



BOURBON, BREWS & BAKER

10-DAY CARROLLWOOD CELEBRATION
FRIDAY, MARCH 8TH - SUNDAY, MARCH 17TH

THE
BRASS TAP
— CRAFT BEER BAR —

NEW STARTERS

BRUSSEL SPROUTS | \$9

Baked Brussel sprouts tossed in garlic butter and topped with roasted red peppers.

CHEESE CURDS | \$8.5

Soft white cheddar curds lightly breaded and fried crispy. Served with house honey pepper and Poblano Peri Peri sauce for dipping.

POUTINE | \$10

Crisp crinkle cut fries and cheese curds smothered in savory brown gravy and drizzled with honey.

NEW STEAK ENTRÉES

STEAK FLATBREAD | \$11

USDA Choice Cut sirloin steak, mozzarella cheese, scallions and roasted red peppers baked on a thick-style flatbread with A.I. Bold & Spicy sauce.

STEAK TACOS | \$9

2 corn or flour tortillas stuffed with USDA Choice Cut sirloin steak, onion & cilantro, roasted red peppers, Cotija cheese and drizzled with queso dip.

STEAK SANDWICH | \$13

A grilled 6 oz. USDA Choice Cut sirloin steak on a toasted sub roll with Swiss cheese, pickled red onion, crispy onion straws and our Secret Weapon sauce. Served with crinkle cut fries.

STEAK FRITES | \$14

A grilled 6 oz. USDA Choice Cut sirloin steak on a bed of crispy onion straws, served with crinkle cut fries and a salad garnish.

THIS SPECIAL EVENT MENU IS AVAILABLE EXCLUSIVELY AT THE CARROLLWOOD BRASS TAP.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.