

Bounce

DELRAY BEACH

SHARE

TUNA POKE NACHOS* (GF)

sambal mayo, nori, lemon soy, avo, tobiko caviar 22

LOCAL WAHOO CEVICHE* (GF)

leche de tigre, chilies, burnt citrus 21

FRIED CHEESE (GF, VGT)

haloumi, pomegranate, za'atar, sumac, mint 19

BANG BANG SHRIMP (GF)

sweet & hot chilies, pineapple guava pico de gallo 20

STRACCIATELLA (GF, VGT)

heirloom tomatoes, basil water, aleppo pepper 17

ASPARAGUS ARANCINI (VGT)

fried rice balls, truffle & 3 cheese dip, black truffle 19

KALE ARTICHOKE DIP (VGT)

cheddar, parmesan, gruyere, garlic breadcrumbs, house chips 17

FRIED CAULIFLOWER (GF, VGT)

harissa citrus mayo, smoked paprika, scallions 15

SMOKED CHICKEN NACHOS (GF)

cheddar, pickled chilies, guac, salsa fresca, crema 20

BLACKENED FISH TACOS (GF)

local mahi, cabbage slaw, cilantro lime aioli, avo, corn tortilla 22

FRIED MAC & CHEESE BARS (VGT)

smoked tomato fonduta 17

SLIDERS

grass fed beef, caramelized onions, house sauce 18

BUFFALO CHICKEN SLIDERS

fried thigh, house made hot sauce, gorgonzola 17

WINGS & TENDERS

BONE IN WINGS (8 pce) (GF) 20

BONELESS TENDERS (5 pce) 18

NAKED OR TOSSED

CHOOSE FROM:

• house made buffalo

• spicy koreatown

• smoked

ancho chili rub, tangy carolina bbq, alabama hot sauce

• hot cheetos crusted

ALL STAR COMBO

SMALL 30 • LARGE 60

Mac & Cheese Bars, Chicken Tenders, Fried Cauliflower, Buffalo Wings

PIZZA

PEPPERONI

tomato, mozzarella, pecorino 22

SQUASH (VGT)

honeynut squash, smoked mozzarella, pepitas, frizzled onions, arugula 21

VODKA

vodka sauce, hot soppressata, crushed chilies, honey, arugula, fennel pollen 23

TRUFFLE (VGT)

oyster mushroom, mozzarella, black truffle 24

BUFFALO CHICKEN

tenders, buffalo blue cheese, mozzarella, charred red onion 21

(GF) Gluten Free • (VGN) Vegan • (VGT) Vegetarian

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

Our fish and seafood are supplied from sustainable and pole-and-line caught sources. When possible, ingredients are natural and organic and supplied by local farms, based on seasonality.

GREEN BOWLS

add chicken +8 • tuna* +12 • shrimp +11
crisp tofu +8 • steak* +15

KALE CAESAR (GF)

crispy garlic, toasted parmesan crumbs,
boquerones, pecorino 18

CHOPPED (GF, VGT)

watercress, pole beans, charred corn, cukes,
berries, celery, dates, torn herbs, pepitas,
ricotta salata, ginger honey vinaigrette 18

FARM LETTUCES & SPROUTS (GF, VGN)

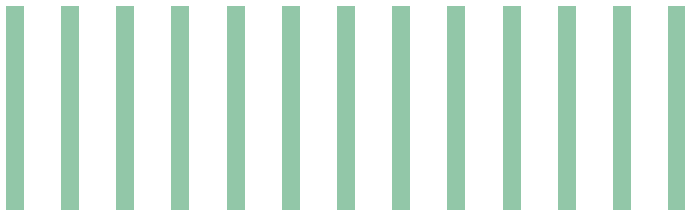
heirloom tomato, pea shoots, sunflower seeds,
fennel pollen, lemon tahini vinaigrette 17

HARVEST BOWL (GF, VGT)

quinoa, sorghum, curried cauliflower, baby kale,
pumpkin seeds, basil poppyseed ranch 19

LENTIL BOWL (GF, VGN)

beluga lentils, avo, radish, red watercress, cukes,
soybeans, pickled onion, sesame ginger dressing 19



HAND HELD

all served with fries.

sub lettuce wrap +3 | sub gf bun +4

FRIED CHICKEN SANDO

spiced thigh, buffalo ranch, house pickles 20

CHARRED AHI TUNA SANDO*

smashed avo, slaw, sriracha citrus mayo 20

BOUNCE SMASH BURGER*

grass fed quarter pounders, cooper's cheese,
griddled onions, LTP, house sauce 20

DRY AGED BURGER*

gruyere, marrow glazed onions, truffle dijonnaise 27

IMPOSSIBLE BURGER (VGN)

lto, pickles, vegan sauce, "cheddar" 21

PLATES

CHICKEN SCHNITZEL

local greens, tomato, capers, pecorino,
burnt lemon, gribiche 26

GRILLED CHICKEN PAILLARD (GF)

baby kale, tomato, mint, sherry vinaigrette 24

ROASTED EGGPLANT (GF, VGN)

tahini "yogurt", pomegranate, hazelnuts 21

SPICY RIGATONI (VGT)

vodka sauce, calabrian chilies, stracciatella 24

FISH OF THE DAY

fresh catch, salmoriglio sauce, local greens MKT

STEAK FRITES (GF)

teres major, chimichurri, house fries 35

SIDES

SPICED FRIES (GF, VGN) 10

TRUFFLE CHEESE SPICED FRIES (GF, VGT) 13

CRISPY BRUSSEL SPROUTS (GF, VGN)

tahini coconut yogurt 11

MAC & CHEESE (VGT)

rigatoni, 3 cheese, black truffle 22

REFRESHING REMEDIES 9

(Spirit-free)

VIBRANTE TONIC

Martini & Rossi Vibrante, grapefruit,
strawberry, fever tree elderflower tonic, mint

FRUIT CUP

Lime, fever tree ginger beer, strawberry

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BEVERAGE MENU

FROZEN

FROSE

Ketel One Vodka, St Marguerite "Symphonie" Rosé, Strawberry 14

MARGARITA

Don Julio Blanco tequila, lime, agave 15
(Flavors: Watermelon, Mango, Strawberry)

UPPERS 16

ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlua, Owens Espresso Mix, shaved dark chocolate

CARAJILLO

Patron reposado tequila, espresso, licor 43

TAMMY COLLINS

Tanqueray Gin, Rocky's Liquor, lemon, lychee, Redbull blueberry

TROPICAL SMASH

Bulleit bourbon, orange curacao, lemon, simple syrup, mandarin oranges, mint, Halfday Iced Tea

SIGNATURES 16

AVENUE BARBIE

Tito's Handmade Vodka, St Germain, watermelon, jicama, lemon, mint

FIERO SPRITZ

Grey Goose L'Orange Vodka, Martini & Rossi Fiero

SPICY PALOMA

Código Blanco Tequila, grapefruit, lime, Fever-Tree pink grapefruit, tajin rim, jalapeño wheels

GUAVA DAIQUIRI

Bacardi Superior Rum, St Germain, guava, lime

TOASTED PINA

Dobel Silver Tequila, papaya, coconut cream, lime, angostura bitters, coconut flakes

SMOKE IN THE SAND

Dos Hombres Mezcal, Pierre Ferrand Dry Curacao, hibiscus ginger, lime, agave

SPICY CINDY

Casamigas Jalapeno infused tequila, lime, agave nectar, orange bitters, salted rim

WINE

ROSE

St Marguerite "Symphonie", Cotes De Provence, FR 13/48
Cht D'Esclans "Whispering Angel", Cotes De Provence, FR 16/51

RED

Cabernet Sauvignon, Tribute, CA 12
Cabernet Sauvignon, Whitehaven, Marlborough, NZ 13/48
Cabernet Sauvignon, The Calling, Paso Robles, CA 16/51
Pinot Noir, Erath "Resplendent", Oregon 13/48
Pinot Noir, Belle Glos "Las Alturas", CA 20/64
Red blend, Unshackled by The Prisoner Wine Co., CA 15/50

WHITE

Sauvignon Blanc, Kim Crawford, Marlborough, NZ 13/48
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ 18/62
Pinot Grigio, Gabbiano, Veneto Italy 12/47
Pinot Grigio, Barone Fini, Alto Adige, Italy 13/38
Chardonnay, Bravium, Russian River Valley, CA 12/47
Chardonnay, Patz & Hall, Sonoma Coast, CA 19/63
Prosecco, La Marca, Italy 12/43
Prosecco, Ruffino "Lumnia", Italy 14/45

BEER

DRAFT

Guinness 8
Yuengling 7
Blue moon 8
Voodoo Ranger
Juicy Haze IPA 8

FLORIDA CRAFT 7

Jai Alai IPA
Floridian Funky

DOMESTICS 6

Budweiser, Budlight,
Coors Light, Michelob Ultra,
Miller lite

PREMIUM IMPORTS 7

Corona Extra, Corona Light,
Stella Artois, Yuengling,
Heineken, Heineken Silver

SHOTS

THE OG 10

Banana Jameson whiskey

THE BOUNCE STANLEY 10

Jameson Orange Whiskey, peach, lemon, served in our Mini Stanley cups

PEANUT BUTTER SHOT 10

Skrewball Whiskey, pineapple, lemon, angostura bitters, mint

HARD SELTZERS

Happy Dad • Mamitas Tequila • High Noon • Surfside 8