

# URBAN BREW and BBQ

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



SMOKED MEATS • SCRATCH KITCHEN • CRAFT BEERS

## APPETIZERS

AWARD  
WINNING

### URBAN MAC 'N' CHEESE 7

Smoked Gouda, cheddar, and Parmesan cheese with prosciutto in a made-to-order skillet. It's what we're known for!

Meatless Mac 5  
Baton Rouge Style 8.5  
(w/ pulled pork and BBQ sauce)

### MEAT CANDY 9

Kielbasa sausage wrapped in prosciutto and sprinkled with brown sugar. Six per order.

### BRUSSELS SPROUTS 7

We use our in-house pork rub and pile them high in our 5" skillet.

### CORNBREAD SKILLET 7

Made from scratch cornbread baked to order and served with honey butter.

### PORK NACHOS Small 8 / Large 14

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 Small 7 / Large 12  
Add baked beans 1.5  
Add queso 2

### SWEET POTATO SOUFFLÉ 7

Half dessert, half side, all heaven! Creamy, whipped sweet potatoes with pecans and marshmallows on top.

### PORK BELLY 7

Smoked and braised in root beer for 7.5 hours. If you like sweet & savory, don't miss this!

## BIGS

Served with a dinner roll and your choice of a regular side. Appetizers may be substituted for 3.

AWARD  
WINNING

### BABY BACKS

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

Half-rack 15  
Full-rack 27

### 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 11  
1/2 lb. plate 17  
1/2 lb. sandwich 17.5

### 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

### 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.

### HOMEMADE BBQ SAUCES

Choose from three styles:  
SWEET • TANGY • SPICY

## URBAN DISHES

Served with 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.

### PICKLED SOW COW SANDWICH 13

Pulled pork topped with our tangy aioli and pickled red onions.

### VEGGIE BURGER 12

Topped with caramelized onions and horseradish sauce served on a Kaiser bun.

### THE THING 13

This open-faced sandwich consists of a cornbread waffle loaded with pulled pork, bacon, melted cheese, egg over easy and bacon gravy. Consider your life changed.

### FARMER'S SANDWICH 12

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

### CAROLINA BRISKET SANDWICH 13

Tender smoked brisket and pulled pork topped with our house made coleslaw, tangy aioli, and pickled red onions served on a roll.

= Vegetarian Option



## SAMPLERS

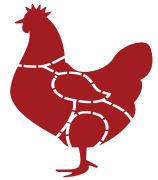
**URBAN SAMPLER** **20**  
 Try almost everything on the menu with a 1/4 lb. of brisket, 1/4 lb. of pulled pork and a 1/4 chicken. Served with one regular side and a dinner roll.  
 Add three ribs **6**  
 Upgrade to an appetizer as a side **3**

**URBAN LEGEND** **50**  
 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**

## SMALLS

**INDIVIDUAL SLIDERS**  
 Choose between pulled chicken or pulled pork, sliced brisket or pulled rib served on 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** **7**  
 Cornbread batter made into a tortilla, pulled pork, coleslaw and sauce. We don't really need to say anything else.



## SIDES

**RED POTATO SALAD**  **3**  
**BAKED BEANS** **3**  
**PEPPERY GREEN BEANS**  **3**  
**GARLIC MASHED POTATOES**  **3**

**COLE SLAW**  **3**  
**COLLARD GREENS** **3**  
**HOUSE MADE PICKLES**  **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!

**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**

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

## DESSERTS

**OEY GOEY SKILLET BROWNIE**  **7**  
 A made-to-order decadent chocolate brownie served with vanilla ice cream.  
**SKILLET APPLE CRISP**  **7**  
 Granny Smith apples with an oatmeal topping baked to order with vanilla ice cream and caramel sauce.  
**CHURRO WAFFLE**  **7**  
 Our homemade waffle, churro style, served with vanilla ice cream.

## THE URBAN STORY

 = Vegetarian Option

We opened our doors in June 2013 with one mission: **Sophisticate BBQ, Celebrate Beer.** From the moment the Augusta blocks went up, we knew we wanted to pay tribute to St. Pete's charming history while contributing to the present and future of the lively downtown area. Our goal was to create a unique and memorable brand that locals and visitors alike would enjoy.

Our craft BBQ is inspired by authentic, soulful recipes shared by family and friends (including our own staff!) before making their way into our scratch kitchen. Every dish includes a dash of our passion for great BBQ and a pinch of our welcoming hospitality, but we're sworn to secrecy when it comes to our special ingredients ... unless you ask nicely.

We pride ourselves in honoring both the west & east coasts by featuring a wide variety of local craft beers on tap as well as many hailing from URBAN founder Andy's home state of California.

From our authentic murals inside and out to the pennies on the bathroom floor, we want our guests to experience a fun and welcoming atmosphere where they can enjoy some of the best food and beer St. Pete has to offer. Whether you're a local, a "snowbird", or just passing through ...

Welcome to URBAN!

**URBAN**  
 CATERING & EVENTS

SPECIAL OCCASIONS DESERVE MEMORABLE FOOD

Weddings • Corporate Events • Private Parties • Business Luncheons

Contact us today to start planning your custom menu!  
 (727) 366-9781 • [URBANCateringStPete.com](http://URBANCateringStPete.com)