



# FLORIDA BEER PAIRINGS

## FINE FOLK PIZZA STYLE

### **SUPREME & CIRCUS CITY**

*The slight sharpness of this IPA counters the saltiness of the meat without masking any of the other topping flavors.*

### **CHEESE PIZZA & GATEWAY GOLD**

*The hops used in brewing this beer perfectly cuts through the richness of the cheese without competing for flavor, creating a perfectly balanced experience.*

### **HAWAIIAN & ROSE CIDER**

*The subtle sweetness in the Rose brew not only complements the sweetness in the pineapple and acidity in the tomato but it also gives a great contrast to the salty capicola.*

### **MARGUERITES ALL SAUCED UP! & SEASONAL MIGRATION**

*The crisp malt backbone of this IPA complements the crust of the pizza, and its hoppy herbal notes complement the basil.*

### **GAME TIME & BEACH BLONDE**

*This blonde ale has the right amount of malt, with a clean finish that stands up on its own against the fiery buffalo sauce.*

### **CARNE & TRAPEZE MONK**

*Belgin-Style Witbier beers are delicately spiced with coriander and orange peel, which accentuates the natural sweetness of the sausage and complements the subtle spiciness of the pepperoni and capicola.*

### **BBQ CHICKEN & NIGHT SWIM**

*This sticky rich pizza delight needs a beer with a decent malt backbone. The nose reveals light coffee and cocoa undertones which compliments the sweetness of the BBQ sauce and roasted chicken.*

### **YO PAULIE & HIGH 5**

*The hoppy bitterness of this IPA perfectly balances out the sweetness of the hot honey and citrus notes enhance the spice of the pepperoni.*

### **MEDITERRANEAN & FLORIDIAN**

*A tart, refreshing Hefeweizen pairs well with the saltiness of the olives and feta.*

### **ITALIAN STALLION & GUMPTION**

*The tartness of the apple flavor cuts through the creaminess of the ricotta and matches well with the freshness of the tomatoes and spinach.*

### **TALK CHEESY TO ME & REEF DONKEY**

*This IPA has a pungent but restrained hop profile and just enough bitterness to cut through the richness of this four cheese pizza.*

### **UNCLE VINNY & LA YUMA**

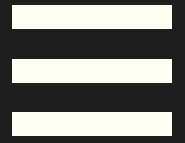
*This delicious dark Vienna lager will bring caramel notes to pair with the sausage and be clean enough to let the flavor profile of the peppers and onions shine.*

### **PHILLY STEAK & VIBIN**

*A clean lightly bitter lager with just a touch of sweetness matches perfectly with the caramelized onions and rib-eye steak.*



# FINE FOLK PIZZA BEER MENU



## LOCAL BREWS

### BLONDE ALES

Gateway Gold	5
Beach Blonde	5

### HOPPY PALE ALES

Circus City IPA	5
Reef Donkey APA	6
High 5 IPA	5

### HARD CIDER

Gumpton	5
Rosé Cider	5

### NOT SO LOCAL

Bud Lite	4.5
Budweiser	4.5
Corona Extra	4.5

## WINTER FAVORITE

### TAMPA BAY BREWING SEASONAL MIGRATION

A robust, hop forward Red IPA  
with a dry, clean finish

6

### TRAPEZE MONK 5

Citrus infused Belgian Style  
Witbier with a crisp finish

### FLORIDIAN 5

Full flavored Hefeweizen with  
aromas of citrus and cloves

### VIBIN' LAGER 5

Golden-pale body American  
lager that's light and refreshing

### NIGHT SWIM PORTER 5

Dark and luxurious with a hint of  
chocolate and a dry sweet finish

### LA YUMA DARK LAGER 6

A medium bodied Vienna Style  
Lager with a mild malt finish

