

FLORIDA AVENUE[®]

BREWING CO.

SMALL PLATES

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

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

House-Made Cheesesteak Egg Rolls Prime Rib, caramelized onion, pimento cheese, provolone cheese, tri peppers, and spicy horseradish sauce 11

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

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 or naked wings, served with dressing, celery, and carrots **Choose your style: Buffalo, Guava BBQ or our favorite General Tso (Spicy)** 12

SALADS

Add bulgogi beef 5, tofu 4, chicken 4, steak 6, shrimp 6, vegan beyond-burger[®] 4, salmon 6, ahi 6

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

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

Wedge Salad with iceberg lettuce, candied bacon, blue cheese crumbles, heirloom grape tomatoes, topped with chopped chives, house-made ranch dressing, and balsamic glaze 9 **GF**

FLATBREADS

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

Mushroom Truffle Flatbread

Roasted garlic base, shiitake, button and portobello mushrooms, caramelized onions, mozzarella and parmesan, finished with a garlic aioli and white truffle oil and chives 12

TACOS *Three per order*

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

Mojo BBQ Pork Tacos Slow roasted pulled mojo pork infused with our house Guava BBQ, pineapple jalapeño chutney, shredded cabbage, cilantro, pickled red onion, and topped with cotija cheese, corn tortillas 12 **GF**

HANDHELDS

Served with your choice of a side | Substitute any of our handhelds to the vegan beyond burger[®] 3

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

Florida Avenue Hot Chicken Sandwich Fried Nashville marinated chicken breast, tossed in house-made buffalo sauce, shredded cabbage, pickled zucchini, scallions and ranch, 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

ENTRÉES

Bibimbap Bowl Cabbage, pickled vegetables, stir fry veggies, sunny side egg, topped with spicy mayo and soy glaze, over Korean fried rice 11 Add bulgogi beef 5, tofu 4, chicken 4, steak 6, shrimp 6, vegan beyond burger[®] 4

Smoked Gouda Lobster Mac And Cheese Tender Maine lobster tossed in a smoked gouda cream sauce, with cavatappi pasta baked with fresh mozzarella, white truffle crumble, and finished with half lobster tail 22

Fish and Chips Fresh Gulf grouper, dipped in our tempura beer batter, fried to golden brown served with hand cut French fries, coleslaw, and tartar sauce 19

Ribeye Steak Chargrilled 12oz Ribeye cooked to your liking topped with a gorgonzola compound butter, served with herb roasted tri color fingerling potatoes and sauteed spinach 27 **GF**

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

Coleslaw 3
Herb Roasted Tri-Color Fingerling Potatoes 3
Hand-Cut Fries 4
Mixed Veggies 4 **GF**

Premium Sides

Sautéed Spinach 4 **GF**
Loaded Herb Roasted Tri-Color Fingerling Potatoes 5
5oz Lobster Tail 9

GF = Gluten Free

 = Vegetarian

 = Signature Item

 = Spicy

www.FloridaAveBrewing.com | 2029 Arrowgrass Dr, Wesley Chapel, FL 33544 | (813) 452-6333

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	
Mellow Yellow 3	Lemonade 3	

COCKTAILS

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

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 13

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

Marg's off The Ave JAJA Blanco / Tippler's / Grand Marnier / fresh sour / orange / lime / salt rim 13

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

The Cold Brew Cold brew / Woodford Reserve / Baileys / Kahlua / Cream 13

Bow and Arrowgrass Martini Citrus vodka / Tippler's / Filthy cherry juice / fresh lime / a splash of pomegranate 13

Jamaica Me Coffee Papa's Pilar Dark Rum / Kahlua / fresh whipped cream 13

Pomegranate Mule Our FABulous Mule with Pom Juice 13

ASK ABOUT OUR DESSERT MENU

**HAPPY HOUR NOW OFFERED MONDAY-FRIDAY
3PM-5:30PM. ASK THE STAFF ABOUT DETAILS.**

KIDS MENU

Served with choice of hand-cut fries or applesauce. All kids meals come with a soft drink or chocolate milk (refills 1.50).

Quesadilla 6	Grilled Cheese 6	Kids Sliders 7	Chicken Fingers 7
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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 Shirttail Creek, California 10 / 15 / 38
Kendall-Jackson, California 11 / 16.5 / 42
Sea Sun Chardonnay, California 12 / 17 / 44

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

Michael David Petite Petit, California, Petite Sirah and Petit Verdot 11 / 16 / 40
Bourbon Barrel Red Blend, Exitus, California - / - / 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 12 / 17 / 44
The Prisoner, California, Iconic red blend 16 / 22 / 78

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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