



ALL MENUS



WINE



SPARKLING

BISOL "Jeio" Brut Prosecco 9/32
Veneto, Italy
Fresh and lively with lots of citrus character, as well as spiced pears and a lovely fresh finish.

Pairings: Fried Shrimp at The Current, DFC Chick'n at Dharma Fine Vittles, Anything for Brunch

WHITES

VILLA SANDI Pinot Grigio 8/28
delle Venezie, Italy
Bright and fragrant aromas of classic pear and apple layered with hints of pineapple and flowers.

Pairings: Sandwiches at Salvatore's, Artisan Cheese Board at Oak Flame Pizza, Anything at The Current

PATIENT COTTAT Sauvignon Blanc 8/28
Loire, France
Vibrant with subtle aromas of lime and citrus flavors and an interesting minerality.

Pairings: Scallops at The Current, Mediterranean Salad at Oak Flame Pizza

DOMAINE de BERNIER Chardonnay 8/28
Loire, France
Delicious, with fruit flavors that echo pears and apples, and an enticing hint of minerality beneath the surface.

Pairings: Fried Green Tomato at Dharma Fine Vittles, Mahi Sandwich at The Current

HILL FAMILY Chardonnay 16/60
Napa Valley, California
Golden Delicious apple and a bit of grated lemon rind create a beautiful balance of peach and apple with a long finish.

Pairings: Carolina Jackfruit at Dharma Fine Vittles, Garlic & Cauliflower at Oak Flame Pizza

ROSÉ

STUDIO by Miraval Rosé 12/44
Provence, France
Fresh red berries, honeysuckle on the nose. On the palate, offering intense strawberry, blood orange and gingery spice.

Pairings: Strawberry Chick'n & Waffles at Dharma Fine Vittles, Sweet Honey Sandwich at Salvatore's

RED BLENDS

Cavaliere d' Oro Chianti Classico 9/32
Tuscany, Italy
Aromas of violet, dark berry with a juicy palate of black cherry and star anise alongside pliant tannins.

Pairings: Sandwiches at Salvatore's, Pizza at Oak Flame, Burgers at What the Chuck

MARIETTA "OVR" Zinfandel Blend 10/36
California
A pleasantly bright and lively red wine, plump with blackberries and black cherries.

Pairings: BLT Burger at What the Chuck

PINOT NOIR

MACEDON Pinot Noir 10/36
Tikves, Macedonia
Fresh and juicy character with hints of cherry and cranberry, the savory notes make this an elegant Pinot.

Pairings: Mushroom Havarti Burger at What the Chuck, Charcuterie & Cheese at Oak Flame

WILLAMETTE VALLEY Pinot Noir 16/60
Willamette, Oregon
Delightfully fragrant, forward and full bodied, loaded with bright berry- and cherry-candy flavors.

Pairings: The Orange Bird at Dharma Fine Vittles

CABERNET SAUVIGNON

BROADSIDE Cabernet Sauvignon 9/32
Paso Robles, California
Aromas of black cherry and spice. Palate has blackcurrant and plum notes wrapped in fine tannins.

Pairings: Rootbeer & Bleu Burger at What the Chuck,

OBERON Cabernet Sauvignon 15/56
Napa Valley, California
Deep colors, supple silky tannins, and notes of vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish.

Pairings: Charcuterie & Cheese at Oak Flame, Any Burger at What the Chuck

SCATTERED PEAKS Cabernet Sauvignon 60
Napa Valley, California
Offers intense black and red fruit aromas bolstered by hints of anise. On the palate, opulent fruit flavors of black cherry and cassis mingle with the essence of violets and dark cocoa notes. Fine and velvety tannins with a touch of vanilla support the long, lingering finish of this classic Napa Cab.

Pairings: You don't need a pairing, it's that good!

MULES

ADD FRESH FRUIT \$2

MOSCOW \$9

WHEATLEY VODKA, LIME, BITTERS &
FEVER TREE GINGER BEER

HENRYS \$11

SPICED RUM, GINGER LIQUEUR, LIME,
FEVER TREE GINGER BEER

RUBY RED \$10

DEEP EDDY GRAPEFRUIT VODKA,
LIME & FEVER TREE GINGER BEER

KENTUCKY BUFFALO \$10

BUFFALO TRACE DISTILLERY BENCH-
MARK BOURBON, LIME, BITTERS &
FEVER TREE GINGER BEER

AZTEC \$9

BLANCO TEQUILA, LIME & FEVER TREE
GINGER BEER

GEORGIA \$10

DEEP EDDY PEACH VODKA, LIME & FEVER
TREE GINGER BEER

CLASSICS

CLASSIC MOJITO \$9

SILVER RUM, LIME, MINT & AGAVE

HOUSE MARGARITA \$8

BLANCO TEQUILA, TRIPLE SEC, LIME &
AGAVE (ADD FRESH FRUIT \$2)

TOP SHELF MARGARITA \$12

REPOSADO TEQUILA, NARANJA ORANGE
LIQUEUR, LIME, AGAVE & GRAN-GALA
(ADD FRESH FRUIT \$2)

SPICY MARGARITA \$10

JALAPENO INFUSED BLANCO TEQUILA,
TRIPLE SEC, LIME & AGAVE
(ADD FRESH FRUIT \$2)

DAIQUIRI \$9

LOGGERHEAD BLONDE RUM, LIME
(ADD FRESH FRUIT \$2)

CLASSIC BLOODY MARY \$9

WHEATLY VODKA, ZING-ZANG MIX

SIDECAR \$10

COGNAC, NARANJA ORANGE & LEMON

FRENCH 75 \$10

GIN, LEMON, PROSECCO
(TRY IT WITH EMPRESS 1908 \$2)

APEROL SPRITZ \$10

APEROL, CHAMPAGNE
& ORANGE

COSMOPOLITAN \$9

CITRUS VODKA, COINTREAU, LIME &
CRANBERRY

MANHATTAN \$11

RYE, SWEET VERMOUTH & AROMATIC
BITTERS

SAZERAC \$12

RYE, COGNAC, ABSINTHE RINSE

NEGRONI \$12

BOTANIST ISLAY GIN, CAMPARI, DOLIN

THE BOULEVARDIER \$12

SAZERAC RYE, CAMPARI, DOLIN

SIGNATURE COCKTAILS

THE BARTRAM BRAMBLE \$10

GIN, LEMON & CREME DE CASIS FLOATER

MERMAID TALE \$10

HOUSE INFUSED GREEN TEA VODKA,
LAVENDER & LEMON

ST JOHNS SOUR \$10

KENTUCKY BOURBON, ROSEMARY
& LEMON

FOUR SEASONS \$12

GIN, LOCAL SEASONAL JAM, LEMON, TOPPED
WITH CHAMPAGNE

THE OSPREY \$12

VODKA, FRESH BLUEBERRIES, LEMON &
ROSEMARY

PALMETTO \$12

COCONUT RUM, FRESH RASPBERRIES
LIME, MINT & AGAVE

COOL HAND CUKE \$11

ELIJAH CRAIG BOURBON, FRESH MINT,
CUCUMBER & LIME

GINGER BEE \$10

BOURBON, GINGER LIQUEUR, HONEY,
LEMON

FRESSA BRAVA \$12

HOUSE INFUSED JALAPENO TEQUILA,
CHARTRUSSE, STRAWBERRY & LEMON

THE MONROE \$12

ELIJAH CRAIG, PINEAPPLE GINGER JAM,
LEMON JUICE, ORANGE & LAVENDER

NAKED & FAMOUS \$12

MEZCAL, YELLOW CHARTREUSE, APEROL,
LIME & HONEY

STRAWBERRY HONEYSUCKLE \$12

HONEYSUCKLE VODKA, FRESH
STRAWBERRIES, LEMON & LAVENDER

SPICY BLUE \$12

HOUSE INFUSED JALAPENO TEQUILA, FRESH
BLUEBERRIES, LIME & AGAVE

OLD FASHIONED

CLASSIC \$10

FOUR ROSES BOURBON, HOUSE BLENDED
BITTERS & LUXARDO CHERRY
(ASK YOUR BARTENDER FOR BOURBON UPGRADE
OPTIONS)

PEANUT BUTTER \$10

PEANUT BUTTER WHISKEY, CHOCOLATE
BITTERS & LUXARDO CHERRY

CONFERENCE \$12

RYE, BUFFALO TRACE BOURBON, CALVADOS,
COGNAC, DEMERARA, HOUSE AND
CHOCOLATE BITTERS

ROSIES APPLE PIE \$12

IRON SMOKE BOURBON, RATTLESNAKE
ROSIES APPLE PIE WHISKEY, CHOCOLATE &
ORANGE BITTERS

HEART OF AGAVE \$12

REPOSADO, ILEGAL JOVEN, HOUSE BLEND
BITTERS & ORANGE

NORTH GARDEN \$14

LAIRDS BONDED APPLE BRANDY, BUFFALO
TRACE BOURBON, SCOTCH, DEMORARA &
BITTERS

Mahogany coffee

traditional

● Latte	4.00 / 4.75
8oz/12oz	
Cappuccino	4.00
8oz	
● Americano	3.85
12oz	
Cortado	3.75
4oz	
Macchiato	3.25
2oz	
Doppio	3.00
2oz	

specialty

● Mahogany Matcha	5.85
12oz	
● Mahogany Mocha	5.75
12oz	
● Indigo	6.25
12oz	
● Chai Latte	5.75
12oz	

● = Available iced

Mahogany coffee

on tap

Cold Brew 5.00
12oz

Nitro Cold 5.40
Brew 12oz

teas

Matcha Tea 4.75
12oz

Black Tea 2.25
12oz

refreshers

Strawberry 3.75
Spitzer 12oz

Lavender 3.75
Spitzer 12oz

FLAVORS: Vanilla, Caramel, Hazelnut, Lavender
Milk substitutes: Oat, Almond **\$0.75**



D H A R M A F I N E V I T T L E S

B A R M E N U

O R A N G E B I R D

Florida citrus BBQ Chick'n
cooked slow and low,
topped with housemade
slaw with a garlic spread.
Served on a Brioche Bun.
Includes a comfort fixin'

B R E W B U R G E R

Blackened Brat burger, cashew
beer cheese, fried onions,
pickle spears, salted cabbage
server on a brioche bun with
cajun spread. Order it Single
or Double! Includes a comfort
fixin'

D F C B O X

Dharma Fried Chick'n
served with a biscuit or
waffle and comfort fixin'

M A C F L I G H T

Try out the three flavors of
our famous cashew mac n'
cheese: traditional, buffalo,
and garlic!



T O S E E T H E F U L L M E N U
A N D P L A C E A N O R D E R ,
S C A N T H I S Q R C O D E





Hot Griddle Sandwiches

\$11.85

Italian Steak

London Broil Beef
Genoa Salami
Pepperoni
Provolone
Mixed Greens
Beefsteak Tomato
Garlic Aioli

Hot Pastrami

Pastrami Top Round
Munster
Mixed Greens
Beefsteak Tomato
Garlic Aioli
Mustard

Ham Malone

Tavern Ham
Baby Swiss
Mixed Green
Beefsteak Tomato
Red Onion
Garlic Aioli

Rocky Balboa

Cajun Turkey Breast
Pepperoni
Munster
Mixed Greens
Beefsteak Tomato
Roasted Red Pepper
Red Onion

Chicken Wing

Everroast Chicken
Baby Swiss
Mixed Greens
Beefsteak Tomato
Mild Wing Sauce
Garlic Aioli

Cold Deli Sandwiches

\$10.85

Cassio Italian

Prosciutto
Genoa Salami
Tavern Ham
Provolone
Mixed Greens
Beefsteak Tomato
Garlic Aioli

Tuscany

Prosciutto
Fresh Mozzarella
Mixed Greens
Beefsteak Tomato
Roasted Red Peppers
Sweet Balsamic Glaze
Fresh Basil

Spicy Turkey

Cajun Turkey Breast
3 Pepper Colby Jack
Mixed Greens
Beefsteak Tomato
Chipotle Mayo

Sweet Honey

Honey Maple Ham
American
Mixed Greens
Beefsteak Tomato
Homemade Honey Mustard
Mustard
Garlic Aioli

Florence

Pepperoni
Genoa Salami
Tavern Ham
Mixed Greens
Beefsteak Tomato
Garlic Aioli

Other Delicious Selections Available At Our Kiosk



OAK FLAME PIZZA

BAR MENU

OAK FLAME ROMAINE

\$9

Charred romaine heart, cashew Caesar dressing, fried capers, garnished with pretzel croutons and watermelon radish

GARLIC BREAD

\$6

Open-fire baked pull-apart garlic bread, served with housemade red sauce. Pro tip: add a side of garlic-herb butter, basil pesto, alfredo, or cashew alfredo sauce (V) for an upcharge

BUILD YOUR OWN PIZZA

\$12

Choose your sauce, choose your cheese, and choose any topping (Vegan Available)

PEPPERONI POWER

\$14

This is for y'all pepperoni enthusiasts!

VEGAN VELOCITY

\$16

Plant based sausage, cashew mozzarella, broccolini, tofu ricotta and chili oil. (V)

TO SEE MORE AND
ORDER, SCAN
THIS QR CODE



the current

SEAFOOD COUNTER

New England Style Seafood Counter with an ever-changing menu.

Here are a few of our staple menu items:

Blackened Mahi Mahi Sandwich, served with Old Bay Fries. \$15

New England Style Lobster Roll, served with Old Bay Fries. \$19

Shrimp Burger with Grilled Pineapple and Teriyaki Slaw, served with Old Bay Fries. \$13

Fresh-breaded Fried Shrimp. \$9


Loaded Garlic Fries. \$8

To view today's selections and to place an advance to-go order please scan



Or visit The
CurrentSeafoodCounter.com for today's menu.

EVERYDAY FLAVORS



DAIRY

BELGIAN CHOCOLATE

A rich, velvety double chocolate flavor.
For chocolate lovers only!

SWEET CREAM

A classic sweet milk flavor made from Florida
fresh cream.

TRIPLE C

Coffee, cookies and cream. An espresso version
of Coffee Oreo.

COOKIE MONSTER

Monstrously delicious cookies and cream flavor.

VEGAN

MINT STRACCIATELLA

mint chocolate chip with a coconut base colored
naturally with spirulina.

BLACK ASH COCONUT

A mellow coconut ice cream like coconut water and
colored naturally with activated charcoal.

BLUEBERRY LAVENDER

A floral ice cream flavor with bright notes of
real blueberry.

SPECULOOS

A cinnamon cookie butter flavor made from Biscoff
and a touch of whiskey.

MILKSHAKES \$6.75 (FAMILY PACK: 4 FOR \$24)

Made from our dairy-free and vegan soft serve. Contains coconut milk and organic soy.

Flavors: Vanilla • Chocolate • Strawberry • Coffee • Mint • Mocha Coffee
Cookies & Dreams • Mint Oreo • Choco Oreo • Coffee Oreo • Ube

WELCOME TO THE GREENERY CREAMERY, an Orlando-born artisanal ice
cream boutique. We are proud to serve our traditional and plant-based ice cream
made fresh in small batches from:

- Premium, often organic, or local & natural ingredients
- Locally sourced cream for our scratch made dairy ice cream
- A mix of coconut, peanut butter, sunbutter, almond or soy for
vegan bases

We've reimaged classics and concocted hundreds more zany flavors.
We are excited for you to try our award-winning ice cream offerings!

OUR FLAVORS ROTATE

Ask your SorBae
for a curated
experience

ASK FOR OUR CATERING MENU

For special orders, please email
greeneryorlando@gmail.com.

ALLERGENS ARE LABELED BUT PLEASE NOTE THAT WE
PROCESS NUTS, TREE NUTS, DAIRY, EGGS, SOY, AND
GLUTEN IN THIS FACILITY. WE CANNOT GUARANTEE THAT
CROSS-CONTAMINATION DOES NOT OCCUR.

SCOOPS

SOLO	\$4.25
1 flavor Standard sized scoop	
SPLIT	\$5.50
2 flavors The most popular option of all	
TRIO	\$6.50
3 flavors The option if you want a little of everything	
SHARE	\$7.50
4 flavors The option if you just can't make up your mind or want to share	



VESSELS

WAFFLE CONE \$1

Scratch-made Vanilla Chia or
Black Ash Vanilla Chia cone

SUGAR OR CAKE CONE \$0.50

GLUTEN-FREE SUGAR CONE \$0.75

*All ice cream comes with a
compostable cup & spoon*

SOFT SERVE

\$4.25

Made fresh in-house with coconut milk and organic soy. It is dairy-free and vegan and comes in a free cake cone or cup.

Upgrade to a waffle cone for +\$1.

PUP CUPS

\$2

Frozen treats made for dogs! Served in a bowl with a dog biscuit on the side.

- Strawberry lavender *Dairy-free*
- Blueberry lavender *Dairy-free*
- Pumpkin Peanut Butter

FLOATS

SODA

\$6

Your choice of root beer or cream soda with soft serve or a split scoop.

NITRO COLD BREW

\$7

Served with soft serve or a split scoop.
Made with a local cold brew.

KOMBUCHA

\$7

Served with soft serve or a split scoop.

SPECIALS

COOKIE SANDWICHES

\$5.50

- **Build Your Own Ice Cream Sandwich**
Your choice of cookie + solo scoop
- Oreo Cookie (vegan-friendly)
- Cocoa (vegan-friendly)
- Chocolate Chip **+\$1**

BROWNIE SUNDAE

\$7

Brownie + mini scoop + sprinkles + sauce

HAND-PACKED PINTS

\$9