

Our food menu is just as unique as our beer menu
We buy local organic and sustainable products whenever possible, Delivered Fresh daily for optimum quality. You are in for a treat so kick back and expand your mind, quench your thirst and feed your soul, and make this the best part of your day.

\$9 After 9 -Late Night Menu [After 9PM]
Early Bird Menu [3PM-5:30PM]

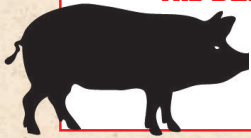


RESERVE OUR GARDEN ROOM

Having a Party, Special Occasion, Business Luncheon? Check out our Garden Area-No Room Charge. Call Jennifer for details,
386-256-4979
tomokabrewingco.com · 4647 S. Clyde Morris Blvd · Port Orange

The path to enlightenment is a River of Tomoka Beer.

THE BERKSHIRE STORY



Our pigs are sourced locally from Keely Farms in New Smyrna. They are fed grain from our beer making process. The grain is highly nutritious for the pig and high in protein. You may have heard of Berkshire pork, it's on the menu of many fancy restaurants, such as Spago's in Beverley Hills or the French Laundry in California. It is also referred to as Kurobuta - meaning black pig in Japanese [Berkshire pork is very popular in Japan].

Berkshire is a heritage breed of pig, which was discovered over 300 years ago in Berkshire County in the UK. Berkshire pork is renowned for its richness, texture, marbling, juiciness, tenderness and overall depth of flavor. It is thought by many to be the Kobe beef of pork. It is said to have a very specific taste, not generic and bland or mild like regular pork.

STARTERS

THAI CHILI SHRIMP Flash fried, tossed in our Thai chili sauce with yum yum drizzle 11.95

STAFF PICK

BEER BATTERED ONION RINGS Colossal sweet onions, McCarthy's Irish Red Ale battered and fried crispy Hill 5.95, Mountain 8.95

BAVARIAN PRETZEL TWIST Fresh baked, big, soft & salty. With Hefeweizen beer cheese and Dark Ale mustard dipping sauces 9.95

BREW MASTER'S HUMMUS Picnic Pils infused hummus, served with signature flatbread, fresh veggies, roasted red pepper & olive tapenade 11.95

TOMOKA EMPANADAS light & flaky, island spiced house made roasted pork, mango-chipotle aioli, Pico de Gallo 9.95

TABLE SIDE GUACAMOLE Made to order table side guacamole just the way you like it, served with homemade chips. 11.95

CHIPS & SALSA House made salsa and crispy tortilla chips 3.95 Add fire roasted poblano Queso S3. Or house made Guacamole 4.95

CRISPY CALAMARI Tender Point Judith squid, Italian spice, garlic marinara sauce for dipping. 9.95

TOMOKA NACHOS Topped with Roasted Jalapeno white cheddar sauce and melted cheddar jack cheese, black beans, shaved lettuce, Pico de Gallo and cilantro crème fraiche 9.95 Add shredded chicken, ground beef, or housemade pulled pork 3.95.

BERKSHIRE CANDIED BACON Thick cut, sweet and spicy, crispy, crunchy love 9.95

BANGIN BLONDE BERKSHIRE PORK FINGERS Tender Berkshire pork, pretzel crusted and fried, served with balsamic-stout-honey mustard dipping sauce 9.95

CRISPY BRUSSEL SPROUTS Crispy, flash fried fresh Brussel sprouts topped with bacon, bleu cheese and Lunar Eclipse-balsamic reduction 7.95

420 FRIES Smothered in our Beer cheese, crispy bacon, pickled jalapenos, pineapple and jalapeno-ranch drizzle. Snoop Style [Drop it on some Tots...] 8.95



Thai Chili Shrimp



GOURMET PIZZAS

HAND TOSSED

PIES - MADE FRESH DAILY - NEVER FROZEN

ADD CUP OF SOUP, SIDE OR CAESAR SALAD, 2.95

420 Garlic butter base, pepperoni, bacon, pineapple, jalapenos, Mozzarella and Cheddar cheeses, drizzled with Ranch dressing. 8" 11.95. 14" 16.95

THE BUFFALO CHIX Garlic butter base, shredded grilled Buffalo chicken, bacon, Bleu cheese crumbles and jalapeno Ranch drizzle. 8" 11.95 14" 16.95

THAI CHILI SHRIMP Garlic butter base, flash fried Thai chili shrimp, arugula, yum yum drizzle and scallions 8" 12.95. 14" 17.95

THE MARGHERITA - Garlic butter base, fresh tomatoes and Buffalo mozzarella finished with sweet basil and Extra virgin olive oil. 8" 11.95 · 14" 15.95



420 Pizza

BUILD YOUR OWN PIZZA

Build Your Own Pizza or Calzone - Ask Your Server for Details

BURGERS & HANDHELDS

SERVED WITH CHOICE OF SKIN ON FRIES, TATER TOTS, OR NAPA CABBAGE SLAW. SUB BEER BATTERED ONION RINGS, SWEET POTATO FRIES, OR SEASONAL VEGGIES 1.50 ADD CUP OF SOUP, SIDE OR CAESAR SALAD, 2.95

THE "OLD SCHOOL" Freshly ground Angus Chuck, your choice of cheese, Bibb lettuce, tomato and red onion 10.95 Add Bacon 1.95

HOUSE MADE VEGGIE BURGER Topped with Guacamole, arugula and roasted red pepper aioli on a toasted brioche 11.95

THE BISON BLEU Bacon, Bleu Cheese crumbles and Red Onion Jam on toasted brioche 13.95

SMOKED TOMOKA BURGER House smoked angus beef topped with bacon, smoked gouda, Lunar Eclipse mushroom stout reduction, arugula and a chipotle aioli 14.95

BUILD YOUR OWN BURGER

Ask Your Server For Details

BERKSHIRE PORK BANH MI Our Berkshire ground spiced pork, Tomoka kimchi, cilantro and spicy aioli on crusty bread 13.95

LOCAL FRESH FISH SANDWICH Grilled, blackened or fried, mango Pico de Gallo, chipotle aioli, Bibb lettuce, on Brioche bun 13.95

BEER BATTERED COD SANDWICH Fresh Cod, cut daily, served with Bibb lettuce, tomato, onion and fresh Tartar sauce on a Brioche bun 13.95

TOMOKA REUBEN Shaved corned beef piled high, kraut, melted Swiss and mustard aioli on toasted marble Rye 13.95

TACOS

CABBAGE SLAW, CHEDDAR-JACK CHEESE, PICO DE GALLO ON SOFT CORN OR SOFT FLOUR TORTILLAS

Surf Tacos- Fresh fish, blackened or fried with cilantro-lime crema 13.95

Thai Chili Shrimp Crispy Fried and tossed in our Thai chili sauce shaved iceberg lettuce with a yum yum drizzle 13.95

Pulled Pork, Spicy Beef or Blackened Chicken- with chipotle aioli 12.95

All served with Saffron Rice and Black Beans.

BREW HOUSE FAVORITES

ADD A CUP OF SOUP -OR- HOUSE OR CAESAR SIDE SALAD 2.95

FROM THE SEA

All beer battered in our McCarthy's Irish Red Ale
SERVED WITH FRENCH FRIES AND COLE SLAW



FISH & CHIPS Fresh Atlantic Cod 15.95

STRIPS & CHIPS New England Clam Strips 14.95

JUMBO GULF SHRIMP & CHIPS Gulf Shrimp, blackened, grilled or golden fried 15.95

BREW PUB COMBO All of the Above!, served with skin-on fries, and onion rings with your choice of Tartar or Cocktail sauce 19.95

FAROE ISLAND SALMON Grilled or blackened, with black beans & saffron rice, fresh spinach, mango Pico de Gallo, and chipotle aioli 17.95

FROM THE LAND

PORK SCHNITZEL Lightly floured and browned pork tenderloin, Lunar Eclipse Mushroom Stout brown gravy, served with red bliss mash, seasonal veggies. 16.95

SOUTHWEST FLANK STEAK spiced grilled flank steak with red bliss mash, seasonal veggies and chimichurri sauce 16.95

TOMOKA CHOP Berkshire Pork Chop, red bliss mash, crispy Brussel sprouts and smoked tomato-onion jam 17.95

PORK BELLY MAC N CHEESE Crispy Berkshire Pork Belly, shells smothered in smoked Gouda cheese, roasted baby heirloom tomatoes, and bacon infused bread crumbs over baby spinach 15.95

TOMOKA BURRITO Shredded chicken, spicy beef or house made pulled pork, saffron rice & beans, cheddar jack cheese and pico de gallo, topped with green chili 14.95. Make it a Chimi topped with queso! 15.95

FAMOUS SMOKIN' TOMOKIN' WINGS

HOUSE SMOKED WINGS, CRISPY FRIED OR GRILLED HALF ORDER [6] 7.95 FULL ORDER [10] 11.95

Served with Bleu Cheese or Ranch and Celery.
Choose from the following sauces:

- Buffalo Style
- Bangin Blonde BBQ
- Honey Garlic Teriyaki
- Memphis Dry Rub
- Blackberry Habanero
- Garlic Parmesan

Additional Sauces .50



FARM FRESH SALADS

BREW PUB HOUSE Fresh field greens, toasted walnuts, baby heirloom tomatoes, sundried cranberries, bleu cheese crumbles & Key Lime vinaigrette 8.95

THE MEDITERRANEAN QUINOA SALAD Golden Quinoa over fresh spinach & arugula with roasted red peppers, Kalamata olives, baby heirloom tomatoes, European cucumbers, Feta cheese & Greek dressing 9.95

THE CARIBBEAN Lightly blackened or grilled Faroe Island Salmon, fresh field greens, bleu cheese crumbles, mango Pico de Gallo, tomatoes, roasted red peppers & Key Lime vinaigrette 14.95

THE CAESAR A wedge of Romaine, anchovies, shaved Parmesan & Caesar dressing 8.95

SALAD TOPPERS:

Shrimp, chicken or fresh fish, Served Broiled, Blackened or Fried 4.95 Add a cup of soup 2.95

CUPS & BOWLS

Ask your server about Soup of the Day!

COLORADO GREEN CHILI Colorado green chili- a perfect blend of roasted green chilis, mild and spicy peppers, braised pork tenderloin and white beans. Served with a warm soft flour tortilla. cup 4.50 | bowl 6.50

NEW ENGLAND CLAM CHOWDER A hearty clam stew loaded with fresh chopped sea clams, potatoes and just a hint of salt pork. cup 4.50 | bowl 6.50

SIDES

SEASONAL VEGGIES 2.95

BEER BATTERED ONION RINGS 3.50

NAPA CABBAGE SLAW 2.95

SKIN-ON FRIES 3.50

RED BLISS MASH 2.95

TATER TOTS 3.50

SWEET POTATO FRIES 3.50



Like us on facebook for new beer releases, the latest news, and upcoming events

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

Additional Sauces .50.

Parties of 8 or more automatic 20% gratuity.

Please Join Us For Happy Hour
from 3pm to 6pm Monday thru Friday

Join us at 5pm in the bar area and receive a wooden nickel for a FREE BEER and have one on us!

Please check our digital beer menu's and with your servers for our new releases and weekly tapping schedule!

Our BREWS

Full Pour · 1/2 Pour · 32oz Crowler
32oz Growler · 64oz Growler
TO-GO

BREWERY TOURS
Tuesday 4pm-8pm or please call for reservations



Hazy Sunrise - Wheat Ale

Our refreshing, easy-drinking fusion of a Hefeweizen and a Belgian Wit brewed with wheat & Pilsner base malts kissed with a touch of Florida citrus!

Lunar Eclipse Stout

A foreign Extra stout style Stout. Malt-forward and Rich, with dark chocolate notes, a hint of coffee, and subtle fruit flavors from the english yeast strain.

Blood Orange Hop Quest

Hops are hard to come by due to high demand in today's world of hop enthusiasm, so Our answer is "Hop Quest", an evolving IPA that features unique hop combinations according to what's available on the market. We brew it with hops from all over the world then give a Florida twist to it with some Blood Oranges! Look for special one-time Releases of this brew with unique and/or experimental hop Combinations.

Oceanside White IPA

Slightly hoppy and refreshing. Made with fresh grapefruit and the best hops from around the world.

McCarthy's Irish Red Ale - Gold Medal Winner

A Traditional Irish Red Ale, Malt-Forward and easy-drinking

Florida Weisse - Silver Medal Winner

All brewed with Wheat and Pilsner base malts, A "Florida Weisse" is a local style based on the Berliner Weisse, a light, refreshing, subtly sour brew. Our seasonally released Florida Weisses showcase what's in season in Florida.

Picnic Pils

A Traditional Bohemian Pilsner, refreshing, light and crisp.

Twist of Cane DIPA

Brewed with fresh-pressed Florida Sugar Cane, this DIPA is a nice balance: malty, hoppy, and dry with a perceived sweetness and mouthfeel!

Mutha Fuggle EPA

Malt-forward, easy drinking Ale with nice strong bittering and citrusy Hop Aroma. Brewed with British malts, hops, and yeast for an old world taste with a new world twist!

FRESH COLD BEER TO-GO

Support your local brewery and buy direct & fresh!



CROWLERS

32oz // Canned fresh behind the bar. You pick the beer.



GROWLERS

32oz or 64oz You pick the beer.



SPECIALTY BEERS

22oz Bombers // Limited release brews, bottled fresh from the brewery.

TAKE A FRESH 6 PACK HOME FROM THE BREWERY!

CHECK THE TO-GO BEER COOLER

{LOYALTY MEMBERS RECEIVE AN ADDITIONAL DISCOUNT OF 10% OFF 6 PACKS & CASES}

TOMOKA LOYALTY PROGRAM

COST \$35 [ANNUAL RENEWAL \$20] - HERE'S WHAT YOU GET!

- 1

Tribe Member T-Shirt
- 2

Free 32oz Growler
- 3

Hand print on Tribal Wall
- 4

Special Invitations to bottle releases and special tapings
- 5

10% off all Retail Merchandise and 10% off all Bombers, 6 packs, and cases of freshly canned Tomoka Brews
- 6

Birthday Rewards - Join us on your Birthday and receive a free Tomoka Pint Glass with one free Tomoka Beer of your choice or a free dessert of your choice
- 7

Monday's BOGO Dinner entrée - equal or lesser value [in house only, limitations apply]
- 8

BOGO Free on 32oz Growler Refills on Select Tomoka Brews every Monday
- 9

Buy 2 get one free on 32oz Crowlers on Tuesdays
- 10

Taco Tuesdays - \$2.00 tacos - your choice - chicken, beef or pork
- 11

Half off Chef Select Appetizers on Mondays & Tuesdays
- 12

50¢ off Tomoka Brews all day everyday
- 13

3.50 Select Tomoka Brew of the day
- 14

8" - 2 Topping Pizza from 9pm to close everyday - 8.95

FLIGHTS

BUILD YOUR OWN 8.00

Four included - each additional 2.00

NEWBIE 8.00

Hazy Sunrise Wheat Ale,Picnic Pils, McCarthy's Irish Red,Bangin Blonde

HOPPY AND YOU KNOW IT 8.00

Oceanside White IPA,Mutha Fuggle EPA, Hop Quest IPA, Twist of Cane DIPA

TOMOKA SAMPLER 10.00

Hazy Sunrise Wheat Ale, McCarthy's Irish Red, Oceanside White IPA, Lunar Eclipse Stout, Twist of Cane DIPA

Additional charge for specialty beers and outside taps.

WINES

Hogue Chardonnay

Hogue Pinot Grigio

Hogue Sauv Blanc

Hogue Cabernet

Hogue Merlot

Hogue Riesling

WHITES

Beringer White Zinfandel CA

Mezzacorona Pinot Grigio Italy

Mezzacorona Moscato

CHT STE Michelle Riesling WA

Matua Sauvignon Blanc NZ

Rodney Strong Chardonnay CA

REDS

Seaglass Pinot Noir CA

Columbia Crest Grand Estates
Cabernet Sauvignon WA

Marc West Pinot Noir

Rodney Strong Merlot CA

Antigal Uno 1 Malbec ARG

Menage a Trois

SPARKLING

Kenwood Brut 187 ml Bottle CA

Mumm Napa Brut Prestige CA

Rockin' Red Sangria

Sassy Citrusy Sangria

NON-ALCOHOLIC BEVERAGES

FRESHLY BREWED ICED TEAS
UnSweet, Sweet 2.95

COCA COLA PRODUCTS
2.95

SPARKLING WATER
7.00