



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

