

## Starters

- LOADED KETTLE CHIPS** \$8  
Huge portion of warm kettle chips topped with blue cheese sauce, apple wood smoked bacon, and scallions.
- BAVARIAN PRETZEL STICKS** \$8  
Fresh baked served with beer cheese sauce.
- TORTILLA CHIPS AND FRESH SALSA** \$5
- WINGS CARIBBEAN STYLE** \$10  
Marinated in soy, honey, brown sugar, cider vinegar. Served with blue cheese dressing.
- HUMMUS** \$6  
House Made Hummus and Pita Chips.

## Soup and Salad

- TOMATO BISQUE SOUP**  
Dip \$2.50 • Cup \$4.50 • Bowl \$6
- COBB SALAD** \$10  
Honey ham, apple-wood smoked bacon, roasted turkey, provolone cheese, cheddar cheese, Swiss cheese, romaine lettuce, and plum tomatoes.
- THE CHICK** \$9  
Chickpeas, avocado and feta salad over romaine and plum tomatoes.
- BURRATA & PROSCIUTTO** \$9  
Burrata cheese, thinly sliced Prosciutto di Parma, arugula, heirloom tomatoes, balsamic drizzle.

## Healthy Toasts

*Open-face multigrain toast*  
(Gluten Free bread available)

- CAPRESE AVOCADO TOAST** \$8  
Pesto, avocado, sliced mozzarella, heirloom tomatoes, and arugula, balsamic reduction drizzle.
- EGG SALAD TOAST** \$8  
Avocado egg salad, made with dijon mustard, celery, and dill. Topped with arugula, heirloom tomatoes, fresh dill.
- AVOCADO BLACKENED SHRIMP TOAST** \$10  
Blackened shrimp, diced avocado, heirloom tomatoes, and arugula.
- ROASTED TURKEY** \$9  
Natural roasted turkey, avocado, arugula, heirloom tomatoes, lemon dijon aioli.
- VEGAN MEATBALL PARMESAN** \$10  
Vegan meatballs, plum tomato, mozzarella cheese on a toasted hoagie roll.

## Grilled Cheese Sandwiches

All sandwiches served with Kettle Chips  
Add Tomato Bisque Soup Dip \$2.50  
(Gluten Free bread available)

- THE PINT** \$9  
Gouda cheese, smoked bacon, honey crisp apples, and dijon mustard on local sour dough bread.
- ULTIMATE COMFORT GRILLED CHEESE** \$7  
American cheese on local sour dough bread.
- THE PIZZA** \$7  
Mozzarella cheese, vine ripe roma tomatoes and pesto on local sour dough bread.
- NEW AMERICAN** \$8  
Slow roasted bbq brisket, provolone cheese, dijon mustard, and gherkin pickles on local sour dough bread.
- MUSHROOM MELT** \$7  
Cremeni mushrooms, onion, garlic, thyme, truffle oil and gruyere cheese on local sour dough bread.
- TAMPA CUBAN** \$10  
Honey ham, baby swiss cheese, mojo pulled pork, and dill pickle with dijon aioli on local sour dough bread.
- BLACK AND BLUE** \$9  
Blackened roast beef, smoked gouda, blue cheese crumbles, arugula, balsamic reduction.

- ROAST BEEF SANDWICH** \$12  
Certified Angus Beef Slow cooked in house till fork tender, cremini mushrooms and caramelized onion in truffle oil, topped with melted provolone cheese. Served with creamy horseradish sauce on a toasted hoagie roll.

## Mac N Cheese

- THE CLASSIC** \$7  
Classic Mac and Cheese. A blend of gruyere and sharp cheddar cheeses melted in macaroni. Topped with Panko bread crumbs, baked till bubbly hot!
- THE BAYOU** \$10  
Our Classic with blackened shrimp.
- THE PORKY** \$9  
Our classic with mojo pulled pork and applewood smoked bacon.
- THE BEEF** \$8  
Our Classic with smoked beef tips.
- THE SHROOM** \$8  
Our Classic with cremini mushrooms, thyme, caramelized onion and shallots, drizzled with Truffle oil.



**LUNCH • DINNER • LATE NIGHT**



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**[WWW.THEPINTANDBREW.COM](http://WWW.THEPINTANDBREW.COM)**