

SARASOTA

BREWING CO.

BAR & GRILL

WELCOME TO THE SARASOTA BREWING CO. BAR & GRILL



The "Old Reliable" Budweiser delivery, Baltimore, Maryland, 1911.

HOUSE SPECIALTIES

"Specialty of the House" Onion Slivers

One full pound of our thinly sliced delights.
Beer washed with our handcrafted brew,
then lightly seasoned, breaded and deep fried
to a grand completion. Served with a special
honey horseradish sauce

1/2 Pound.....	2.25
Full Pound.....	2.95

Long Branch "Beer Battered" Fries

Long-cut Idaho potatoes lightly dusted with our own
beer and seasoned flour. Florida's finest french fry!

Regular.....	1.75
Jumbo.....	2.25

Long Branch "Cheese Fries"

Famous fries covered with shredded aged cheddar
cheese

Regular.....	2.50
Jumbo.....	3.25

Long Branch "Tequila" Chili Cheese Fries

Cheddar cheese fries covered with our
"Authentic South of the Border" chili

Regular.....	2.75
Jumbo.....	3.50

Long Branch "Pizza" Fries

Famous fries covered with zesty marinara pizza
sauce covered with mozzarella cheese

Regular.....	2.75
Jumbo.....	3.50



"Starting young." Baltimore, 1938.

STARTERS

Hot & Honeyed Buffalo Wings

Voted Best Wings in Sarasota
for the past 2 years!

Made with our Corporate Chef's
original recipe. Tasty wings, mellowed
with honey, served with a vegetable garnish.

Bakers 1/2 dozen.....	2.95
Bakers dozen plus 1.....	4.95

Fresh Florida Grouper Fingers

Fresh Florida grouper cut into strips, then dipped in
our own beer batter and deep fried. Served with our
spicy red tartar sauce.....

4.95

Pub Rarebit

Special cheeses blended warm with our handcrafted
brew and seasoned with spices. Dip and lick with
your fingers or with our homemade breadsticks and
fresh cut veggies.....

4.50

Grilled Shark Bites

1991 TASTE OF SARASOTA
BEST FOOD AWARD WINNER

Fresh Mako shark marinated, grilled and served
with a spicy honey mustard sauce.....

4.95

Jalapeno Pepper Sausage Bites

Char-grilled homemade pork and veal sausage
blended with medium hot Jalapeno peppers.....

4.50

Stuffed Jalapeno Peppers

Mild sweet Jalapeno peppers stuffed with aged
cheddar cheese, deep fried in our own beer batter
and served with sweet Jalapeno dressing.....

4.95

Beer Boiled Peel 'N Eat Shrimp

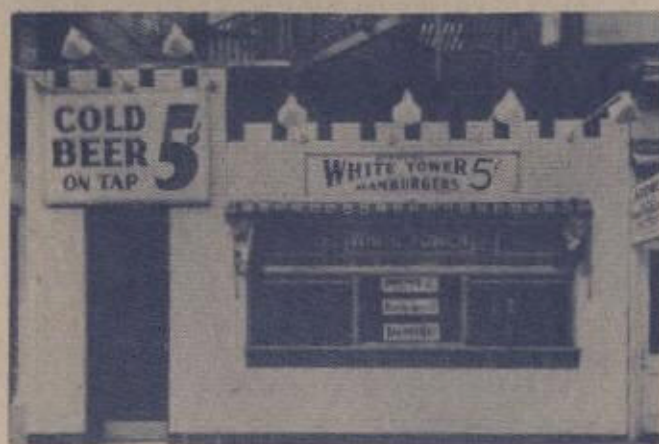
1/2 of a pound of gulf shrimp cooked in our own beer,
spiced up just right and then iced down. A mess but
well worth it.....

5.95

Beer Battered "Jack" Cheese Sticks

"Jack" cheese, breaded in our special beer batter
then fried to perfection. Served with salsa.....

4.95



"White Tower," 740 Broadway, Brooklyn, New York, 1931.

SALAD GARDEN & THE LIGHTER SIDE

The "Ultimate" Chef Salad

(298 calories, 31g fat)
Chilled romaine and iceberg lettuce, topped with grilled chicken breast, 3 types of cheeses, smoked turkey and tomatoes 5.95

Popeye's Favorite (257 calories, 14.1g fat)
Fresh spinach and croutons, combined with bacon and hard boiled eggs accompanied by a hot sweet and sour bacon dressing 4.95

House Salad (57 calories, 0g fat)
A blend of garden vegetables 1.95

Greenhouse Chicken Salad
(298 calories, 10.8g fat)
This wonderful dish combines fresh chicken salad with potatoes, vegetables and beets tossed in a light dijon mustard dressing and served on a bed of lettuce 5.95

* The above served with a beer bottle of either Sweet Jalapeno or Raspberry Vinaigrette dressing. We also have homemade Ranch, Hot Bacon, Bleu Cheese, Thousand Island or Dijon Vinaigrette dressing.

Seafood Caesar (370 calories, 21.1g fat)
Our chef's creation of a traditional caesar salad with mixed varieties of fresh Florida seafood in it's dressing 5.95

Blackened Tuna Steak (472 calories, 22.6g fat)
Fresh tuna lightly dusted with blackening spices, then pan seared. Served with a pickled red onion, cucumber and tomato salad and light herbed rice 6.95

Chicken Salad Croissant
(390 calories, 19.8g fat)
Diced roasted breast of chicken and selected fresh vegetables blended with "light" mayonnaise and served on a French croissant 4.95

Southwestern Taco Salad NEW
Ground steak "taco style", onions, peppers, lettuce, tomato and cheddar cheese served in a flour tortilla shell with sweet jalapeno dressing and tomato salsa on the side 5.95

Blackened Chicken Caesar Salad NEW
(343 calories, 14.5g fat)
Our famous caesar garnished with a julienne of blackened chicken breast 5.50

*Note: Nutrition information from Nutritive Value of American Food, c/o U.S. Department of Agriculture

SANDWICH BOARD



We use exclusively Pepperidge Farm bread and rolls on all our sandwiches when available.

All sandwiches served with our "Long Branch" beer battered french fries and appropriate sauces and garnishes

Enjoy a cup of our homemade soup of day or house salad with entree ... \$1.00

Green Bay Packer Char-Grilled Bratwurst
Marinated in our handcrafted stout brew, butterflied and char-grilled, then topped with your choice of cheese and served with our special dressing. We import these award-winning Bratwursts from Webber Meats in Madison, Wisconsin 4.95

"South Street" Philly Cheese Steak
Thinly sliced sirloin, sauteed with onions, mushrooms and peppers, placed in a hoagie bun and topped with American and Monterey Jack cheeses, then baked. Unbelievable! Served with the works and sherry wine sauce 6.25

Bobby Heenan's Famous Club
Char-grilled fresh chicken breast, crisp bacon, lettuce, tomato and mayo combine to form this unique triple-decker masterpiece 5.95

Coach Vitale's NY Strip Steak Sandwich
6 oz. char-grilled Angus beef NY sirloin steak sandwich, brushed with our beer marinade and served open face 6.95

Bahamian Grouper Sandwich
Our version of the Gulf's finest fish, beer battered and deep fried, served with lettuce, tomato and tartar sauce on a bun with a kosher dill (can be char-grilled at no extra cost) 5.95

Commander Fisk's Hawaiian Chicken Sandwich
Fresh chicken breast marinated in Polynesian spices, char-grilled to sear in all the natural flavors. Topped with Monterey Jack cheese and served on a grilled onion roll with Thousand Island dressing and a kosher dill 5.50

Sierra Reuben
Not like any reuben you have ever experienced. Lean, thinly sliced corned beef brisket, Swiss cheese and our own sauerkraut "baked" to marry all three flavors. Served on our special rye with our own Thousand Island dressing 5.95

Shoeless Joe Jackson - (BBQ Pork)
The ultimate in BBQ! Lean pork char-grilled and basted with an OH-SO-SECRET sauce (the chef doesn't even know the recipe) sliced thin and heaped high. Served with an incredible red sauce from the Hills of Tennessee on an onion roll with a Kosher dill 5.50

Sidney Lowe's Fish 'N Chips
Direct from North Carolina State's 1983 championship team recipe — our DAILY fresh Florida grouper, fried in our own beer batter plus a pile of our longbranch fries (vinegar on request only) 5.95



CHAR-GRILLED STEAKBURGERS, ETC.



We use exclusively Pepperidge Farm bread and rolls on all our sandwiches when available.

All burgers served in a basket with garnish and "Long Branch" french fries. All burgers come with our special sauce unless otherwise specified.

Enjoy a cup of our homemade soup of day or house salad with entree . . . \$1.00

Steakburgers

WINNER OF THE TASTE OF SARASOTA
BEST FOOD AWARD

1/2 pound of ground choice steak carefully formed, brushed with our own beer-based marinade and char-grilled to your specifications. All ingredients are bought 7 days a week (yes, even on Sunday) to insure it will be Sarasota and Bradenton's finest burger . . . \$5.50

Bob Uecker

Choice of aged Cheddar, Jarlsberg Swiss or Monterey Jack cheeses . . . 5.75

Billy Martin

Bacon and cheddar cheese . . . 5.95

"Mean Gene"

Topped with South of the Border chili, slice of raw onion and aged cheddar cheese . . . 5.95

Bubba Smith

Sauteed onions and mushrooms with Jarlsberg Swiss cheese . . . 5.95

Larry Bird

7 oz. freshly ground turkey char-grilled and served on a bun - As a healthy option, can be served on a platter without bun . . . 5.50

Coach Musselman

Deep fried Maryland Lump Blue Crab well seasoned and served on a bun with our red tartar sauce. Our chef's specialty! . . . 5.95

Sterling Sharpe

Three cheese "steakburger" for those cheese lovers. A combination of monterey jack, swiss, and sharp cheddar. DELICIOUS . . . 5.95

Vince Lombardi

A great "Northern Italian Steakburger" covered with our zesty marinara sauce, pepperoni and melted mozzarella cheese . . . 5.95

BOBOLIS[®] DESIGNER PIZZAS

Three Cheese

Topped with our zesty sauce and 3 types of cheese for you to enjoy individually or as an appetizer . . . 5.95

Mexican

Topped with our great chili, Monterey Jack and aged cheddar cheeses with a medley of garden fresh vegetables for a real festival of flavor . . . 5.95

Pepperoni

Mounds of spicy pepperoni smothered with mozzarella cheese to tantalize your taste buds . . . 5.95

Sausage

Fresh ground pork sausage, sage and mozzarella cheese for the true pizza critic . . . 5.95

Super Bowl

THE WORKS! Our zesty sauce, 3 types of cheese, pepperoni, sausage, ham, onions, peppers and mushrooms . . . 6.95

Hawaiian

Tender chunks of pineapple and our famous marinated teriyaki chicken breast strips topped with three types of cheese . . . 5.95

Vegetarian

Our famous three cheese pizza topped with an assortment of garden veggies . . . 5.95

Reuben

Try something different! Our Boboli[®] pizza crust with Thousand Island dressing instead of our zesty marinara sauce and covered with mounds of corned beef, sauerkraut and melted swiss cheese . . . 6.95

SOUPS

"San Francisco Style" Chili Bowl Dinner

12 ounces of our tequila chili poured inside a homemade "sourdough" bowl then baked in the oven with melted cheddar cheese on top. A real west coast sensation . . . 4.95

"Authentic" South of the Border Chili

Homemade with Mescal Tequila and served with aged cheddar cheese and diced raw onions on the side . . . 2.50

Beer Cheese Soup

Our own beer and fresh Wisconsin cheeses simmered together, an incredible taste treat . . . 2.50

Homemade Soup of the Day . . . \$1.50



KIDS' MENU

For our Junior Brewers
12 & under!

Your choice of...

Grilled Cheese Sandwich
Junior Burger
Junior Hot Dog
Fried Chicken Strips

* All Served with our
"Long Branch" french fries

\$2.95



DESSERTS

Turtle Pie

A crisp chocolate cookie shell, topped with vanilla toffee and praline ice cream, covered with caramel and chocolate fudge, with a pecan crown2.95

French Silk Pie

The Gods must have created this light, but chocolate delight!2.95

Key West Lime Pie

Homegrown Key Limes are freshly squeezed, for this delicious version2.95

NY Cream Cheesecake

We bake this special recipe
New York Cream Cheesecake every day!
Ask your server for today's variety

2.95

Beverages

Coffee, Sanka, Tea, Milk1.00

Pepsi, Diet Pepsi, 7-Up1.50

(Complimentary Refills)

IBC Root Beer1.25 per bottle



BOTTLED BEER

Coors Light	2.00
Bud "Long Necks"	2.00
Miller Lite	2.00
Amstel Light (Holland)	3.00
Anchor Steam	3.00
Corona (Mexico)	3.00
Heineken (Holland)	3.00
Molson Export Ale (Canada)	3.00
Negra Modelo (Mexico)	3.00
Grolsch (Holland)	3.25



"Vos Vils du Haben," Ronald Reagan with the Continentals,
Hotel Last Frontier, Las Vegas, 1954.



WINES

	Bottle	Glass
Rodney Strong Chardonnay	16.00	3.50
Chandon Champagne	22.50	-
Sutter Home White Zinfandel	13.00	3.25
Beaulieu Vineyard "Beautour" Cabernet Sauvignon	16.00	3.50
Champagne Codorniu Splits	5.00	

House Wine

Classic Chardonnay	3.00
Classic Cabernet	3.00
White Zinfandel	3.00



"Lift that case," Reading, Pennsylvania, 1938.

BEERS & ALES

Cobra Lite

This fine, light pilsner is low in calories but made naturally without any chemicals or preservatives which are a large part of our American light beers. The Yakima Cluster hops are used with barley, malt (no corn or rice) to create an icy cool and refreshing light beer. This produces a clean, but slightly sweet flavor and makes this Sarasota Brewing Company's #1 selling beer. Approximately 95-105 calories. Alcohol Content: 3.5%-4.0%

Sequoia Amber Lager

Named after our parent corporation, we proudly present our Brewing Masterpiece. The most expensive hops in the world, Czechoslovakian Saaz are blended with roasted and caramelized Wisconsin malts to produce this refreshing and flavorful amber lager beer. Aged for nearly 30 days, it's taste and drinkability issues a challenge to the super-premium European beers. Alcohol Content: 4.6%-5.0%

The Presidential Pale Ale

By far our most expensive beer to produce. Unlike lagers and pilsners, which are bottom fermented in our tanks for nearly 30 days, this classic golden ale combines warmer (70°) top fermentation temperatures with freezing (32°) secondary fermentation. Nearly twice as much midwestern Dakota malt and Oregon Willamette hops are required to produce this outstanding pale ale; but after it's 15 day aging, we are sure it's creamy ale flavor will make it one of your all time favorite beers. Alcohol Content: 4.5%?

12 oz. \$1.95
Liter Stein \$5.50

Investor's and Gourmet Brews

Throughout the year, the Sarasota Brewing Company will be brewing (7 barrels at a time) a wide range of seasonal and specialty beers. Our "Full Grain" Brewing System allows us to brew over 1000 varieties of beer using recipes handed down to our brewmaster for three generations. Oktoberfest beers, cream ales, special export Bock, honey mead ales and even beers with the essence of fresh fruits will be made and named after our Brewery's founders. We hope you and your friends return to taste our "Investor's Specials" and experience some of the fun and custom that is a part of the centuries-old tradition of brewing.

Priced According to Individual Beers

NEW FLORIDIAN CUISINE

(Changes Monthly)

Our experienced kitchen staff will be creating these exciting entrees for your dining pleasure from 4:00 until 10:00 P.M. Monday through Saturday and Sunday from 12:00 noon until 10:00 P.M..

We use only the freshest ingredients available to ensure that your dining experience is most palatable and memorable.

Chicken Cordon Bleu

Our most popular special; A boneless breast of chicken with ham, swiss cheese and poulette sauce.

\$8.75

Shrimp Miami

Tender gulf shrimp in a spicy, festive sauce with datril peppers and fresh herbs.

\$11.95

10 oz. N.Y. Strip Steak

A choice, hand trimmed cut charbroiled to your specification.

\$10.50

16 oz. Key Club Steak

A full cut, choice bone in rib eye charbroiled to order.

\$12.95

Fresh Florida Catch of the Day

Today's fish selection, always fresh.

Market Price

All Florida Cuisines come with a house salad, our homemade brewers bread, and a stuffed baked potato of the day.



Est. 1989

N. A. - A.C.

Bar - Grill Menus



A Note About our Handcrafted Beers...

Sarasota Brewing Company uses only the world's most expensive barley, malt and hops available to produce our award winning beers. Our handcrafted beer is produced according to the strictest standards and adheres to the 470 year old Reinheitsgebot German purity laws... **THAT MEANS NO PRESERVATIVES OR CHEMICALS.** Our beers are as natural as the barley, malt, hops and yeast from which they are made. The Sarasota Brewing Company is proud to be the first Micro-Breweries in Sarasota and Manatee County history. We know you will enjoy these exceptionally smooth and flavorful beers as much as we enjoy creating them.

Gisele Budel

Head Brewmaster

Sarasota Brewing Co.

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(813) 925-BEER (2337)

Sarasota Brewing Co.

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