


SMALL PLATES

CRAB CAKES

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 9

HOUSE-MADE CHEESESTEAK EGG ROLLS

Prime Rib, caramelized onion, pimento cheese, provolone cheese, tri peppers, and spicy horseradish sauce 12

HUMMUS

Roasted garlic hummus, olive oil and herbs, grilled pita bread 8

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 9

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, Honey Mustard, Blacken Dry Rub, Brown Sugar BBQ or our favorite General Tso (Spicy) 13

SOUPS

FRENCH ONION SOUP

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


SALADS

ADD: chicken 4, bulgogi beef 5, steak 7, salmon 6, ahi 6, vegan beyond burger[®] 7

CLASSIC CAESAR

Crisp romaine hearts, house-made croutons, white anchovy lemon garlic dressing, with Parmesan cheese 8

BREWHOUSE BLUE


 Seasonal mixed greens and romaine lettuce, red grapes, dried cranberries, candied pecans, with blue cheese crumbles, apple cider vinaigrette 9

WEDGE

Salad with iceberg lettuce, candied bacon, blue cheese crumbles, heirloom grape tomatoes, topped with chopped chives, house-made ranch dressing, and balsamic glaze 10

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 12

ARGENTINE FLATBREAD

Hanger steak, caramelized onions, mushrooms, mozzarella cheese, fresh tomatoes, roasted garlic, with a chimichurri sauce 13

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

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

NASHVILLE HOT CHICKEN SANDWICH

 Fried Nashville marinated chicken, topped with house made spicy Nashville sauce, slaw, zucchini pickles on a toasted potato roll 14

PIMENTO GRILLED CHEESE SANDWICH

Sourdough bread, spicy mayo, house-made zucchini pickles, and applewood smoked bacon 12

BBQ CHICKEN SANDWICH

Slow cooked shredded chicken, tossed in house-made brown sugar BBQ, slaw, house made zucchini pickles on a toasted potato roll 14

FLORIDA AVENUE CHICKEN CLUB

Herb marinated grilled chicken, lettuce, tomato, Swiss cheese, bacon, garlic aioli on a toasted potato roll 14

SEVEN OAKS BURGER

1/2 pound grilled patty, braised brown sugar BBQ chicken, cheddar cheese, lettuce, fried onions, on a toasted potato roll 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 potato bun 14

WIREGRASS RANCH BURGER

1/2 lb grilled patty, applewood smoked bacon, boursin cheese, arugula, tzatziki, pickled red onion, on a toasted potato bun 14

ENTRÉES

BIBIMBAP BOWL

Cabbage, pickled vegetables, stir fry veggies, sunny side egg, topped with spicy mayo and soy glaze, over Korean fried rice 12

ADD: chicken 4, bulgogi beef 5, steak 7, salmon 6, vegan beyond burger[®] 7

BUFFALO CHICKEN MAC AND CHEESE

Nashville marinated and fried chicken, buffalo cheddar cheese sauce, with cavatappi pasta, and topped with blue cheese crumbles and scallions 19


FISH AND CHIPS

North Atlantic cod, dipped in our tempura beer batter, fried to golden brown served with hand-cut fries, coleslaw, and tartar sauce 19

NEW YORK STRIP

Bacon brussels sprout, roasted fingerling potatoes and A1 herb compound butter 27

SIDES

Coleslaw 3
 Herb roasted tri-color fingerling potatoes 3
 Hand-cut fries 4
 Mixed veggies 4

PREMIUM SIDES

Sautéed brussel sprouts, butter and herbs topped with bacon and balsamic reduction 5
 Loaded herb roasted tri-color fingerling potatoes 5

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

CHICKEN QUESADILLA 7

GRILLED CHEESE 6

KIDS SLIDERS 7

CHICKEN FINGERS 7

CHEESE FLATBREAD (NO SIDE) 8

MAC N CHEESE (NO SIDE) 6

SPIRIT-FREE

Coca-Cola 3	Mellow Yellow 3	Ginger Beer 4
Diet Coke 3	Sprite 3	Unsweetened Iced Tea 3
Coke Zero 3	Powerade 3	Bolt Cold Brew Nitro or Regular 4
Dr. Pepper 3	Lemonade 3	Essentia Bottled Water 1L 5

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 / Grand Marnier / lime / orange / lemon / orange wedge / strawberry 11

BOW AND ARROWGRASS MARTINI

Absolut Citron / Tippler's / Filthy cherry juice / fresh lime / a splash of pomegranate 13

FEELIN' SPICY MARGARITA

Tanteo Habanero Tequila / Tippler's / Mango / fresh lemon and lime / savory salt rim / fresh jalapeño slice 13

POMEGRANATE MULE

Our FABulous Mule with Pom Juice 13

LIMONCELLO GIN FIZZ

Dark Door Prohibition Lavender Gin / Pallini Limoncello / fresh lime and lime / lemon candy straw / fresh mint sprig 13

LUSH BUBBLES

House Infused Raspberry Vodka / Raspberry puree / Champagne 10

HAPPY HOUR \$2 OFF

MONDAY - FRIDAY 3:00 PM - 5:30 PM

ALL DRAFT (EXCLUDES CIDER)

SINGLE LIQUOR DRINKS

ALL WINE

BUFFALO CAULIFLOWER, CHEESE CURDS,
AND FLATBREADS

SWEETS & TREATS

KEY WEST KEY LIME PIE

A rich key lime filling with graham cracker crust fresh whipped cream and raspberry puree 8

CHURROS WITH CARAMEL NUTELLA SAUCE

Filled with dark chocolate, churros tossed in cinnamon and sugar, served with a caramel Nutella sauce 9

COOKIES AND CREAM

Fresh baked double chocolate chunk cookie served with housemade vanilla ice cream finished with fresh whipped cream 7

CHOCOLATE CAKE

Three layer chocolate fudge cake topped with fresh whipped cream and raspberry puree 9

HOUSE-MADE ICE CREAMS

House-made no churn ice cream, topped with fresh whipped cream and strawberries **CHOOSE ONE:** Vanilla or Seasonal 5

COFFEE (REGULAR OR DECAF) 3

Add Grand Marnier, Kahlua, or Baileys liqueur 6

SPARKLING

CRISP DRY BRUT WITH FRESH AND FRUIT FLAVORS

Lunetta Prosecco Split (187ml) 8

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 8 / 12 / 30

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 / 16.5 / 42

Caymus Sea Sun, California 12 / 17 / 44

ROSÉ

LIGHT, JUICY CHERRY AND RIPE RASPBERRY FLAVORS

Seaglass, California 8 / 12 / 30

INTERESTING REDS

FULL-FLAVORED WITH HINTS OF BLACKBERRY, BLUEBERRY AND POMEGRANATE

Michael David Petite Petit, California, Petite Sirah and Petit Verdot 11 / 16 / 40

RED WINE

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 - / - / 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-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.

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