



APPETIZERS

Crispy Shrimp ^{GF} | 17
Chipotle aioli, pickled chile, cilantro

Guacamole ^{VG} | #%
Jalapeno, fresh squeezed lime, pico de gallo, tortilla chips

Smoked Chicken Quesadilla | 13
Roasted chili peppers, guacamole, fire roasted salsa, cheese mix

Buffalo Cauliflower ^{VG} | 12
Blue cheese dip, chives

SOUP / SALAD

BBQ Chicken Salad ^{GFO} | 17
Mixed greens, cheddar cheese, black beans, roasted corn, heirloom tomatoes, avocado, red onion, tortilla strips, jalapeno ranch

Wedge Salad ^{GF} | 11
Gem lettuce, tomato, bacon, scallions, pickled red onions, blue cheese crumbles, blue cheese dressing

HANDHELDS

Mahi Mahi Sandwich | \$\$
Chipotle aioli, tomato, criolla slaw, brioche, fries

9d^W Chicken Sandwich | 1+
Seared chicken breast, mole, pepper jam, cilantro aioli, fries

Garrison Cuban Sandwich | 18
Swiss cheese, roasted pork, ham, black habanero mustard, pickles, fries

Carne Asada Tacos | \$"
Beer marinated beef, black bean puree, cotija, cilantro, homemade pickled chilis, corn tortilla

Fish Tacos | \$"
Adobo grilled mahi, marinated cabbage, cilantro, lime tartar sauce, guacamole, flour tortilla

Vegan Tacos ^{VG} | 16
Beyond ground meat, guacamole, salsa roja, marinated cabbage, pickled chili, corn tortilla

Smoked Brisket Grilled Cheese | #)
Smoked shredded brisket, fontina, cheddar, pickled chilis

Beyond MeatTM Burger ^{VG} | 16
Vegan patty, guacamole, tomato, bibb lettuce, vegan bun, fries

BUTCHER'S BURGER

Cooked to your liking, served with lettuce, tomato, red onion, bread and butter pickles, and our special sauce. Burgers are served with fries.

We offer American cheese (our favorite), Swiss, pepper jack, provolone or cheddar.

Upgrades: Caramelized Onions 2 | Bacon 3 | Blue Cheese 3 | Avocado 4 | Wild Mushrooms 4

DESSERTS

Chocolate Porter Cake | 9
St. Pete Cycle Brewing porter caramel, vanilla bourbon ice cream

Burnt Lime Cheesecake | 9
Mango passion fruit compote, basil

Garrison's famous

CRISPY FRIED CHICKEN WINGS

Eight Piece 21 | Dozen 29

Flavors: Traditional Buffalo | Bourbon & Rye BBQ

Honey Sriracha | House Dry Rub

Peppitas vinaigrette, pickled red pearl onion

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Ahi Tuna Poke Salad | 19
Seaweed salad, sesame seeds, mango, macadamia nuts, mixed greens, tempura fried nori, ponzu vinaigrette

Buddha Bowl ^{VG} | 15
Quinoa, orange segments, red onion, sweet potato, tomato, arugula, mint, queso fresco, citrus vinaigrette

SIDES

Smoky Gouda Macaroni & Cheese | 8

Tampa Garlic Dill Fries | ")
Garlic, herbs

Truffle Fries | 7
Parmesan cheese

Street Corn | *
Lime crema, cotija, chile powder

Loaded Fingerling Potatoes | 11



[VGO] Vegan Option Available | [VG] Vegan | [GFO] Gluten Friendly Option Available | [GF] Gluten Friendly

An automatic gratuity of 20% will be added to all parties of 6 or more. Please alert your server of any allergies or dietary restraints. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Beer

LAGER / PILSNER

Yuengling Lager ABV 5% 16oz	6
Stella Artois Lager ABV 5% 16oz	7
Cigar City Tampa-Style Lager Lager ABV 4.5% 16oz	8
Coppertail Garrison Kolsch Hybrid ABV 5% 16oz	8

WHEAT

Blue Moon Belgian White Wheat Ale ABV 5.4% 16 oz	8
Escape Goofy Footed Wheat Ale ABV 5.5% 16 oz	9

IPA / PALE ALE

Coppertail Free Dive IPA ABV 5.9% 16 oz	8
Cigar City Jai Alai IPA ABV 7.5% 16 oz	8
Cigar City Guayabera Pale Ale ABV 5.5% 16 oz	8
3 Daughters Beach Blonde Blonde Ale ABV 5% 16 oz	8
Big Storm Palm Bender Gulf Coast IPA ABV 7% 16 oz	8
Coppertail Unholy Trippel Belgian ABV 9.2% 10 oz	10
7venth Sun Headbanger DIPA ABV 6.5% 10 oz	10
Florida Ave Luminescence Hazy IPA ABV 7% 16 oz	10
Green Bench Sunrise City IPA ABV 6.8% 16 oz	10

AMERICA

Bud Light ABV 5% 16 oz	7.50
Miller Lite ABV 4.2% 16 oz	7.50
Michelob Ultra ABV 4.2% 16 oz	7.50
Coors Light ABV 4.2 16 oz	7.50
Sam Adams Seasonal Ale ABV 5.3% 16 oz	8
Truly's Hard Seltzer ABV 5% 12 oz can	8

Wine

SPARKLING / ROSE

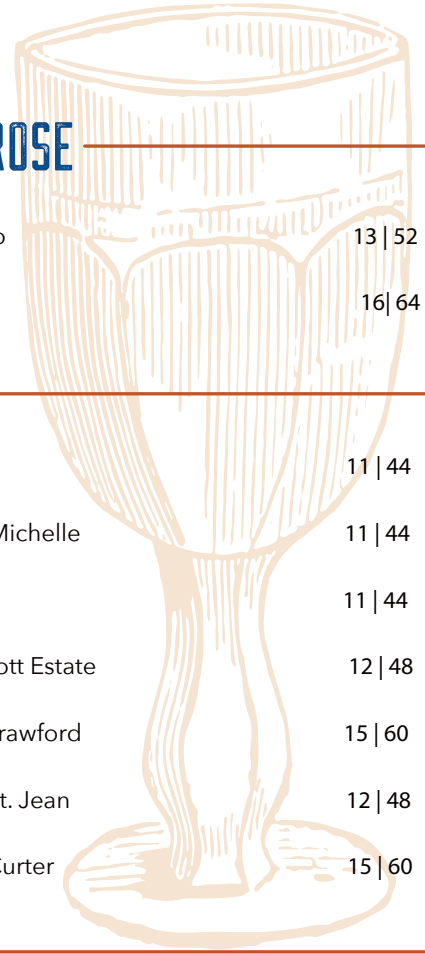
Brut, Prosecco Mionetto	13 52
Rose Fleurs de Prairie	16 64

WHITE

Moscato Terra d'Oro	11 44
Riesling Chateau Ste. Michelle	11 44
Pinot Grigio Pighin	11 44
Sauvignon Blanc Brancott Estate	12 48
Sauvignon Blanc Kim Crawford	15 60
Chardonnay Chateau St. Jean	12 48
Chardonnay Sonoma Curter	15 60

RED

Pinot Noir Meiomi	14 56
Merlot J Lohr Estate	12 48
Red Blend Troublemaker Central Coast, CA	13 52
Malbec Alamos	11 44
Cabernet Sauvignon Columbia Crest "H3"	12 48
Cabernet Sauvignon Black Stallion Estate	17 68



Garrison Cocktails

Summer Shandy 10
Banyan Reserve Vodka, Beach Blonde Ale, Lemon Juice, Orange Juice, Simple Syrup
Garrison Daily 10
Banyan Reserve Vodka, Hibiscus Raspberry Tea, Simple Syrup, Triple Sec, Fresh Lemon Juice
Spicy Grapefruit Margarita 12
Tres Agave Organic Tequila, Cointreau, Grapefruit Juice, Fresh Lime Juice, Hellfire Shrub Bitter, Jalapenos, Lime, Tajin
Smoked Old Fashion 14
Four Roses Bourbon, Mezcal, Simple Syrup, Orange Bitters, Angostura Bitters

