

Big Storm[®] BREWING CO. FOOD MENU

BIG STORM BREWING CO. is one of the fastest growing independent craft breweries in Florida. Since we opened our first set of doors in Odessa, Florida, in 2012, Big Storm has grown into three separate brewing and taproom facilities in Odessa, Clearwater, and Cape Coral. Each year, our beers receive critical acclaim as we strive to become more innovative in our methods to brew not just craft beer, but great beer.

APPS

PERFECT STORM NACHOS 8.95

Blue corn tortilla chips topped with house beer cheese, guacamole, and fresh pico.
Add grilled chicken 4 Add chorizo or bacon 2

JUMBO CHICKEN WINGS 8.95

Tossed in house-made hot buffalo sauce.

GIANT SOFT PRETZEL 9.95

Warm soft pretzel served with whole grain mustard and beer cheese.

TACO PLATE **GF**

Blackened Grouper 15.95 / Smoky Chicken 11.95

Three corn tortillas with chipotle ranch, Baja slaw, pico, lime, & blue corn tortilla chips.
Add guacamole or beer cheese 2

AHI POKE TUNA 13.95

Diced Ahi tuna tossed in a ginger garlic poke sauce & layered with fresh mango and avocado.
Topped with jicama slaw & drizzled with wasabi cream. Served with wonton chips.

FOUR CHEESE FLATBREAD 13.95

Topped with kale, roasted tomatoes, fresh basil, provolone, mozzarella, pecorino, house tomato sauce & fresh pistou.
Add grilled chicken 4 Add chorizo, bacon, or mushrooms 2

PEEL & EAT SHRIMP 11.99

1/2 lb. of shrimp, seasoned with Old Bay and served chilled with cocktail sauce & lemon.

SALADS

CAPRESE 11.95

Thick-cut Heirloom tomato, goat cheese, fresh basil, balsamic glaze and brioche croutons.

GOLDEN MANGO KALE 11.95

Fresh baby kale, jicama slaw, cucumber, mango, tomato, avocado, peanuts and pepitas.
Topped with our Tropic Pressure guava dressing.

ADD TO ANY SALAD: Grilled chicken or seared Ahi tuna 4 Add fresh catch 8

 Vegetarian  Vegan  Pescatarian **GF** Gluten Free

Please inform your bartender if you have any food allergies prior to ordering.

MAIN PLATES

GALE FORCE GRILLED CHEESE 8.95

Texas toast with American, provolone, and pepperjack cheeses & tomato jam.

Add chorizo, bacon, avocado, or fried egg 2

BLACK ANGUS CHEESEBURGER 11.95

Served on a brioche bun with lettuce, heirloom tomato, and American cheese.

Add chorizo, bacon, IPA caramelized onions, avocado, mushrooms, or fried egg 2

VEGAN MONSTER 12.95 GF

House-made chickpea burger topped with fresh avocado, pesto, tahini, cucumber and red onion slaw, heirloom tomato and bibb lettuce.

GROUPEL SANDWICH 15.95

Fresh from the gulf, grilled or blackened. Topped with jicama slaw, sweet Thai chili sauce & tartar sauce.

SIDES

Main plates are served with your choice of:

FRESH CUT FRIES

SIDE SALAD

BLUE CORN TORTILLA CHIPS

WONTON CHIPS

SHAKES

TROPIC PRESSURE 16oz. BEERSHAKE 8.95

Sweet strawberry ice cream and Tropic Pressure Florida Ale, blended & topped with whipped cream, cinnamon, and a cherry.

OATS IN HOSE 16oz. BEERSHAKE 8.95

Chocolate ice cream and Oats In Hose oatmeal stout, blended & topped with whipped cream, oatmeal flakes, and cocoa powder.

COFFEE

FRESH-BREWED COFFEE 12oz .95 / 16oz 1.45 / 20oz 1.95

Light Roast, Medium Roast, Dark Roast, or Decaffeinated

NITRO COLD BREW 16oz. 3.95

EYE OF THE STORM 16oz 2.45

French Press coffee with a shot of espresso

ICE CREAM

HALF SCOOP .95 / ONE SCOOP 2.95 / TWO SCOOPS 4.95

BEER-INSPIRED FLAVORS (add \$1 to above prices)

Merchant Porter* - Arcus - Tropic Pressure - Black Currant - Palm Bender*

Key Lime - Oats In Hose* - Wavemaker* (* indicates flavor Contains nuts)

TRADITIONAL FLAVORS

Vanilla - Strawberry - Cookie Dough - Coffee - Pistachio - Chocolate - Superman - Brownie Fudge

Mint Chip - Toasted Coconut - Cyclone - Gator Tracks - Salted Caramel Pretzel - Birthday Cake

Sugar Free Black Raspberry - Sugar Free Butter Pecan - Lemon Italian Ice - Mango Italian Ice

SEE OUR FULL CREAMERY MENU FOR MORE COFFEE & ICE CREAM OPTIONS!

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.