

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)
halloumi, pomegranate, za'atar, sumac, mint 19

BANG BANG SHRIMP (GF)
sweet & hot chilies, pineapple guava pico de gallo 20

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 20

FRIED MAC & CHEESE BARS (VGT)
smoked tomato fonduta 17

BLACKENED FISH TACOS (GF)
local mahi, cabbage slaw, cilantro lime aioli,
avo, corn tortilla 22

SLIDERS
grass fed beef, caramelized onions, house sauce 18

BUFFALO CHICKEN SLIDERS
fried thigh, house made hot sauce, blue cheese 17

WINGS & TENDERS

BONE IN WINGS (8 pce) (GF) 18

BONELESS TENDERS (5 pce) 15

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

SQUASH (VGT)
honeynut squash, smoked mozzarella, pepitas,
frizzled onions, arugula 21

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

PEPPERONI
tomato, mozzarella, pecorino 22

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
Menu items may contain or come in contact with common food allergens. If you have a food allergy or special dietary requirement please inform your server.

GREEN BOWLS

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

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

LENTIL BOWL (GF, VGN)

beluga lentils, sorghum, curried cauliflower, baby kale, pumpkin seeds, pickled onion, lemon tahini dressing 19

HAND HELD

all served with fries. sub lettuce wrap +3 | sub gf bun +3

FRIED CHICKEN SANDO

spiced thigh, buffalo ranch, house pickles 20

CHARRED AHI TUNA SANDO*

smashed avo, slaw, sriracha citrus mayo 23

BOUNCE SMASH BURGER*

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

IMPOSSIBLE BURGER (VGN)

lto, pickles, vegan sauce, "cheddar" 21

SIDES

SPICED FRIES (GF, VGN) 10

TRUFFLE CHEESE SPICED FRIES (GF, VGT) 13

SWEET POTATO FRIES (GF, VGN) 11

PLATES

CHICKEN SCHNITZEL

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

SPICY RIGATONI (VGT)

vodka sauce, calabrian chilies, whipped ricotta 24

REFRESHING REMEDIES 9

VIBRANTE TONIC

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

FRUIT CUP

Lime, fever tree ginger beer, strawberry

FROZEN

FROSE

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

MARGARITA

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

HARD SELTZERS

Happy Dad • Mamitas Tequila • High Noon • Surfside 8

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