



RESTAURANT & BREWERY

Beginnings

TBBC's Famous Cheese & Ale Dip made with **Red Eye Ale** and served hot with toasted ciabatta 8.99

Brew House Cider Wings a full pound of chicken wings made with our famous cider wing sauce 8.99

Crispy Calamari marinated in buttermilk, tossed in seasoned flour and served with a garlic lime aioli 8.99

Bucket of Steak Fries served with our own **Wild Warthog Weizen** English curry sauce 5.99

Fire Cracker Shrimp coconut breaded and flash fried served with our Asian cider chili sauce 11.50

Bucket of Black & Tan Onion Rings served with our horseradish ale sauce 8.50

Brew House Pretzels brushed with our ale, seasoned with fresh garlic and oven baked. Served with **Wild Warthog Weizen** pepper jack fondue 6.99

Kobe Sliders Trio miniatures of our famous 15th Street, Brewers Choice & Blackened Seminole Heights burgers 11.99

Basket of Cuban bread served with our own **Wild Warthog Weizen** honey butter Sm. 2.99 Lrg 3.99

Chips & House Made Salsa 4.99

Hummus Dip made with our **True Blonde Ale**, garlic, lemon juice, tahini & chickpeas served with pita and hop infused olive oil 7.99



Join our Mug Club today!

Brewing up a taste of historic Ybor City, and the best American style pub food and beer in Tampa Bay.

Centro Ybor • Ybor City • 1600 East 8th Ave.
Tampa, Florida 33605 • 813-247-1422
tampabaybrewingcompany.com

Reservations recommend.

Lunch Specials

Served from 11am-3.30pm

All Sandwiches come with french fries. Substitute onion rings, mashed potatoes, yellow rice, black beans or soup for \$1. Substitute side salad or gumbo \$2.

Brew Company Grouper Sandwich blackened or grilled served with habañero tartar sauce and lemon **Market Price**

Cuban Sandwich pressed with slow roasted mojo pork, smoked ham, salami, swiss and sliced dill pickle mayo & mustard 6.99

Tandoori Chicken Pita romaine lettuce, tomato, red onion and house made tzatziki sauce 8.99

Beer Battered Buffalo Chicken tossed in our famous cider buffalo sauce, blue cheese crumbles 8.99

Corned Beef Reuben (or turkey) on grilled rye with sauerkraut, swiss, 1000 island dressing 8.99

T.B.C Club baked ham, smoked turkey with roasted red peppers, provolone and rosemary aioli on ciabatta 8.99

Grilled Blackened Chicken with bacon, melted provolone & citrus aioli 8.99

Curry Wrap smoked gouda, spinach, tomatoes, caramelized onions and house made hummus 8.99

Small Iron Rat Stout Shepherd's Pie chopped sirloin, peas, carrots and sweet white onions in a rich savory stout demi, topped with garlic mashed potatoes and oven baked 4.99

Half Cuban pressed with slow roasted mojo pork, smoked ham, salami, swiss and sliced dill pickle mayo & mustard served with soup of the day 5.99

Soup & Salad choice of house or caesar salad and soup 5.99

Small Daily Salad ask your server for today's special 6.99

Half Daily Sandwich ask your server for today's special 5.99

Salads & Soups

Add chicken for \$3.00, grilled shrimp, salmon or sesame crusted rare tuna for \$6.00 to any salad.

Tarpon Springs Greek served with romaine, tomatoes, red onion, kalamata olives, pepperoncini, feta and potato salad with our **One Night Stand Pale Ale** dressing 8.99

Cobb Salad served with grilled chicken, tomato, grilled red onion, diced egg and chunks of blue cheese on a bed of baby greens and romaine, smoked apple wood bacon and our **True Blonde Ale** vinaigrette 10.99

Grilled Chicken or Salmon Spinach served with artichoke hearts, grilled red onion, tomatoes & tossed in a **Moosekiller Barleywine** balsamic vinaigrette finished with asiago cheese and toasted walnuts 9.99

Sesame Seared Rare Yellowfin Tuna served on a bed of baby greens tossed with a thai peanut dressing, wasabi peas, toasted cashews, mandarin oranges and julienne carrots 11.99

Traditional Caesar crisp hearts of romaine, asiago & garlic croutons 6.99

Our Famous Beer Cheese with whole pickled jalapeno 3.99 cup brewers bowl 6.99

Chicken Gumbo a classic New Orleans style gumbo made with andouille sausage, chicken, creole peppers and of course **Old Elephant Foot I.P.A.** cup 4.99 brewers bowl 6.99

Onion Porter topped with a toasted crouton and melted swiss cup 3.99 brewers bowl 5.99

Soup of the Day cup 3.99 brewers bowl 5.99

Entrées

Add a small house salad or caesar salad to any entrée for only \$3.

10oz Pepper Grilled Angus Sirloin served with balsamic glazed red onions, crumbled blue cheese & truffled yucca fries 19.99

Brewhouse Barleywine Meatloaf with Wild Mushroom Demi chopped sirloin, pork, bacon wrapped, smashed potatoes & **Moosekiller Barleywine** mushroom demi topped with black and tan onion rings 14.99

Iron Rat Stout Shepherd's Pie chopped sirloin with peas, carrots and sweet onions in a rich savory stout demi topped with garlic mashed potatoes and Cheddar Jack cheese then oven baked 9.99

Grilled Sausage & Rigatoni Pasta caramelized onions, grilled sausage in our creamy **Wild Warthog** tomato sauce & finished with herbed ricotta and hop infused olive oil 9.99

Grilled Local Grouper with shaved fennel & citrus salad, with a passion fruit vinaigrette (check for availability with your server) **Market Price**

Beer Battered Fish & Chips One Night Stand Pale Ale battered North Atlantic cod served with steak fries and tartar sauce 12.99

Cedar Grilled Atlantic Salmon served with sautéed spinach, onions and bacon, garlic smashed potatoes & dijon cream 15.99

Beer Brats steamed in beer, smothered in onions with whole grain doppelbock mustard smashed potatoes and a hard roll 13.99

Cuban Mojo Pulled Pork marinated in traditional mojo & slow roasted served with Cuban black beans, yellow rice, sweet plantains & pineapple relish 13.99

We have Gift Cards in any amount.

Burgers

Served with fries or white cheddar mashed potatoes, yellow rice and black beans or add 1.99 for soup or side salad. You can sub for turkey, chicken or veggie burger. Just ask!

All burgers served with lettuce, tomato and onion.

Brew House choice of cheddar, swiss, provolone or smoked gouda 8.99

Chile Roja Bison served with avocado sour cream, our home made salsa and cheddar jack cheese 9.99

15th Street smoked gouda, bacon & sweet and tangy BBQ sauce 8.99

Brewers Choice heaping with crumbled blue cheese & black and tan onion rings 8.99

Blackened Seminole Heights served with crispy jalapeno poppers and sour cream 8.99

Moosekiller Portobello Mushroom served with roasted peppers and goat cheese 8.99

Pizza & Calzones

Featuring house-made dough with our own ale. Add 2.00 for a calzone.

Brewers Choice pepperoni, sausage, ham, mozzarella, mushrooms, basil, onions and poblano peppers 12.99

Wild Mushroom roasted garlic puree, fresh rosemary, wild mushrooms, mozzarella and goat cheese 10.99

Hawaiian teriyaki grilled ham, pineapple, sweet grilled onions & mozzarella 11.99

BBQ Chicken caramelized onions, bacon, cheddar jack & mozzarella 11.99

Roasted Garlic Tomato Basil roasted garlic puree, fresh basil, thin shaved tomatoes and mozzarella 9.99

Four Cheese Mean Green Hoppy Pesto mozzarella, cheddar, jack & feta and our hop infused pesto 10.99

Philly Cheese Steak shaved Rib Eye, grilled peppers, onions and mushrooms pepper jack and mozzarella 12.99

Cheese with marinara and mozzarella 8.99

Toppings 1.50 an item *are 3.00

pepperoni, cheddar jack, tomatoes, mozzarella cheese, artichokes, mushrooms, blue cheese, grilled red onion, jalapenos, chorizo, bacon, goat cheese*, shrimp*, parmesan, sausage, roasted red peppers, pineapple

Desserts

Home Made Jack of the Quaffer Bread Pudding served with porter soaked cherries, caramelized sugar and whip cream 4.99

Warm Apple Pie topped with malt swirl ice cream, caramel and whipped cream 5.99

Deep Fried Double Fudge Brownies malt swirl ice cream, chocolate and caramel drizzle 5.99

Chefs Special just ask your server

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

No separate checks for parties of 10 or more. 18% gratuity will be added for parties of 8 or more.