



Gratuity is not included. DFH Guest Wi-fi: CraftB33r

Food

To Nosh On

Chicharrones with Pimento Cheese- \$8

Pimento, cream cheese, cheddar

Bao Bun Barbacoa (2) - \$8

Cotija cheese, pico de gallo, jalapeno & crema
Not a beef fan? Swap the barbacoa for chicken!

Wings - \$12

Choice of house-made sauces: buffalo, spicy mango BBQ, or hickory-smoked BBQ, blue cheese dressing. (6 per order)

Curry Beef Empanadas (3) - \$10

Served with jalapeno avocado sauce

Conch & Sweet Crab Fritters - \$8

Honey sambal sauce

Herbed Garlic Fries - \$5

Waffle fries, garlic oil, fresh rosemary

Loaded Waffle Fries - \$12

Waffle fries, cotija cheese, lime crema
Choice of chicken or barbacoa!

Ain't Sharin'

Served with a choice of mixed green salad, tomato cucumber mozzarella salad or herbed fries*

302 Meets the 305 Burger* - \$18

Half pound burger, brioche bun, lettuce, pimento cheese, tomato, pickled onions, potato sticks, brioche bun, Dogfish's Epic Sauce, pickles on the side

Charlie's Fried Chicken Sandwich* - \$16

Fried chicken breast brioche bun, lettuce, bacon, hot honey, Dogfish's Epic Sauce, pickles on the side

Don't Call Me Basic Cheeseburger* - \$16

Half pound burger, choice of swiss/monterey jack/spicy pimento cheese, Dogfish's Epic Sauce, brioche bun

Grilled Cheese* - \$12

Swiss and monterey jack cheese, grilled tomato, bacon, toasted sourdough bread, tomato basil dipping sauce

Blackened Mahi Mahi Tacos* (2)- \$17

Spicy guava sauce, pickled red onions, nori, napa cabbage

Mixed Green Salad - \$9

Spring mix, cherry tomatoes, cucumbers, dried cranberries, almonds, avocado. Choice of house-made balsamic vinaigrette, blue cheese dressing or ranch. Add grilled/fried chicken (+\$6) or mahi-mahi (+\$10)

This Week's Events

Wednesday - Bingo Night with DJ Hottpants

Thursday - Off-Centered Society Double

Points Night

Saturday - Flesh & Blood Beer Release

Head to the merch store for daily free tours!

Weekdays 6 & 8 PM | Weekends 2, 4, 6, 8 PM

Weekday Happy Hour 4-6 PM

\$6 Pints & \$7 Sampler Platter

Dessert

Fruit Hand Pies of the Day - \$5

Spiced apple

Pro tip: add raspberry or blackberry drizzle instead of caramel on your hand pie!

Non-Alcoholic Beverages

LemonQuest Non-Alcoholic Wheat Ale - \$5

<0.5% | 12oz can

Brewed with real lemon puree, blueberry juice, acai berries, monk fruit, sea salt and special Hopsteiner Polyphenol-Rich Hop Pellets™. Clocks in with just 90 calories per 12 oz. can.

Soft Drinks

Coke, Sprite, Diet Coke \$3

Beer Cocktails & Slushies

MojitAle - \$9

A bright and citrus-y blend of fermented barley, wheat, and cane sugar, this beer cocktail is infused with sugar cane juice, fresh lime and mint for a refreshing take on a classic. Topped with a bit of SeaQuench and clocking in at 8%, this cocktail is a perfect pairing for a summer day.

Rotating Beer Slushie Flavors

\$9 - 16 oz, \$4 - 4 oz

Your favorite beers are mixed with a bit of sugar and real fruit to make a delicious frozen slushie. Ask your server for the flavors "on tap" today!

To-go cup +\$2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Off-Centered Ales & Lagers

60 Minute IPA – \$7

6% | 16oz

Brewed using a boatload of intense Northwest hops, we boil this continually hopped IPA for a full 60 minutes. This ale delivers a pungently, citrusy, grassy hop flavor without being crushingly bitter.

90 Minute IPA – \$8

9% | 12oz

Esquire calls it “perhaps the best IPA in America” and we can’t agree more. This is the first IPA to be continuously hopped for a beautiful balance between rich pine, fruity citrus hop aromas and a strong malt backbone.

SeaQuench Ale – \$7

4.9% | 16oz

SeaQuench Ale is a session sour mash-up of a crisp Kölsch, a salty Gose and a tart Berliner Weiss brewed in a sequence (get it?). Black limes, lime juice and sea salt create citrusy-tart perfection.

Hazy-O! IPA – \$7

7.1% | 16oz

Brewed with truckloads of oats and wheat for a full body, Hazy-O! is then liberally dry-hopped to deliver juicy tropical notes of citrus, mango and pineapple.

Resolve Kellerbier – \$7

4.9% | 16oz

Brewed to recognize the humanitarian effort in Ukraine, Resolve is a traditional Kellerbier designed by Matt Matuszewski from 42 North. The Resolve collaboration brings brewers together coast to coast and even through conflict as Boston Beer brewers consult with Naz Drebot of 2085 Brewery in Kyiv on the final brew while he defends his homeland. Boston Beer Company will donate \$50,000 to World Central Kitchen to support its mission to provide chef-prepared meals to communities impacted by natural disasters and during prolonged humanitarian crises.

Guest Tap: Havana Lager – \$7

5.2% | 16oz

Easy-drinking and smooth, this amber lager pours brightly with a sunburst-orange hue and foamy white head. Toasted malt characters envelop the palate, giving this beer a slight sweetness. Contract brewed by Dogfish Miami.

Wooden...It Be Nice! Bottle Series – \$12

Enjoy any of these brews tableside in 375ml bottles.

Solera No. 1 Blonde Wild Ale (aged in white wine barrels)
Solera No. 2 Blonde Wild Ale (aged in French oak barrels)
Right Loose Wild Ale with Maine Blueberries (aged in red & white wine barrels)
Shadow & Substance Sour Ale with Cherries, Figs & Cascara

Florida Peach Marmalade Sour Ale – \$7

5.0% | 16oz

Inspired by a delicious summer dessert - the peach cobbler - this sour ale highlights a biscuity malt flavor, zesty lemons, vanilla beans and fresh Florida peaches. Pick up a 4-pack featuring beautiful artwork illustrated by MAMUT.

SoFlo Pils – \$7

5.5% | 16oz

A golden liquid sojourn into classic floral and spicy aromas with a hint of citrus and tropical fruit flavors of South Florida. A medium body and clean, crisp bitterness help to wash your worries away.

Ask your bartender or server to try it slow-poured!

Bosh Blonde Ale – \$7

5% | 16oz

Dogfish Head founder Sam Calagione and NBA Hall-of-Famer Chris Bosh have come together to design this delicious brew. Chris brought his vision for a light, easy-drinking beer perfect for Miami weather and Sam brought his expertise of layering culinary ingredients. Bosh Blonde features Florida-grown oranges, orange peel and sugarcane juice for the perfectly balanced beer.

Atholl Oatwine – \$8

10.5% | 12oz

Our second installment of the 1913 series - our homage to the lost liquid ancestors of Miami-Dade’s prohibition era. This ale is based on the Scottish Atholl Brose drink which brings together whiskey-soaked oatmeal, honey and cram. We used local Florida honey from Q Bee Farms in Homestead. This Oatwine Ale was aged in Dogfish Head Distillery Co. whiskey barrels for nearly 6 months.

Fogtooth Hazy IPA – \$8

7.5% | 16oz

This Hazy IPA is brimming with vibrant tropical fruit flavor. Hopped with Citra, Mandarina Bavaria, Amarillo, Kohatu and Mosaic, this brew packs a punch.

Sweat?...Stout! – \$8

5% | 16oz

In collaboration with our friends at Sweat Records, this tropical Caribbean-style stout is brewed with lager yeast, Haitian coffee, freshly pressed sugarcane juice and toasted coconut.

Two Peel Ya – \$8

5% | 16oz

Inspired by the cocktail “Ranch Water”, this beer was fermented with tequila yeast and brewed with blue agave and two types of citrus peel.

Bockminster Flurry – \$7

7.2% | 16oz

This Helles bock lager brings together traditional sweet & maillard malt flavor with sapodilla & panela sugar for a unique tropical twist

Mas Hops Double IPA – \$8

10% | 12oz

Hugely aromatic and flavorful, Más Hops takes you headfirst through dense pine groves before casting you afloat a torrent of grapefruit and orange peel aromas.

Flights

4 Samples – \$13

Can't decide? Like a little more variety in your life? Your choice of 4 – 4oz pours of our off-centered offerings.

Randall

Have you met Randall?

Randall the Enamel Animal is a Dogfish engineered infusion device that blasts beer through culinary ingredients to make your favorite beer even better. **Check back for our next Randall offering!**