



# Happy Hour

Tue-Fri 4-6pm

All signature cocktails 8

\$5 Drafts and \$1 off Bottled Beer & House Wine  
5 Dollars off Flatbreads and 2 Dollar Oysters

## BLOOD ORANGE COSMO 10

Loaded Cannon Orange Vodka  
Triple Sec  
Blood Orange Juice

## CORTEZ SWIZZLE 12

Jose Cuervo Silver Tequila  
Mezcal  
Lemon Juice  
Lavender Agave

## FLORIDA MULE 12

Loaded Cannon Vodka  
Ginger Beer  
Orange Juice  
Lime Juice

## 10 COQUINA DUSK

Bacardi Silver Rum  
Triple Sec  
Pineapple Juice  
Mango Puree  
Lime Juice  
Coconut Cream

## 12 KEY LIME COLADA

Bacardi Silver Rum  
Key Lime Liqueur  
Coconut Cream

## 12 COLD BREW MARTINI

Loaded Cannon Vodka  
Khalua  
Cold Brew

## "THE" SMOKED OLD FASHIONED 12



Santa Teresa Rum, Demerara Simple, Orange Bitters

## Bottled Beer

- ABITA AMBER LAGER - 5.5
- ABITA PURPLE HAZE - 5.5
- ANGRY ORCHARD - 5
- BUDLIGHT - 4
- CORONA - 4.25
- CORONA LIGHT - 4.25
- COORS LIGHT - 4
- GOOSE ISLAND IPA - 4.25
- HEINEKEN - 5.5
- HEINEKEN ZERO - 5
- LAGUNITAS IPA - 6
- LANDSHARK - 4.5
- MILLER LITE - 4
- MICHELOB ULTRA - 4
- PACIFICO - 4.5
- SWEETWATER G13 IPA - 6
- YUENGLING LAGER - 4.25
- YUENGLING LIGHT - 4.25

## Buckets of Beer



5 for \$18

Mix and Match



5 for \$20 Imported/Crafts

## Draft Beer

- 3 DAUGHTERS BLONDE ALE - 6
- GOLDEN ROAD MANGO CART - 7
- MICHELOB ULTRA - 4.5

## Wines

- House Cabernet - Grand Cru - 7 / 28
- House Pinot Noir - Grand Cru - 7 / 28
- House Chardonnay - Grand Cru - 7 / 28
- House Pinot Grigio - Paradosso - 7 / 28
- J. Lohr Cabernet - 10 / 38
- J. Lohr Chardonnay - 10 / 38
- J. Lohr Pinot Noir - 10 / 38
- Stingray Bay Sauvignon Blanc - 9 / 35
- Pulpoloco Sangria - 7
- Prosecco - 7 / 28
- Rose Prosecco - 7 / 28

Slicker's Eatery is excited to offer something innovative and exciting to the Cortez area. Our driving force is intentionality. To be intentional with our ingredients, our choices, our relationships, and our impact. Everything from investing in our team, to partnering with local charities, to opting for fresh and locally sourced ingredients as much as possible. We care deeply about people, and that love is at the core of everything we do. In our inspired menu choices, specialty crafted cocktails, and the way we treat each other. We hope that every person leaves with a full belly and a full heart.

Bloody Mary Bar

Bottomless Mimosas

Brunch Specials

RETURNING SOON

# Small Plates

## GRILLED WINGS 14

Brined and grilled to perfection. Choice of Plain, Mango BBQ, Buffalo, or Teriyaki. Served with carrots and celery. Ranch or Blue Cheese

## WHIPPED GOAT CHEESE BRUSCHETTA 12

Sweet balsamic cherry tomatoes, basil, aromatics, toasted whipped goat cheese

## GRILLED PORTOBELLO MUSHROOM 15

Marinated and grilled portobello cap, bruschetta tomato, and garlic aioli topped with balsamic glaze

## PRETZELS WITH BEER CHEESE 10

Baked, salted, and served with our house beer cheese

## SHRIMP CEVICHE 17

Diced shrimp with a signature vegetable blend, marinated in fresh citrus juices, and served with crostini

## CRAB CAKE 16

House recipe, served with lemon dill aioli

# Handhelds

## SHRIMP BLT 18

Grilled shrimp and applewood bacon on grilled sourdough with tomato, avocado spread, mixed greens, and garlic aioli. Served with potato salad or cucumber salad

## MARKET CATCH SANDWICH MP

Grilled or blackened fresh catch served on sourdough with avocado puree, garlic aioli, sliced Roma tomatoes and mixed greens, served with potato salad or cucumber salad

## CUBANO 16

House-roasted mojo pork, sliced ham, pickle, and mustard, pressed into local Cuban bread and served with Arroz Congri

## BRATWURST 12

Grilled and served on a hoagie roll, topped with a house tomato blend of peppers and onion. Served with potato salad or cucumber salad

## THE "BREEZY" BURGER 14

House sirloin on a fresh Rosemary Focaccia Bun baked by Breezy Bakery, topped with mixed greens, tomato, onion, and our signature Slicker sauce. Served with potato salad or cucumber salad

## CUSTOM BURGER 12+

BUN: Plain or Rosemary Focaccia +2

CHEESE: Swiss, Cheddar, American, Mozzarella, Parmesan

OPTIONAL: Lettuce, Tomato, Onion, Pickle, Garlic Aioli, Slicker Sauce

EXTRA: Avocado Puree +2, Grilled Onion +1, Grilled Jalapeno +1, Grilled Mushroom +1, Fajita Vegetables +2, Bacon +2

SERVED WITH: Potato Salad or Cucumber Salad

VEGETARIAN OPTION: Portobello Mushroom Cap +3 

## THE SLICKER MELT 15

Swiss cheese, pesto, sliced tomato. Served with potato salad or cucumber salad. Add Bacon +2, Add Chicken +6

# Flatbreads

## THE PESTO FLATBREAD 14

Pesto base with mozzarella cheese, bruschetta tomato, and balsamic glaze

## THE GAMBITTO FLATBREAD 14

Gambitto base with mozzarella, bruschetta tomato, and basil

## FOUR CHEESE 12

Mozzarella, Parmesan, Provolone, Romano

## THE BBQ PORK FLATBREAD 18

House Mango BBQ, mozzarella, Mojo Pork, red onion, and cilantro

## BUILD YOUR OWN 12+

BASE: Pesto, Gambitto, Mango BBQ, Garlic Aioli

CHEESE: Mozzarella, Parmesan, Four Cheese Blend, Swiss

TOPPINGS: Red Onion, Green Pepper, Cilantro, Basil

EXTRA: Bruschetta Tomato +1, Portobello +2, Bacon +2, Ham +3, Pork +6, Shrimp +6, Chicken +6

Vegetarian 

Vegan 

Gluten Free 

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Salads & Soups

COCONUT TOMATO BASIL SOUP 9

## CAESAR\* 12

With Chicken or Shrimp 17

With Market Catch 24

## HOUSE 12

With Chicken or Shrimp 17

With Market Catch 24

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Lemon Shallot Vinaigrette,

# Entrees

SHRIMP GAMBITTO 24

Pan-seared shrimp, grilled tomato, fresh mozzarella, shaved parmesan, fresh basil, and spaghetti tossed in our sweet-and-spicy Gambitto Sauce

CHICKEN GAMBITTO 21 VEGETARIAN GAMBITTO 21 

ARROZ CONGRI WITH MOJO PORK 21 

Cuban style black beans and rice with Mojo Pork and fruit salsa, onion, and cilantro

ARROZ CONGRI WITH MOJO CHICKEN 21 

Cuban style black beans and rice with Mojo Chicken and fruit salsa, onion, and cilantro

MARKET CATCH DINNER MP

Grilled or blackened fresh catch with lemon dill aioli and choice of two sides

CRAB CAKE DINNER MP

Grilled or blackened fresh catch with lemon dill aioli and choice of two sides

HOUSE SIRLOIN 29

Served with a half cap of portobello and broccoli medley

# Kids

GRILLED CHEESE 9 | BUTTERED PASTA 9 |  
PEANUT BUTTER AND JELLY 9 | MAC N' CHEESE 7

# Oysters

1/2 dozen - MP / Dozen - MP








Raw on the half

or

Garlic Parm:

Grill charred with garlic,  
and parmesan cheese  
Mix them up! 1/2 & 1/2

# Sides

POTATO SALAD 4   
CUCUMBER SALAD 4    
ARROZ CONGRI 5   
STEAMED BROCCOLI 5   
SIDE HOUSE SALAD 6   
SIDE CAESAR SALAD 6  
GRILLED POTATO 5   
MAC N' CHEESE 7

# Desserts

Bourbon Glazed Bread Pudding 9  
Tyler's Ice Cream Signature Flavor 9

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