

ASK YOUR BARTENDER,
SERVER OR CHEF ABOUT
THIS WEEKS SPECIALS

SMALL PLATES

ARANCINI

House-made goat cheese and herb risotto balls, fried, served with roasted red pepper sofrito sauce 9.5

BAVARIAN PUB PRETZEL

10 oz. soft pretzel served with house-made beer cheese dipping sauce and whole grain mustard 10.5

V

HUMMUS

Roasted red pepper sofrito hummus, fresh herbs, and warm pita 9

BUFFALO CAULIFLOWER

Buttermilk marinated and fried, blue cheese crumbles, scallions, topped with house-made buffalo ranch dressing 9.5

HOUSE-MADE CHEESESTEAK EGG ROLLS

Prime rib, caramelized onion, hot sauce cream cheese, provolone cheese, tri-colored peppers, served with beer cheese dipping sauce 12.7

CHEESE CURDS

Florida Avenue beer battered Wisconsin white cheddar cheese curds, served with house-made buffalo ranch dressing 9.5

FLORIDA AVENUE WINGS

Six breaded or naked wings served with house-made blue cheese dressing or house-made ranch dressing, celery and carrot sticks
CHOICE OF FLAVOR: buffalo, house-made brown sugar BBQ, house favorite General Tso (spicy) 13.7

SOUP AND SALADS

Add to any salad: chicken (grilled, blackened, or fried) 6, marinated and grilled steak 8, salmon (grilled or blackened) 8, grilled vegan Beyond Burger® 8

FRENCH ONION SOUP

French onion soup made with Florida Avenue Brown Ale, baked with freshly toasted bread, Swiss and provolone cheese until it bubbles 6.5

CLASSIC CAESAR

Crisp romaine hearts, house-made garlic butter croutons, white anchovy lemon dressing, parmesan cheese 6/8.5

BREWHOUSE

GF

Mixed greens, feta cheese, sun dried tomatoes, marinated artichokes, sliced almonds, tarragon vinaigrette 8.5/12

GF

BLT SALAD

Chopped romaine hearts, candied bacon, blue cheese crumbles, heirloom cherry tomatoes, chives, house-made ranch dressing, balsamic glaze 8.5/12

FLATBREADS

BUFFALO CHICKEN FLATBREAD

Grilled chicken breast, applewood smoked bacon, cheddar jack cheese, scallions, sliced avocado, topped with house-made ranch dressing and buffalo sauce 12.7

STEAK ARGENTINE FLATBREAD

Shaved ribeye, chimichuri, shredded mozzarella, caramelized onions, sautéed mushrooms, roasted garlic aioli, sun dried tomatoes 15

SIDES

Coleslaw 3
Hand-cut French fries 4
Seasoned green beans 5

PREMIUM SIDES

Loaded Hand-cut French fries, topped with beer cheese, sour cream, applewood smoked bacon, scallions 7.5
Sautéed asparagus 7
Smoked gouda mac & cheese 7
Truffle parmesan French fries 8

HANDHELDS

Served with choice of side item, premium side item \$2.50 upcharge
Substitute any handheld to a vegan Beyond Burger® for \$3

PRIME RIB CHEESESTEAK

Shaved prime rib, caramelized onion, roasted tri-colored peppers, topped with provolone cheese and house-made beer cheese on a traditional Amoroso roll 15.7

HOT CHICKEN SANDWICH

Buttermilk marinated and fried chicken, topped with house-made hot sauce, coleslaw, pickles on a toasted potato bun 14.7

FLORIDA AVENUE CHICKEN CLUB

Herb marinated and grilled chicken, lettuce, tomato, Swiss cheese, applewood smoked bacon, garlic aioli on a toasted potato bun 14.7

BUFFALO CHICKEN WRAP

Buttermilk marinated fried chicken tossed in buffalo sauce, ranch dressing, lettuce, tomato, blue cheese crumbles in a flour tortilla 14.7

RIDGE BURGER

½ lb. grilled all beef blackened patty, applewood smoked bacon, caramelized onion, lettuce, tomato, blue cheese crumbles, topped with balsamic glaze on a toasted potato bun 16.6

WIREGRASS BURGER

½ lb. grilled all beef patty, applewood smoked bacon, mixed greens, house-made pickled red onion, garlic and herb goat cheese, Tzatziki sauce on a toasted potato bun 16.5

ENTRÉES

BIBIMBAP BOWL

Korean-style rice, raw cabbage, pickled vegetable slaw, hoisin green beans, sunny side up egg, topped with spicy mayo and General Tso sauce 12.7
Add: bulgogi shaved prime rib 6, chicken (grilled, blackened, or fried) 6, marinated and grilled steak 8, salmon (grilled or blackened) 8, grilled vegan Beyond Burger® 8

BUFFALO SMOKED GOUDA MAC & CHEESE

Buttermilk marinated and fried chicken, house-made smoked gouda sauce, buffalo sauce, cavatappi pasta 19.7

GULF GROUPER FISH & CHIPS

Florida Avenue beer battered fresh Gulf grouper (never frozen), hand-cut French fries, coleslaw and house-made tartar sauce **MARKET PRICE**

STEAK & TRUFFLE FRITES

Two 5 oz. marinated hanger steaks, mushroom ragout, blue cheese compound butter, sautéed asparagus, truffle parmesan French fries 28

KIDS MENU

Served with choice of hand-cut fries or apple sauce
All kids meals served with a soft drink or chocolate milk (refills \$1.50)

CHEESE QUESADILLA 6 (Add chicken \$1)

Flour quesadillas, cheddar jack cheese

CHEESEBURGER SLIDERS 7

Two 2 oz. all beef sliders, American cheese, served on mini brioche buns

HAND-BREADED CHICKEN TENDERS 7

Buttermilk marinated (grilled available upon request)

CHEESE FLATBREAD (NO SIDE) 8

Marinara sauce, mozzarella cheese baked until bubbling

MAC & CHEESE (NO SIDE) 6

Cavatappi pasta, house-made smoked gouda cheese sauce

PARTIES OF EIGHT OR MORE WILL INCUR A 20% GRATUITY FEE.

V

VEGAN**VEGETARIAN**

GF

GLUTEN FRIENDLY**SPICY****SIGNATURE ITEM**

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

ASK YOUR BARTENDER OR
SERVER ABOUT OUR
CURRENT DRINK SPECIAL

HANDCRAFTED COCKTAILS

THAT’S “MY” JAM

YOUR CHOICE OF: strawberry, blackberry, raspberry, or peach /
Tito’s Handmade Vodka / lime juice / ginger beer 11

BREWHOUSE OLD FASHIONED

YOUR CHOICE OF: bourbon, whiskey or rye / house demerara syrup /
orange peel / Filthy Cherry / rock candy stir Base 13

PASCO PUNCH

Aged rum / lime juice / Falernum / real strawberry purée /
pineapple juice 13

FEELIN SPICY MARGARITA

Premium blue agave Siempre blanco tequila / local Tippler’s orange
liqueur / lime juice / house-made spicy agave blend / Old Bay salt rim 12

WC RED OR WHITE SUMMER SANGRIA

YOUR CHOICE OF: red or white wine / local Tippler’s orange liqueur /
house blended juices / alpine liquor (red only) / local toasted
coconut rum (white only) 13

PASSION OF THE PALOMA

Premium blue agave Siempre blanco tequila / lime juice / agave /
Mullét grapefruit hibiscus seltzer 13

WHEN LIFE GAVE ME LEMONS

Local Dark Door lavender prohibition gin / limoncello / lemon juice /
house syrup / fresh lavender 11

CUCUMBER CRUSH

Local Dark Door Demeter gin / lime juice / fresh cucumber / fresh basil 11

SOUTHERN HOSPITALITY

Bourbon / peach liqueur / real peach purée / lemon juice /
house brewed iced tea 11

TICKLE ME PEAR

Local Siesta Key white rum / lime juice / house syrup / fresh mint /
Mullét passionfruit prickly pear seltzer 12

FLOWERS IN THEIR HAIR

Local Dark Door Pandemic at the Disco vodka / Aperol / floral liqueur /
lemon juice / brut sparkling wine 14

SUMMER SUNBURN

Premium blue agave Siempre blanco tequila / mezcal / lemon juice / real
strawberry purée / house cinnamon syrup / torched rosemary 12

SPIRIT-FREE

| | | |
|--------------|----------------------------|---|
| Coca-Cola 3 | Lemonade 3 | House Brewed Sweet or Unsweetened Iced Tea 3 |
| Diet Coke 3 | Powerade 3 | |
| Coke Zero 3 | Barq’s Root Beer 3 | Flavored Iced Tea 5 strawberry, blackberry, raspberry, or mango |
| Dr. Pepper 3 | Ginger Beer (no refills) 4 | |
| Sprite 3 | | Donut Shop Coffee 3-5 |



STAY IN THE KNOW

Scan the QR code.
Learn more about our events!

JOIN BREW PERKS
SIGN UP TODAY & GET REWARDED
ENJOY EXCLUSIVE OFFERS & MORE



SPARKLING

Glass / Bottle

CRISP DRY BRUT WITH FRESH AND FRUIT FLAVORS
Lunetta Prosecco Split - / 8

WHITE WINE

6 oz / 9 oz / Bottle

PINOT GRIGIO

LIGHT, FLORAL AROMAS WITH FRUITY MANGO AND PINEAPPLE FLAVORS
Santa Cristina, Italy 10 / 15 / 38

SAUVIGNON BLANC

HERBAL AROMAS WITH GRAPEFRUIT AND TROPICAL FRUIT ACCENTS
Kim Crawford, Marlborough, NZ 12 / 18 / 46

RIESLING

CRISP APPLE AROMAS WITH SUBTLE MINERAL NOTES
Chateau Ste. Michelle, Washington 8 / 12 / 30

CHARDONNAY

LIGHT OAK, CRISP FLAVORS TO FULL-BODIED
Caymus Sea Sun, California 12 / 18 / 44

ROSÉ

6 oz / 9 oz / Bottle

LIGHT, JUICY CHERRY AND RIPE RASPBERRY FLAVORS
Acrobat, Oregon 10 / 15 / 38

INTERESTING REDS

6 oz / 9 oz / Bottle

FULL-FLAVORED WITH HINTS OF BLACKBERRY, BLUEBERRY, AND POMEGRANATE
Michael David Petite Petit, California, Petite Sirah and Petit Verdot 12 / 18 / 40

RED WINE

6 oz / 9 oz / Bottle

PINOT NOIR

EARTHY AROMAS WITH BRIGHT CHERRY AND DARK CHERRY FRUIT FLAVORS
Meiomi, California 12 / 18 / 46

CABERNET SAUVIGNON

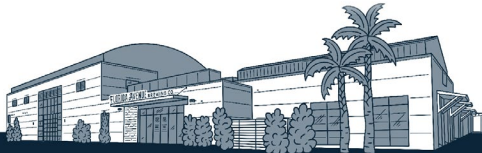
FULL-FLAVORED WITH HEAVY BACKBONE, BLACK CURRANT, AND DEEP CHERRY FLAVOR
Meiomi, California 10 / 15 / 34
Freakshow, California 12 / 18 / 44

JOIN US FOR A
BREWERY TOUR!

\$12 Per Person + Tax

Beer during the tour and a souvenir pint glass at the end.
Purchase a ticket from the host stand or online today!

FloridaAveBrewing.com/tours



Tours are available every Saturday at
12pm, 1pm, 2pm, 3pm and 4pm.

ABOUT US

We called ourselves Florida Avenue Brewing Co. from the start for our location on one of Tampa’s most notable roads. But with time and growth, that name has come to mean more to us and more to our people.

We set out in 2010 with a mission to provide a memorable craft beer experience for anyone we met along the way and to represent the Sunshine State to all who walked through our doors. Now, with a decade in the rearview and our new brick and mortar off the avenue, we’re bringing Florida to you. With each beer you enjoy, we want you to taste all this state has to offer, drink it in, and thirst for more. We may have outgrown our original brewery space on Florida Avenue, but we carry our name on our chest wherever we go. Throughout our state and beyond, we are Florida Avenue Brewing Co.

FLORIDA AVE BREWING.COM