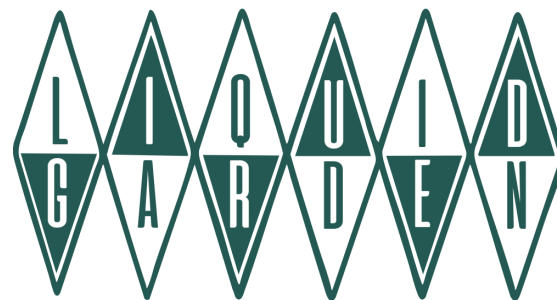


FLORIDA AVENUE

BREWING CO.



WHERE CRAFT BEER, COCKTAILS + FRESH FARE BLOOM TOGETHER!

Social BITES

CRAB RANGOON EMPANADAS...\$9.75

Two crispy, golden empanadas filled with creamy crab rangoon goodness. Served with our beer pickled jalapeños and red onions and a sweet thai chili sauce.

FALAFEL + HUMMUS...\$11

Three golden-brown falafel balls, packed with flavor, served with hummus, parsley, feta, and a bright sunflower pesto goddess dressing. A Mediterranean dream in every bite.

FRIED GREEN TOMATO CAPRESE...\$12

Three crispy fried green tomatoes layered with fresh mozzarella, cherry tomatoes, fragrant basil, drizzled with a balsamic glaze. A Southern twist on a classic.

CHICKEN BACON RANCH JALAPENOS...\$11

Four jalapeno halves, stuffed with a creamy blend of chicken, cheese, and a subtle kick... wrapped in crispy bacon, served with ranch. A guilty pleasure, taken to the next level.

Handheld EATS

Served with Miss Vickie's Plain Chips (excludes Walking Taco)

PATTY SCHMELT...\$14

A juicy beef patty, melted provolone cheese, sauteed red onions, balsamic glaze and sweet, savory bacon jam, between 2 slices of marble rye bread. C'MON NOW.

VEGAN BLACK BEAN PITA POCKET...\$14

Enjoy this flavorful black bean beet patty, paired with creamy avocado, fresh spinach, red onion, and our Rollin' Dirty roasted red pepper sauce, pressed between a warm pita. Plant Power!

AJI VERDE STREET CORN-RITO...\$13

A hearty burrito filled with your choice of chicken or falafel, rice, roasted corn, black beans, feta crema, parmesan cheese and a zesty aji verde sauce. Substitute steak or shrimp \$14.50

THE WALKING TACO...\$10

A bag of Fritos corn chips, chicken, black beans, pickled red onions, pickled jalapeños, and your choice of Rollin' Dirty roasted red pepper sauce, Aji verde sauce, or feta crema. PARTY!
(Steak available +\$1.50)

Allergies? Ask our Chef!

Beer TO-GO

Take Florida Avenue home! Check our cooler for your favorites, taproom exclusives, and more!



JOIN US!

Tuesday
TRIVIA NIGHT
Free to Play

7pm | General Knowledge | Prizes

HOURS

Monday **CLOSED**

Tues - Thurs **4PM-10PM**

Fri + Sat **11AM - 10PM**

Sunday **11AM - 8PM**

Follow us on social media!



@floridaaveliquidgarden



@floridavebrewingtampa

Spirit Free SIPS

Coca-Cola \$3.5

Diet Coke \$3.5

Sprite \$3.5

Lemonade \$3.50

Ginger Ale \$3.50

Ginger Beer \$4 (no refills)

Unsweet Iced Tea \$3.5

Snackable SIDES

Fritos \$1

Miss Vickies Plain Chips \$2.50

Hummus + Pita \$6

Roasted Veggies \$2.50

Fried Green Tomatoes w/ ranch \$6

Side Salad \$6

Fresh spinach, shredded carrots, hard boiled egg, sunflower seeds, parmesan cheese, avocado, Passion of the Heights vinaigrette, and a balsamic glaze drizzle.

Sweet TREATS

S'mores Empanada topped with powdered sugar, served with blackberry icing \$6



VEGETARIAN



GLUTEN FRIENDLY



SPICY

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

Build Your Own BOWL

\$13 for Chicken or Falafel | \$14 for Shrimp or Steak



PICK (1) BASE

Rice | Fresh Spinach | Roasted Veggies
\$1.50 for additional base

PICK (1) PROTEIN

Falafel | Chicken | Shrimp* | Steak*
\$2.50 for additional protein | \$4 for additional premium protein*

PICK (1) SAUCE

Feta Crema | Aji Verde | Sunflower Pesto Goddess | Roasted Rollin' Dirty Red Pepper Ranch | Passion of the Heights Mango Vinaigrette
50¢ upcharge for more than 1 sauce

PICK (4) TOPPINGS

Black Beans* | Carrots | Roasted Corn | Red Onion | Avocado* | Hard Boiled Egg* | Sunflower Seeds
Shredded Parmesan | Feta Crumbles | Shredded Mozzarella
Chickpeas | Cherry Tomatoes | Shredded Cheddar | Fresh Jalapeños | FLIPA Pickled Red Onions
Dead Parrot Pickled Jalapeños | Just Bacon Jam*
50¢ upcharge for more than 4 toppings | \$1.50 for premium topping*



HAPPY Hour



TUESDAY-FRIDAY 4 PM - 6 PM

WEDNESDAY 4 PM - CLOSE

WALKING TACO \$6

A bag of Fritos corn chips, chicken, black beans, pickled red onions, pickled jalapeños, and your choice of Rollin' Dirty roasted red pepper sauce, Aji verde sauce, or feta crema.
(Steak available for \$7.50)

*Try it with a Dead Parrot
sea salt + lime light lager*



WELL DRINKS \$6

\$5

CORE DRAFTS

CRAFT BEER FROM FRUITED SOURS TO HAZY IPAS

\$6 SPECIALTY DRAFTS

LOWDOWN

STORIED COCKTAILS

CANNED STORIED COCKTAILS

WINE

Sauvignon Blanc, Canyon Road / California / 6 oz.
Cabernet Sauvignon, Canyon Road / California / 6 oz.

COCKTAILS \$7

MARGARITA

Tequila / Cucumber / St-Germain / Agave / Lime Juice
Strawberry or Peach +\$1

TROPICAL SANGRIA

Red wine / Tippler's Orange Liqueur / Chambord / Pineapple /
Orange / Fruit garnish

OLD FASHIONED

Demerara Syrup / Bitters / Orange Peel / Filthy Cherry
Evan Williams Black Label

*Happy hour not offered for special events, cannot be combined with other offers. Modifications and add on's may be at an additional charge.

*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



FLORIDA AVENUE BREWING CO.

TROPICAL TEMPEST

\$15



Signature Drink

A 20oz. dreamy elixir of rums, coconut, and berry essence

Bacardi, 82 West Paradise Rum, Hard Truth Coconut Rum, lime, pineapple and berry syrup.

Due to the potency of this dreamy cocktail, we have a limit of 2 per customer.

HandCrafted COCKTAILS

BREWHOUSE OLD FASHIONED...\$13

Redemption High Rye Whiskey, orange, Angostura bitters, garnished with orange peel and a filthy cherry. Old fashioned deliciousness.

ESPRESSO MARTINI...\$12

Tito's Vodka, Monin cold brew, Kahlua and cream. A classic at Florida Ave!

FRESCA MARGARITA...\$12

Dano Silver Tequila, St. Germain Elderflower liqueur, fresh lime juice, agave syrup and strawberry syrup. Oh that sounds nice!

SUNNY SANGRIA...\$12

Triple Sec, blackberry, demerara syrup, pineapple juice, orange juice and Cabernet. Let me get a sip of that.

GUAVA MOJITO...\$12

90 Miles South Guava Rum, fresh lime juice, agave syrup, soda and a garnish of mint. Sounds good to me.

MEZCAL MULE...\$13

Vida Mezcal, pineapple, Amaretto, ginger beer and a garnish of mint. Get KICKED!

BUTTERCREAM KISS...\$12

Butterscotch Schnapps, Kahlua, Absolut Vanilla Vodka, Bailey's Irish Cream, and a filthy cherry. Kiss this.

CHELSEA STREET SPRITZ...\$13

Crown Royal Peach, peach purree, lemon, orange juice with a kiss of Prosecco.



WHITE WINE

6oz. / 9oz. / Bottle

SAUVIGNON BLANC

Blend of viognier, chenin blanc and grenache blanc

Canyon Road, California 8 / 12 / 20

PINOT GRIGIO

Light, floral aromas with fruity mango and pineapple flavors

Clos Du Bois, California 10 / 13 / 35

RED WINE

6oz. / 9oz. / Bottle

CABERNET SAUVIGNON

Full-flavored with heavy backbone, black currant, and deep cherry flavor

Canyon Road, California 8 / 12 / 20

PINOT NOIR

Earthy aromas with bright cherry and dark cherry fruit flavors

Mark West, California 10 / 13 / 35

Spirit Free MOCKTAILS

TANNING BED...\$7

Pineapple, coconut syrup, lime, orange and a cherry garnish. Feel those rays.

CRYBERRY...\$7

Cranberry, orange juice, lemon juice, lime juice, simple syrup, soda with a garnish of orange and lime. Pucker Up!

BLACKBERRY FIZZ...\$7

Blackberry syrup, lime juice, agave, mint, soda and a mint garnish. Sounds mighty tasty.