

Starters

- EDAMAME** ^{GF} 10
butter, roasted garlic, sunflower seeds, grated parmesan
- SALMON CAKES** ^{GF} 15
two (2) cajun salmon cakes topped with a dill crème fraîche served over spring salad
- PRETZEL ROLLS** 13
pepper jack fondue, honey mustard
- KOREAN BBQ RIBS** 15
cola braised half rack, sweet heat asian barbeque, pickled red onion
- BRUSCHETTA** 14
toasted cuban bread, house whipped ricotta, basil sunflower seed pesto, bruschetta tomatoes, balsamic drizzle, shaved parmesan
- STICKY PORK BELLY** 13
slow-braised, asian sticky sauce, sesame seeds, garlic cilantro aioli
- MULE MUSSELS** ^{GF} 17
roasted tomato wine broth, shallots, garlic, fresh herbs, grilled cuban bread
- WING IT** 13
(6) fried chicken wings tossed in your choice of house sauce: buffalo sauce, hot honey, sticky mule, or korean bbq

Salads

- THE COOP** ^{GF} 18
grilled chicken, hard-boiled egg, bacon, cucumber, tomato, corn, edamame, smoked gouda cheese, mixed greens, honey mustard dressing
- TUSCAN SHRIMP CAESAR*** ^{GF} 18
garlic herb shrimp, romaine, pickled red onion, roasted chickpeas, shaved parmesan, caesar dressing
- SALMON SALAD*** ^{GF} 19
grilled salmon, spring mix, chopped tomatoes, strawberries, blueberries, boursin cheese, red radish, candied walnuts, tomato, green goddess dressing
- TSM BURGER SALAD *** 18
angus beef, Swiss cheese and shredded potato strings on top of spring mix, cherry tomato, cucumbers, roasted corn, red onion tossed with dill ranch

DINE IN • TAKE OUT

THE STUBBORN MULE

EST. 2016



Happy Hour

EVERYDAY
3pm-6pm

FRIDAY & SATURDAY
10pm-11pm

25% Off

Starters
Wines By The Glass

Draft Beer
Signature Cocktails



HAPPY HOUR DINE-IN ONLY

Flatbreads

- HOT HONEY APPLE** 17
sunflower seed pesto, diced apples, mozzarella cheese, roasted tomatoes, thyme boursin cheese, hot honey add prosciutto \$6
- ROMA** 17
pork prosciutto, pesto spread, fresh mozzarella, roasted tomatoes, spinach, garlic cilantro
- BBQ PORK** 17
mojo barbeque pork, pepper jack cheese, roasted peppers, pickled red onions, bbq sauce
- SOUTHWEST CHICKEN** 17
grilled chicken, black bean spread, chopped bacon, corn, white cheddar, bell peppers, chipotle aioli

Burgers

*Includes choice of side.
Upgrade to premium side \$2.00
Add Fried Egg \$1.50
Substitute GF bun \$1*

- THE STUBBORN MULE *** 18
Angus beef patty, bacon, tomato, mixed greens, pepper jack fondue, cider onion jam mayo, crispy potato nest, toasted brioche bun
- SMASH BURGER *** 18
two 4oz brisket blend patties, charred sweet onion, tomato, arugula, chive mayo, american cheese, toasted brioche bun
- GIDDY UP *** 19
8oz. angus beef, fried onion rings, korean bbq pork belly, sweet carolina slow, toasted brioche bun
- MISSION IMPOSSIBLE** ^{VG} 18
plant based impossible burger, shiitake mushrooms, swiss cheese, beefsteak tomato, baby arugula dressed with garlic oil, chive mayo, brioche bun

Soup & Side Salads

- SOUP OF THE DAY** 8
- SIDE HOUSE SALAD** 6
- SIDE CAESAR SALAD** 6



WE OFFER A FULL SELECTION OF BOTTLED BEERS, DRAFT BEERS, SIGNATURE COCKTAILS, MOSCOW MULES & WINE PEPSI PRODUCTS, ICED TEA, HERBAL TEA, COFFEE & ESPRESSO

Hours

MONDAY - THURSDAY • 11AM-10PM
FRIDAY - SATURDAY • 11AM-11PM
SUNDAY • 11AM-9PM

Location

100 S. Eola Drive
ORLANDO, FL 32801

Connect

407-730-3400
WWW.THESTUBBORNMULEORLANDO.COM



Handhelds

Includes choice of side
Upgrade to premium side \$2.00
Add Fried Egg \$1.50
Substitute GF bun \$1

CHIPOTLE CHEESESTEAK 18

ribeye, cheddar cheese, caramelized onion, bell pepper, chipotle aioli, pepper jack fondue, toasted hoagie roll
add sautéed mushrooms \$1

WHAT CAME FIRST? * 17

grilled chicken, smoked gouda, tomato, fried egg, mixed greens, bacon, herb mayo, toasted brioche bun

PIMENTO GRILLED CHEESE ^{vg} 18

texas toast, pimento cheese spread, grilled zucchini, spring onion, grilled mushrooms, blistered tomatoes, mozzarella cheese

GRILLED, CHILLED & SMASHED * 19

CHILLED, grilled smashed salmon, tomato confit, apples, tzatziki, herbed mayo, spring mix, toasted garlic bread

FRESH CATCH BLT 19

blackened catch, bacon, beefsteak tomato, pickles, romaine lettuce, garlic cilantro aioli, brioche bun

CUBAN PRESS 18

house roasted mojo pork, honey ham, Swiss cheese, dill pickles, mustard aioli, Cuban bread

Sides \$6

PLAIN FRIES

ROSEMARY PARMESAN FRIES

SWEET POTATO TOTS

MIXED GREENS SALAD

GARLIC BROCCOLINI

CHEESY GOUDA GRITS

CORN-EDAMAME SUCCOTASH

WHITE CHEDDAR MASHED POTATOES

CAESAR SALAD*

Premium Sides \$8

SMOKED GOUDA
MAC' N CHEESE

BACON BRUSSEL SPROUTS

PARMESAN COUSCOUS

GARLIC TURMERIC RICE

ONION RINGS

ENTRÉES

VIA YALAHA ^{vg} 26

tri-colored rotini, impossible sausage, garlic, white wine, arugula, white beans sautéed in a vegetable broth, pecorino cheese, sweet asparagus tips

SPRING SALMON* 28

grilled salmon, cheesy parmesan couscous, roasted corn, sweet peas, cherry tomatoes, sunflower seeds, creamy béchamel

CHICKEN LINGUINE 27

linguine pasta, lemon herb parmesan cream, roasted tomato, baby spinach, grilled chicken, shaved parmesan

NY STRIP* ^{GF} 33

12oz NY strip steak, white cheddar mash, pan roasted broccolini, roasted garlic herb butter
add garlic shrimp for \$12

SHRIMP AND GRITS ^{GF} 28

andouille sausage, bell peppers, onions, smoked gouda grits, sweet, heat remoulade

LET THERE BE CAKE ^{GF} 30

fresh catch fillet, (1) salmon cake, corn-edamame succotash, dill creme fraiche served with spring salad

SCAN FOR FEATURES



#GETSTUBBORN

Signature Mules



STUBBORN MULE 10

prairie vodka, lime, orange bitters, ginger beer

SPARTACUS 11

old forester bourbon, lime, black cherry, orange, mint, ginger beer

RAZZLE DAZZLE 11

prairie vodka, raspberry, vanilla, lime, ginger beer

MIRACLE POTION 11

centenario blanco tequila, hibiscus wintergreen tea, cinnamon, lime, ginger beer

PRINCE CHARMING 12

cranberry-infused ford's gin, ginger liqueur, lemon, sparkling wine

THE LUMBERJACK 11

old forester bourbon, lemon, zirbenz pine liqueur, angostura bitters, ginger beer

THE COCKTAIL FORMERLY KNOWN AS

PURPLE RAIN 12

gin lane 1751, rosemary, butterfly flower, lemon, ginger beer

BACK & FORTH 12

pineapple infused flor de cana white rum, pineapple malt cordial, cinnamon, lime, ginger beer

Desserts

TRIPLE CHOCOLATE CAKE

SALTED CARAMEL
CHEESECAKE

SEASONAL BREAD PUDDING

BROWNIE SUNDAE

Check Out
RusTeak

Our Sister Restaurant
Located Directly Across
the Street



Consumer Advisory

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

For your convenience parties of 6 or more will have a 20% gratuity added to the final bill