**SHAREABLES**

**SMOKED MAHI FISH SPREAD 11.95**
Made from scratch with house-smoked mahi, served with crackers, pickled cabbage and jalapeños.

**QUESADILLA** Whole 11.95  Half 8.95
Flour tortilla stuffed with your choice of either chicken or pork, with fresh pico, carmelized onions and a melty five cheese blend. Served with blue corn tortilla chips and sour cream.

**CHICKEN WINGS 9.95 (6) 13.95 (10)**
Jumbo house-smoked chicken wings Served with celery and either blue cheese or ranch. Available in buffalo, Key Lime BBQ sauce, or dry rub.

**BIG PRETZEL 9.95**
A jumbo warm, soft pretzel served with whole grain mustard and house-made beer cheese.

**HUMMUS 7.95**
House-made hummus served with flatbread chips, Kalamata olives, roasted red peppers, pepperoncini and artichoke hearts.

**NACHOS 9.95**
Blue corn tortilla chips topped with house-made beer cheese, pico, fresh jalapeños, sour cream, and guacamole.  
Add chicken 2.95  Add pulled pork 2.95  Add chorizo 1.95  Add bacon 1.95

**CLASSY MARGHERITA FLATBREAD 12.95**
Fresh basil, pesto, gooey mozzarella, house-made tomato sauce and parmesan.

**AH TUNA POKE* 14.95**
Diced tuna, tossed in a ginger garlic poke sauce and layered with fresh mango and avocado. Topped with jicama slaw and wasabi cream and served with won ton chips.

**CHIPS & PICO 4.95**
Blue corn tortilla chips and fresh pico.  
Add beer cheese, fresh pico, or guacamole 1.95

**TACOS**
Served with a side of tortilla chips. Substitute fresh-cut fries for 1.00

Three corn tortillas with your choice of protein, chipotle ranch, crunchy baja slaw, diced mango, pico, and sliced jalapeños.

**SMOKY CHICKEN 9.95**
**PULLED PORK 10.95**
**BLACKENED MAHI MAHI 11.95**
**GRILLED SHRIMP 10.95**
GLUTEN FREE

Add beer cheese, fresh pico, or guacamole 1.95

**BE SURE TO FOLLOW US FOR UPDATES!**

**HANDHELDs**

Served with a choice of fries, house salad, Caesar salad, blue corn tortilla chips or wonton chips.

**BUILD YOUR OWN BURGER 10.95**
Your most basic burger served on a brioche bun with lettuce, tomato, onion, and pickle. Add on the below options to customize. Add ons 1.00 each
- Cheese (American, provolone, bleu cheese, swiss, or pepperjack)
- Bacon
- Mushrooms
- Sliced avocado

**TAMPA BAY STYLE HOT DOG 11.95**
A 1/4 pound dog topped with roasted pork, Swiss cheese, and dijonaise sauce served in an amaroso roll.

**GROUPER SANDWICH 17.95**
Fresh local grouper served blackened, grilled, or fried and topped with jicama slaw, tartar sauce and sweet chili sauce. Served on a warm brioche bun.

**CUBAN Whole 11.95  Half 8.95**
Ham, salami and a generous portion of our house-smoked pork topped with Swiss cheese and pressed on fresh Cuban bread with mustard and pickles.

**VEGAN MONSTER 10.95**
House-made bunless chickpea burger topped with tomato, fresh avocado, pesto, and cucumber and red onion slaw.

**OPEN-FACED CAPRESE 10.95**
Grilled or blackened chicken, basil, pesto, fresh mozzarella cheese, and balsamic glaze on fresh bread.

**BUFFALO CHICKEN SANDWICH 10.95**
Fried chicken breast tossed in buffalo sauce and topped with blue cheese and baja slaw on a brioche bun

**NASHVILLE HOT SANDWICH 11.95**
Fried chicken tossed in our house-made Nashville hot sauce. Served on a brioche bun with lettuce, tomato, and pickle.

**GRILLED CHICKEN SANDWICH 10.95**
Tender grilled chicken breast on a fresh baguette with lettuce and tomato.

**SALADS**

**TROPIC HOUSE SALAD 13.95**
Chicken, romaine lettuce, jicama slaw, cucumber, mango, tomato, avocado and peanuts. Topped with our Tropic Pressure guava dressing.

**CHICKEN CAESAR SALAD 11.95**
Chopped Romaine, grilled chicken, parmesan cheese, and brioche croutons tossed in creamy ceasar dressing

**= HOUSE FAVORITE**

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions*
We've won some awards (these are a few notable ones)

1. Our name comes from the big summer storms that roll in from the Gulf of Mexico bringing fleeting bouts of rain, thunder and lightning!
2. Our first taproom was founded in 2012 in Odessa, FL. We’ve since grown to three taprooms in Odessa (Pasco), Clearwater and Cape Coral.
   U.S. Beer Open 2019 Bronze Tropic Pressure
   U.S. Beer Open 2018 Silver Arcus
   Best Florida Beer 2016 Silver Category 1
   Best Florida Beer 2017 Bronze Dunder & Blixem
4. BBQ Lunch @ the Clearwater taproom every Friday 11 a.m. – 3:30 p.m.
5. We’re proud partners of the Tampa Bay Rowdies! During soccer season, find our limited edition green and gold Bay Beer cans in the stadium and around Tampa Bay!
6. Introduced in 2019, our newest core beer BroMosa’ Tangerine IPA is now available!
7. Have you heard of Big Storm Coffee Co.? We loved coffee so much, we started roasting and brewing our own! Follow us @bigstormcoffee for the inside scoop!
8. We’re growing! You can now find our beer in the following states: Ohio + New Jersey + North Carolina + Texas

www.BigStormBrewery.com
@BigStormBrewing