

# MAD BEACH

Craft Brewing Company

Add a 5 oz flight glass of the Chef's recommended pairing for \$2.5!

## BURGERS & SANDWICHES

All burgers and sandwiches are served a la carte, on Coca Buns from La Segunda Central bakery in Ybor, garnished with house brined pickles. Add a side of Tater Tots or TabrewLeh for 2, Onion Rings or Tots Fondue for 3

### A Mad Good Burger

A half-pound of 100% Angus Ground Chuck, fully seasoned and seared to your desired temperature. With L,T,O...8

Add sharp cheddar or Swiss cheese...1

Add two strips of thick cut bacon...2

Add thick cut bacon and cheese...2.5

Chef's recommended pairing: #AmberAle

### T-Willy's Turkey Burger...9

Chef Tyson's own recipe turkey burger topped with Vidalia onion jam, lettuce, tomato, and avocado mousse.

Chef's recommended pairing: Madeira Vice

### Matt's Hamburguesa Cubano-Americano...12

100% Angus burger, pulled pork, Applewood bacon, Swiss cheese, pickles and stone ground IPA mustard on a pressed Coca Bun.

Chef's recommended pairing: Oscuro

### The Beer Belly...10

House brined, roasted Pork Belly, crispy bacon, arugula, tomato, guava jelly, cilantro crema and beer battered onion rings.

Chef's recommended pairing: Madeira Vice

### John's Pass Grouper Sandwich...15

#### Mahi Mahi...12

A seared, blackened or fried filet served with tomato, arugula, red onion, cilantro crema and swiss cheese.

Chef's recommended pairing: Life's a Beach

### BBQ Pulled Pork Sandwich...10

Marinated in a blend of handcrafted ale, then roasted until fork tender, tossed in our mango-rum-scotch bonnet pepper bbq sauce and layered on an 8 inch pretzel roll with sharp cheddar, and slaw.

Chef's recommended pairing: I Yam What I Yam

### You're Not a Jerk Chicken Sandwich...8

Jerk marinated chicken breast crowned with a Florida orange-mango salsa, arugula, tomato, red onion, and cilantro crema. Join the Not a Jerk Club by adding two strips of thick cut bacon and sharp cheddar for \$2.50.

Chef's recommended pairing: Kalypso Key Lime Cider

### ☺ The Jelly Donut Burger...11

Angus Ground Chuck burger, raspberry jam, crispy bacon and smoked cheddar sandwiched between two glazed donuts. Garnished with powdered sugar.

Chef's recommended pairing: Oscuro

## GREENS

### Beach Weggie (GF\*)...6

A wedge of iceberg lettuce topped with our homemade blue cheese dressing, chopped bacon, crumbled blue cheese and charred tomato. Add a half weggie to your order for \$3

Chef's recommended pairing: Savvy Cider

### TabrewLeh Salad (V\*)...6

Our protein rich blend of brewing barley and bulgur wheat tossed with arugula, lemon juice, olive oil, parsley, diced tomato, sea salt and black pepper. Served with charred tomato.

Chef's recommended pairing: #AmberAle

### Rum Runner Cobb Salad(GF\*)...9

Chopped iceberg lettuce tossed with diced tomato, chopped bacon, avocado mousse, Florida orange and red onion in our Jamaican rum vinaigrette. Topped with seared jerk chicken breast and blue cheese crumbles.

Chef's recommended pairing: Cabia White Sangria

Add a seared jerk chicken breast to any salad...4

Add sautéed shrimp to any salad...6

Add seared grouper to any salad...12

Add seared mahi to any salad...9

## SMALL PLATES

### French Onion Soup...6

Caramelized onions slow simmered in beef stock and three of our Mad Beach Craft Brews. Finished with melted swiss and a pork belly crouton.

Chef's recommended pairing: Savvy Cider

### Gator Chomps...10

Lightly breaded gator tail meat served on a bed of our rum vinaigrette cole slaw with a drizzle of honey-chipotle remoulade.

Chef's recommended pairing: Oscuro

### Sweet-ish Meatballs...7

Seasoned ground turkey breast meatballs, oven baked and finished with a sweet and tangy BBQ sauce, blue cheese crumbles and scallion.

Chef's recommended pairing: Oscuro

### Tots Poutine...7

Our seasoned Tater Tots prepared in the way of the great white north topped with a pork and beef gravy, Wisconsin white cheddar cheese curds and fried sage.

Chef's recommended pairing: Levique Lager

### ☺ Tom's Pork Pullin' Nachos...12

Homemade white corn tortilla chips piled high with pulled pork, fresh pico de gallo and our craft beer cheese. Finished with cilantro crema and sliced jalapeno.

Chef's recommended pairing: Levique Lager

### Beer Battered Onion Rings...5

Six jumbo rings tossed in a beer batter made from a blend of our own Mad Beach crafts! Served with our stone ground IPA mustard.

Chef's recommended pairing: Madeira Vice

### Drunken Monkey Shrimp...10

Gulf shrimp sautéed with bacon, ginger, garlic coconut milk and Jamaican Rum. Finished with fresh cilantro and fried plantain garnish.

Chef's recommended pairing: Madeira Vice

### Matt's Craft Beer Cheese Dip...7

A velvety, not Velveeta, blend of cheeses, milk, chicken stock and #AmberAle. Served with three pieces of warm Pretzel Baguette.

Chef's recommended pairing: Madeira Vice

### Triple Threat Sliders...12

Attack your palate with three varieties of slider. Ground Angus burger with pickle, tomato and stone ground IPA mustard, pulled pork with mango-rum bbq sauce and slaw, seared pork belly with tomato, red onion and guava jelly. All served on mini Coca Buns.

Chef's recommended pairing: #AmberAle

### Tyson's Sweet Heat Buffalo Wings...9

8 jumbo wings tossed in our homemade concoction based on Frank's Buffalo Wing Sauce infused with chipotle, molasses, brown sugar and Jamaican Rum. Served with blue cheese dressing and celery.

Chef's recommended pairing: Dolphin Drool

### John's Pass Grouper Tacos(GF\*)...12

Three white corn tortillas with seared, blackened or fried locally caught grouper, lightly dressed coleslaw, pico de gallo and cilantro crema. Also available with pulled pork or jerk chicken in place of fish. Fried and pork tacos are not GF

Chef's recommended pairing: Life's a Beach

### Smoked Fish Spread...7

Smoked Mahi-Mahi blended with minced vegetables, mayo and spices. Served with saltines and sliced jalapeno.

Chef's recommended pairing: Levique Lager

### Ty Shrimp Skewer...10

Jumbo shrimp seared with Sweet Thai Chile Sauce, served over our house slaw and finished with ginger-wasabi aioli.

Chef's recommended pairing: Madeira Vice

## MAD BEACH SIGNATURE ENTREES

### John's Pass Grouper...21

A seared (GF\*), blackened (GF\*) or fried filet of local grouper served over sautéed vegetables with a side of our green tea infused coconut rice and cilantro crema.

Also Available with Mahi Mahi...16

Chef's recommended pairing: Cabia White Sangria

### Alligator Po Boy...13

Tender fried gator tail, shredded iceberg lettuce, tomato, red onion and honey-chipotle remoulade piled on an Amoroso's hoagie roll.

Chef's recommended pairing: Life's a Beach

### The Footlong...11

A 1/2 pound 100% all beef frank served in a pretzel roll and topped with diced tomato, caramelized onion, IPA mustard and dill pickle. Served with our house cole slaw and tots.

Chef's recommended pairing: Levique Lager

### Gaspar's Pirate Shrimp...18

Jumbo Gulf shrimp sautéed with bacon, ginger, garlic, Jamaican Rum, coconut milk, and cilantro. Served on a bed of steamed jasmine rice with sautéed vegetables.

Chef's recommended pairing: Madeira Vice

### You're Not a Jerk Chicken Dinner(GF\*)...11

A seared Jerk chicken breast served on a bed of arugula and crowned with a warm Florida orange-mango salsa. Served with our Mama Linda's vegetable roast.

Chef's recommended pairing: Kalypso Key Lime Cider

### ☺ Smuggler's Pie...11

Ground angus and chorizo, onion, crimini mushrooms, corn, peas and brown ale gravy topped with crispy tater tots and smoked cheddar.

Chef's recommended pairing: Madeira Vice

## SHAREABLE SIDES

### ☺ Fire Roasted Jalapeno & Bacon Mac N

Cheese...6  
Corkscrew pasta tossed in a creamy white mornay sauce with crispy bacon and fire roasted jalapeno. Finished in the oven with shredded cheddar, toasted bread crumbs and a bacon rose. And yes, it's spicy!

Chef's recommended pairing: #AmberAle

### Green Tea infused Coconut Rice ...4

Fragrant green tea is used to prepare this rice pilaf along with toasted coconut, ginger and cilantro. Finished with fresh pineapple. (V\* & GF\*)

Chef's recommended pairing: Dolphin Drool

### Tostones...5

Green plantain sliced thick and fried crisp with our sweet and smoky seasoning. Served with a trio of dipping sauces, cilantro crema, stone ground IPA mustard and a mango BBQ sauce.

V\* without the cilantro crema and/or mango BBQ sauce

Chef's recommended pairing: I Yam What I Yam

### Tots Fondue...6

Our signature seasoned Tater tots smothered with Matt's craft beer cheese, and finished with a whole fire roasted jalapeno.

Chef's recommended pairing: Madeira Vice

### Mama Linda's Vegetable Roast...6

Fresh tomato, squash, zucchini, onion, bell peppers and crimini mushrooms oven roasted with olive oil, garlic, parsley, basil, sage and balsamic vinegar. (V\* & GF\*)

Chef's recommended pairing: Levique Lager

### House Cole Slaw...4

Shredded green cabbage, carrot, onion and bell pepper tossed in our Rum Vinaigrette. Garnished with shaved scallion and fresh herbs.(V\* & GF\*)

Chef's recommended pairing: Kalypso Cider

☺ - "The Munchies" Satisfying Item

V\* - Vegan Item

GF\* - Gluten Free item

Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.

12945 Village Blvd.  
Madeira Beach, FL 33708  
www.MadBeachBrewing.com



# MAD BEACH

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## HOUSE TAPS

### Levique Lager...5

Light Refreshing Hand Crafted Lager - 4.5% ABV - 16oz

### Life's A Beach...5

Citrus forward Orange Blossom Honey Wheat Ale - 5% ABV - 16oz

### Dolphin Drool...5

Hoppy but not too bitter American Pale Ale - 5% ABV - 16oz

### I Yam What I Yam...6

Spiced Imperial Sweet Potato Ale - 9% ABV - 10oz

### #AmberAle...5

Malty Amber Ale - 6% ABV - 16oz

### Madeira Vice...6

Hoppy and bitter India Pale Ale - 6.9% - 16oz

### Oscuro...6

Big malt forward Imperial Brown Ale - 9% ABV - 10oz

### Savvy Cider...6

Traditional Hard Cider - 5% ABV - 16oz

### Kalypso Cider...6

Tart and a hint of sweet Key Lime Cider - 5% ABV - 16oz

### Pirate Booty...8

Sweet Honey Mead (Orange Blossom Honey Wine) 10% ABV - 10oz

Flights of 6 - 5oz pours - \$12

*See Beer Net or Server for Seasonals, One Offs and Specials.*

## VINO FLORIDA WINES (MADE RIGHT DOWNSTAIRS IN OUR WINERY)

Sevora - Red Sangria - 10% ABV - \$5

Cabia - Tropical White Sangria - 10% ABV - \$5

Razi - Raspberry White Zinfandel - \$6

Strari - Strawberry Riesling - \$6

Powi - Pomegranate Wild Berry - \$6

Blache - Black Cherry Pinot Noir - \$6

Manve - Green Apple Guiverstamiener - \$6

Cisa - Key Lime Citrus Sauvignon Blanc - \$6

Orwi - 100% Florida Orange Wine - \$6

Mango - Mango wine - \$6

Flamango - Mango Habanero - \$6

Merlot - \$6

Cabernet Sauvignon - \$6

Pinot Grigio - \$6

Riesling - \$6

Rode Cellars Chardonnay (California) - \$6

## BEER COCKTAILS (SERVED OVER ICE)

Bee Tang - Pirate Booty and Mango Habanero Wine - \$6

Mr. Tyson Swift - Savvy Cider and Life's a Beach - \$5

Snakebite - Levique Lager and Kalypso Key Lime Cider - \$5

Mango Sunset - Savvy, Life's a Beach, Mango Puree - \$5

The Sandbar - Razi, Savvy, Pina Colada - \$6

## OTHER BEVERAGES

Coke, Diet Coke, Sprite, Cherry Coke, Lemonade, Barq's Root Beer, Sweet Tea, Unsweet Tea. \$2.50

*We do not offer hot tea or coffee service*

## NIGHT CAPS

### Key Lime Crème Brulee(GF\*)...5

Key lime, vanilla bean and ginger infused custard, caramelized sugar, Calypso Key Lime cider reduction, crystallized ginger garnish.

*Chef's recommended pairing: Kalypso Key Lime Cider*

### 🍪 Peanut Butter Cup Bread Pudding...6

A blend of barley and wheat from our brewhouse mixed with diced bread, Hershey's chocolate chips, peanut butter and a cinnamon-vanilla custard. Crowned with vanilla bean ice cream, whipped cream and chocolate syrup.

*Chef's recommended pairing: Oscuro*

### Mud Pie...6

Oreo cookie crust layered with toasted coconut ice cream, I Yam What I Yam infused peanut butter mousse and finished with Oscuro Double Brown Ale chocolate ganache.

*Chef's recommended pairing: I Yam What I Yam*

## TAKE MAD BEACH HOME

### Crowler

(32oz Cans filled on demand)

Levique Lager...\$10

Life's a Beach...\$10

Dolphin Drool...\$10

#Amber ALE...\$10

Madeira Vice...\$12

Savvy Cider...\$12

Kalypso Cider...\$12

I Yam What I Yam...\$19

Oscuro...\$19

*For consumption off premise only.*

### Bottles

Sevora or Cabia (1.5 L)...\$20

Pirate Booty Mead (1 Liter)...\$30

*A corkage fee of \$5 will apply if desired to be consumed on premise, partial bottles may not be taken to-go*