

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 8.5

🌿 BUFFALO CAULIFLOWER

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

HOUSE-MADE CHEESESTEAK EGG ROLLS

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

🍷 CHEESE BOARD

Stella blue, fig jam, manchego cheese, apricot chutney, Tillamook cheddar, red grapes, Marcona almonds, roasted red pepper goat cheese, honeycomb, assorted crackers 17

🌿 CHEESE CURDS

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

🔥 TUNA & MANGO POKE

Sesame marinated tuna, diced mango, avocado wasabi crema, sweet soy reduction, and fried wontons 16.7

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, hot honey (spicy), Island wet jerk (spicy), blackened dry rub, house-made brown sugar BBQ, house favorite General Tso (spicy) 13.7

SOUP AND SALADS

Add to any salad: chicken (grilled, blackened, or fried) 4, marinated and grilled steak 7, salmon (grilled or blackened) 6, sesame ahi tuna 6, grilled vegan Beyond Burger[®] 7, five shrimp (grilled or blackened) 6

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 BLUE

Seasonal mixed greens, roasted apples, blue cheese crumbles, dried cherries, toasted pumpkin seeds, vanilla bourbon vinaigrette 7/9.5

GF BLT SALAD

Chopped romaine hearts, candied bacon, blue cheese crumbles, heirloom cherry tomatoes, chives, house-made ranch dressing, balsamic glaze 7/9.5

ARUGULA SALAD

Arugula, roasted beets, goat cheese, candy pecans, grapefruit pickled shallots, whole grain mustard vinaigrette 7/9.5

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

BRISKET FLATBREAD

Slow roasted brisket, brown sugar BBQ sauce, mozzarella, caramelized onion jam, blue cheese crumbles, cilantro 13.7

FIG & BACON FLATBREAD

Smoked gouda cheese sauce, dried figs, candied bacon, mozzarella, chopped herbs, balsamic glaze 13

HANDHELDS

Served with choice of side item, premium side item \$2 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

🍷 NASHVILLE HOT CHICKEN SANDWICH

Buttermilk marinated and fried chicken, topped with traditional Nashville sauce, coleslaw, pickles on a toasted potato bun 14.7

PORK BELLY GRILLED CHEESE

Sweet and spicy thick cut pork belly, coleslaw, Swiss cheese, spicy mayo on toasted sourdough bread 16.5

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

SALMON BURGER

6 oz. house-made seared salmon burger, coleslaw, spicy avocado aioli, on a toasted potato roll 16

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 15.5

WIREGRASS BURGER

½ lb. grilled all beef patty, applewood smoked bacon, arugula, house-made pickled red onion, garlic and herb goat cheese, Tzatziki sauce on a toasted potato bun 15.5

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: chicken (grilled, blackened, or fried) 4, bulgogi shaved prime rib 5, marinated and grilled steak 7, salmon (grilled or blackened) 6, sesame ahi tuna 6, grilled vegan Beyond Burger[®] 7, spicy pork belly 6, five shrimp (grilled or blackened) 6

BUFFALO CHICKEN MAC & CHEESE

Buttermilk marinated and fried chicken, house-made cheddar cheese sauce, buffalo sauce, cavatappi pasta, topped with blue cheese crumbles and scallions 19.7

🍷 FISH & CHIPS

Florida Avenue beer battered North Atlantic cod, hand-cut French fries, coleslaw and house-made tartar sauce 19.7

GF NEW YORK STRIP

12 oz. hand cut New York strip, marinated and grilled, sautéed brussels sprouts with applewood smoked bacon, parmesan risotto, caramelized onion jam 28.5

SHRIMP AND GRITS

Smoked gouda grits, six blackened shrimp, citrus beer sauce, garnished with fried okra 22.5

BRISKET PLATE

½ lb. house slow roasted brisket, brown sugar BBQ sauce, cheddar mac & cheese, roasted street corn 23

SIDES

Coleslaw 3
Hand-cut French fries 4
Seasoned green beans 4
Roasted street corn 3
Buttermilk fried okra 4

PREMIUM SIDES

Sautéed brussels sprouts with applewood smoked bacon, balsamic glaze 5
Loaded Hand-cut French fries, topped with beer cheese, sour cream, applewood smoked bacon, scallions 6
Parmesan risotto 6
Cheddar mac & cheese 6

SPIRIT-FREE

Coca-Cola 3	Ginger Beer (no refills) 4
Diet Coke 3	Unsweetened / Sweet Tea 3
Coke Zero 3	Flavored Tea: Strawberry, Blackberry, Raspberry, and Mango 5
Dr. Pepper 3	Essentia 1L bottle water 5
Sprite 3	Donut Shop coffee 3.5
Lemonade 3	
Powerade 3	
Barq's Root Beer 3	

HANDCRAFTED COCKTAILS

PASSION OF THE PALOMA

Siempre Blanco Tequila / grapefruit / lime / mint / salt rim / lime wedge 12

THAT'S "MY" JAM

Tito's Handmade Vodka / choose either raspberry, strawberry, blackberry, mango, pomegranate / ginger beer / strawberry and lime 11

PASCO PUNCH

Absolut Citron Vodka / Alpine Liqueur / Peachtree Schnapps / lemonade / strawberry 13

MARG'S OFF THE AVE

Siempre Blanco Tequila / Tippler's Triple Sec / Grand Marnier / fresh sour / orange / lime / salt rim 13

WC SANGRIA

California red blend / Alpine Liqueur / Grand Marnier / pineapple / Sprite / lime / orange / lemon / strawberry 11

FEELIN' SPICY MARGARITA

Tanteo Habanero Tequila / Tippler's Triple Sec / mango / lemon / lime / savory salt rim / jalapeño 13

FLORIDA SNOWMAN

Absolut Vanilla Vodka / blue Curaçao / agave syrup / Coco Lopez / toasted coconut / pineapple 10

ALL I WANT FOR CHRISTMAS IS CASH \$\$\$

High West Double Rye / honey ginger sage syrup / fresh squeezed lemon / smoked cinnamon stick / orange peel float 13

NOT YOUR GRANDMA'S APPLE PIE

Baileys Apple Pie / Absolut Vanilla Vodka / Frangelico / graham cracker caramel rim 11

FELIZ NAVIDAD

Hendricks Gin / lime / cranberry juice / Mediterranean tonic / rosemary sprig / cranberries 11

WINTER SPICED WHITE SANGRIA

Apricot brandy / Shark Bite Cinnamon Whiskey / Riesling / apple & pear juice / fresh apple / orange / cinnamon sticks / star anise 12

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

Two 6 in. flour quesadillas, cheddar jack cheese

TRADITIONAL GRILLED CHEESE 6

White bread, American 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 cheddar cheese sauce

FLORIDA AVE BREWING.COM

SPARKLING

Glass / Bottle

CRISP DRY BRUT WITH FRESH AND FRUIT FLAVORS

Lunetta Prosecco Split - / 8
J. Rogét Brut - / 26
JP. Chenet Sparkling Brut Rosé 7 / 28

WHITE WINE

6 oz / 9 oz / Bottle

PINOT GRIGIO

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

SAUVIGNON BLANC

HERBAL AROMAS WITH GRAPEFRUIT AND TROPICAL FRUIT ACCENTS
Robert Hall Artisan, California 10 / 15 / 38
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
Kendall-Jackson, California 11 / 16 / 42
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
Chemistry, Willamette Valley, Oregon 10 / 15 / 38
Meiomi, California 12 / 18 / 46

CABERNET SAUVIGNON

FULL-FLAVORED WITH HEAVY BACKBONE, BLACK CURRANT, AND DEEP CHERRY FLAVOR
Josh Cellars Craftsman, California 10 / 15 / 34
Freakshow, California 12 / 18 / 44
The Prisoner, California, Iconic red blend - / - / 70

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.



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

