

Brew Nuts \$4.50

Beer glazed sweet and salty peanuts topped with pancetta

Bruschetta \$9

Roasted Tomatoes, balsamic vinaigrette, basil,
garlic toast points

Hummus \$8

White beans, garlic, basil, and lemon, served
with crudité and pita

Brew House Salad \$6

Bell peppers, red onion, olives, pepperoncini, pecorino romano,
with house-made vinaigrette

add Chicken \$3 / add Steak \$5 //add Shrimp \$7

Florida Fresh Chicken Salad

Baked natural chicken, celery, apples,
pickled red onion with chipotle aioli

Bowl \$9 / Wrap \$11

Florida Gulf Shrimp \$14

Local Gulf Coast shrimp, seared with garlic and cilantro, and
served with Keybilly Island Ale butter sauce

Beer Braised Sausage \$10

Prime Italian sausage, sautéed with onions, peppers, spinach,
and sage, in Diver Down Ale brown butter sauce, and served
with crostini

Chef's Specialty Meatballs- \$11

Choose or Mix... Classic / Buffalo / Pesto / Banh Mi

Chicago-Style Italian Beef \$12

Roasted Angus beef sliced paper thin, dipped in au jus, hot
giardiniera peppers, served on an Italian roll

Dry / Wet / Dipped

I-4 Cuban \$11

Mojo pork, ham, Genoa Salami, house-made pickles, swiss
cheese, with mustard on authentic Cuban bread

Flourless Chocolate Cake \$7

Made with premium ale, served with a berry compote and
house-made whipped cream



About Us

Brew Hub provides an entirely new business model for the craft brewing industry. With the right products and partnership opportunities, we're putting the power back into the hands of the brand holder without the capital exposure.

With our first brewing and packaging facility in Lakeland, Florida, we will become an incubation center for partner-brewers looking to capitalize on the fast-growing craft segment. Our unique, turnkey solution will help craft brewers overcome production and distribution barriers to brand profitability.

Brew Hub has the ability to identify marketplace trends, then source, create, and market brands quickly and efficiently to create a distinct competitive advantage at retail.

Visit us online@ www.brewhub.com

Please Ask your Tastemaster for any Exclusive Menu Items, or questions about our products.

If you have any concerns regarding food allergies, please alert your Tastemaster prior to ordering. Consumption of raw, or uncooked meats, seafood, or shellfish, may increase risk of foodborne illness.



Hand-Crafted Cocktails

Black Velvet - \$10

One part Stout, One part Sparkling Wine, All parts awesome

Caramel Apple - \$7

Cider, Apple Nectar, Natural Caramel Syrup, & Cinnamon

Kissable Lips - \$9

Imperial Honey Pilsner, Cider, Sparkling Wine,
Hibiscus & Lavender Water Bitters

Liquid Fudge Brownie - \$8

Coconut Porter, Brown Ale, Natural Vanilla Creme
& Aztec Chocolate Bitters

Snakebite - \$8

An English tradition of combining Cider & Lager
(Add Hibiscus to make it a SnakeVenom)

Rotten Apple - \$8

A delectable combination of Brown Ale & Cider

Red Eye - \$8

Any Light Beer mixed with our All-Natural, Locally
grown Veggie-Brew. It comes in Spicy & Original flavors!

Temptress - \$8

A seductive combination of a delicious Sour,
or Cider, fused with Moscato!

Please Ask your Tastemaster for any Exclusive Menu Items,
or questions about our products.



Wine & Other Beverages

Red

7 Deadly Zins Zinfandel	\$8/\$30
Campo Viejo Tempranillo	\$6/\$22
Bogle Pinot Noir	\$7/\$26
Hedges CMS Red Blend	\$7/\$26
Rutherford Ranch Cabernet Sauvignon	\$9/\$34

White

Murphy Goode Chardonnay	\$7/\$26
Murphy Goode Sauvignon Blanc	\$6/\$22
Coppola Rosso & Bianco Pinot Grigio.....	\$6/\$22
Coppola Sophia Sparkling White	\$5
Buehler White Zinfandel	\$6/\$25
Fetzer Moscato	\$6/\$25

Other Beverages

(Ask your tastemaster for flavor selection)

Organic Tea \$2
Caffeine, Light Caffeine, & Caffeine Free

Organic Coffee \$2

Handcrafted Sodas \$4

Wildberry Lemonade, Orange Tangerine,
Vanilla Creme, Ginger Ale, Hibiscus, Root Beer & Cola



Ask your Taste Master about our house wines that are on tap.