

Starters

- EDAMAME

GF

12

butter, roasted garlic, sunflower seeds, grated parmesan
- SALMON CAKES

GF

17

two (2) cajun salmon cakes topped with a dill crème fraîche served over spring salad
- PRETZEL ROLLS

VG

14

pepper jack fondue, honey mustard
- KOREAN BBQ RIBS

17

cola braised half rack, sweet heat asian barbeque, pickled red onion
- STICKY PORK BELLY

15

slow-braised, cubed pork belly, asian sticky sauce, sesame seeds, garlic cilantro aioli
- MULE MUSSELS

GF

18

roasted tomato wine broth, shallots, garlic, fresh herbs, grilled cuban bread
- WING IT

16

(6) fried chicken wings tossed in your choice of house sauce: buffalo sauce, hot honey, sticky mule, or korean bbq
- ELOTE HUMMUS

VG

15

garlic lime hummus, grilled corn, smoked paprika, cojita cheese, tortilla chips, cilantro
- SUMMER CAPRESE

16

sweet cherry tomato jam, burrata round, basil pesto, sunflower seeds, balsamic glaze, toasted focaccia
- CAJUN SHRIMP DIP

17

cajun shrimp, spinach, artichoke, parmesan and romano cheeses, toasted focaccia points

Flatbreads

- VG sub cauliflower crust \$1
- HOT HONEY APPLE

VG

18

sunflower seed pesto, diced apples, mozzarella cheese, roasted tomatoes, thyme boursin cheese, hot honey add prosciutto \$4
- BBQ PORK

18

mojo barbeque pork, pepper jack cheese, roasted peppers, pickled red onions, bbq sauce, scallions
- GARLIC SHRIMP

18

roasted tomato spread, corn, asparagus, grilled shrimp, mozzarella cheese, fried garlic, garlic cilantro aioli
- PESTO CHICKEN

18

sunflower seed pesto, grilled artichoke hearts, confit tomatoes, grilled chicken, crispy prosciutto, balsamic glaze

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
- Signature Mules



HAPPY HOUR Dine-In Only

Salads

- THE COOP

GF

19

grilled chicken, hard-boiled egg, bacon, cucumber, tomato, corn, edamame, smoked gouda cheese, mixed greens, honey mustard dressing
- SALMON SALAD\*

GF

19

grilled salmon, spring mix, Boursin cheese, tomatoes, apricots, watermelon, candied walnuts
- TSM BURGER SALAD \*

19

angus beef, swiss cheese and shredded potato strings on top of spring mix, cherry tomato, cucumbers, roasted corn, red onion tossed with dill ranch
- TUSCAN SHRIMP CAESAR

18

garlic herb shrimp, romaine, pickled red onion, parmesan focaccia croutons, shaved parmesan, caesar dressing

Burgers

- Includes choice of side.

Upgrade to premium side \$2.00

Add Fried Egg \$1.50

Substitute GF bun \$1
- THE STUBBORN MULE \*

19

angus beef patty, bacon, tomato, mixed greens, pepper jack fondue, cider onion jam mayo, crispy potato nest, toasted brioche bun
- SMASH BURGER \*

19

two 4oz brisket blend patties, charred sweet onion, tomato, arugula, chive mayo, american cheese, toasted brioche bun
- GIDDY UP \*

20

angus beef patty, fried onion rings, bacon jam, sweet carolina slaw, toasted brioche bun
- MISSION IMPOSSIBLE

VG

18

plant based impossible burger, shiitake mushrooms, swiss cheese, beefsteak tomato, baby arugula dressed with garlic oil, crispy onion strings, chive mayo, brioche bun

Soup & Side Salads

- SOUP OF THE DAY

8
- SIDE HOUSE SALAD

6
- SIDE CAESAR

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 19  
ribeye, cheddar cheese,  
caramelized onion, bell pepper,  
chipotle aioli, pepper jack fondue,  
crispy onion strings, toasted  
hoagie roll  
add sauteed mushrooms \$1

WHAT CAME FIRST? \* 19  
grilled chicken, smoked gouda,  
tomato, fried egg, mixed greens,  
bacon, herb mayo, toasted  
brioche bun

TACO 'BOUT IT <sup>VG</sup> 17  
(3) flour tortillas, plant based  
impossible, mixed greens, cotija  
cheese, roasted cherry tomato  
salsa, pickled red onion  
sub grilled chicken \$2  
sub grilled hanger steak \$5

CHICKEN SALAD  
SANDWICH 19  
bacon jam mayo, tomato, spring  
mix, house made chicken salad  
with walnuts, crasins, sliced  
brioche

FRESH CATCH BLT 19  
blackened catch, bacon, beefsteak  
tomato, pickles, romaine lettuce,  
garlic cilantro aioli, brioche bun

CUBAN PRESS 19  
house roasted mojo pork, honey  
ham, Swiss cheese, dill pickles,  
mustard aioli, Cuban bread

Sides \$7

PLAIN FRIES  
ROSEMARY PARMESAN FRIES  
SWEET POTATO TOTS  
WHITE CHEDDAR MASHED  
POTATOES  
CHEESY GOUDA GRITS  
MIXED GREENS SALAD  
CAESAR SALAD\*  
GARLIC BROCCOLINI

Premium Sides \$9

PARMESAN COUSCOUS  
ONION RINGS  
SMOKED GOUDA MAC N'  
CHEESE  
SMOKED GOUDA AND BOURSIN  
SCALLOPED POTATOES  
ROASTED TRI COLORED  
CARROTS

ENTRÉES

RIGATONI RUSTEAKO 19  
roasted tomato white wine broth,  
shallots, garlic, rosemary, corn,  
asparagus, rigatoni, asiago cheese  
add chicken \$6  
add shrimp \$12  
add hanger steak \$18

SHRIMP AND GRITS <sup>GF</sup> 30  
andouille sausage, bell peppers,  
onions, smoked gouda grits, sweet,  
heat remoulade, scallions

LET THERE BE CAKE <sup>GF</sup> 32  
fresh catch fillet, (1) salmon cake,  
pimento cheese risotto, asiago,  
capers, mushrooms, spinach,  
scallions, lemon

ALONG CAME MOLLY 30  
rigatoni, grilled shrimp, yellow  
squash, zucchini, thyme Boursin  
cream sauce, lemon, asiago  
cheese, crispy onion stings, fresh  
herbs

GET SHORTY 34  
braised short rib, white cheddar  
mashed potatoes, sautéed  
spinach, mushrooms, harissa glaze

GRILLED HANGER STEAK 36  
8oz hanger steak, smoked gouda  
and boursin scalloped potatoes,  
roasted tri colored carrots,  
finished with brown butter glaze

SALMON TORTELLINI 32  
grilled salmon filet, ricotta  
tortellini, sun-dried tomato pesto  
cream, grape tomatoes and  
spinach finished with a roasted red  
pepper sauce

HOT HONEY CHICKEN 30  
grilled chicken breast, hot honey  
glaze, roasted seasonal vegetable  
orzo finished with artichoke cream

SCAN FOR FEATURES



#getstubborn

Signature Mules



STUBBORN MULE 13  
house vodka, lime, orange bitters,  
ginger beer

SPARTACUS 13  
house bourbon, lime, black cherry,  
orange, mint, ginger beer

RAZZLE DAZZLE 13  
house vodka, raspberry, vanilla,  
lime, ginger beer

THE COCKTAIL  
FORMERLY KNOWN AS  
PURPLE RAIN 13  
gin lane 1751, rosemary, butterfly  
flower, lemon, ginger beer

SMOKED & MEZZY 13  
del moguery mezcal, passionfruit,  
mango, lime, ginger beer

NEWEST BOMBSHELL 13  
flor de cana white rum, blueberry,  
coconut cream, lemon, ginger beer

SOFT LAUNCH 13  
fords gin, basil, strawberry, lime  
ginger beer

STOP AND SMELL THE  
ROSEMARY 13  
old forester bourbon, honey-peach  
reduction, rosemary, lemon, ginger  
beer

Desserts

TRIPLE CHOCOLATE CAKE 14  
SELECT CHEESECAKES 14  
SEASONAL BREAD PUDDING 14  
BROWNIE SUNDAE 13  
STRAWBERRY TRIFLE 14

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