

URBAN BREW and BBQ

1939 Central Ave. • Saint Petersburg, Florida • 33713
(727) 822-8919 • urbanbrewandbbq.com



DINE IN
TAKE OUT
CATERING



SMOKED MEATS • SCRATCH KITCHEN • CRAFT BEERS

APPETIZERS

URBAN MAC 'N' CHEESE 6
Smoked gouda, cheddar, and parmesan cheese with prosciutto in a made-to-order skillet. It's what we're known for!

Meatless Mac 'n' Cheese (V) 5
Add pulled pork and BBQ sauce 7.5

KIELBASA AND PROSCIUTTO ROLLS 8
Kielbasa sausage wrapped in prosciutto and sprinkled with brown sugar. Six per order.

BRUSSELS SPROUTS (V) 6
We use our in house pork rub and pile them high in our 5" skillet.

SWEET POTATO SOUFFLÉ (V) 6
Half dessert, half side, all heaven! Creamy, whipped sweet potatoes with pecans and marshmallows on top.

PORK NACHOS Small 7 / Large 12
Slow cooked pulled pork on top of corn tortilla chips. Topped with cheddar cheese and sauce. *May not be substituted as a side.*

Veggie Nachos (V) Sm. 7 / Lg. 12
Add baked beans 1.5
Add queso 2

PORK BELLY 6
Smoked and braised in root beer for 7.5 hours. If you like savory don't miss this!

CORNBREAD SKILLET (V) 6
Made from scratch cornbread baked to order and served with honey butter.

SEASONAL APPETIZER 6
Ask your server or check the specials board to see what our chefs have been cooking up!

SIDES

RED POTATO SALAD (V) 3
Made from scratch in our own unique way.

BAKED BEANS 3
A sweet blend of flavors with chunks of smoked meat.

PEPPERY GREEN BEANS (V) 3
Garlic, butter, peppery rub and whole beans - a favorite!

SEASONAL SIDE 3
Ask your server or check the specials board.

COLE SLAW (V) 3
House dressing over traditional chopped slaw.

MASHED POTATOES & GRAVY 3
Fluffy mashed potatoes with bacon gravy. Vegetarian option, ask for no gravy.

COLLARD GREENS 3
We use our pork rub along with smoked meat for a little kick.

HOUSE MADE PICKLES (V) 3
Add pickles to any sandwich 0.5

DRINKS

BREWS
We have 17 rotating taps covering a variety of American-made styles. Check out our current beer list posted on the wall. We're happy to make suggestions!

BOTTLED BEERS
Miller Lite; Bud Light;
Not Your Father's Root Beer

WINE 5
Our house brand is Copa Di Vino, a premium wine by the glass made on the Columbia River Gorge in Dalles, Oregon.

Bring your favorite: Corkage fee 15

Coca-Cola or Sprite 2
(made with real sugar cane, indiv. can/bottle)
Diet Coke (indiv. can/bottle) 2
Sweet or Unsweet Iced-Tea 2.5
Root Beer (on draft) 3

HOMEMADE BBQ SAUCES

Choose from three styles:
SWEET • TANGY • SPICY

(V) indicates vegetarian item.



SMALLS

INDIVIDUAL SLIDERS

Choose between pulled chicken or pulled pork, sliced brisket or pulled rib to be served on our fresh dinner rolls with your choice of sauce.

Chicken or pulled pork (each)	5
Brisket or pulled rib (each)	6
Add cheese	0.5

CORNBREAD TACO

6

Cornbread batter made into a tortilla, pulled pork, coleslaw and sauce. We don't really need to say anything else.

BIGS

Each meal is served with a fresh baked roll and your choice of a regular side.
Appetizers may be substituted for 3.

BABY BACK RIBS, 1/2 OR FULL RACK

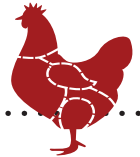
Our ribs are neatly trimmed and liberally doused with our house rub, a nice, balanced blend with a little kick of spice.

Half rack	14
Full rack	26

HICKORY SMOKED CHICKEN

11

We smoke whole chickens in order to serve the juiciest and richest bird possible. Each order is 1/2 a chicken.



TENDER SMOKED BRISKET

Our brisket is rubbed with a spicy house rub and then smoked to break the meat down to a tender, delicate dish.

1/4 lb. plate	10
1/2 lb. plate	15
1/2 lb. sandwich	15.5

SLOW SMOKED PULLED PORK

Always pulled, never chopped. Our pulled pork is meticulously trimmed and smoked to make it lean but still savory.

1/4 lb. plate	8
1/2 lb. plate	12
1/2 lb. sandwich	12.5

SAMPLERS

URBAN SAMPLER

19

Try almost everything on the menu with a 1/4 lb. of brisket, 1/4 lb. of pulled pork and a 1/4 chicken. Also choose one regular side and enjoy one of our fresh rolls.

Add three ribs	6
Upgrade to an appetizer as a side	3

URBAN LEGEND

48

Essentially all four Bigs in one order - 1/2 rack of ribs, 1/2 lb. of brisket, 1/2 lb. of pulled pork, 1/2 chicken, 4 regular sides, 4 rolls, and a dessert.

Upgrade to an appetizer as a side 3

URBAN DISHES

Each meal is served with a fresh baked roll and your choice of a regular side.
Appetizers may be substituted for 3.

URBAN ROAST SANDWICH

13

It's all about the roast beef. Made from scratch and piled high with smoked gouda, horseradish sauce, caramelized onions and cheese ... dreamy.

THE THING

13

Named by one of our regulars, a cornbread waffle with pulled pork, bacon made from scratch, melted cheese, egg over easy and bacon gravy. Consider your life changed.

PICKLED SOW COW

14

1/4 lb. pulled pork, 1/4 lb. brisket piled high on a challah roll. Topped with a tangy aioli and pickled red onions.

FARMER'S SANDWICH

12

Our oldest hidden menu item, fresh challah roll, brisket, sauce, melted cheese, with an egg over easy.

VEGGIE BURGER (V)

12

Ask your server about this week's burger.

CAROLINA BRISKET

13

Tender smoked brisket topped with our house made coleslaw on a challah roll.

DESSERTS

SKILLET GHIRARDELLI'S BROWNIE (V)

6

A made-to-order brownie served with our homemade vanilla ice cream.

APPLE CRISP (V)

6

Granny Smith apples with an oatmeal topping baked to order with our homemade vanilla ice cream and caramel sauce.

CHURRO WAFFLE (V)

6

Our homemade waffle, churro style, served with our homemade vanilla ice cream.

URBAN
CATERING

SPECIAL OCCASIONS DESERVE MEMORABLE FOOD

Weddings • Corporate Events • Private Parties • Community Picnics • Business Lunches

Contact us today to start planning your event!

(727) 366-9781 • www.URBANCateringStPete.com