



TIPSY CORNER

8555 IMMOKALEE RD. NAPLES, FL

OUR SCRATCH KITCHEN SHOWCASES PRIME STEAKS, FINEST INGREDIENTS, AND HOUSE-MADE CREATIONS.

SIGNATURE SOUP

FRENCH ONION - 10
Classic French onion soup topped with a golden Gruyère crust.

GREENS

Add Free-Range Chicken 5 | Shrimp 6 | Salmon 9 | Steak 12 | Black Grouper 12

BACON WEDGE 14
Crisp romaine wedge with blue cheese dressing, bacon, cherry tomatoes, red onion, croutons, blue cheese crumbles, and a balsamic drizzle.

CAESAR GEM 12
Chopped romaine tossed with Parmesan, crunchy croutons, and creamy Caesar dressing.

BEEF HARVEST 14
Roasted beets with crunchy walnuts, goat cheese, and peppery arugula, served with balsamic dressing.

STRAWBERRY SHRIMP SALAD 17
Romaine lettuce topped with sweet strawberries, walnuts, goat cheese, and grilled shrimp, tossed in house balsamic dressing.

WHISPERED STARTERS

Cozy bites to kick off your secret soirée

AL'S SPICY SHRIMP 14
Crispy shrimp tossed in a creamy bang-bang sauce, garnished with scallions.

SPEAKEASY SLIDERS 15
Three short-rib, brisket & chuck blend sliders with American and provolone cheese, caramelized onions, and horseradish cream on toasted brioche.

CHICKEN QUESADILLA MELT 14
Grilled chicken and melted Colby Jack, served with jalapeño crema and pico de gallo.

BAVARIAN TWISTS 10
Warm, salted pretzels served with smooth beer cheese and pub mustard for dipping.

DILL CRISPS 12
Crunchy dill pickle chips fried golden brown, served with tangy spicy ranch

LOADED NACHOS 15
Golden tortilla chips smothered in rich beer cheese, topped with guacamole, sour cream, pico de gallo, cilantro and jalapeños. *Choice of beef or chicken.*

CHEESESTEAK EGGROLLS 15
Prime rib rolled with sautéed onions & peppers, fried crisp, with smooth beer cheese for dipping.

CRUNCH CALAMARI 15
Tender calamari fried to a golden crunch with cherry peppers and sweet Thai chili sauce.

PICO BASKET 10
Crisp tortilla chips served with fresh pico de gallo and warm beer cheese.

BRUSSELS SPROUTS 11
Caramelized Brussels sprouts glazed with balsamic reduction and topped with crispy Big Daddy bacon.

SPINACH & ARTICHOKE DIP 12
Creamy, warm spinach and artichoke dip served with crunchy tortilla chips

BIG DADDY BACON 10
Thick-cut bacon brushed with Topsy steakhouse sauce, finished with scallions.

SHADOW WINGS & CRISP HEISTS

*Juicy, saucy meant for sharing—or hoarding.
Served with celery, carrots, blue cheese, ranch, or honey mustard. Add fries or rings +3*

SMACKING WINGS
Crispy free-range chicken wings, marinated for 24 hours for maximum flavor, and tossed in your choice of sauce.
8 / 15 | 16 / 28 | 32 / 54

TENDERS DEN
Crispy free-range chicken tenders served with dipping sauces.
6 / 10 | 12 / 18 | 24 / 34

FLAVORS
Sauces: Buffalo Blaze | Sweet Thai Chili | East-West Eclipse | BBQ Bayou | Reaper Rio | Nashville
Rubs: Old Bay Rub | Lemon Athens Rub



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SIDES

Simple, steal-worthy add ons.

BOOTLEG FRIES 5

Golden, crispy fries seasoned to perfection for an irresistible salty crunch.

WHIPPED MASH 5

Creamy, buttery garlic-whipped potatoes with light, fluffy spoonfuls.

SLAW SIDE 5

Crisp, tangy Asian slaw with fresh crunch and a zesty dressing.

SEASONAL VEGETABLES 6

Fresh seasonal vegetables sautéed to tender perfection with subtle seasoning.

RING HEIST 7

Crispy, golden onion rings served with onion sauce and smooth beer cheese.

THE CORNER BURGERS

House-crafted burgers served with fries

TIPSY CHEESEBURGER 19

Juicy dry-aged patty with melted American cheese, crispy Big Daddy bacon, lettuce, tomato, onions, pickles, a sunny-side egg, and our secret speakeasy sauce on a buttery brioche bun.

SMASH SPECTACLE 18

Double smashed patties layered with tender short rib, American cheese, sweet, caramelized onions, and secret speakeasy sauce on buttery brioche.

KICK-IN SMASH 18

Double smashed patties stacked with melted American cheese, fiery jalapeños, schmear guacamole, provolone, and sweet caramelized onions on buttery brioche.

AROUND THE CORNER 17

Juicy dry-aged patty with melted American cheese, lettuce, tomato, Bermuda onion, tangy pickles, and our secret speakeasy sauce on buttery brioche.

HANDHELDS

Portable pleasures served with fries

FRENCH DIP 23

House-roasted ribeye, marinated for 48 hours and hand-shaved, layered with provolone and American cheese, creamy horseradish, and a side of deep, savory house au jus, all on a golden round brioche bun.

BLACK GROUPER SANDWICH 22

Crispy panko-battered black grouper with Asian slaw on a buttery brioche bun for a zesty crunch.

CHEESY MELT 15

Melted Gruyère on buttery brioche, served with a side of rich au jus for dipping.

NASHVILLE HOT 16

Fiery fried chicken on a buttery brioche bun, topped with pickled red cabbage and dill pickle chips on the side.

CRAZY WRAP 15

Tender grilled chicken tossed with romaine, Parmesan, and creamy Caesar dressing.

BIG DADDY BLT WRAP 14

Thick, crispy Big Daddy bacon with mayo, lettuce, and tomato for a smoky indulgence.

FORBIDDEN FEAST

Illicit plates worth the risk

RIBEYE 47

16 oz prime signature ribeye, juicy and grilled to perfection, served with creamy garlic mash and vibrant seasonal vegetables.

SIRLOIN 35

8 oz prime signature sirloin, perfectly seared and paired with creamy garlic mash and fresh seasonal vegetables.

FILET 49

8 oz prime signature tenderloin filet, perfectly seared and paired with creamy garlic mash and fresh seasonal vegetables.

GUINNESS ROAST 34

Tender, slow-braised short rib in rich Guinness stout, served over silky garlic whipped potatoes and finished with house demi-glace.

SURF & TURF 45

5 oz prime signature filet paired with your choice of grilled or blackened shrimp, served with creamy garlic mash and fresh seasonal vegetables.

FISH AND CHIPS 22

Crispy beer-battered cod served with golden fries, crisp slaw, and tangy tartar sauce.

SALMON 26

Flaky Atlantic salmon grilled to perfection, served with white rice and seasonal vegetables.

BLACK GROUPER 36

Cajun-blackened grouper topped with pineapple salsa, served with white rice and seasonal vegetables.

ROASTED CHICKEN 24

Juicy roasted half free-range chicken infused with herbs, served with creamy garlic mash and vibrant seasonal vegetables.

CHICKEN SCHNITZEL 25

Crispy breaded chicken cutlet topped with silky white wine butter sauce, tangy pickled red cabbage, and creamy garlic whipped potatoes.

HAWAIIAN CHICKEN THIGHS 23

Charred sweet-and-spicy Korean chicken thighs with grilled pineapple, creamy Aloha mac salad, and white rice for a tropical explosion.

SWEET SMUGGLER SINS

Decadent Endings

BOOTLEG BROWNIE 10

Warm, fudgy brownie topped with creamy vanilla ice cream and drizzled with rich caramel sauce.

BOURBON BREAD PUDDING 10

Warm, custardy bread pudding soaked in velvety bourbon sauce for ultimate indulgence.

STRAIGHT UP VANILLA 6

Two scoops of rich, creamy vanilla ice cream, served straight and smooth.