



## BEGINNINGS

### Smoked Gulf Fish Dip

House Smoked Fish, Light Lager Pickles,  
Spent Grain Crackers  
**9.50 | LIGHT LAGER, FLIGHT**

### “Mrs. T’s” Pierogies

Creamed Onions, Onion Strings, Bacon Jam  
**8.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

### Impossible “Meatballs”

Smoked Tomato, Hop Oil, Whipped Ricotta  
**8.00 | LORD CHESTERFIELD**

### Crispy Fried Gulf Oysters “Rockefeller”

Creamed Kale Dip, Mango Mustard, Lager Marmalade,  
Bacon Jam, Spent Grain Crackers  
**12.00 | BONGO FIZZ**

### Island Style Conch Fritters

BONGO FIZZ Mustard, Lemon, House S&P  
**10.00 | BONGO FIZZ**

### Local Heirloom Tomatoes and Burrata

Sunflower Hop Hummus, Vinegar Syrup,  
Spent Grain Crackers  
**9.00 | LIGHT LAGER, FLIGHT**

### House Cut Lobster Fries

Lobster Bisque, Gruyere Cheese, Seafood Scampi  
**12.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

### Nosh Plate for Two

Yuengling Soft Pretzel, Lager Mustard Pimento Cheese,  
Lebanon Bologna, Marinated Olives, Light Lager Pickles,  
Sauerkraut Marmalade  
**15.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

## “YUENGs & WINGS”

### Drunken Drumsticks

*Traditional Lager Brined, Crispy Pressure Fried*  
4 Drumsticks Accompanied by Crudité &  
Buttermilk Green Goddess Dressing.  
**-or-**

### Vegetarian Chik’n

**9.00**  
**Choose:**  
House Salt & Pepper  
**BONGO FIZZ**  
Traditional Lager Buffalo  
**TRADITIONAL LAGER, GOLDEN PILSNER**  
“Chetty” Nashville Hot  
**LORD CHESTERFIELD**  
BBQ Dust  
**TRADITIONAL LAGER**

### Grilled Smoked Chicken Wings

4 Whole Wings, Chef’s Seasonal Inspiration  
**14.00 | BLACK & TAN, DARK BREWED PORTER**

## KIDS MENU

**9.00**

Chicken Fingers  
Hamburger  
Hot Dog  
Grilled Chicken

## SIDES

**6.00**

Chipperbec Potato Fries

Cheddar Potato Gratin

Rice and Beans

Side Caesar Salad

Roasted Asparagus

Olive Oil & Cider Vinegar Braised Green Beans

5 Cheese Macaroni

*Yuengling*

# DRAFT HAUS

## & KITCHEN

## HANDHELDS

### Crispy Fish Bahn Mi

FLIGHT Tempura Grouper, Smoked Fish Schmear,  
Light Lager Pickles, Chili Mayo  
**16.00 | LIGHT LAGER, FLIGHT**

### Open Faced “Chetty” Chicken Fasnacht

Nashville Spiced Fried Thigh,  
“Chetty” Onion Gravy, Gruyere, Bacon Jam  
**13.50 | LORD CHESTERFIELD**

### Blackened Snapper Tostada

Green Goddess Slaw, Mango Salsa, Chili Mayo  
**15.00 | BONGO FIZZ**

### \*Quincey Cattle Company “Full Circle Burger”

Herb Whipped Ricotta, Light Lager Pickles,  
Green Goddess Dressing, Spent Grain Kaiser, LTO  
**15.00 | LORD CHESTERFIELD**

## BOWLS

### YDH&K Signature Lobster Bisque

Malt Whipped Cream, Tiny Hushpuppies,  
Lager Marmalade  
**10.00 | BONGO FIZZ**

### Vegetarian Black & Tan Chili

Smoked Impossible Crumbles,  
Cheddar, Crema, Mango Salsa  
**8.00 | BLACK & TAN, DARK BREWED PORTER**

### Ham Hock and White Bean Ramen

Lager Ham Broth, Pulled Hock,  
Wilted Kale, Chili Vinaigrette  
**15.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

### “Chili Mac”

Spiced Beef, 5 Cheese Macaroni,  
Avocado, Crema, Mango Salsa  
**14.00 | BLACK & TAN, DARK BREWED PORTER**

## ON A PLATE

### Chicken... Dumplings...

Smoked Jerk Rubbed Chicken,  
Tiny Duck Fat Tamales, Chocolate Porter Mole  
**19.00 | BLACK & TAN, DARK BREWED PORTER**

### Caramelized Cauliflower “Steak”

“Rice and Beans”: Sticky Rice and Green Chickpeas,  
Creamed Onions, Malt Gastrique  
**18.00 | LORD CHESTERFIELD**

### Gulf Seafood Cioppino

Gulf Fish, Pink Shrimp, Scallops,  
Golden Pilsner Tomato Broth,  
Rice, Lager Marmalade  
**21.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

## DESSERT

### Cheesecake “Cupcake”

Griddled Graham Cake, Whipped Cheesecake,  
Plant City Strawberry Soup  
**9.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

### Lemon Meringue Pie

Meyer Lemon Curd,  
Saltine “Crack” Cracker Crust,  
Toasted Mallow Meringue, Macerated Berries  
**9.00 | LIGHT LAGER, FLIGHT**

### Grilled Turkey Paillard Club

Duck Fat Brioche, Bacon Jam,  
Light Lager Pickles, Hoppy Herb Mayo  
**14.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

### Impossible Meatball Ciabatta

Chili Mayo, Light Lager Pickles,  
Sunflower Hop Hummus, Poppy Seed Dressing  
**13.00 | TRADITIONAL LAGER, LORD CHESTERFIELD**

### \*Surf & Turf Burger

Crispy Fried Oysters, Creamed Kale Dip,  
Mango Mustard, LTO  
**17.00 | BONGO FIZZ**

### \*Three B’s: Beer Butter Burger

Lager Mustard Pimento Cheese,  
Mango Mustard, Light Lager Pickles, LTO  
**16.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

## GREENS

### YDH&K Vegetable Caesar

Roasted and Raw Vegetables, Olive Tapenade,  
Roasted Tomatoes, Fried Croutons, Meyer Lemon &  
Pecorino Dressing  
**12.50 | LIGHT LAGER, FLIGHT**

### Chopped Salad

Cotija Cheese, Fresh and Dried Fruits, Pecans,  
Warm Duck Confit Dressing  
**12.00 | LORD CHESTERFIELD**

### An Ode to a Wedge

Kalera Krunch Lettuce, Bacon Jam, Deviled Egg,  
Tomato, Blue Cheese, Light Lager Pickles,  
Green Goddess & Sweet Poppy Seed Dressings  
**12.50 | TRADITIONAL LAGER, GOLDEN PILSNER**

### Add to Any Salad:

**6.00 | Grilled Chicken Thigh**  
**12.00 | Fish of the Season**  
**9.00 | Sautéed Shrimp**

### \*Grilled Angus Beef Skirt Steak

Fingerling Potato “Tostones”,  
Braised Green Beans, Lager Mustard Butter  
**24.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

### \*Pan Seared Diver Scallops

Crispy Grit Cake, Bacon Jam,  
Lager Mustard Butter, Mango Salsa  
**26.00 | LIGHT LAGER, FLIGHT**

### Smoked Angus Short Rib

Cheddar Potato Gratin, “Beerdelaide,”  
Whipped Horseradish  
**26.00 | BLACK & TAN, DARK BREWED PORTER**

### Potato Crusted Gulf Snapper

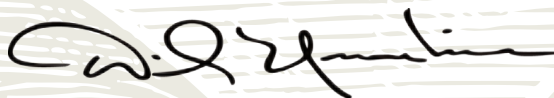
5 Cheese Macaroni, Green Goddess Slaw,  
Mayo-Keptchup Tartar Sauce  
**24.00 | TRADITIONAL LAGER, GOLDEN PILSNER**

**\*CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. —Section 3-603.11, FDA Food Code



# BEER LIST

As America’s Oldest Brewery, our roots run deep in the sleepy, coal-mining town of Pottsville, Pennsylvania; where David G. Yuengling arrived from Württemberg, Germany in 1829. Since opening our brewery in 2001, Tampa has become our second home. Now, we are bringing our six generations of brewing expertise to life in this one-of-a-kind culinary experience that highlights the diverse cultures of both Pennsylvania and Florida. All our menu items were created with beer pairing in mind, and our delicious beer flavors have been incorporated into several dishes.



## ★ TRADITIONAL ★ LAGER

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original delivers a well-balanced taste with very distinct character. Born from a historic recipe that was resurrected in 1987, Yuengling Traditional Lager is a true classic.

16oz CAN | \$5.00 DRAFT | \$5.00 PITCHER | \$14.00

## LIGHT ★ LAGER ★

A low carb, low calorie beer with flavor. Masterfully developed to maintain the full flavor profile akin to our flagship Lager brand but has only 99 calories and 3.2 carbs per 12oz serving. Skillfully pairing a caramel malt flavor and mild hop character creates a beautifully rich-colored beer with deep amber highlights that finishes smooth and clean.

16oz CAN | \$5.00 DRAFT | \$5.00 PITCHER | \$14.00

## BLACK ★ & TAN ★

Yuengling Black & Tan models a traditional English Half & Half. Introduced in 1986, Yuengling produced one of the first hand-crafted draft blends to lead this style of American brewing. Black & Tan combines 60% of our popular Dark Brewed Porter and 40% of our Premium Beer to create a brew that is rich and dark in color with hints of caramel and coffee from the dark roasted malts.

16oz CAN | \$6.00 DRAFT | \$6.00 PITCHER | \$15.00

## GOLDEN ★ PILSNER ★

This highly sessionable beer is our interpretation of an outstanding, modern pilsner, born from six generations of brewing expertise. Golden in both name and color, Yuengling Golden Pilsner is the perfect balance of hop and malt character for crisp and smooth thirst-quenching refreshment.

16oz CAN | \$5.00 DRAFT | \$5.00 PITCHER | \$14.00



Raise the bar with the Next Generation of Light Beer®. FLIGHT by Yuengling is easy drinking, clean, crisp, and refreshing. FLIGHT is only 95 calories, 2.6g carbs and 4.2 ABV (alcohol by volume).

16oz CAN | \$5.00 DRAFT | \$5.00 PITCHER | \$14.00



Premium beer with natural mango flavor, Yuengling BONGO FIZZ® is the latest innovation from America's Oldest Brewery. Light, refreshing great taste, and crisp, BONGO FIZZ® is the embodiment of tropical relaxation. Yearn for the beach with a taste that finishes with a juicy burst of tropical flavor.

DRAFT | \$5.00 PITCHER | \$14.00



One of our heritage beers, Yuengling Lord Chesterfield Ale has as much rich heritage as it does flavor and appeal. Crafted in a unique two-stage European brewing style for enhanced bitterness, it utilizes both conventional kettle hopping and dry hopping after fermentation resulting in a dry sharp finish. Its distinct robust flavor is derived from a delicate combination of sweet maltiness and lingering herbal bitterness.

DRAFT | \$6.00 PITCHER | \$15.00



Yuengling Dark Brewed Porter is an original specialty beer that has been brewed expressly for tavern owners and family trade since 1829. We are proud to be one of the largest Porter producers in the US. Our Porter calls for a generous portion of caramel and dark roasted malts which deliver a rich, full-bodied flavor and creamy taste with slight tones of chocolate evident in every sip.

DRAFT | \$6.00 PITCHER | \$15.00

**SERVICE CHARGE** - We add 18% Service Charge to all Food and Beverage checks to support our staff. We encourage you to add additional gratuity if you so choose, payable on the check or in cash. All charged funds go into a universal tip pool, distributed by position and time spent on the clock during each day respectfully. Cash tips go directly to the person providing the service to you and your party.



## HOP-TAILS

*Our take on brew-centric mixed drinks shaken or stirred with local ingredients, flavor forward passion, and a dash of classic inspiration.*

### FLIGHT Florida Shandy

Meyer Lemon, Orange Blossom  
Honey, L&L Soda  
**\$8.00**

### Light Lagerita

Agave, Lime, Orange Shrub, House Made  
Sweet and Sour, Salt or Sugar Rim  
**\$8.00**

### Lager Bloody Beer

Tomato, Horseradish, Lemon,  
Worcestershire, Light Lager Pickle Juice  
**\$8.00**

### BONGO FIZZ Mango Mojito

Muddled Lime, Clapped Mint,  
Cane Syrup, Mango Purée  
**\$8.00**

### Golden Pilsner Schuylkill Colada- COMING SOON

Pineapple, Coconut, Lime, Cane Syrup  
**\$8.00**

## FROZEN BEER SLUSHIES

*Yuengling signature beers, flash frozen, and ready for sipping. Served straight up or embellished.*

### BONGO FIZZ Bay Breeze- COMING SOON

Chocolate Dipped Mango Bar,  
Coconut, Pineapple, Grenadine,  
Maraschino Cherry  
**\$11.00**

### Frozen Black & Tan- COMING SOON

Chocolate Covered Pretzel,  
Chocolate Garnish,  
Dulce De Leche  
**\$11.00**

## SODA

### Pepsi

### Diet Pepsi

### Mountain Dew

### Lemonade

### Dr. Pepper

### Starry Lemon Lime

### Pepsi Zero Sugar

### Sweet/Unsweet Iced Tea

**\$3.00**