Welcome to the Sarasota Brewing Co. Bar & Grill

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

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.

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...

Grilled Shark Bites
1991 TASTE OF SARASOTA BEST FOOD AWARD WINNER
Fresh Mako shark marinated, grilled and served with a spicy honey mustard sauce.

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

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.

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...

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

NEW
**SALAD GARDEN & THE LIGHTER SIDE**

**The 'Ultimate' Chef Salad**
Chilled tomatine and iceberg lettuce, topped with grilled chicken breast, 3 types of cheeses, smoked turkey and tomatoes. **$5.95**

**Popeye's Favorite**
Fresh spinach and croutons, combined with bacon and hard boiled eggs accompanied by a hot sweet and sour bacon dressing. **$4.95**

**House Salad**
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**

**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 herb 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**
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**
(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, 6th U.S. Department of Agriculture*

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**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 the day or house salad with entrée... $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 Weber 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. **$5.85**

**Sholess 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**
HAR-GRILLED
STEAKBURGERS, ETC.

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
diners’ 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
Sautéed onions and mushrooms with Jarlsberg
Swiss cheese ........................................ 5.95

Larry Bird
7 oz. fresh 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

NEW

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 mozza-
rella 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

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

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**ESSERETS**

Turtle Pie
A crisp chocolate cookie shell, topped with vanilla, toffee and praline ice cream, covered with caramel and chocolate fudge, with a pecan crown ............2.95

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 version .........................2.95

NY Cream Cheesecake
We bake this special recipe New York Cream Cheesecake every day! Ask your server for today's variety 2.95

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**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

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**WINES**

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<td>Champagne</td>
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**Beverages**

- Coffee, Sanka, Tea, Milk ..................................1.00
- Pepsi, Diet Pepsi, 7-Up ..................................1.50
- IBC Root Beer ..............................................1.25 per bottle

**House Wine**

- Classic Chardonnay ........................................3.00
- Classic Cabernet ...........................................3.00
- White Zinfandel ............................................3.00
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, Czech, Elsvian Saz and Magnum are blended with roasted and caramalized 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 16 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

Sarasota Brewing Co.
Est. 1989
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

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