

John Wehner's **VILLAGE DOOR** RESTAURANT & ENTERTAINMENT

DAIQUIRIS

Strawberry • Pina Colada • Margarita • Mango
Guava • Bushwacker • Mudslide

With or Without Alcohol

All House Drinks and Mojitos are 24oz Doubles

HOUSE SPECIALTIES

HURRICANE

151, Light & Dark Rums blended with Orange and Pineapple Juice. Topped with Grenadine

BAYTOWNE SMASH

Coconut Rum and Banana Liquor Mixed with Orange and Pineapple Juice. Topped with Dark Rum

N'AWLINS RUM PUNCH

Light, Dark, and Coconut Rums Mixed with Cranberry, Orange, and Pineapple Juices. Topped with Grenadine

CHELADA

A Corona Based Cocktail Mixed with Citrus Vodka and Your Choice of Watermelon or Blood Orange Monin Flavoring

BLOODY MARY

Vodka Blended with Bloody Mary Mix. Old Bay Seasoned Rim & Garnished w/ Pickled Green Beans, Olive & Lime Wedge

BOURBON/WHISKEY

SMOKEHOUSE SOUR

Woodford Reserve Blended with Peach Schnapps, Sour Mix, Monin Agave Flavoring, and a Hint of Monin Hickory Smoke

ORANGE FRONTIER

Bulleit Bourbon Blended with Monin Blood Orange Flavoring, Cranberry Juice and a Splash of Soda

MAPLE SMASH

Makers Mark Bourbon Blended with Monin Maple Flavoring, Lemonade, and a Splash of Soda

SMOKED HONEY LEMONADE

Jack Daniels Honey Blended with Monin Smoked Hickory Flavoring, and Lemonade

WINES

House Wines

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet, & Merlot

Moscato

Prosecco Brut

Ask your server for a complete list of our VIP Wines

HARD SELTZER

White Claw & Truly Products



45oz FUN BOWLS

ROCK FAD

Captain Morgan, Southern Comfort, Peach Schnapps, Amaretto, and Triple Sec Blended with Pineapple & Cranberry Juices

ENERGY SHARK

Raspberry and Citrus Vodkas, Blue Curacao, a Splash of Sprite and Topped with Full Throttle Energy Drink

PURPLE PEOPLE EATER

Coconut Rum, Southern Comfort, Amaretto, Blue Curacao, Black Raspberry Liquor Blended with Sour Mix, Sprite and a Splash of Cranberry Juice

UNICORN PASSION

Coconut Rum, Citrus Vodka, Melon Liquor Blended with Sour Mix, Pineapple Juice and Sprite. Topped with Dark Rum

ALIEN CANDY

Captain Morgan, Coconut Rum, Blue Curacao, Melon Liquor Blended with Sour Mix and Pineapple Juice

WHITE GUMMY

Raspberry Vodka, Peach Schnapps Blended with Sour Mix & Pineapple Juice

DOUBLE CHELADA

A Corona Based Cocktail Mixed with Citrus Vodka and Your Choice of Watermelon or Blood Orange Monin Flavoring

MOJITOS

CLASSIC

Light Rum, Fresh Mint, and Lime Blended with Monin Mojito & Soda

BLOOD ORANGE

Light Rum, Fresh Mint, and Lime Blended with Monin Blood Orange and Mojito Mix. Topped with Soda

COCO MELON

Light Rum, Fresh Mint, and Lime Blended with Monin Watermelon and Mojito Mix. Topped with Soda

BBQ PINEAPPLE

Light Rum, Fresh Mint, Lime, & Pineapple Juice Blended with Monin Hickory and Mojito Mix. Topped with Soda

BREWS

IMPORT/CRAFT

Blue Moon | Dos Equis | Corona Extra | Stella Artois
Dogfish 60 Minute IPA | Yuengling | Sweetwater 420
30A Beach Blonde (local) | Heineken | Guinness
Fat Tire | Angry Orchard

DOMESTIC

Bud Light | Budweiser | Miller Lite
Coors Lite | Michelob Ultra

STARTERS

PEEL & EAT SHRIMP \$17.99



A half-pound of chilled shrimp dusted with our Old Bay seasoning

FRIED DILL PICKLES \$14.99



Crispy hand breaded crinkle cut dill pickles served with ranch dressing for dipping

TNT SHRIMP \$16.99



Hand breaded popcorn shrimp tossed in our sweet and spicy TNT sauce. Served on a bed of lettuce

GATOR BITES - Market Price



A half-pound of breaded alligator pieces. Lightly fried and served with our signature TNT sauce

SMOKED TUNA DIP \$16.99



Freshly smoked yellow fin blended with carrots, celery, onion, and garlic aioli. Served with our bay chips

SMOKED WINGS \$17.99



One pound of freshly smoked wings tossed in our Sweet Georgia Brown BBQ Sauce

ROCK & ROLL LOADED CHIPS \$19.99



Freshly made thick cut potato chips layered with pulled pork, melted cheddar cheese, smoked appledwood bacon pieces, baked beans, jalapeños, red onions, lettuce and tomatoes. Drizzled with our Sweet Georgia Brown and TNT sauce

CRISPY FRIED OYSTER APPETIZER \$16.99



6 lightly breaded and deep fried oysters. Served with cocktail sauce and lemon wedges

GUMBO & SALADS



THE VILLAGE DOOR'S FAMOUS GUMBO

People's Choice Winner | Sandestin Gumbo Festival

Our made from scratch gumbo filled with chicken, sausage, okra, onions, and bell peppers. Seasoned with authentic creole seasoning and topped with rice

Cup \$7.99 • Bowl \$10.99

HOUSE SALAD \$13.99

Chopped lettuce, bacon, cheddar cheese, red onion, tomato and croutons

WEDGE SALAD \$15.99

A crisp iceberg lettuce wedge topped with bacon, diced tomatoes, red onion, crumbles and our blue cheese dressing

FRESH SALAD ENHANCERS

Chicken Tenders \$7 • Pulled Pork \$10 • Blackened Shrimp \$10
Brisket \$11 • Blackened Grouper \$14 • Smoked Turkey \$10

Ranch • Blue Cheese • Honey Mustard • Balsamic • Oil & Vinegar

HANDHELDS

All Handhelds are served with your choice of a side. Gluten free buns are available for \$1.99

BLACKENED GROUPE SANDWICH \$24.99

Blackened grouper served on a Hawaiian sourdough bun with lettuce, tomato and a side of tartar sauce

BLAZE SANDWICH \$19.99

Layers of pulled pork, sliced beef brisket, red onions and jalapenos smothered in pepper jack cheese and served atop our toasted sweet Hawaiian sourdough bun

PULLED PORK SANDWICH \$17.99

Juicy smoked pulled pork and dill pickles served atop our toasted sweet Hawaiian sourdough bun

SMOKED BRISKET SANDWICH \$18.99

Slow smoked sliced beef brisket and dill pickles served atop our toasted sweet Hawaiian sourdough bun

CHICKEN TENDER BASKET \$16.99

Hand breaded gluten free jumbo chicken tenders served with a side of ranch dressing

BACON DISCO BURGER \$18.99

Two seasoned 1/4 lb beef patties topped with Wisconsin cheddar cheese, bacon, lettuce, tomato, pickles, and red onion. Served on a toasted sweet Hawaiian sourdough bun - **Make it a Triple for \$4**

Add Mushrooms \$2 • Add Jalapeño \$2

Add Pulled Pork \$7 • Add Smoked Brisket \$9

**Burgers are cooked med well to well only*

VEGGIE BURGER \$14.99

A blend of vegetables chalked full of protein, vitamins, minerals, antioxidants and omegas. Topped with lettuce, tomato, onion and pickles. Served on a toasted sweet Hawaiian bun with a side of honey mustard sauce

SMOKED TURKEY SANDWICH \$17.99

Applewood bacon, cheddar cheese covering smoked turkey breast served on our toasted sweet Hawaiian sourdough bun

- Service charge of 18% gratuity added to parties of 6 or more -

One check for parties of 8 or more to facilitate speed of service

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

FROM THE OCEAN

Baskets served with your choice of side

SHRIMP & GRITS \$20.99

Blackened popcorn style shrimp set on a bed of our Gouda grits. Topped with diced tomato, red onions, bacon and jalapeños

SNOW CRAB BOIL - MARKET PRICE

Over a pound of snow crab served with shrimp, Conecuh sausage, two ears of corn and baby red potatoes

ADD A SNOW CRAB CLUSTER TO ANY DISH AT MARKET PRICE

POPCORN SHRIMP BASKET \$20.99

Hand battered popcorn shrimp deep fried to perfection. Served with our freshly made cocktail sauce

FRIED SHRIMP BASKET \$21.99

Eight butterflied shrimp hand-breaded and fried until golden brown. Served with our made fresh daily cocktail sauce

FRIED FISH BASKET \$22.99

Buttermilk soaked and lightly floured strips of white fish. Served with tartar sauce and your choice of a side

- OYSTERS -

SMOKED OYSTERS

Roasted gulf oysters with garlic butter

- Half Dozen \$16.99
- Full Dozen \$29.99

Served with horseradish, cocktail sauce, crackers and lemon wedges

RAW OYSTERS

Fresh gulf oysters on the half shell

- Half Dozen \$15.99
- Full Dozen \$27.99

FRIED OYSTER BASKET \$28.99

A dozen breaded oysters fried to a golden brown. Served with a side of freshly made cocktail sauce and your choice of a side

BBQ PLATTERS

Served with your choice of two sides

SMOKED RIBS

St. Louis style, slow smoked over oak & pecan wood

- Half Rack \$22.99
- Full Rack \$29.99

BEEF BRISKET \$22.99

Half pound of fresh seasoned beef brisket smoked for 14 hours

SMOKED TURKEY BREAST \$20.99

Half pound of sliced smoked turkey breast

PULLED PORK \$20.99

Moist and juicy pulled pork slow smoked to perfection

OUR HOMEMADE BARBECUE SAUCES

BURNING LOVE | SWEET GEORGIA BROWN | UNCLE JOHN'S SMOKEHOUSE SAUCE

ALWAYS COOKED SLOW & LOW OVER OAK AND PECAN WOOD

Oak goes with just about any barbecue meat. It has a medium smoky flavor that is stronger than apple and itself. It has a dense, tight grain and a color ranging from almost white to yellow to red. Pecan is great with beef, pork, and poultry. Its flavor is described as spicy and nutty. It can be used by itself or mixed with oak. It is great when cooking chicken and ribs.

KIDS MEALS

All Kid's Meals served with a choice of a side

Ages 12 and under

- POPCORN SHRIMP \$9.99 
- CHICKEN TENDERS \$9.99 
- MAC AND CHEESE \$9.99
- RIBS - 3 BONES \$9.99 
- HAMBURGER \$9.99

ADD BACON \$2.49 • ADD CHEESE \$1.99

SIDES \$6

- BAY CHIPS
- COLE SLAW
- FRENCH FRIES
- BAKED GOUDA GRITS
- LOADED POTATO SALAD
- SMOKE HOUSE BAKED BEANS

DRINKS UNLIMITED REFILLS

COKE PRODUCTS \$4.49 | KIDS \$3.99

SWEET & UNSWEET ICED TEA \$4.49

DASANI BOTTLED WATER \$3.49

WE PROUDLY SERVE COKE PRODUCTS



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John Wehner's **VILLAGE DOOR** RESTAURANT & ENTERTAINMENT

VOTED "BEST PLACE TO DANCE" ON THE EMERALD COAST

Live entertainment every evening on our deck overlooking the bay. Our Dance Club, born about 30 years ago on Bourbon Street, has been the upscale party venue year after year! We are in our 20th year here in Sandestin and are the #1 Bachelorette party headquarters - Every weekend! Not only is John Wehner's Village Door bringing some of the tastiest food on the beach, we're bringing some amazing entertainment to one of the most exciting performance venues in the area. Our Party Host Corey Mack Keeps the dance floor packed in our award-winning dance club. You can also "get local" with talented entertainers from across the Panhandle and the Southern US every day outside on our deck.

For more information visit TheVillageDoor.com



CONSUMER INFORMATION

There is risk associated with
consuming raw oysters

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Florida Department of
Business &
Professional
Regulation

—Section 84D-3.04(3), Florida Administrative Code
Provided by the Florida Department of
Business and Professional Regulation
Division of Hotels and Restaurants
www.myfloridaclear.com

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A NOTE FOR OUR GLUTEN-FREE FRIENDS



GLUTEN-FREE DISCLAIMER: So remember there is still one gluten containing item in the kitchen. We will do our very best to make sure your meal is gluten-free. However, we are not a gluten-free restaurant, and our normal kitchen operations involve shared cooking and preparation areas which may result in cross contamination despite our processes to minimize that happening. Due to these circumstances, we are unable to guarantee that any item on our menu can be completely free of gluten. If you are highly sensitive to gluten or have any other food allergies, please tell your server and know that we will do our best, but we can't ensure your order will not touch gluten or another allergen somewhere in the process. Our kitchen is also peanut oil free.

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