

Starters

- LOADED KETTLE CHIPS** \$8
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.
- GUACAMOLE** \$7
Fresh avocado, white onion, plum tomato, jalapeno, and cilantro. Add bacon or blue cheese crumbles \$1

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.
- BURRATA & PROSCIUTTO** \$9
Burrata cheese, thinly sliced Prosciutto di Parma, arugula, heirloom tomatoes, dollop of pesto, 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.
- 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.

Pizza

- FOUR CHEESE PIZZA** \$8
Wood fired pizza crust topped with tomato sauce and four cheeses. Add ham, bacon, bbq brisket, cremini mushrooms. Each additional topping \$1.25
- PESTO PIZZA** \$9
Pesto, heirloom tomatoes, fresh mozzarella, and basil.

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.
- JALAPENO POPPER** \$9
Fresh jalapeno, cream cheese, applewood smoked bacon, and cheddar cheese.
- NEW AMERICAN** \$8
Slow roasted bbq brisket, provolone cheese, dijon mustard, and gherkin pickles on local sour dough bread.
- MUSHROOM MELT** \$7
Cremini 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

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, jalapeno peppers 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 SHROOM** \$8
Our Classic with cremini mushrooms, thyme, caramelized onion and shallots, drizzled with Truffle oil.

LUNCH • DINNER • LATE NIGHT



**200 NORTH TAMPA STREET
TAMPA, FLORIDA 33602**

813-867-8804

WWW.THEPINTANDBREW.COM