

FLORIDA AVENUE[®]

BREWING CO.

SMALL PLATES

Shrimp Ceviche Wild shrimp, fresh lime, red onion, jalapeños, black bean puree, on two tostadas, and topped with avocado 12 **GF**

Chinese Sticky Ribs Four black bean miso pork ribs, with a hoisin BBQ glaze over, pickled vegetable slaw, sesame, and scallions 12

Crab Cake Two jumbo lump crab cakes, Comeback sauce, with fresh cabbage 13

Buffalo Cauliflower Fried, with blue cheese crumbles, scallions, topped with our buffalo ranch dressing 8

Cheesesteak Egg Rolls Prime Rib, caramelized onion, pimento cheese, provolone cheese, red peppers, and spicy horseradish sauce 9

P.E.I. Beer Mussels Garlic chili, citrus ale broth, sourdough toast 13

Caviar of the South Cold pimento cheese dip, jalapeño bacon onion beer jam, and served with Ritz crackers 10

Cheese Curds Citrus ale beer battered white cheddar cheese curds, served with a side of our buffalo ranch dipping sauce 8

Burrata Marinated heirloom tomato salad, pickled red onion, arugula, crispy herbs, topped with balsamic glaze 10 **GF**

Szechwan Sesame Seared Ahi Five crispy wontons, topped with avocado, spicy mayo, pickled vegetable slaw, scallions, sweet and spicy glaze 16

FL Ave Wings Six breaded jumbo wings, served with dressing, celery, and carrots **Choose your style:** **Buffalo, Guava BBQ or our favorite General Tso (Spicy)** 12

SALADS

Add chicken 4, steak 6, salmon 6, shrimp 6, ahi 6

Classic Caesar Crisp romaine hearts, house-made croutons, white anchovy lemon garlic dressing, with pecorino cheese 7 / side 4.5

Brewhouse Blue Seasonal mixed greens and romaine lettuce, red grapes, dried cranberries, candied pecans, with blue cheese crumbles, apple cider vinaigrette 8 / side 4.5 **GF**

Kale Salad Crispy chickpeas, red quinoa tabbouleh, golden raisins, grape tomatoes, pickled onion, feta cheese, and honey mustard vinaigrette 8 / side 4.5 **GF**

Steakhouse Wedge Grilled hanger steak, with iceberg lettuce, candied bacon, blue cheese crumbles, heirloom grape tomatoes, topped with chopped chives, house-made ranch dressing, and balsamic glaze 14 **GF**

FLATBREADS

Burrata Flatbread Pomodoro, fresh marinated heirloom tomato, basil, pecorino cheese, and a drizzle of balsamic glaze 10

Buffalo Chicken Flatbread Grilled buffalo chicken, applewood smoked bacon, cheddar jack cheese, chopped scallions, fresh sliced avocado, and a drizzle of house-made ranch dressing 11

Argentine Flatbread Hanger steak, caramelized onions, mushrooms, mozzarella cheese, fresh tomatoes, roasted garlic, with a chimichurri sauce 12

TACOS (Three per order)

Spicy Shrimp Tacos Blackened wild shrimp, with avocado, pickled vegetable slaw, cotija cheese, topped with spicy aioli and scallions 13

Mojo Pork Tacos Slow roasted pulled mojo pork, pineapple jalapeño chutney, shredded cabbage, cilantro, pickled red onion, and topped with cotija cheese 12

HANDHELDS

Served with your choice of hand-cut fries, mixed veggies or brown rice

Prime Rib Cheesesteak Sandwich Prime Rib, house-made beer cheese, provolone cheese, caramelized onion, roasted peppers, on a Italian loaf 15

Nashville Chicken Sandwich Fried chicken, shredded cabbage, pickled zucchini, scallions, and topped with ranch dressing, on a toasted brioche bun 14

Pimento Grilled Cheese Sandwich Sourdough bread, spicy mayo, house-made zucchini pickles, and applewood smoked bacon 11

Seven Oaks Burger 1/2 lb grilled patty, beer and bacon jalapeño onion jam, pepper jack cheese, crispy onion strings, house-made guava BBQ sauce, and pulled mojo pork, on a toasted brioche bun 15

The Ridge Burger 1/2 lb blackened patty, blue cheese crumbles, applewood smoked bacon, caramelized onions, lettuce, and tomato, with a balsamic glaze, on a toasted brioche bun 14

Wiregrass Ranch Burger 1/2 lb grilled patty, applewood smoked bacon, boursin cheese, arugula, tzatziki, pickled red onion, on a toasted brioche bun 13

Meadow Pointe Burger 1/2 lb grilled patty, Swiss cheese, sautéed mushrooms, lettuce, tomato, pickled red onion, garlic aioli, and topped with a crispy egg, on a toasted brioche bun 14

Northwood Veggie Burger House-made veggie patty, pimento cheese, avocado, crispy onion strings, with lettuce, and tomato, on a toasted brioche bun 13

ENTRÉES

Shrimp & Grits Blackened wild shrimp, with white cheddar cheese grits, scallions, fried okra, and bacon succotash 19

Paella Lobster, shrimp, mussels and chorizo in saffron and citrus ale infused rice, green peas, roasted peppers and cilantro 21 **GF**

Braised Short Rib Relleno Beer battered and fried poblano, stuffed with brown ale beer braised chipotle short rib, roasted corn, cheddar jackcheese, cotija cheese, pickled red onion, cilantro, tomatillo cilantro aioli, with Spanish yellow rice 22

Hanger Steak Hasselback potato, gremolata, sautéed veggies, chimichurri butter 24

Bibimbap Bowl Bulgogi beef, kimchi, cabbage, pickled vegetables, stir fry veggies, sunny side egg, topped with spicy mayo and soy glaze, over Korean fried rice 16

SOUPS

French Onion Soup Classic French onion soup, made with brown ale, baked with fresh toasted bread, topped with Swiss and mozzarella cheese until it bubbles 6

SIDES

Hand-Cut Fries 4
Mixed Veggies 4 **GF**
Wild Mushroom Brown Rice 4 **GF**


Premium Sides

Loaded Hasselback Potato 5 **GF**
Sautéed Garlic Spinach 5 **GF**
Cheesy Grits 6 **GF**
Watermelon Feta Salad 5 **GF**

GF = Gluten Free

 = Vegetarian

 = Signature Item

 = Spicy

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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

SPIRIT-FREE

Coca-Cola 3	Sprite 3	Unsweetened Iced Tea 3
Diet Coke 3	Dr. Pepper 3	Essentia Bottled Water 1L 5
Coke Zero 3	Powerade 3	
Cherry Coke 3	Lemonade 3	



POWERADE.

COCKTAILS

Passion of the Paloma Casamigos Blanco / grapefruit juice / lime / mint / salt rim / lime wedge 12

The Boiler Maker's Mark / Peachtree Schnapps / Chambord / lemonade / lime / lime wedge 13

That's My Jam Tito's / strawberry puree / ginger beer / strawberry / lime wedge 11

Brewhouse Old Fashion A modern spin on the Classic Cocktail with Bulleit Bourbon 12.50

Pasco Punch Dragon Berry Rum / Absolut Citron / Peachtree Schnapps / lemonade / strawberry 13

The Mash Tun Jameson / Chambord / ginger ale / lime / sprite / lime wedge / Filthy cherry 12

Marg's off The Ave Casamigos Blanco / triple sec / Grand Marnier / sour mix / orange / lime / salt rim 13

WC Sangria Exitus Red Blend / Chambord / pineapple juice / orange juice / sprite / Solerno / lime / orange / lemon / orange wedge / strawberry 11

The Cold Brew Cold brew / seasonal Stout or Porter / Woodford Reserve / simple syrup / heavy cream drizzle 13

SPARKLING

Crisp dry brut with fresh and fruit flavors

Cavit Lunetta Prosecco (187ml) 6
J. Rogét Brut, California 26

WHITE WINE

6 oz / 9 oz / bottle

PINOT GRIGIO

Light, floral aromas with fruity mango and pineapple flavors

Santa Margherita, Italy 7 / 10.5 / 26
Cavaliere d'Oro Campanile, Italy 7 / 10.5 / 26

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

Hess Shiretail Creek, California 10 / 15 / 38
Kendall-Jackson, California 11 / 16.5 / 42
Sonoma-Cutrer, Russian River Ranches 14 / 21 / 54

ROSÉ

6 oz / 9 oz / bottle

Light, juicy cherry and ripe raspberry flavors

Rosé, Sea Glass, California 8 / 12 / 30

INTERESTING REDS

6 oz / 9 oz / bottle

Full-flavored with hints of blackberry, blueberry and pomegranate

Malbec, Terrazas Altos Del Plata, Argentina 9 / 13.5 / 34
Bourbon Barrel Red Blend, Exitus, Parlies California 12 / 18 / 46

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 SAVIGNON

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

Josh Cellars Craftsman, California 9 / 13.5 / 34
Freakshow, California 11 / 16.5 / 42
Joel Gott 815, California 12 / 18 / 46

ASK ABOUT OUR DESSERT MENU



®

BREWED FOR SHARING

ABOUT US

We called ourselves Florida Avenue 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 -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.



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