

# CRAFT FOOD

## Sharing Plates

### CARAMELIZED BEER NUTS **GF**

Peanuts, walnuts, pistachios, cashews, macadamia nuts, almonds and pecans in our chef's creation of salty/spicy/sweet delight. 5

*Pairs with Category 3 Belgian Tripel, Arcus IPA, Helicity® Pilsner*

### GIANT SOFT PRETZEL

Warm soft pretzel served with grain mustard. 8  
Add beer cheese. 2

*Pairs with EVERYTHING*

### GRILLED POLENTA CAKES **GF**

Creamy polenta infused with fresh herbs & Wisconsin curd cheese, grilled and topped with tomato ragu over fresh greens. 9 Add grilled chicken or chorizo sausage. 4

*Pairs with Tropic Pressure Florida Ale, Boat Starter Berliner Weiss, Brett Pale Ale*

### AHI POKE TUNA

Diced Ahi tuna tossed in a garlic ginger poke sauce, layered with fresh mango and avocado.

Topped with jicama slaw and drizzled with wasabi cream. Served with wonton chips. 14

*Pairs with Tropic Pressure Florida Ale, Wavemaker® Amber Ale*

### PIQUILLO PEPPERS **GF**

Four fire roasted Piquillo Peppers stuffed with yellow rice, chorizo and manchego cheese.

Baked till piping hot served with a drizzle of balsamic glaze, daikon slaw and cilantro. 10

*Pairs with Arcus IPA, Wavemaker® Amber Ale, Palm Bender IPA*

### BBQ FALAFEL BALLS **GF**

BBQ glazed house-made falafel from fresh garbanzo beans and served with jicama mango slaw, wasabi cream, sweet chili sauce, cilantro and tahini. 9

*Pairs with Wavemaker® Amber Ale, Category 1 Belgian Single*

### FOUR CHEESE FLATBREAD

Wilted kale, roasted tomatoes, house tomato sauce, fresh basil, provolone, mozzarella, parmesan, pecorino and fresh pistou. 13

Add grilled chicken or chorizo sausage. 4

*Pairs with EVERYTHING*

### SIDE OF FRIES

Fresh cut daily. 5 Add beer cheese. 2

**GF - INDICATES OUR GLUTEN FREE OPTIONS**



VEGAN



VEGETARIAN



PISCATARIAN

## Main Plates

### IPA STEAMED MUSSELS **GF**

One pound of PEI mussels, shallots, garlic, thyme steamed in Big Storm IPA then tossed in chef's Dijon butter sauce. Served with a baguette. 12

*Pairs with Palm Bender IPA, Helicity® Pilsner, Category 4 Belgian Quad*

### CAPRESE SALAD **GF**

Thick cut Heirloom tomatoes, goat cheese, fresh basil, balsamic glaze and seasoned panzanella croutons. 10

Add grilled chicken. 4

*Pairs with Tropic Pressure Florida Ale, Palm Bender IPA, Surfline Lager*

### KUNG PAO JUMBO CHICKEN WINGS

Jumbo chicken wings tossed in Sichuan ginger, garlic pepper sauce (mild), chopped roasted peanuts and cilantro. Served with wonton chips. 10

*Pairs with Arcus IPA, Surfline Lager, Helicity® Pilsner*

### GRILLED CHICKEN BANH MI SANDWICH

Grilled chicken breast (marinated in lime juice, garlic and Tropic Pressure Florida Ale), house pickled daikon, carrots, all in sweetened rice vinegar topped with fresh cucumber, basil, cilantro, jalapeños. Served on a toasted baguette with mayonnaise and a side of jicama slaw. 12

*Pairs with Palm Bender IPA, Wavemaker® Amber Ale, Category 2 Belgian DFubbel*

### BIG STORM SLIDERS

Three Florida grass fed beef patties infused with Oats In Hose Oatmeal Stout, Worcestershire, tabasco, Dijon mustard and stuffed with American cheese and topped with Arcus IPA caramelized beer onions and baby kale. Served on brioche buns with fries. 12

*Pairs with Havana After Midnight Coffee Porter, Helicity® Pilsner*

### GOLDEN MANGO KALE SALAD **GF**

Fresh kale tossed with crispy jicama slaw, cucumbers, mango, tomato, avocado, basil, cilantro and chopped peanuts. Topped with brioche croutons and our Tropic Pressure guava dressing. 9 Add grilled chicken, creamy goat cheese, or chorizo sausage. 4

*Pairs with Boat Starter Berliner Weiss, Tropic Pressure Florida Ale*

### FRESH CATCH SANDWICH

Fresh from the Gulf of Mexico, served grilled or blackened, topped with jicama slaw, sweet Thai chili and tarter sauces. Served on a warm brioche bun with fresh cut fries. 14

*Pairs with Tropic Pressure Florida Ale, Surfline Lager, Arcus IPA*

### CLASSIC AMERICAN CHEESEBURGER

Florida grass fed beef seasoned just right and topped with American cheese. Served on a warm brioche bun with lettuce and tomato. 12

Add bacon, chorizo, grilled onions, avocado or fried egg 1.5 ea.

*Pairs with EVERYTHING*