

BRUNCH BITES

STARTERS & SHAREABLES

Citrus Cinnamon Roll

A WARM, HOUSEMADE CINNAMON ROLL TOPPED AND SWIRLED WITH A CITRUS ORANGE CREAM CHEESE ICING.

Crispy Cauliflower

BUTTERMILK MARINATED AND FRIED CAULIFLOWER, TOSSED IN YOUR CHOICE OF BUFFALO, TOPPED WITH RANCH AND BLUE CHEESE CRUMBLES, OR GENERAL TSO, TOPPED SESAME SEEDS, GREEN ONION AND SPICY AIOILI.

Cheese Curds

FLORIDA AVE. BEER BATTERED WISCONSIN WHITE CHEDDAR CHEESE CURDS, SERVED WITH BUFFALO RANCH.

Triple Chipper

A TRIO OF FLAVORS, FEATURING OUR HOUSEMADE GUACAMOLE, BORRACHA SALSA AND BLANCO BEER QUESO. SERVED WITH TORTILLA CHIPS.

Florida Ave Wings

SEVEN BREADED OR NAKED WINGS. SERVED WITH CELERY & CARROTS, YOUR CHOICE OF BLUE CHEESE OR RANCH. YOUR CHOICE OF SAUCE: BEER-B-Q / SOUTHERN GOLD BBQ / PARM GARLIC / BUFFALO / LEMON PEPPER / SPICED DRY RUB / GENERAL TSO / JERK

SIGNATURE DISHES

Huevos Rancheros

SUNNY-SIDE-UP EGGS ON FRIED CORN TORTILLAS WITH BLACK BEANS, BORRACHA SALSA, SLICED AVOCADO, CILANTRO AND COTIJA CHEESE.

Shrimp & Polenta

COASTAL SHRIMP AND A FLAVORFUL CHUNKY TOMATO CHILI WINE SAUCE SERVED OVER A CHEESY RED PEPPER POLENTA CAKE.

FAB Cornmeal Pancakes

HOUSEMADE CORNMEAL PANCAKES, SERVED WITH WHIPPED BUTTER AND OUR SEASONAL BEER MAPLE SYRUP.

Brioche French Toast

THICK-CUT FRENCH TOAST TOPPED WITH MACERATED STRAWBERRIES AND HONEY WHIPPED RICOTTA AND OUR SEASONAL BEER MAPLE SYRUP.

Steak & Egg Skillet Hash

GRILLED BISTRO STEAK AND SKILLET POTATOES TOPPED WITH EGGS COOKED YOUR WAY.

Rice & Bean Bowl

ADOBO RICE, ROLLIN DIRTY INFUSED BLACK BEANS, AVOCADO, PICKLED ONIONS AND YOUR CHOICE OF PROTEIN. TRY IT WITH OUR TEQUILA LIME CHICKEN.

FLATBREADS

Buffalo Chicken

GRILLED CHICKEN, BACON, MOZZARELLA, GREEN ONIONS, AVOCADO, TOPPED WITH RANCH & BUFFALO SAUCE.

Steak Argentine

SHAVED RIBEYE, CHIMICHURRI, MOZZARELLA, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS, GARLIC AIOILI, MICRO CILANTRO & SUN DRIED TOMATOES.

\$14

\$12

\$11

\$17

\$14

\$20

\$22

\$16

\$16

\$28

\$20

\$16

\$16

ON THE LIGHTER SIDE

ASK YOUR SERVER TO ADD A PROTEIN TO A SALAD FOR AN ADDITIONAL CHARGE!

Roasted Beet & Watermelon Salad

ARUGULA, ROASTED RED AND GOLD BEETS, WATERMELON, ORANGE CHAMPAGNE VINAIGRETTE, TOASTED PECANS, AND GOAT CHEESE.

Brewhouse Salad

MIXED GREENS, DRIED CHERRIES, SPICED APPLES, BLUE CHEESE, TOASTED PEPITAS AND VANILLA BOURBON VINAIGRETTE.

Fruit & Yogurt

HONEY GREEK YOGURT, HONEY ALMOND GRANOLA, SEASONAL FRUIT.

Frittata

TWO FRESH, HOMEMADE SEASONAL EGG FRITTATAS. INGREDIENTS CHANGE DAILY. ASK SERVER FOR DETAILS!

Chef's Seasonal Soup

SAVOR THE SEASON! OUR FRESH, ROTATING SOUP IS DETAILED ON OUR SPECIALS MENU. ASK YOUR SERVER FOR MORE DETAILS.

French Onion Soup

FRENCH ONION SOUP BAKED WITH FRESHLY TOASTED BREAD, SWISS, MOZZARELLA AND PROVOLONE CHEESE.

HALF \$10

FULL \$14

HALF \$10

FULL \$13

\$12

\$13

\$9

\$8

HANDHELDS

ALL HANDHELDS COME WITH A CHOICE OF SIDE. UPGRADE TO A PREMIUM SIDE FOR \$2.90 OR A SOUP OR SALAD FOR \$3.50

Breakfast Burrito

A WARM BREAKFAST BURRITO PACKED WITH CRISPY POTATOES, CHORIZO, SCRAMBLED EGGS, AND MELTY CHEESE. SMOTHER IT IN OUR BLANCO BEER CHEESE FOR \$1.

FAB Bacon Egg & Cheese

BACON, A FRIED EGG, AND AMERICAN CHEESE SERVED ON A SOFT BRIOCHE BUN. A SIMPLE CLASSIC.

French Onion French Dip

SHAVED RIBEYE, MOZZARELLA AND PROVOLONE, HORSERADISH CREAM, TOASTED AMOROSO ROLL WITH FRENCH ONION BROTH.

Florida Ave Chicken Club

GRILLED CHICKEN, LETTUCE, TOMATO, SWISS, BACON AND GARLIC AIOILI.

\$16

SMOTHERED ADD \$1

\$16

\$18

\$16

BURGERS

ALL BURGERS COME WITH A CHOICE OF SIDE. UPGRADE TO A PREMIUM SIDE FOR \$2.90 OR A SOUP OR SALAD FOR \$3.50

Brunch Smash


TWO SMASH PATTIES WITH BACON JAM, AMERICAN CHEESE, A FRIED EGG, AND AVOCADO AIOILI.

Florida Avenue Smash Burger

TWO SMASH PATTIES, SAUTÉED ONIONS, BACON, AMERICAN CHEESE AND ROASTED JALAPENO AIOILI.


\$17

\$17




BRUNCH BEVS

BOTTOMLESS BRUNCH



COCKTAILS



Bottomless Bro-mosas \$25
OJ WITH DRAFT BEER OF YOUR CHOICE: DEAD PARROT / LUMI / YOU'RE MY BOY BLUE

Bottomless Mimosas \$25
CHAMPAGNE AND YOUR CHOICE OF FLAVOR: ORANGE / PINEAPPLE / CRANBERRY / BLACKBERRY / MANGO / PEACH / RASPBERRY / STRAWBERRY

MOCKTAILS

Faux-jito \$8
HAVE A CLASSIC TASTING MOJITO WITHOUT THE HANGOVER. LIME, MINT, SIMPLE SYRUP AND A WIDE SELECTION OF FRUIT SYRUPS TOPPED WITH A MIX OF SODA AND SPRITE.

Cherry Limeade \$8
THIS TART MOCKTAIL RIVALS SONIC'S CHERRY LIMEADE. MUDDLED MARASCHINO CHERRIES, FRESH LIME JUICE, HOUSEMADE LEMONADE TOPPED WITH SPRITE.

Cilantro Lime Margarita \$8
A HERB-Y TWIST ON THE MOST WELL KNOWN COCKTAIL. HOUSEMADE CILANTRO JALAPENO SYRUP, FRESH LIME TOPPED WITH SODA, OUTFITTED WITH A TAJIN RIM.

Bees "No" Knees \$8
LIVE LIFE ON THE SWEETER SIDE. HOUSEMADE LOCAL HONEY SYRUP, FRESH LEMON JUICE TOPPED WITH SODA.

COFFEE & MORE

Blind Tiger Hot Drip Coffee REGULAR \$5
DECAF \$5

Rise Cold Brew REGULAR \$5
NITRO \$5

Iced Latte \$7
CHOICE OF: VANILLA / CARAMEL / MOCHA

COCKTAILS

Mimosa Flight \$15
ORANGE, GRAPEFRUIT, PINEAPPLE & CRANBERRY JUICES

Brunch Punch \$13
FOR THE FRUITY DRINKERS! TROPICAL RUM FLAVORS WITH AN ASSORTMENT OF FRUIT JUICES TO GIVE THIS BRUNCHY RUM RUNNER THE ATTENTION IT DESERVES.

The Recovery \$13
JUST WHAT THE DOCTOR ORDERED!! THIS REFRESHING COCKTAIL WILL BE SURE TO SOOTHE ALL OF LAST NIGHTS SCARES. LEMON, GINGER, PROSECCO AND MINT TO MAKE IT ALL BETTER.

Long Island Iced Coffee \$13
THE ESPRESSO MARTINIS OLDER, LOUD MOUTHED COUSIN FROM LONG ISLAND. BOOZY AND WITH A PUNCH OF DAILY FRESH BREWED ESPRESSO. AN EMPLOYEE FAVORITE!

Hugo's Breakfast \$13
A PLAY ON THE CLASSIC! PROSECCO, ELDERFLOWER AND MINT. CHOOSE YOUR FAVORITE FLAVOR OF FRUIT SYRUP TO COMPLIMENT THIS REFRESHING DRINK.

The Brewer's Bloody \$13
MARY, MILA OR MARIA! MAKE YOUR SELECTION OF VODKA, GIN OR TEQUILA AND ADD OUR HOUSE MIXED BLOODY JUICE! GARNISHED WITH CELERY, LIME AND OLIVES. CAN BE MADE SPICY!

Breakfast Shots \$7
JAMESON, DISARONNO WITH AN OJ BACK. MIGHT AS WELL GET A ROUND FOR THE TABLE.

OTHER NON-ALCOHOLIC

Fresh Flavored Lemonade & Sweet Teas \$6
CHOICE OF: BLACKBERRY / MANGO / PEACH / RASPBERRY / STRAWBERRY

Craft Bottled Soda \$5
CHOICE OF: ROOT BEER / CREAM SODA

Fruit Juices \$3
CHOICE OF: ORANGE / PINEAPPLE / CRANBERRY

Kids Milk \$1.50
CHOICE OF: CHOCOLATE / WHOLE

BRUNCH SIDES

STANDARD

Breakfast Potatoes \$5

Handcut Fries \$5

Coleslaw \$3

Tortilla Chips \$4

PREMIUM

Bacon or Sausage \$6

Crispy Brussel Sprouts \$7

Rollin Beans & Dirty Rice \$6

Fruit & Yogurt \$7

Loaded Hand-Cut Fries \$7