**Orange Juice**  
We use only fresh Florida orange juice, of course. \$4

**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 \$.75

**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 \$.75

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

## Day Drinking Favorites

**Bloody Mary**  
Chill's original bloody mixes. House vodka and great bloody garnishes! \$6

**Mimosa**  
Our house champagne topped with fresh Florida orange juice. \$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 great morning. \$7

**Endless Summer**  
Grapefruit Vodka with muddled cucumber & basil, grapefruit juice & a drop of bitters. \$10

**Espressotini** - Chill's locally roasted espresso & shake it frothy & ice cold with Kahlua, double espresso vodka & cream. Topped with a few espresso beans. \$11

**French Kiss**  
Vodka, Chambord, pineapple juice, topped with champagne. Smooth. \$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

**Mango Whiskey Smash** Fresh mango puree, lemon juice and bourbon. Well \$7

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

**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 REALLY strong pour! \$10

**Cool as a Cucumber**  
Soon to be your favorite. We muddle cucumber and lime, with gin or cucumber vodka and our homemade ginger ale, then shake and strain and serve on the rocks. \$8

**Livin' la Vida Mango** Rum, fresh squeezed lime juice, homemade mango puree, muddled cilantro, pineapple juice and a spiced rum floater \$10