

SMALL PLATES

CRAB CAKES

Two seared jumbo lump crab cakes, comeback sauce, cabbage 13



BUFFALO CAULIFLOWER

Buttermilk marinated and fried, blue cheese crumbles, scallions, topped with buffalo sauce and house-made ranch dressing 9

HOUSE-MADE CHEESESTEAK EGG ROLLS

Prime rib, caramelized onion, Nashville cream cheese, provolone cheese, tri-colored peppers, served with beer cheese dipping sauce 12



HUMMUS

Roasted garlic hummus, extra virgin olive oil and fresh herbs, grilled pita 8



CHEESE & CHARCUTERIE BOARD

Tillamook cheddar, Stella blue, 3 yr. Manchego cheese, Florida honeycomb, fig spread, cured Italian meats, whole & Dijon mustards, assorted crackers 23



CHEESE CURDS

Florida Ave beer battered Wisconsin white cheddar cheese curds, served with house-made buffalo ranch dressing 9



SESAME SEARED AHI TUNA

Five crispy wontons, avocado, pickled vegetable slaw, spicy mayo, scallions, General Tso sauce 16

FLORIDA AVE 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, honey mustard, blackened dry rub, house-made brown sugar BBQ, house favorite General Tso (spicy) 13

SOUP AND SALADS

FRENCH ONION SOUP

French onion soup made with Florida Ave Brown Ale, baked with fresh toasted bread, Swiss and provolone cheese until it bubbles 6

CLASSIC CAESAR

Crisp romaine hearts, house-made garlic butter croutons, white anchovy lemon dressing, parmesan cheese 8



BREWHOUSE BLUE



Seasonal mixed greens, red grapes, dried cranberries, candied pecans, blue cheese crumbles, house-made apple cider vinaigrette 9



WEDGE



Baby iceberg lettuce, candied bacon, blue cheese crumbles, heirloom cherry tomatoes, chives, house-made ranch dressing, balsamic glaze 10

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

FLATBREADS



BUFFALO CHICKEN



Grilled chicken breast, applewood smoked bacon, cheddar jack cheese, scallions, sliced avocado, topped with house-made ranch dressing and buffalo sauce 12

STEAK ARGENTINE

Marinated and grilled steak, caramelized onion, roasted mushrooms, mozzarella cheese, heirloom cherry tomatoes, roasted garlic purée, topped with chimichurri sauce 13



MUSHROOM TRUFFLE

Roasted garlic purée, shiitake mushroom, button mushroom, baby portobello mushroom, caramelized onion, mozzarella and parmesan cheese, topped with white truffle oil, roasted garlic aioli, chives 12



SIDES

Coleslaw 3
Herb roasted tri-colored fingerling potatoes 3
Hand-cut French fries 4
Sautéed vegetables 4



PREMIUM SIDES

Sautéed brussels sprouts with applewood bacon, balsamic glaze 5
Loaded herb roasted tri-colored fingerling potatoes, topped with house-made beer cheese, sour cream, bacon, scallions 5

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



NASHVILLE HOT CHICKEN SANDWICH



Buttermilk marinated and fried chicken, topped with traditional Nashville sauce, coleslaw, house-made zucchini pickles on a toasted potato bun 14

PORK BELLY GRILLED CHEESE

Sweet and spicy thick cut pork belly, coleslaw, Swiss cheese, spicy mayo on toasted sourdough bread 16

BBQ CHICKEN SANDWICH

Slow cooked shredded chicken, tossed in house-made Brown sugar BBQ, coleslaw, house-made zucchini pickles on a toasted potato bun 14

FLORIDA AVE CHICKEN CLUB

Herb marinated and grilled chicken, lettuce, tomato, Swiss cheese, applewood smoked bacon, garlic aioli on a toasted potato bun 14



SEVEN OAKS BURGER

½ lb. grilled all beef patty, topped with brown sugar BBQ braised chicken, lettuce, cheddar cheese, Nashville fried onion straws on a toasted potato bun 15

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 14

WIREGRASS BURGER

½ lb. grilled all beef patty, applewood smoked bacon, arugula, house-made pickled red onion, Boursin cheese, Tzatziki sauce on a toasted potato bun 14

ENTRÉES

BIBIMBAP BOWL

Korean-style rice, raw cabbage, pickled vegetable slaw, sautéed vegetables, sunny side up egg, topped with spicy mayo and General Tso sauce 12

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

BUFFALO CHICKEN MAC & CHEESE

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



FISH & CHIPS

Florida Ave beer battered North Atlantic cod, hand-cut French fries, coleslaw and house-made tartar sauce 19



NEW YORK STRIP

12 oz. hand cut New York strip marinated and grilled, sautéed brussels sprouts with applewood bacon, herb roasted tri-colored fingerling potatoes, A1 herb compound butter 27

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

SPIRIT-FREE

Coca-Cola 3
Diet Coke 3
Dr. Pepper 3
Sprite 3
Lemonade 3
Mountain Blast Powerade 3
Ginger Beer (no refills) 4
Unsweet/ Sweet Tea 3
Essentia 1L bottle water 5

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 / strawberry purée / ginger beer / strawberry and lime 11

BREWHOUSE OLD FASHIONED

A modern spin on the classic cocktail with Bulleit Bourbon 13

PASCO PUNCH

Absolut Citron Vodka / Alpine Liqueur / Peachtree Schnapps / lemonade / strawberry and raspberry purée 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 / orange / Sprite / lime / orange / lemon / strawberry 11

BOW AND ARROWGRASS MARTINI

Absolute Citron Vodka / Tippler's Triple Sec / Filthy cherry juice / POM Wonderful / lime 13

FEELIN' SPICY MARGARITA

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

POMEGRANATE MULE

Our FABulous mule with POM Wonderful 13

LIMONCELLO GIN FIZZ

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

LUSH BUBBLES

Raspberry vodka / raspberry purée / sparkling rosé 10

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

Seaglass, California 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

HAPPY HOUR

MONDAY-FRIDAY | 3-5:30PM

\$2 OFF

ALL DRAFT
(EXCEPT CIDER)

SINGLE LIQUOR DRINKS

ALL WINE

**BUFFALO CAULIFLOWER, WINGS,
CHEESE CURDS, AND FLATBREADS**



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.

FLORIDA AVE BREWING.COM

BREW PERKS

JOIN NOW!
DRINK, EAT, & EARN

