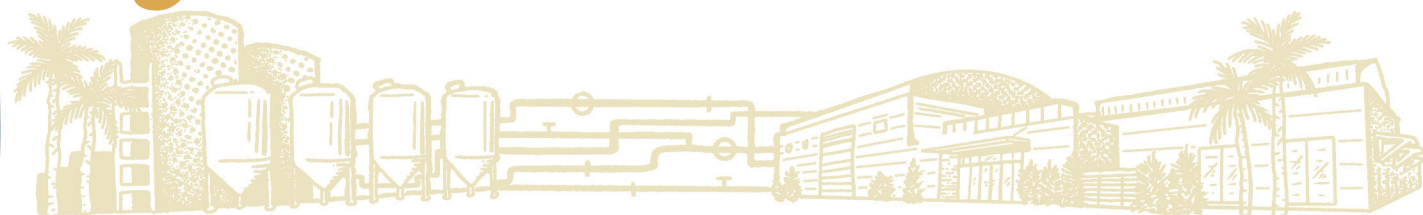


Florida AVENUE



2029 ARROWGRASS DRIVE | WESLEY CHAPEL, FL 33544 @FLORIDAABREWING



YEAR-ROUND FAVORITES



ASK ABOUT FLIGHTS! FOUR 5oz POURS FOR ONLY \$15

4.2%
ABV

DEAD PARROT SEA SALT + LIME LIGHT LAGER 16oz 7.25 5oz 3.5 60oz PITCHER 21

THIS CRISP, LIGHT LAGER IS PERFECT FOR ANY FLORIDA DAY. EXPECT A LIGHT MALT SWEETNESS UPFRONT, FOLLOWED BY THE REFRESHING MARRIAGE OF LIME ZEST AND SEA SALT.



6.3%
ABV

FLIPA AMERICAN IPA 16oz 8 5oz 4.5

THIS AMERICAN IPA EXPLODES WITH CITRUSY, PINÉY HOP FLAVORS AND AROMA WITH A CLEAN SUPPORTING MALT CHARACTER. IT'S FLORIDA'S IPA!

7%
ABV

LUMINESCENCE HAZY IPA 16oz 8 5oz 4.5

LUMINESCENCE HAZY IPA IS PACKED FULL OF INTENSE FRUIT FLAVORS AND AROMAS WITH A SOFT BODY AND SMOOTH MOUTHFEEL.

5.3%
ABV

YOU'RE MY BOY BLUE BLUEBERRY WHEAT ALE 16oz 7.5 5oz 4

A SUBTLY SWEET BERRY FLAVOR AND FRESH BLUEBERRY NOSE KEEPS LOCALS REACHING FOR THIS GABF-WINNING WHEAT ALE. ONLY REAL BLUEBERRIES COULD PRODUCE THIS FRESH FLAVOR.

5%
ABV

ROLLIN' DERBY RED ALE 16oz 7.5 5oz 4

COME ALONG FOR A SWEET RIDE WITH THIS MALT-FORWARD RED ALE. NOTES OF CARAMEL AND TOFFEE ARE BALANCED WITH A MILD FLORAL HOP FINISH. WE'RE ROLLIN' WITH THIS CLASSIC ALE, ONE OF OUR FIRST BREWS EVER!



BEYOND THE CLASSICS

CHECK OUT OUR
ROTATING DRAFTS &
TAPROOM EXCLUSIVES



VISIT OUR RETAIL COOLER
AND GRAB YOUR



6 PACKS TO-GO!

BITE & BANTER

FISHERMAN'S CATCH BASKET 19

SHRIMP, CALAMARI AND MAHI BITES, TOSSED IN OUR SIGNATURE CORNMEAL AND FLOUR SPICE BLEND, . SERVED WITH TARTAR SAUCE AND LEMON.

CHEESE CURDS 11

DEAD PARROT BEER BATTERED WISCONSIN WHITE CHEDDAR CHEESE CURDS, SERVED WITH BUFFALO RANCH DRESSING. TRY THEM JALAPEÑO HONEY STYLE FOR ONLY \$2 MORE!

CHEESESTEAK EGG ROLLS 14

SHAVED RIBEYE, CARAMELIZED ONION, PIMENTO CHEESE, PROVOLONE CHEESE, CHERRY PEPPERS, SERVED WITH HORSE RADISH CREAM.  LOCAL FAVORITE

CRISPY CAULIFLOWER BITES 12

BUTTERMILK MARINATED AND FRIED CAULIFLOWER. TRY IT WITH YOUR CHOICE OF SAUCE!

BUFFALO: BLUE CHEESE CRUMBLES, GREEN ONIONS, TOPPED WITH BUFFALO RANCH DRESSING.

GENERAL TSO: SHREDDED CABBAGE, SESAME SEEDS, GREEN ONIONS, GENERAL TSO AND SPICY AIOLI



SHAREABLES

BEER DIP FLIGHT 17

FEATURING OUR BLANCO BEER QUESO, GOOD THING GUAC, FLIPA TOMATILLO SALSA, LUMI-INFUSED PICO DE GALLO. SERVED WITH TORTILLA CHIPS .

ADD OUR BREWER'S PAIRING FLIGHT +\$7.5

SEASONAL GRAZING BOARD MKT

A BEAUTIFULLY ARRANGED SELECTION OF ARTISAN BITES PERFECT FOR SHARING AND SNACKING. ASK YOUR SERVER FOR THE LATEST DETAILS ON THIS ROTATING APPETIZER.

BAVARIAN PUB PRETZEL 13

10 OZ. SOFT PRETZEL SERVED WITH BLANCO BEER QUESO AND WHOLE GRAIN MUSTARD.

UPGRADE TO A GARLIC PARM, CAJUN OR CINNAMON SUGAR FOR ONLY \$2 MORE.

FLORIDA AVE WINGS 14

SEVEN BREADED OR NAKED WINGS FRIED TO PERFECTION. ENJOY WITH YOUR CHOICE OF 4 DIFFERENT HOMEMADE FLAVORS! SERVED WITH CELERY & CARROTS AND BLUE CHEESE OR RANCH DRESSING.

BEER-B-Q | GARLIC PARM | BUFFALO | GENERAL TSO

FLAT OUT DELICIOUS FLATBREADS

STEAK ARGENTINE 18

SHAVED RIBEYE, CHIMICHURRI, MOZZARELLA, ONIONS, SAUTÉED MUSHROOMS, GARLIC AIOLI, MICRO CILANTRO & SUNDRIED TOMATOES.

BUFFALO CHICKEN 17

GRILLED BUFFALO CHICKEN, BACON, MOZZARELLA, GREEN & RED ONION, TOPPED WITH RANCH.

ROASTED VEGGIE 16

MARINARA SAUCE, MUSHROOMS, HEIRLOOM TOMATO, PICKLED JALAPEÑO, RED ONION & MOZZARELLA

SOUPS AND SALADS

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

CHEF'S SEASONAL SOUP 9

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

FRENCH ONION SOUP 8

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

LOAD IT UP!

ADD PROTEIN TO ANY DISH!

6OZ. CHICKEN 6 | 5OZ. SALMON 8
8OZ. BISTRO STEAK 12 | 4OZ. SHRIMP 8
BLACK BEAN BURGER 8 | 4OZ. MAHI 8
BACON 3 | AVOCADO 3

CLASSIC CAESAR HALF 9 FULL 13

CRISP ROMAINE HEARTS, GARLIC BUTTER CROUTONS, CREAMY CAESAR DRESSING, PARMESAN CHEESE.

STRAWBERRY BURRATA SALAD HALF 10 FULL 14

STRAWBERRY COMPOTE, BURRATA CHEESE, ROASTED HEIRLOOM TOMATOES, AND FIELD GREENS, LIGHTLY DRESSED IN AN ORANGE CHAMPAGNE VINAIGRETTE AND A BALSAMIC DRIZZLE.

BLT SALAD HALF 11 FULL 15

CHOPPED ROMAINE HEARTS, CANDIED BACON, BLUE CHEESE CRUMBLES, HEIRLOOM CHERRY TOMATOES, CHIVES, RANCH DRESSING AND BALSAMIC GLAZE.

SEASONAL ORZO SALAD HALF 10 FULL 14

ASK YOUR SERVER FOR OUR CURRENT SEASONAL ORZO OFFERING!



SIGNATURE ENTREES

RICE & BEAN BOWL 16

ADOBO RICE, ROLLIN' DERBY BLACK BEANS, AVOCADO, PICKLED RED ONION, PICO DE GALLO AND A LIME WEDGE.

WHITE CHEDDAR MAC'N'CHEESE 17

PENNE PASTA, AGED WHITE CHEDDAR CHEESE SAUCE, FINISHED WITH WHITE WINE, TOPPED WITH BUTTER TOASTED PANKO BREAD CRUMBS.

ALLIGATOR BAYOU PASTA 19

PENNE PASTA, SPICY ALLIGATOR ANDOUILLE SAUSAGE, CREAMY CAJUN SAUCE, BELL PEPPERS, ONIONS & SPINACH. SERVED WITH A SIDE OF GARLIC BREAD.

GOOD THING CRISPY PORK BELLY 25

CRISPY BEER BRAISED PORK BELLY, ROLLING DERBY BEANS, AND FRIED MADUROS SERVED OVER A ROASTED POBLANO CREAM SAUCE. TOPPED WITH FRESH JICAMA SLAW.

MAHI MAHI FISH 'N' CHIPS 28

3 BEER BATTERED MAHI FILLETS, SERVED OVER FRESH CUT FRIES WITH A SIDE OF COLESLAW, TARTAR SAUCE AND LEMON. UPGRADE YOUR FRIES OR COLESLAW FOR A PREMIUM SIDE! ADD A SIDE OF SHRIMP OR MAHI FOR AN ADDITIONAL \$8.

CHIMI STEAK FRITES 28

8 OZ BISTRO CHUCK STEAK, HERBACEOUS CHIMICHURRI SAUCE, SERVED OVER HOUSE CUT FRIES, PAIRED WITH A SIDE CAESAR SALAD.

UPGRADE YOUR FRIES OR SALAD TO ONE OF OUR PREMIUM SIDES.

 SIGNATURE  SPICY  GLUTEN-FRIENDLY  VEGETARIAN

V0726

NOTICE: AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ALL GUEST CHECKS FOR PARTIES OF 10 OR MORE. THIS GRATUITY IS USED TO COMPENSATE OUR SERVICE STAFF FOR PROVIDING SERVICE TO LARGE PARTIES.

Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.



BURGERS MORE-THAN-A-MOUTHFUL

ALL BURGERS COME WITH A CHOICE OF SIDE. UPGRADE TO A PREMIUM SIDE FOR \$3, OR TO A SOUP OR SIDE SALAD FOR \$3.50.

FLORIDA AVE 17

TWO SMASH PATTIES ON A BRIOCHE BUN, SAUTEED ONIONS, BACON, AMERICAN CHEESE AND ROASTED JALAPENO AIOLI.



PAIR IT WITH

Flipa AMERICAN IPA

WIREGRASS 18

TWO SMASH PATTIES ON A BRIOCHE BUN WITH PICKLED RED ONIONS, ARUGULA, BOURSIN CHEESE AND HOUSE-MADE TZATZIKI.



PAIR IT WITH

Lumi HAZY IPA

PIMENTO POPPER 18

TWO SMASH PATTIES ON A BRIOCHE BUN, CRISPY CHERRY PEPPERS, TORTILLA STRIPS, PIMENTO CHEESE AND ANCHO BEER-B-Q SAUCE.



PAIR IT WITH

Rollin' Derby RED ALE

TACO TIME

ALL TACOS SERVED WITH TORTILLA CHIPS. ADD A SIDE OF BLANCO BEER QUESO FOR \$1.

GULF COAST MAHI 18

3 FLOUR TORTILLAS, MAHI-MAHI PREPARED YOUR WAY, FRESH SHAVED JICAMA SLAW, TOPPED WITH PICKLED JALAPENOS, AND PICO DE GALLO.

COASTAL LIME SHRIMP 17

3 FLOUR TORTILLAS, SHRIMP PREPARED YOUR WAY, FRESH SHAVED JICAMA SLAW, TOPPED WITH PICKLED JALAPENOS, AND PICO DE GALLO.

MOJO PORK 16

3 FLOUR TORTILLAS, MOJO PORK, FRESH SHAVED JICAMA SLAW, TOPPED WITH TOMATILLO SALSA AND COTIJA CHEESE.

GLUTEN FREE
CORN TORTILLAS AVAILABLE

HANDHELDS

SERVED WITH A CHOICE OF SIDE. UPGRADE TO A PREMIUM SIDE FOR \$3 OR TO A SOUP OR SIDE SALAD FOR \$3.50

MAHI FISH SANDWICH 20

6 OZ BEER BATTERED AND FRIED MAHI-MAHI FILLET ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE AND TARTAR SAUCE.



FRENCH ONION DIP 18

SHAVED RIBEYE, MOZZARELLA AND PROVOLONE, HORSE RADISH CREAM, TOASTED HOAGIE ROLL, WITH FRENCH ONION BROTH.

BUFFALO CHICKEN WRAP 16

FRIED CHICKEN TOSSED IN BUFFALO SAUCE, SERVED WITH LETTUCE, TOMATO, BLEU CHEESE CRUMBLIES, AND YOUR CHOICE OF BLEU CHEESE OR RANCH DRESSING ON THE SIDE.

FLORIDA AVE CHICKEN CLUB 16

FLIPA-BRINED CHICKEN PREPARED YOUR WAY, SERVED ON A BRIOCHE BUN, BACON, LETTUCE, TOMATO, PROVOLONE CHEESE, AND GARLIC AIOLI.

SIDES

GREEN BEANS 6

HAND-CUT FRIES 5

ROLLIN' BEANS + DIRTY RICE 5

TORTILLA CHIPS 4

COLESLAW 3

PREMIUM SIDES

WHITE CHEDDAR MAC & CHEESE 7

SPICED RAINBOW CARROTS 7

SWEET POTATOES BRAVAS 7

CRISPY ROASTED BRUSSELS 7

FAMOUS FRIES

CAJUN FRIES 9

PARM TRUFFLE FRIES 9

LOADED FRIES 9

STREET FRITES 9

SIP, SAVOR + TAP INTO REWARDS
EARN 1 POINT FOR EVERY \$1 SPENT!

Florida AVENUE
BREW PERKS

SIGN UP TODAY + EARN 25 BONUS POINTS!

BREW PERKS MEMBERS ALSO RECEIVE EXCLUSIVE DEALS,
AND ARE THE FIRST TO HAVE ACCESS TO NEW BEER RELEASES!

EARN 2X POINTS MON-FRI 11AM-6PM



KID'S MENU
AVAILABLE



 SIGNATURE  SPICY  GLUTEN-FRIENDLY  VEGETARIAN

V0726

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SPIRITED SELECTIONS



CHECK OUT OUR
FULL SELECTION OF
ULTRA PREMIUM SPIRITS!

THAT'S "MY" JAM 13

TITO'S VODKA, LIME, TROPICAL SYRUP FLAVOR OF YOUR CHOICE,
TOPPED WITH GINGER BEER.

ESPRESSO MARTINI 13

VODKA OR TEQUILA, BUDDY BREW COLD BREW, COFFEE LIQUEUR,
AND DISARONNO.

FEELIN' SPICY MARGARITA 13

HOUSE TEQUILA, HOUSE-MADE SPICY MARGARITA BLEND WITH
HABANERO JUICE, AND LIME JUICE. GARNISHED WITH TAJIN RIM
AND A THAI CHILI.

KEY LIME CRUSH 13

VANILLA RUM, FRESH SQUEEZED LIME JUICE, CREAM OF
COCONUT, AND TIPPLERS. TOPPED WITH SPRITE.

MANGO IPA SMASH 13

HOUSE VODKA, MANGO SYRUP, LIME JUICE, MINT SHAKEN AND
TOPPED WITH FLIPA

GREEN THUMB 13

HOUSE GIN, CUCUMBER & BASIL SYRUP, ELDERFLOWER, AND LIME
TOPPED WITH SODA. GARNISHED WITH A CUCUMBER SLICE.

BLOOD ORANGE + COCONUT MARGARITA 13

HOUSE TEQUILA, BLOOD ORANGE JUICE, LIME AND TIPPLERS.
GARNISHED WITH A DEHYDRATED ORANGE.

VANILLA + BLACK CHERRY SANGRIA 13

PINOT NOIR, BLACK CHERRY SYRUP, CHERRY BRANDY, AND
VANILLA SYRUP. GARNISHED WITH A MARASCHINO CHERRY.

CITRUS GROVE SANGRIA 13

CHARDONNAY, BLOOD ORANGE JUICE, CINNAMON SYRUP, AND
FALERNUM. GARNISHED WITH A DEHYDRATED ORANGE.

BANANA BREAD OLD FASHIONED 16

BROWNED BUTTER FAT WASHED BOURBON, BANANA LIQUEUR,
BLACK WALNUT BITTERS, AND CHOCOLATE BITTERS. GARNISHED
WITH A BANANA CHIP.



CASK CRAFTED 16 EACH OLD FASHIONEDS

BARREL-AGED APPLE CIDER

REDEMPTION RYE, HOUSE-MADE APPLE CIDER DEMERARA SYRUP, TOPPED WITH AN APPLE CHIP AND CINNAMON STICK.
ADD APPLE WOOD SMOKE FOR AN AROMATIC EXPERIENCE FOR \$1

BARREL-AGED ROLLIN' DERBY

REDEMPTION RYE, HOUSE-MADE ROLLIN' DERBY RED ALE SYRUP, TOPPED WITH ORANGE AND ANGOSTURA BITTERS.

BARREL-AGED BLUEBERRY BOURBON

NEW RIFF BOURBON, HOUSE-MADE YOU'RE MY BOY BLUE BLUEBERRY WHEAT ALE SYRUP, TOPPED WITH ORANGE
AND ANGOSTURA BITTERS.

BARREL-AGED SEASONAL OFFERING

ASK YOUR SERVER, YOU'RE GONNA LIKE IT...

TAKE FLIGHT WITH \$20
ALL 4 FOR ONLY

SPARKLING

REFRESHING, FRAGRANT WITH FRUITY FLAVORS

LUNETTA PROSECCO - ITALY 8

LUNETTA ROSE - ITALY 8

WHITE WINE

FLORAL AROMAS WITH FRUITY NOTES

SAUVIGNON BLANC - JOSH CALIFORNIA 13/40

PINOT GRIGIO - CANYON ROAD CALIFORNIA 8

CHARDONNAY - JOSH CALIFORNIA 13/40

CHARDONNAY - CANYON ROAD CALIFORNIA 8

RED WINE

FULL-FLAVORED WITH CHERRY FLAVOR

CABERNET SAUVIGNON - JOSH CALIFORNIA 13/40

CABERNET SAUVIGNON - CANYON ROAD CALIFORNIA 8

PINOT NOIR - JOSH CALIFORNIA 13/40

PINOT NOIR - CANYON ROAD CALIFORNIA 8



SPIRIT-FREE DRINKS

FOUNTAIN SODAS 3.5

COKE PRODUCTS

FRESH BREWED COFFEE 4

GET YOUR
SIP ON!!!



CANNED + BOTTLED SODAS 5

GINGER BEER | ROOT BEER

CREAM SODA | MEXICAN COKE + SPRITE

FLAVORED TEA + LEMONADE 4

SWEET OR UNSWEET- FLAVORED +\$1

STRAWBERRY | PEACH | RASPBERRY

MANGO | BLACK CHERRY