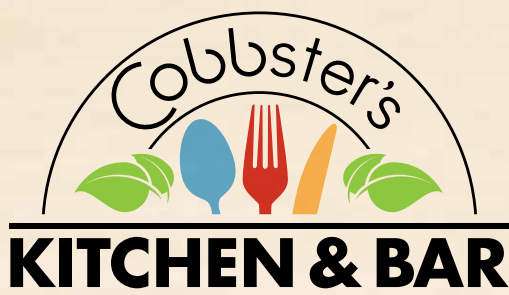


COBB LUXURY 10
TYRONE SQUARE



REAL FOOD
REAL COOKING

DINING AT THE MOVIES JUST GOT REAL! Cobbster's Kitchen & Bar offers creative, high-quality, made-to-order food. Our menu is made on premise, fresh every day. No freezer to fryer, prefab or microwave cooking in our kitchens! Just real food. Real cooking. You'll taste the difference whether enjoying your meal in our lobby, bringing it with you to the movie, or experiencing the convenience of full-service dining offered in our family-friendly bar and lounge.

SNACKS & SHAREABLES

MONSTER NACHOS GF Fried Corn Tortillas, Homemade Beef Chili, Queso, Cheddar & Jack Cheeses, House Pickled Jalapeños, Sour Cream & Tomato \$12.95 Vegetarian V: Sub Black Beans \$11.95

REAL TENDERS Beer Battered Chicken Tenders with Homemade Whole Grain Honey Mustard \$9.95 +Fries & Slaw: \$3

QUESADILLA ROLL V Jack & Cheddar in a Crisp, Pressed Tortilla. Served with Pico de Gallo & Sour Cream \$7.95
+Shredded Chicken: \$9.95/Steak: \$10.95

DYNAMITE SHRIMP Tender, Crispy Hand-Battered Fried Shrimp tossed in a Spicy Sauce \$9.95

BUFFALO CHICKEN DIP Spice Grilled Chicken in a Creamy Buffalo Style Cheddar, Jack & Blue Cheese Dip. Served with Tortilla Chips \$9.95

WINGS GF Marinated in Hot Sauce for 48 Hours & Fried Crisp. Includes Celery & Blue Cheese. [6] \$6.95 / [12] \$10.95
Flavors: • Naked • Buffalo Hot Sauce • Habanero Lime • Honey-Chipotle • BBQ Sauce • Ancho Hot Sauce

SIDE OF FRIES V GF Hot, Crisped Potatoes – Load 'em up! Includes Two Specialty Sauces. Boat: \$3.95/Basket: \$5.95

Add ons: **\$.50 ea** Specialty Sauces: Ranch, Blue Cheese, Honey Mustard, BBQ, Buffalo, Honey Chipotle, Sriracha Aioli, Peach Hot Sauce, Ancho Chili Hot Sauce

\$.75 ea Onions, Tomatoes, Sour Cream

\$1.50 ea Bacon, Queso, Chili, Cheddar

\$3 ea Cup of Queso, Shredded Chicken, Steak

SOFT TACOS

Two per Order. Served with Slow-Simmered Black Beans \$8.95

SHREDDED CHICKEN Honey-Chipotle, Queso

BEEF Korean Style BBQ Beef, Sriracha Aioli, Cilantro

SAUTÉED SHRIMP Sweet & Spicy Glaze, Crema

GREENS

CAESAR SALAD Baby Romaine, Croutons, Parmesan Crisp and Cracked Black Pepper. Anchovies Available on Request. Full \$9.95/ Half \$6.95

CHOPPED CHEF SALAD GF Mixed Greens, Ham, Turkey, Cheddar and Fontina Cheeses, Chopped Eggs, Tomatoes, Toasted Almonds, Chopped Bacon \$11.95

BURGERS & SANDWICHES

Double 4 oz. Patties on a Toasted Bun with Lettuce, Tomato, Pickle & Onion Includes Fresh-Cooked Kettle Chips. Sub Fries + \$2 / Add a Patty + \$3

DOUBLE CHEESEBURGER* Double Cheddar \$9.95

BACON CHEESEBURGER* Bacon, Double Cheddar \$10.95

ANCHO JALAPEÑO BURGER* Jalapeños, Cherry Peppers, Ancho Chili Hot Sauce, Double Pepperjack \$9.95

SWISS & SHROOM BURGER* Sautéed Mushrooms, Double Swiss \$9.95

BUILD YOUR OWN BURGER* \$8.95

Free Lettuce, Tomato, Onion, Pickle, Jalapeños, Cherry Peppers, Sriracha, Special Sauce

\$.50 ea Swiss, Pepperjack, Cheddar [per slice], Sautéed Mushrooms, Grilled Onions, Bacon [per slice]

ROASTED TURKEY CLUB PANINI Roasted Turkey, Bacon, Onion, Lettuce, Tomato, Honey Mustard, pressed Pretzel Bread \$8.95

BUFFALO CHICKEN WRAP Crisp Chicken, Buffalo Sauce, Ranch Dressing, Pepperjack, Lettuce & Tomato \$8.95

THE CUBAN Ham, Slow-Roasted Pork, Swiss, Pickles and Spiced Mustard on Cuban Bread \$9.95

BLACKENED SHRIMP & BACON WRAP Blackened Shrimp, Bacon, Pepperjack, Lettuce, Tomato, Onion & Spicy Ranch \$8.95

PIZZA & FLATBREAD

Pizza Priced by the Slice/Pie

CHEESE \$4/20 **PEPPERONI** \$4.25/21.25

VEGGIE Onion, Bell Pepper, Tomato, Artichoke, Olive \$4.25/21.25

MEAT LOVERS Pepperoni, Sausage, Ham, Bacon \$4.50/22.50

TOP YOUR OWN \$20 *Whole Pie Only*

\$1.25 ea Pepperoni, Ham, Sausage, Bacon, Anchovies, Onion, Artichoke, Bell Pepper, Tomato, Olives, Pineapple

FIG & BRIE FLATBREAD V Sweet Grain Mustard, Balsamic Roasted Figs, Caramelized Onions and Brie Cheese \$10.95

BBQ CHICKEN FLATBREAD Sweet BBQ Sauce, Pulled Chicken, Red Onions, Peach Salsa, Mozzarella, Parmesan, Cilantro \$10.95

SAUSAGE & PEPPERS FLATBREAD Marinara, Italian Sausage, Mozzarella, Parmesan & Goat Cheese, Roasted Bell Peppers and Caramelized Onions \$10.95

SWEETS

WHITE CHOCOLATE BREAD PUDDING V Housemade Bread Pudding, White Chocolate Chips & Bailey's- Cognac Caramel Sauce \$8

FUNNEL CAKE V Dusted with Powdered Sugar \$7

SWEET POTATO HUSHPUPIES V Marshmallow Dipping Sauce \$7

BEVERAGES

SODA

S - \$4.45
M - \$4.90
L - \$5.35
Promo Cup - \$5.85

BOTTLED WATER

16.9oz - \$3.90
1-Liter - \$4.65
Acqua Panna - \$5.60
Pellegrino - \$5.60

LAVAZZA PREMIUM COFFEES

Americano \$2.80
Lumi Teas \$2.80
Hot Chocolate \$2.80
Gran Crema Coffee \$2.80
Cappuccino \$3.75

Espresso \$2.10/3.05/3.95
Caramel Macchiato \$3.95
Café Latte \$3.75
Café Mocha \$3.75

*Denotes items cooked to order. Consumption of undercooked items may increase your risk of foodborne illness. Prices do not include sales tax

V Vegetarian GF Gluten-Free



SIGNATURE MARTINIS, MOJITOS & COCKTAILS

MARTINIS

BIG CITY COSMOTINI

Skyy Citrus Vodka, Cointreau, Cranberry Splash, Lemon Twist \$10

THE DON

Grey Goose Vodka, Dry Vermouth, Splash of Olive Juice, Blue Cheese Stuffed Olives \$11.75

LEMON DROP

Absolut Citron, Triple Sec, Sour Mix, Splash of Sprite, Sugar Rim \$9.50

CHOCOLATE STRAWBERRY TRUFFLE

Godiva Chocolate, Stoli Vanil, Strawberry Purée, Frangelico \$9.50

EMERALD CITY APPLLETINI

Stoli Vodka, Apple Pucker, Midori, Sour Mix, Cherry Garnish \$9.50

MOJITOS

COBB CLASSIC

Bacardi Limon, Mint, Lime, Simple Syrup & Splash of Soda \$9.95

STRAWBERRY

Bacardi Dragonberry, Muddled Mint Leaves and Strawberries, Simple Syrup & Lime Garnish \$9.95

WATERMELON

Bacardi Grand Melon, Watermelon Pucker, Muddled Watermelon & Mint Leaves, Simple Syrup & Watermelon Wedge Garnish \$9.95

CHIPOTLE PINEAPPLE

Muddled Mint, Lime & Pineapple, Chipotle, Bacardi Limón \$9.95

COCKTAILS

SINFUL SANGRIA

Our Signature Recipe with a blend of Fresh Fruit, Wine & Mixers \$8.95

MAD HATTER'S ICED TEA

Skyy Vodka, Bacardi Rum, Beefeater Gin, Triple Sec, Splash of Sour Mix and Coke \$10

THE HANGOVER MARGARITA

Jose Cuervo Especial Tequila, Grand Marnier, Lime Juice, Sour Mix, Salted Rim \$11.75

THE LOVE BUG

Malibu Coconut Rum, Banana Liqueur, Midori, Pineapple Juice and Cranberry Juice \$9.50

NUCLEAR MELTDOWN

Skyy Pineapple Vodka, Blue Curacao, Pineapple Juice, Sprite \$9.50

SUNSET MAI TAI

Bacardi, Myer's Rum, Apricot Brandy, Orange Juice, Pineapple Juice \$9.50

DARK NIGHT Skyy Vodka, Bacardi Rum, Beefeater Gin, Razzmatazz, Blue Curacao, Sour Mix and Sprite \$10

QUALITY & CREATIVITY ARE THE NORM AT OUR BAR.

We proudly pour a premium well consisting of Skyy Vodka, Bacardi Rum, Beefeater Gin, Jose Cuervo Tequila, Jim Beam Bourbon, Seagram's Whiskey and Cutty Sark Scotch.

BOTTLED & DRAFT BEER

DRAFT 20oz PINT / PITCHER

Bud Light	\$5.75/15.75
ShockTop	\$5.75/15.75
Yuengling	\$5.75/15.75
Angry Orchard	
Hard Cider GF	\$7.25/19.75
Bell's Two Hearted Ale	\$7.75/21
New Belgium Fat Tire	\$7.25/19.75
St. Pete Beach Blonde Ale	\$7.75/21
Stella Artois	\$7.75/21

BOTTLED DOMESTIC

\$4.50

Bud Light
Coors Light
Miller Lite
Kaliber*

*Non Alcoholic

BOTTLED IMPORT

\$5.75

Amstel Light
Corona
Dos XX
Guinness
Heineken
Pilsner Urquell

CRAFT & SPECIALTY

\$5.75

DogfishHead 90 Min IPA
Sierra Nevada Pale Ale
Left Hand Milk Stout Nitro
Tampa Bay Brewing Reef Donkey
(\$7.50 - 16oz Can)
Cigar City Maduro Brown Ale (Can)
Coppertail Free Dive IPA (\$6.25)
Bimini Twist IPA

WINE

6oz/10oz/Bottle

SPARKLING

Lunetta Prosecco 187ml \$8.95

CHARDONNAY

Penfolds Rawson Retreat
\$7.95/12/28
Kunde \$9.50/14.25/35

PINOT GRIGIO

Ecco Domani \$7.95/12/28
Astoria Alisia \$8.95/13.50/33

INTERESTING WHITES

Dark Horse Sauvignon Blanc
\$7.95/12/28
Château Ste Michelle Riesling
\$8.95/13.50/33
Caposaldo Moscato
\$9.50/14.25/35

PINOT NOIR

Hob Nob \$7.95/12/28
Bridlewood \$9.50/14.25/35

MERLOT

Columbia Crest Grand Estates
\$8.95/13.50/33
14 Hands \$9.50/14.25/35

CABERNET SAUVIGNON

Robertson \$7.95/12/28
The Show \$9.50/14.25/35
Columbia Crest H3
\$10.25/15.25/38

INTERESTING REDS

Dancing Bull Zinfandel
\$7.95/12/28
Bodega Tamari Reserva Malbec
\$8.95/13.50/33