

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 Red Eye Ale cider wing sauce 8.99

Honey Chipotle Moosekiller BBQ Wings a full pound of chicken wings with our newest flavor 8.99

Crispy Kung Pao Calamari served with shaved onion, poblano peppers and cilantro finished with hoisin, sweet chili sauce and peanuts 8.99

Iron Rat Stout Battered Pickle Spears with peppercorn ranch 6.50

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

Firecracker Shrimp beer battered in our famous True Blonde Ale batter and flash fried to a golden brown and then tossed in our asian cider chili sauce and finished with pineapple salsa 9.99

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

Brew House Pretzels brushed with Red Eye Ale, seasoned with fresh garlic and oven baked. Served with Moosekiller Barleywine Mustard and 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

Chips & House Made Salsa 4.99
add Wild Warthog Weizen queso dip for 3.00

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

Pan Crisped Pierogi with caramelized onions & sautéed mushrooms served with sour cream 7.50

Homemade Irish Soda Bread fresh baked soda bread with our Wild Warthog Weizen orange blossom honey butter 5.99

Sesame Tuna Tataki medium rare tuna crusted with sesame and served with shanghai dipping sauce and lomi tomato relish 9.99

Lunch Menu

Served from 11a.m. - 3:30p.m.

All sandwiches come with fries, Mashed Potatoes or Black Beans and Yellow Rice. Substitute soup for 1.00, House Salad, Gumbo or Onion Rings for 2.00

Brew Co Fresh Catch blackened, grilled or fried served with habanero tartar sauce Market Price

Cigar Rollers Special smoked turkey, bacon, avocado, red onion & pepper jack cheese finished with chipotle mayo on whole grain bread 8.99

Cuban Sandwich pressed with slow roasted mojo pork, smoked ham, salami, swiss and sliced dill pickle mayo & mustard 8.99

Tandoori Chicken Pita romaine lettuce, tomato, red onion and house made tzatziki sauce 7.99

Beer Battered Buffalo Chicken tossed in our famous cider wing sauce and finished with your choice of ranch or blue cheese dressing 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 6.99

Small Iron Rat Stout Shepherds' Pie chopped sirloin, peas, carrots and sweet white onions in a rich savory stout demi, topped with garlic mashed potatoes and cheddar jack cheese and then 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 & 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



WE ALWAYS STRIVE TO USE SEASONAL AND FRESH NATURAL PRODUCTS.



Salads

Add Chicken for 3.00
Add Coconut Shrimp, Tuna or Salmon for 6.00

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 mixed greens and romaine with our **True Blonde Ale** bacon vinaigrette 11.50

Grilled Chicken or Salmon Spinach Salad served with artichoke hearts, grilled red onion, tomatoes & tossed with our **Moosekiller Barleywine** balsamic vinaigrette and topped with walnuts and asiago cheese chicken 10.99 salmon 14.99

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

Soups

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

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

Seasonal Soup cup 4.99 brewers bowl 6.99

Burgers

Served with fries or white cheddar mashed potatoes, yellow rice and black beans or add a house salad or soup for 1.00 gumbo or onion rings 2.00
You can sub turkey burger, chicken breast or veggie burger in any style

All burgers served with lettuce, tomato and onion.

Brew House Burger choice of cheddar, swiss, or provolone 8.99

The "Bomb" 1/2 pound burger with bacon, cheddar, french fries and onion rings wrapped in our own pizza dough and finished with a side of our horseradish ale sauce 10.95

Chile Roja Bison Burger topped with avocado sour cream, home made salsa and cheddar jack cheese 12.50

15th Street Burger smoked gouda, bacon and sweet and tangy BBQ sauce 10.50

Brewers Choice Burger heaping with blue cheese and topped with black and tan onion rings 9.50

Blackened Seminole Heights Burger served with fresh jalapeños, cheddar cheese and topped with sour cream 9.50

Moosekiller Grilled Portobello Mushroom served with roasted red peppers and goat cheese 9.50

Add any of these tasty toppings to your burger

Bacon 1.00	Jalapeno Poppers (2) 2.50
Blue cheese 1.00	Portobello Mushroom 3.00
Smoked Gouda 1.00	Burger Patty 4.00
Mushrooms .50	Brie and Bacon 3.00

Our burgers are U.S.D.A. choice angus beef.

JOIN OUR MUG CLUB TODAY!

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.

GIFT CARDS AVAILABLE.

Entrées

Add a small house salad or caesar salad to any entrée for only 3.00.

10oz Pepper Grilled Angus Sirloin

served with balsamic glazed red onions, crumbled blue cheese & truffled yucca fries 19.99

• Recommended beer - Iron Rat Stout

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

• Recommended beer - Moosekiller Barleywine

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

• Recommended beer - Iron Rat Stout

Grilled Sausage & Rigatoni Pasta caramelized onions, grilled sausage in our creamy **Wild Warthog Weizen** tomato sauce & finished with herbed ricotta and hop infused olive oil 10.50

• Recommended beer - Redeye Ale

Brew Co Fresh Catch with shaved fennel and citrus salad & our passion fruit emulsion **Market Price**

• Recommended beer - T.B.B.C.'s True Blonde

True Blonde Beer Battered Fish & Chips

beer battered North Atlantic cod served with steak fries and habanero tartar sauce 13.99

• Recommended beer - T.B.B.C.'s True Blonde

Wild Warthog Thai Style Spicy Curry Mussels

1# fresh Sautéed P.E.I. mussels with grilled red onion, tomatoes and our spicy **Wild Warthog Weizen** coconut curry finished with butter 12.99

• Recommended beer - One Night Stand Pale Ale

Cedar Grilled Atlantic Salmon served with bacon dijon creamed spinach and garlic smashed potatoes 15.99

• Recommended beer - One Night Stand Pale Ale

Beer Brats steamed in beer, smothered in onions with whole grain **Moosekiller Barleywine Mustard** smashed potatoes and a hard roll 13.99

• Recommended beer - T.B.B.C.'s True Blonde

Cuban Mojo Pulled Pork marinated in traditional mojo & slow roasted with Cuban black beans, yellow rice and crispy tostones & pineapple relish 13.99

• Recommended beer - Old Elephant Foot I.P.A.

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



Pizza & Calzones

Please allow time for hand tossed pizza's. 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 11.00

The Shizz pepper jack cheese Fondue, teriyaki ham, pepperoni and our house pickled jalapeños finished with mozzarella cheese 11.99

Philly Cheese Steak shaved rib eye, grilled red onion, poblano peppers and mushroom with our pepper jack cheese fondue and mozzarella 12.99

Cheese with marinara and mozzarella 8.99

Toppings 1.50 & 3.00*

pepperoni	*shrimp
*chicken	sausage
roasted peppers	mushrooms
*blue cheese	parmesan cheese
pineapple	*steak
cheddar jack	jalapeños
tomatoes	bacon
*goat cheese	artichokes
mozzarella cheese	grilled red onion

Desserts

Homemade Jack the Quaffer Porter Chocolate and Cherry Bread Pudding topped with caramelized sugar and whipped cream 5.99

Molten Chocolate Chip Blondie with malted chocolate chip swirl ice cream 5.99

Warm Apple Cobbler served with malt swirl ice cream 5.99

Warm Pineapple Up Side Down Cake served with whip cream 6.99

ASK YOUR SERVER ABOUT OUR VIP LUNCH CARD.