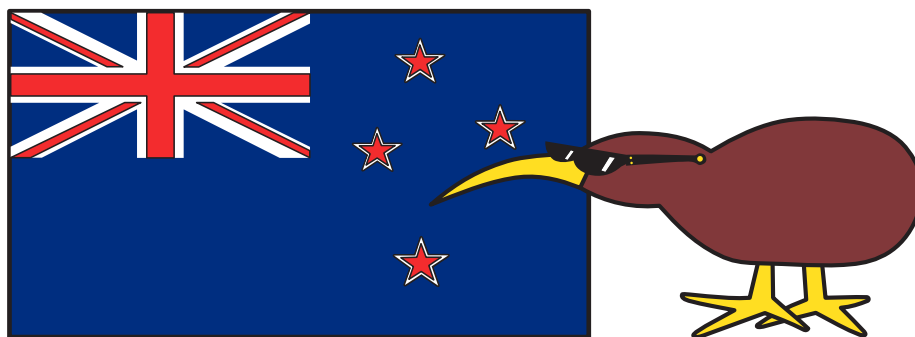


POOL • STEEL & SOFT TIP DARTS • PINBALL • FOOSBALL • GOLDEN TEE GOLF • FREE WI-FI



# KIWI'S PUB & GRILL

801 WEST S.R. 436, SUITE 1017, ALTAMONTE SPRINGS, FL 32714  
(IN THE SAN SEBASTIAN SQUARE)

**407-788-0223** ("To-go" orders) **407-788-7666** (business)



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**KIWI'S GIFT CARDS, HATS, COOZIES, SHOT GLASSES & T-SHIRTS AVAILABLE!**

 **Look for our signature items!** 

 **Look for our vegetarian selections!** 

# APPETIZERS

## Fried Green Tomatoes \$7.25

Five hand breaded green tomato slices served with Cajun remoulade.

## Buffalo Grilled Chicken Bites \$4.95

Juicy, 6oz grilled chicken breast cubed & tossed in hot wing sauce.

## Steak Bites \$6.95

6oz ribeye steak seasoned & grilled. Cubed for snacking.

## Potato Skins \$6.75

Topped with scallions, cheese and real bacon. Served with sour cream.

## Mini Corn Dogs \$6.75

Plump mini corn dogs deep-fried, served with a side of mustard.

## Mac-n-cheese Bites \$7.95

Ale battered pepper Jack & bacon macaroni served with Ranch dressing.

## Fried Mozzarella \$6.75

Battered mozzarella sticks deep-fried crispy.

Served with hot marinara for dipping.

## Jalapeno Poppers \$7.25

Spicy jalapenos stuffed with cheddar or cream cheese. Ranch on the side.

## Sweet Corn Nuggets \$4.25

Battered, deep-fried sweet corn fritters with a dash of powdered sugar.

## Spicy Fried Pickle Spears \$5.75

Jalapeno marinated pickle spears served with a creamy dill sauce.

## Chips & Salsa \$4.25

Fresh fried tortilla chips served with our own recipe medium salsa.

## Spinach Dip with Tortilla Chips & Salsa \$7.95

You'll fall in love with our creamy homemade spinach & artichoke dip!

Topped with diced tomatoes & parmesan cheese.

## Fried Veggie Basket Combo \$8.95 (No substitutions.)

Egg-wash & flour dusted okra, breaded Portobello mushroom pieces and lightly battered zucchini strips are deep fried then topped with parmesan. Served with Cajun remoulade and buttermilk ranch. Each choice is also available as it's own basket.

Onion Rings \$4.95 - Sweet Potato Fries \$4.95 - Fries \$3.95 - Tater Tots \$3.95 - Nacho Cheese Sauce \$2.50

\*\*\*Please note: There is an additional charge for adding sauces & dressings.\*\*\*

**We proudly use only zero trans-fat oil in our fryers for your health.**

# SALADS & SOUPS

Enjoy with an additional topping: Crispy Chicken strips \$2.95, Grilled Chicken \$3.25, Ribeye Steak \$5.75, Mahi Mahi \$4.50

Dressing choices: Italian, Balsamic Vinaigrette, Bleu Cheese & Ranch, or our homemade Honey Mustard

Smaller portion alongside a meal: GARDEN SALAD \$3.75 or CAESAR SALAD \$3.25

## \*CAESAR SALAD \$5.25

Romaine lettuce, Parmesan cheese, our homemade croutons & creamy Caesar dressing.

## \*GARDEN SALAD \$5.75

Fresh cut iceberg topped with tomatoes, onions, bell peppers & carrots, with crackers.

## BUFFALO CHICKEN CAESAR SALAD \$7.95

Caesar salad (\*see above) topped with grilled or crispy chicken tossed in hot wing sauce.

## RANCHO CHICKEN SALAD \$8.25

Spinach & romaine lettuce with grilled chicken, diced onions & diced tomatoes. Tortilla strips top it off. Served with our MexiRanch dressing.

## CHEF SALAD \$10.95

Garden salad (\*see above) topped with sliced ham & turkey, shredded cheddar & Monterey Jack cheeses, hard-boiled egg and real crumbled bacon.

## "SOUP OF THE DAY" \$4.25

Delicious varieties available. Ask your server for today's choice.

## NEWCASTLE CHILI \$4.95

Kiwi's own recipe chili served topped with cheddar Jack cheese & fresh sliced scallions. Add sour cream for \$.75

# Wine List

## Wines by the glass:

\$4.75 Copper Ridge ~ California

Pinot Grigio, White Zinfandel & Chardonnay

\$4.75 Barefoot Riesling ~ California

\$5.25 Fetzer Moscato ~ Italy

\$6.50 Massimo Sauv. Blanc ~ New Zealand

\$5.25 Osborne Sherry: Cream or Pale Dry

\$4.75 Copper Ridge Cab & Merlot ~ California

\$5.50 Belle Ambiance Pinot Noir ~ California

\$6.50 Navarro Correas Syrah ~ Argentina

\$7.00 Kendall Jackson Grand Reserve Cabernet ~ California

## By the bottle: From California:

\$16 Rose'N'Blum Bubbly Moscato Rose'

\$14.50 Andre Brut Champagne

\$6 Korbel Brut Champagne Split

# WRAPS & SANDWICHES

White, wheat or rye bread choices for sandwiches. Plain flour tortilla for wraps. Potato chips & pickle slices unless noted otherwise. Substitute homemade cole slaw for \$1.50, seasoned tots or fries for \$1.75, sweet potato fries or beer-battered onion rings for \$2.50

## ISLAND MAHI WRAP \$8.95

Grilled Jerk seasoned Mahi Mahi pieces & pineapple in a flour tortilla with lettuce & tomato. Served with a side of sweet teriyaki sauce.

## CAESAR WRAPS: GRILLED CHICKEN \$7.95 ~ CRISPY BUFFALO \$8.25 ~ MAHI \$8.75

Seasoned grilled chicken breast, fried tenders tossed in hot wing sauce or blackened Mahi Mahi, wrapped in a flour tortilla with chopped romaine lettuce, Caesar dressing & parmesan cheese.

## TURKEY BACON RANCH WRAP \$7.25

Chopped deli turkey, real bacon bits, cheddar & Monterey Jack cheeses, lettuce, tomato and ranch dressing wrapped in a flour tortilla.

## SPINACH WRAP \$6.95

Our warmed spinach & artichoke dip wrapped in a flour tortilla with diced tomatoes, spinach leaves & Provolone cheese, finished by pressing it on the grill.

## CLASSIC B.L.T. \$4.75

Crispy bacon with lettuce, tomato slices & mayonnaise, on your choice of toasted bread.

## CLUB SANDWICH \$7.50

Stacked high between three pieces of bread with ham, turkey, bacon, American cheese, lettuce, tomato and mayonnaise. Cut in half.

## RICK'S TURKEY REUBEN \$8.95

Deli sliced turkey warmed on the grill and piled high on hot, golden brown marble rye with Swiss cheese and our creamy homemade cole slaw.

## "KIWI DIP" AU JUS \$9.50

Our tender roast beef, grilled onions & melted Swiss cheese on a hoagie. Au jus served on the side for dipping.

## KIWI ROAST BEEF MELT \$8.75

Starting with rare roast beef, we grill it on marble rye & put it together with Swiss cheese & sauteed onions. Served with a side of our Tiger Sauce.

## CAJUN MAHI PO'BOY \$8.95

Blackened Mahi Mahi in a toasted hoagie on top of shredded lettuce. Tomato slices & a Cajun Dijon remoulade top it off.

## PHILLY CHEESE STEAK \$9.75 or CHICKEN \$8.95

Seasoned, grilled chicken breast or flaked sirloin on a toasted hoagie roll topped with sauteed onions & peppers and melted Provolone cheese.

## KIWI'S CUBAN \$7.95

Deli sliced ham & turkey, Swiss cheese, pickle slices & yellow mustard on a toasted hoagie, pressed on the grill.

## ROAST BEEF REZA \$9.25

House made roast beef, baby spinach leaves, bacon strips, Swiss cheese, tomatoes and Tiger Sauce on a toasted hoagie.

## SEAN SPECIAL \$9.95

Taco seasoned, grilled chicken breast wrapped in a flour tortilla with diced jalapenos, salsa, Iceberg lettuce, sour cream & cheddar Jack cheese, finished by pressing it on the grill.

## NEW YORK STRIP or RIBEYE STEAK SANDWICH \$9.95

Grilled & seasoned 6 oz. ribeye steak topped with sauteed onions & mushrooms, served on a toasted kaiser roll.

## THREE CHEESE GRILLED CHEESE \$4.50

American, cheddar & Jack cheeses grilled to perfection on your choice of bread.





# WINGS & DINNERS

## KIWIS' AWESOME CHICKEN WINGS

We start you out with some celery, carrots & ranch or bleu cheese dressing:

10 ~ \$8.95 20 ~ \$16.95 30 ~ \$25 40 ~ \$32 50 ~ \$39.50

Our large wings deep-fried until a juicy, yet crispy, golden brown.

**FLAVORS HOTTEST TO MILDEST:** Dag Burner, Hot, Hot Teriyaki, Medium, Sriracha Rub, Jerk Rub, Cajun Rub, Garlic, Lime Pepper Rub, Lemon Pepper Rub, Lemon Pepper Butter, Mild, Smoky Barbeque, Teriyaki, Honey

\*Mix flavors for \$.50 each additional.

## WINGS ON KRAK! \*\*\*21 & up only

Our wings tossed in a very hot sauce made with habanero, onion, garlic, honey & 94 proof Kraken Black Spiced Rum.\*\*\*

10 ~ \$10.50 20 ~ \$19.95 30 ~ \$29.50 40 ~ \$38 50 ~ \$47

Add Ranch or Bleu Cheese with celery for \$1.95,  
2 oz. Bleu Cheese or Ranch for \$.75, 4 oz. for \$1

## DELICIOUS QUESADILLAS

All of our popular quesadillas are served with jalapenos, sour cream & our homemade salsa on the side. Sauteed bell peppers & onions are put inside a large, grilled flour tortilla with a Monterey Jack Cheddar mix of cheeses and your choice of filling:

 CHEESE \$7.50  SPINACH ARTICHOKE \$8.75  VEGGIE \$7.95  
CRISPY BUFFALO CHICKEN \$10.95 GRILLED CHICKEN \$10.50  
FLAKED ANGUS STEAK \$10.95 BEEF \$9.95 RIBEYE \$12.50  
 BLACK BEAN BURGER \$9.95 BLACKENED MAHI MAHI \$10.95

## FISH TACOS: Mahi Mahi or Cod \$9.95

Grilled Mahi Mahi or fried Icelandic Cod in three warm flour tortillas with shredded cabbage & Cheddar Jack cheese.

MexiRanch sauce on the side along with crispy tortilla chips & salsa.

RIBEYE TACOS \$10.75 CHICKEN TACOS \$8.75 BEEF TACOS \$8.25

Seasoned, grilled choice of meat in three warm flour tortillas with shredded lettuce & Cheddar Jack cheese. Served with our homemade MexiRanch, crispy tortilla chips & salsa on the side.

## OKRA TACOS \$6.95

Fried, egg-washed & flour dusted okra pieces in three warm flour tortillas with shredded lettuce & homemade salsa. Served with our MexiRanch sauce & crispy tortilla chips on the side.

## "FISH-N-CHIPS" \$12.95

Four fried, beer battered Icelandic Cod filets with seasoned fries. Served with our creamy cole slaw & tartar sauce on the side.

## CHICKEN FINGERS \$8.25

Juicy, crispy panko breaded chicken tenderloins with seasoned fries or tater tots and your choice of a dipping sauce.

All made with 2 ozs. of liquor, chilled and strained up into a martini glass.

### Mudslide Martini

New Amsterdam vodka, Kahlua & Bailey's with a splash of cream \$6.50

### Black Diamond Martini

Maestro Dobel tequila shaken with agave nectar & fresh squeezed limes. Rimmed with Black Lava Sea Salt \$7.50

### Tully Sour Martini

Tullamore D.E.W. Irish Whiskey & sour mix \$5.25

### Milagro Melon Martini

Milagro Silver tequila, watermelon liqueur & a splash of sour mix \$6.75

### Great White Martini

Three-Olives brand Triple Espresso vodka with Kahlua & cream \$5.50

### Rum Wild Juicy-tini

Amaretto Di Saronno, Bacardi Silver & Malibu Coconut rums, pineapple juice, orange juice & grenadine \$6.75

### Nuts & Berries Martini

Chambord Raspberry Liqueur & Frangelico Hazelnut Liqueur shaken with cream \$6.75

### Pink & Black Martini

Deep Eddy Grapefruit vodka rimmed with Black Lava SeaSalt \$6.50

### Huckleberry Lemontini

Bacardi Rum with Minute-Maid lemonade and huckleberry syrup \$6.50

### Sex on Fire Martini

Jack Fire cinnamon whiskey, peach schnapps, oj & cranberry \$6.50



# BURGERS & CHICKEN SANDWICHES

All burgers & sandwiches come with potato chips & pickle slices & are served open face with lettuce, tomato, & mayo.  
You may substitute the potato chips with homemade cole slaw for \$1.50, seasoned tots or fries for \$1.75, sweet potato fries or beer-battered onion rings for \$2.50

## NEW ZEALAND BURGER \$11.75

Our 1/3 lb. Angus burger with grilled onions & mushrooms, pineapple, bacon, provolone cheese, beet root & a fried egg.

 **VEGGIE BURGER \$6.95** or **BLACK BEAN VEGGIE BURGER \$7.25** 

A grilled, vegetarian (not Vegan) burger patty.

**\*ORIGINAL KIWI BURGER \$7.25**

A seasoned and grilled 1/3 pound, hand formed Angus beef patty. (Extra patty for \$2.50)

**\*ORIGINAL CHICKEN SANDWICH \$7.75**

Seasoned and grilled 6 oz. chicken breast. (Add a breast for \$3.25)

 **BURGER ON KRAK! \*\*\*21 & up only \$10.50**

Our Original Kiwi Burger topped with bacon, cheddar Jack cheese & a very hot sauce made with habanero, onion, garlic, honey & 94 proof Kraken Black Spiced Rum.\*\*\*

**DOUBLE CHEESE BURGER \$11.75**

Two times the deliciousness! Two 1/3 lb., seasoned & grilled Angus beef patties with two slices of cheese on top & two in between! Choose American, Swiss or provolone cheese.

**WESTERN CHICKEN \$9.25** or **BURGER \$8.75** or **VEGGIE BURGER \$7.75** 

Veggie burger or our original\* burger or chicken breast sandwich topped with bacon & cheddar cheese & a large fried onion ring. BBQ sauce on the side. (Veggie has no bacon.)

**JALAPENO BACON CHEESE BURGER \$9.25** or **CHICKEN \$9.75** or **VEGGIE BURGER \$7.95** 

Veggie burger or our original\* burger or chicken breast sandwich topped with bacon, jalapenos & American cheese. (Veggie has no bacon.)

 **ISLAND CHICKEN \$8.75** or **BURGER \$8.25** or **BLACK BEAN BURGER \$8.75** 

Our original\* Angus burger or chicken breast sandwich, or our vegetarian Black Bean Burger, Jerk seasoned & topped with grilled pineapple. Teriyaki sauce is on the side.

**BLACK & BLEU BURGER \$8.75** or **CHICKEN \$9.25**

Our \*Original Chicken Sandwich or \*Original Kiwi Burger Cajun seasoned & topped with bleu cheese crumbles.

**MUSHROOM SWISS BURGER \$8.50** or **CHICKEN \$8.95** or **VEGGIE BURGER \$8.25** 

Our original\* chicken breast sandwich, burger or veggie burger topped with grilled mushrooms & Swiss cheese.

**CHICKEN CORDON BLEU \$9.50**

Seasoned, grilled chicken breast topped with Virginia baked ham & melted Swiss cheese, on a toasted kaiser roll with our homemade honey mustard dressing. (No let, tom, mayo)

 **CAJUN BURGER \$9.25** or **CHICKEN \$9.75**

Our original\* chicken breast sandwich, or burger, Cajun seasoned & topped with our own recipe Fried Green Tomato & our Cajun remoulade instead of mayonnaise.

**PATTY MELT \$8.25**

A seasoned 1/3 pound, hand formed Angus beef patty cooked to perfection, on grilled marble Rye bread with Swiss cheese & grilled onions. (Extra patty for \$2.50)

**CHILI CHEESE BURGER \$10.25** or **CHICKEN \$10.75**

Angus burger or chicken breast grilled then topped with cheddar Jack cheese, raw onions & our own recipe Newcastle Chili.

 **CHEESEBURGER WRAP \$7.95**

Our seasoned Angus beef patty, grilled & wrapped into a large flour tortilla, with cheddar and Monterey Jack cheeses, onion, lettuce, tomatoes, pickles & mayo.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

### CRAFT BEER SELECTIONS

Resignation Brewery KCCO Black Lager (5.1%)  
Sam Adams Light Lager (4.0%)  
Tucher Hefeweizen ~ 16 oz. (5.6%)  
Schofferhofer Grapefruit Hefeweizen (2.5%)  
Unibroue La Fin du Monde Tripel Ale ~ 25.4 oz. (9%)  
Brewery Ommegang 3 Philosopher's Quadrupel Ale ~ (9.7%)  
Founders Brewing Co. Dirty Bastard Scotch Ale (8.5%)  
New Belgium Fat Tire Amber Ale ~ 22 oz. (5.2%)  
Stone Brewing Arrogant Bastard Ale ~ 22 oz. (7.2%)  
Goose Island 312 Pale Wheat (4.2%)  
Blue Moon White IPA (5.9%)  
Founders Brewing Co. All Day IPA (4.7%)  
Sam Adams Rebel IPA -16 oz. can (6.5%)  
Funky Buddha Hop Gun IPA (7%)  
Lagunitas IPA (6.2%)  
Small Town Brewery Not Your Father's Root Beer (5.9%)  
Rekorderlig Strawberry Lime Cider (4.5%)  
Wild Blue Lager (8%)  
Redd's Apple Ale (5%)

### DRAFT SELECTIONS

**CRAFT:** Goose Island IPA

Persimmon Hollow Paddle Wheeler Red  
Angry Orchard Hard Cider Gluten Free  
Blue Moon Summer Honey Wheat  
Blue Moon Witbier

**IMPORT:** Stella Artois Pilsner  
Guinness Stout

**DOMESTIC:** Bud Light  
Miller Light  
Yuengling  
Coors Light

### CHAMPAGNE

Korbel Brut 187 ml  
Rose'N'Blum Bubbly Moscato Rose' 750 ml  
William Wycliff Brut 750 ml

Newcastle Brown Ale 18.6 oz ~ United Kingdom

### IMPORTED BOTTLED BEER SELECTIONS

Heineken Lager ~ Amsterdam  
Stella Artois Lager ~ Belgium  
Corona & Corona Light Lagers ~ Mexico  
St. Pauli Girl Lager ~ Germany  
Modelo Especial Pilsner ~ Mexico

### DOMESTIC BOTTLED/CAN BEER SELECTIONS

Budweiser  
Bud Light  
Michelob Light  
Michelob Ultra  
Bud Light Platinum  
Bud Light Lime  
Miller LITE  
Coors Light  
Yuengling  
Yuengling Light  
Pabst Blue Ribbon -16 oz. can  
O'doul's (Non-Alcoholic)

### NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda  
Lemonade, Iced Tea, Sweet Tea, Coffee

**Barritts Ginger Beer**

*Orange, Cranberry, Pineapple & Grapefruit juices*

**Red Bull: Regular, Sugar Free,  
Blue Edition Blueberry  
& Yellow Edition Tropical**

**EDDY PALMER** Deep Eddy Lemon Infused Vodka & iced tea

**BERRYLICIOUS** Blueberry Red Bull with Three-Olives Raspberry vodka

**FULL MOON** Ole Smoky 100 proof Moonshine, Black Raspberry Liqueur, sour

**SOUTHERN BITCH** Southern Comfort, Amaretto, Peach Schnapps, oj, pineapple, grenadine

**CINNAMON TOAST CRUNCH** Fireball Cinnamon Whiskey & Orcharta Cinnamon Cream Rum

**GOOMBAY SMASH** Malibu Coconut, Myer's Dark & Bacardi 151 Rums, Banana Liqueur, pine juice & oj

**BABY BLUES** Bacardi Wolfberry Rum, Blue Curacao, Sprite

**TROPICAL RETREAT** Three-Olives Rang Tang Vodka with Yellow Edition tropical flavored Red Bull

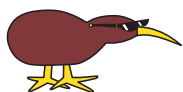
**MAD DEVIL** Angry Orchard Cider Draft & Paddy's Devil's Apple Irish Whiskey

**FLORIDA SUNSET** Sailor Jerry Spiced Rum, Bacardi Orange, oj, grenadine

**GREEN TEA** Jameson Irish Whiskey, peach schnapps, sour

**MANGO MANGO** Bacardi Mango rum, pineapple & cranberry juices

**CLOUDY SKIES** Captain Morgan White Rum & Blue Curacao, Black Raspberry Liqueur, Sprite



**\$4.50 Seasonal Barrel Cocktail ~ Ask your server**