

THE AGENCY

KITCHEN & BAR

•••• HANDHELDS ••••

Served with Choice of One Side

Veggie Wrap	•12.50
Roasted Portobello Mushrooms, Lettuce, Pico de Gallo, Chipotle Baja Sauce, and Goat Cheese	
Buffalo Chicken Wrap *	•14.50
Buffalo Chicken, Cheddar Jack, Lettuce, Tomatoes, and Avocado	
Chicken Bacon Grill *	•16.00
Grilled Chicken, Applewood Bacon, Provolone, Honey Mustard, Lettuce, and Tomatoes	
Turkey Club *	•16.00
Smoked Turkey, Applewood Bacon, Provolone, Avocado, Lettuce, Tomatoes, Chipotle Baja Sauce Served on Toasted Wheat Berry Bread	

•••• CHICKEN WINGS* ••••

Served with Bleu Cheese or Buttermilk Ranch
Choice of Sauce or Rub

Small • 13.00 | Medium • 19.50

Sauces: Buffalo | Spicy Garlic | House BBQ | Mango Habanero

Rubs: Old Bay | Lemon Pepper

•••• STREET TACOS ••••

Served with Tortilla Chips & Fire Roasted Salsa

Roasted Portobello	•12.50
Chipotle Baja Sauce, Goat Cheese, Crispy Onions, and Lettuce	
Grilled Chicken *	•13.00
Pico de Gallo, Chipotle Baja Sauce, Cheddar Jack, and Lettuce	
Blackened Shrimp *	•14.50
Chipotle Baja Sauce, Pico de Gallo, and Napa Slaw	

* = Gluten Free

•••• APPETIZERS ••••

Hummus	• 8.00
House-made Hummus topped with smoked Paprika, served with grilled flatbread	
Southwest Agency Rolls *	•14.50
Grilled Chicken, Avocado, Cheddar Jack, Corn, Black Beans freshly blended and hand rolled in-house. Served with Spicy Rooster, and Ranch sauces	
Rooster Shrimp *	•14.00
Lightly dusted Shrimp flash fried and tossed with Spicy Rooster Sauce. Served with Napa Slaw	
Grilled Quesadilla *	•12.00
Cheddar Jack, Grilled Onions, Peppers, Sour Cream, and Salsa Add: Grilled Chicken +4 Add: Grilled Shrimp +5	
Chicken Tenders & Fries *	•15.00
Choice of Dipping Sauce	
Roasted Brussels Sprouts *	•10.00
Balsamic Reduction, Applewood Bacon, and Parmesan	
Nacho Stack *	•13.00
Crispy Tortilla Chips, Cheese Fondue, Pico de Gallo, Black Beans, Pickled Jalapeños, Sour Cream, Salsa, and Green Onions Add: Grilled Chicken +4 Add: Grilled Shrimp +5	
All in Fries	•13.00
Crispy Fries or Tater Tots, Cheese Fondue, Applewood Bacon, Pickled Jalapeños, and Green Onions	
Toasted Pretzels	•11.00
Lightly Salted Bavarian Pretzel Sticks, Cheese Fondue, and Hot Mustard	
Crispy Cheese Curds	•11.50
Battered White Cheddar Curds, Marinara, and Cajun Ranch	

•••• SALADS ••••

Ranch | Bleu Cheese | Honey Mustard | Balsamic Vinaigrette
Add: Grilled Chicken +4 | Grilled Shrimp +5

Caesar	• 10.00
Chopped Romaine, Parmesan, Croutons, and Caesar dressing	
Chopped Cobb *	• 14.00
Chopped Romaine, Grilled Chicken, Applewood Bacon, Tomatoes, Boiled Egg, Avocado, Bleu Cheese crumbles, and choice of dressing	
Mike's Chicken Salad *	• 15.00
Choice of Grilled or Fried Chicken, Chopped Romaine, Carrots, Avocado, Tomatoes, Onion, Boiled Egg, Cheddar Jack, and Honey Mustard	

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

•••• CRAFT PIZZAS ••••

Our Pizzas are Made to Order and Feature Only the Highest Quality Ingredients
10" Personal (6 slices) or 16" (8 slices) • Add Gluten Free Crust +3

Original Cheese	• 10.50 16.50
Marinara, Mozzarella, Provolone, and Parmesan	
Pepperoni *	• 12.50 18.50
Marinara, Mozzarella, Pepperoni, and Fresh Basil	
Three Little Pigs *	• 13.50 19.50
Marinara, Mozzarella, Italian Sausage, Pepperoni, Applewood Bacon, and Fresh Basil	
Margherita	• 12.50 18.50
Marinara, Fresh Mozzarella, Sliced Tomatoes, and Fresh Basil	
Alfredo	• 13.50 19.50
Roasted Garlic White Sauce, Mozzarella, Grilled Chicken, Onions, Portobello Mushrooms, and Fresh Basil	
Shrimp Mojo *	• 14.50 20.50
Mozzarella, Garlic Shrimp, Applewood Bacon, Tomatoes, Chipotle Baja Sauce, and Cilantro	

•••• CUSTOM BURGERS ••••

Our Burgers are Cooked to Order + Choice of One Side.
Substitute Impossible Burger +4

Build Your Own Burger *	• 13.50
Lettuce, Tomatoes, Pickles, and Onions +1 Adds: Provolone Bleu Cheese Cheddar Jalapeños +2 Adds: Applewood Bacon Avocado	
Bacon Cheeseburger *	• 16.00
Applewood Bacon, Cheddar, Onion, Lettuce, and Tomatoes	
Bourbon Street *	• 15.50
Bourbon Glaze, Provolone, Grilled Onions, Pickled Jalapeños, and Lettuce	
Cowboy Burger *	• 16.50
House BBQ Sauce, Cheddar, Applewood Bacon, Crispy Onions, Lettuce, and Tomatoes	

+1 Add Toppings: Grilled Onions | Grilled Peppers | Mozzarella | Tomatoes | Jalapeños

+2 Add Toppings: Pepperoni | Applewood Bacon | Grilled Chicken | Italian Sausage

•••• DESSERTS ••••

Double Chocolate Brownie	• 9.00
Caramel and Chocolate Sauce, and Vanilla Bean Ice Cream	
Warm Butter Cake	• 8.00
Vanilla Bean Ice Cream	

•••• SIDES •••• All sides: • 5.50

Fries | Sweet Potato Fries | Tater Tots | Side Salad | Napa Slaw

HANDCRAFTED COCKTAILS



Ask your mixologist for local favorites and specialty cocktail suggestions

Beetle Juice • 14

Tito's Handmade Vodka, Melon and Raspberry Liqueur, Sweet & Sour, and Cranberry Juice

Created by Shannon at our Village location

Sunkiss Margarita • 14

Casamigos Blanco Tequila, Grapefruit Juice, Lime Juice, Mango Purée, and a Salt Rim

Created by Mike at our Delray location

Manhattan • 13

Bulleit Bourbon, Sweet Vermouth, and Angostura Bitters

Classic cocktail for our guest who enjoy Bourbon

Mango Driver • 12

Tito's Handmade Vodka, Mango Purée, and Orange Juice

Guest favorite cocktail from our last menu

New Age Piña Colada • 14

RumChata Limon, Malibu, Captain Morgan, Pineapple Juice, and Agave

Created by Heather at our Delray location

Classic Cosmopolitan Cocktail • 13

Vodka, Triple Sec, Lime Juice, and Cranberry Juice

Simple, light, and refreshing.

Bourbon Blackberry Collins • 13

Fresh Blackberries, Bourbon, Simple Syrup, and Club Soda

Smooth, Classical, Collins

Tropical Punch • 14

Captain Morgan, Malibu Rum, Midori, Blue Curacao, Pineapple Juice, and Sour Mix

Delightful blend of flavors and Rum

Strawberry Lemonade • 12

Tito's Handmade Vodka, Strawberry Purée, and Lemonade

Light refreshing cocktail to start the night

Spicy Mango Margarita • 13

Tequila Blanco, Ancho Reyes, Mango Purée, Lime Juice, Orange Juice, and Sliced Jalapeños

Created by Heather at our Delray location

Voodoo Ranger • 14

Malibu Rum, Captain Morgan, Banana Liqueur, Mango, Blackberry, and Strawberry Purée

Created by Nico at our Village location

SEASONAL & ROTATING
CRAFT BEER & WINE



SCAN FOR
DRINK MENUS

FULL MENU AVAILABLE AT
PARAGON'S VIP



DINE-IN

PARAGON
THEATERS

MAKE YOUR NEXT EVENT
UNFORGETTABLE



SCAN FOR
EVENT REQUEST

DRAFT BEER

16 OZ / 20 OZ

BLUE MOON - 5.4% ABV
16 oz • \$6.50 / 20 oz • \$7.50

STELLA ARTOIS - 5% ABV
16 oz • \$6.50 / 20 oz • \$7.50

HEINEKEN - 5% ABV
16 oz • \$7 / 20 oz • \$8

CIVIL SOCIETY FRESH IPA - 6.2% ABV
16 oz • \$8 / 20 oz • \$10

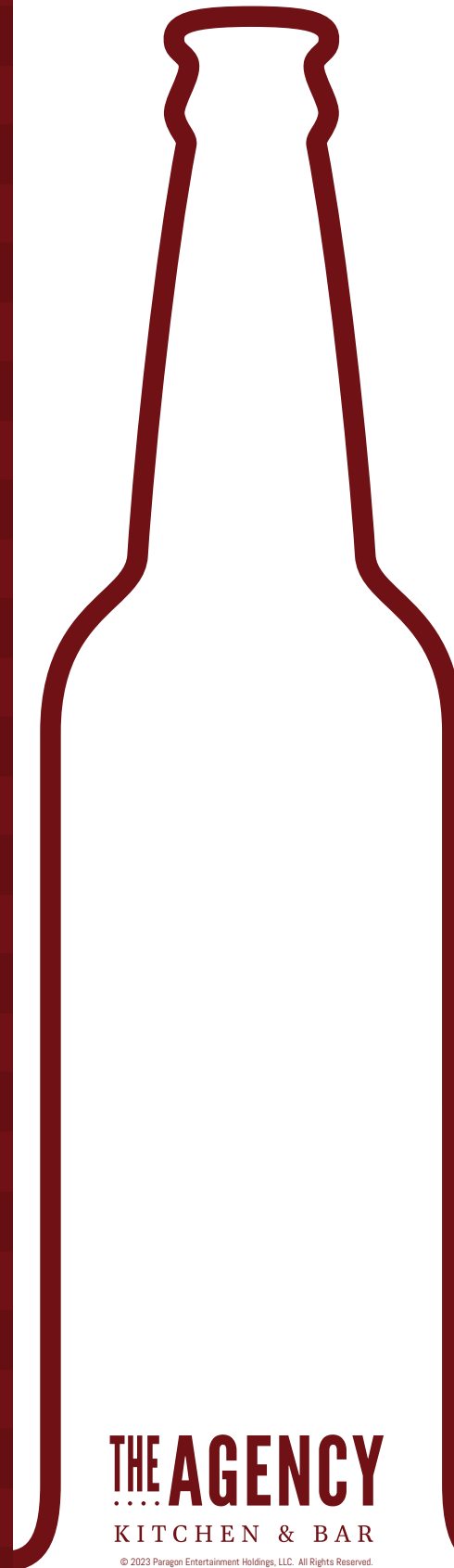
PULP FRICTION GRAPEFRUIT IPA - 6.8% ABV
16 oz • \$8 / 20 oz • \$10

YUENGLING - 4.5% ABV
16 oz • \$6 / 20 oz • \$7

MILLER LITE - 4.2% ABV
16 oz • \$6 / 20 oz • \$7

MICHELOB ULTRA - 4.2% ABV
16 oz • \$6.50 / 20 oz • \$7.50

SHINER BOCK - 4.4% ABV
16 oz • \$6.50 / 20 oz • \$7.50



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BOTTLE & CAN BEER

ACE JOKER CIDER

6.9% ABV • \$6

ANGRY ORCHARD CIDER

5% ABV • \$6

BUD LIGHT

4.2% ABV • \$4.5

BUDWEISER

5% ABV • \$4.5

CORONA EXTRA

4.6% ABV • \$5.5

COORS LIGHT

7% ABV • \$4.5

FUNKY BUDDHA HOP GUN IPA

9.5% ABV • \$7.5

AVERY GOLDEN MONKEY BELGIAN TRIPEL

9.5% ABV • \$8

GOURDS GONE WILD

6% ABV • \$8

GUINNESS DRAUGHT

4.2% ABV • \$8

RED STRIPE

4.7% ABV • \$6

HIGH NOON

4.5% ABV • \$7

HIGH NOON TEQUILA

4.5% ABV • \$8

WHITE CLAW REFRESHERS

5% ABV • \$7

GUINNESS 0

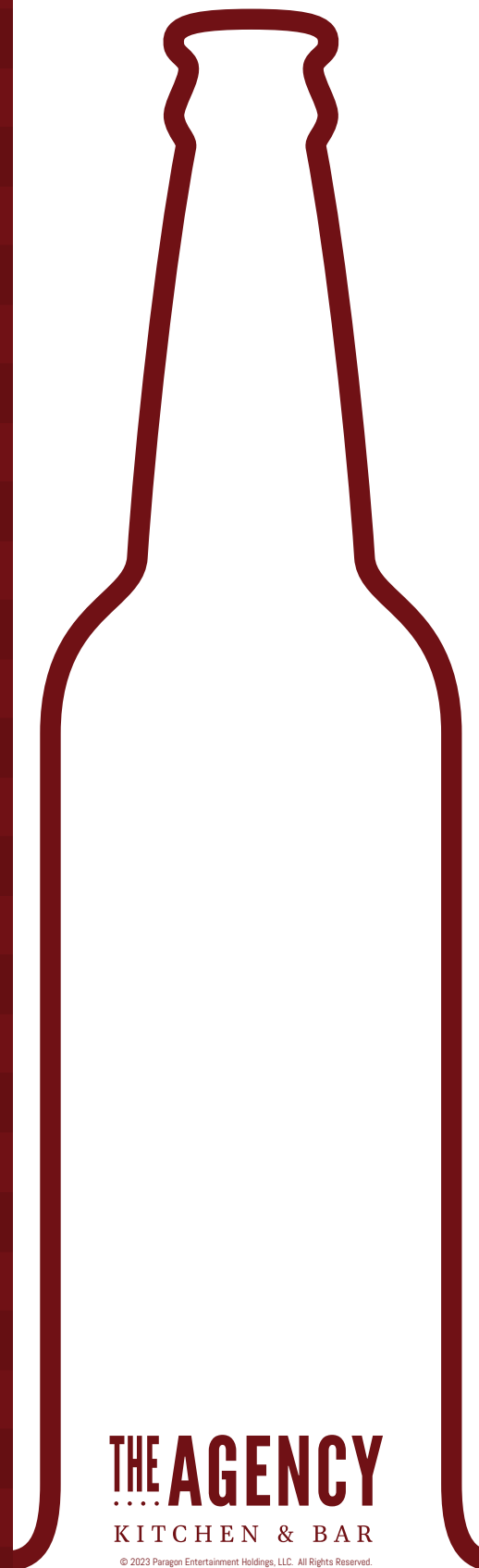
0% ABV • \$8

HEINEKEN 0.0

0% ABV • \$7

STELLA ARTOIS LIBERTE 0.0

0% ABV • \$7



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RED WINE

Vina San Esteban Malbec • \$9 | \$28

Hamilton Branch Cabernet Sauvignon • \$49

Carson Scott Pinot Noir • \$10 | \$31

J Pinot Noir • \$45

Allagrini Della Torre Red Blend • \$14 | \$43

Locations California Red Blend • \$13 | \$40

Louis Martini Cabernet Sauvignon • \$11 | \$35

House Red • \$6

WHITE WINE

Kim Crawford Sauvignon Blanc • \$11 | \$34

Fritz de Katz Riesling • \$9 | \$29

Bel Vento Pinot Grigio • \$9 | \$27

William Hill Chardonnay • \$11 | \$33

Laurier Chardonnay • \$47

Locations French Rose • \$13 | \$39

Lunetta Prosecco • \$9 | \$39

House White • \$6

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HANDCRAFTED COCKTAILS

BEETLE JUICE

Tito's Handmade Vodka, Melon Liqueur, Raspberry Liqueur, Sweet & Sour, and Cranberry Juice

SUNKISS MARGARITA

Casamigos Blanco Tequila, Grapefruit Juice, Lime Juice, Mango Purée, and a Salt Rim

MANHATTAN

Bulleit Bourbon, Sweet Vermouth, and Angostura Bitters

MANGO DRIVER

Tito's Handmade Vodka, Mango Purée, and Orange Juice

NEW AGE PIÑA COLADA

Rumchata Limon, Malibu, Captain Morgan, Pineapple Juice, and Agave

CLASSIC COSMOPOLITAN COCKTAIL

Vodka, Triple Sec, Lime Juice, and Cranberry Juice

BOURBON BLACKBERRY COLLINS

Fresh Blackberries, Bourbon, Simple Syrup, and Club Soda

TROPICAL PUNCH

Captain Morgan, Malibu Rum, Blue Curaçao, Pineapple Juice, and Sour Mix

STRAWBERRY LEMONADE

Tito's Handmade Vodka, Strawberry and Lemonade

SPICY MANGO MARGARITA

Tequila Blanco, Ancho Reyes, Mango Purée, Orange Juice, and Sliced Jalapeños

VOODOO RANGER

Malibu Rum, Captain Morgan, Banana Liqueur, Mango, Blackberry, and Strawberry Purée



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