

# STARTED WITH BEER



Now we're here...

## OUR STORY

In 2007, two best friends dreamed up the first World of Beer in a little neighborhood called Westchase in Tampa, FL. What started out as one of craft beers original bottle shops, has grown to be a gathering place for beer explorers & food lovers alike. Now our WOB Bar & Kitchens bring local owners with world class beer selections, beer-infused menus, and original cocktails to all. So gather around, share your stories and make more memories at your local WOB.

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# SHAREABLES

## **GERMAN PRETZEL** *Wash it down with a **Pale Lager, Prost!***

A giant Bavarian pretzel as big as your head, baked soft on the inside, crispy on the outside & salted. Served with house-made stone ground mustard (140 cal). (940 cal) 9.5

**ADD OUR AMBER ALE BEER CHEESE (160 cal) +2.5**

## **New!** **BAKED SPINACH & ARTICHOKE DIP** *We love it with a **Saison.***

House-made spinach and artichoke dip topped with parmesan cheese & baked, served with grilled multigrain bread. (1050 cal) 9

## **MAC & CHEESE BITES** *We love them with a **Brown Ale.***

Award-winning bites made in our kitchen daily! Our spicy pepper jack Mac & Cheese hand rolled in herbed panko bread crumbs & fried crispy. Dip them in our Sriracha-Lime Aioli. (770 cal) 8.75

## **New!** **PESTO HUMMUS** *Tastes great with a **White Wheat.***

Classic hummus topped with basil pesto & crispy garbanzo beans, served with crisp cucumber slices & grilled artisan flatbread. (950 cal) 9.5

## **LOADED TATERS** *You'll want them with an **Amber Ale.***

Tater tots loaded with our Amber Ale beer cheese & topped with fresh jalapeños, applewood smoked bacon, scallions & drizzled with sour cream. (1060 cal) 9.5

## **BEER-BRINED CRISPY CHICKEN SLIDERS** *Try them with a **Pilsner.***

White Wheat beer-brined chicken breast, crispy fried & served with dill pickles & our local IPA sauce on buns. 2 sliders (470 cal) 7.75 | 3 sliders (700 cal) 10.75

## **BEER CHEESE NACHOS** *Pair them with an **IPA.***

Corn tortilla chips smothered in our Amber Ale beer cheese, black beans, tomatoes, green onion, sour cream, fresh jalapeños & cilantro. (1360 cal) 9.5

**ADD GREEN CHILI CHICKEN (180 cal) OR SIGNATURE CHILI (160 cal) +2.5**

## **New!** **BALSAMIC BRUSSEL SPROUTS** *We love them with a **Belgian Tripel.***

Crispy brussel sprouts, applewood bacon, sweet pickled onions tossed in balsamic glaze & finished with parmesan cheese. (310 cal) 8



## WOB CHICKEN WINGS

### **TRADITIONAL**

Served with celery and your choice of house-made blue cheese (270 cal) or ranch (280 cal).

**5 wings (470-550 cal) 7.75 | 10 wings (940-1100 cal) 14.5**

**20 wings (1880-2200 cal) 24.5**

### **BONELESS**

Hand-breaded, crisp chicken breast tenders, served with celery and your choice of house-made blue cheese (270 cal) or ranch (280 cal). (680-850 cal) 10.5

### **CHOOSE YOUR STYLE:**

**Dry Rubbed | Buffalo | Garlic Parmesan | Hot Honey BBQ**

**New! Sweet Fire | New! Jamaican Jerk | Korean Spicy (Gochujang)**

# TACOS

## **STREET TACOS**

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas.

**2 tacos (410-660 cal) 8.5 | 3 tacos (620-990 cal) 11.5**

 **BEER-BATTERED SHRIMP + SRIRACHA LIME AIOLI | *American Blonde***

 **CRISPY BEER-BRINED CHICKEN + HOUSE-MADE RANCH | *Pilsner***

**BEEF BARBACOA + SRIRACHA LIME AIOLI | *Vienna Lager***

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

 Ask for our Gluten Friendly menu.

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# | BOWLS |

SERVED OVER YOUR CHOICE OF JASMINE RICE OR SPRING GREENS.

## **THE CALI BOWL** *Pair it with a Pilsner.*

Your choice of protein with grape tomatoes, shredded carrots, cucumbers, drizzled with Sriracha-lime aioli & topped with fresh avocado, toasted sesame seeds & scallions. Served with a side of sesame soy sauce. 11

**SEARED TUNA\*** (500-660 cal)

**BLACKENED CHICKEN** (480-650 cal)

**BLACKENED STEAK** (690-840 cal)

**BEER-BATTERED SHRIMP** (590-750 cal)

## **BIBIMBAP\*** (*BEE-bim-bap*) *Great with an IPA.*

Spicy Gochujang marinated steak, sautéed mushrooms, cucumbers, shredded carrots served with kimchi, scallions & sunny side up egg. (590-750 cal) 12



# | BURGERS |

SERVED WITH TATER TOTS (380 cal) OR STEAK FRIES (260 cal).  
SUBSTITUTE SWEET POTATO FRIES (280 cal) +1 OR MAC & CHEESE (590 cal) +1.  
SUBSTITUTE GLUTEN FREE BUN (SUBTRACT 50 cal) +1.5.

100% Plant-Based  
**BEYOND BURGER™**  
available (subtract 120 cal) +2.5

## **BYO BURGER\***

Fresh Angus beef burger served on a toasted brioche bun. (640 cal) 10  
Choose your toppings below:

### **CHEESE** (select one)

American (80 cal)  
Cheddar (80 cal)  
Swiss (80 cal)  
Pepper Jack (80 cal)  
Danish Blue (80 cal)  
Beer Cheese (110 cal) +2

### **SAUCES** (select one)

Sriracha Aioli (160 cal)  
Garlic Aioli (200 cal)  
Chipotle Mayo (160 cal)  
Chipotle BBQ Sauce (80 cal)

### **TOPPINGS**

Shredded Lettuce (5 cal)  
Tomato (5 cal)  
Diced Onions (10 cal)  
Caramelized Onions (40 cal) +.50  
**New!** Fried Onions (40 cal) +1  
Sautéed Mushrooms (20 cal) +1  
Fresh Jalapeños (5 cal) +.50  
Avocado (50 cal) +1.5  
Bacon (100 cal) +2

## **New! TRUFFLE BURGER\*** *Try it with an Amber Ale.*

Fresh Angus beef burger, topped with black truffle pecorino cheese, caramelized onions, truffle aioli & truffled arugula on a toasted brioche bun. (1060 cal) 13.5

## **CHIMAY BURGER\*** *Finish it off with a Belgian Tripel.*

Fresh Angus beef piled high with Chimay cheese, sautéed mushrooms, caramelized onions & garlic aioli. Served on a brioche bun. And infused with the storied Chimay history straight from Scourmont Abbey. (920 cal) 14

## **BRUNCH BURGER\*** *Pair it with an Imperial IPA.*

Fresh Angus beef burger topped with cheddar cheese, crisp applewood smoked bacon, arugula, sliced tomato & an IPA sauce under a sunny side up egg on a toasted brioche bun. (1070 cal) 13.5

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**GF** Ask for our Gluten Friendly menu.

D\_1.5\_T4\_NB-1019

# HANDHELDS



SERVED WITH TATER TOTS (380 cal) OR STEAK FRIES (260 cal).  
SUBSTITUTE SWEET POTATO FRIES (280 cal) +1 OR MAC & CHEESE (590 cal) +1.  
SUBSTITUTE GLUTEN FREE BUN (SUBTRACT 50 cal) +1.5.

 **FRENCH DIP** *Tastes great with a Porter.*

Shaved ribeye seasoned & seared, caramelized onions, melted Swiss cheese & garlic aioli, on a toasty hoagie. Dunk it in our Porter-infused au jus. (1250 cal) 12

 **CHIPOTLE CHICKEN SANDWICH** *Wash it down with an Amber Lager.*

Grilled White Wheat beer-brined chicken breast with applewood smoked bacon, Swiss cheese & chipotle sauce, lettuce & tomato, served on a toasty brioche bun. (650 cal) 11.5

 **CRISPY BUFFALO CHICKEN SANDWICH** *Cool down with a Pilsner.*

Lightly hand-breaded beer-brined chicken breast tossed in spicy buffalo sauce & topped with melted cheddar cheese, lettuce & tomato. Served on a toasty brioche bun. (830 cal) 11.5

**FRIED SHRIMP** *We love it with a White Wheat.*

18 crispy hand-breaded shrimp served atop steak fries with house-made sweet fire sauce, our take on sweet Thai chili sauce. (860 cal) 13.5

# FLATBREADS

SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST (SUBTRACT 40 cal) +2.5.

**BLACK & BLUE\*** *Pair it with a Doppelbock.*

Blackened steak, caramelized onions & mushrooms, mozzarella & Danish blue cheese, finished with fresh arugula & a sweet balsamic glaze. (1040 cal) 10.75

**CHIPOTLE BBQ CHICKEN** *Tastes great with an Amber Ale.*

Grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ. (810 cal) 10.25

**MARGHERITA** *We suggest a Light Lager to complement.*

Freshly diced tomato & mozzarella over a basil pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula. (770 cal) 9.75

# FRESH GREENS



ADD GRILLED CHICKEN (150 cal) +3.5, TO ANY OF OUR SALADS.

**THE WOB COBB** *Try it with an American Blonde.*

Tower of spring greens, roasted corn, mozzarella cheese, applewood smoked bacon, grape tomatoes, hard boiled eggs, grilled chicken & fresh avocado tossed with house-made Greek vinaigrette, drizzled with chipotle BBQ & topped with tortilla crisps. (1020 cal) 11

**HOUSE SALAD** *Finish it off with a Saison.*

Mixed greens, grape tomatoes, shredded carrots, diced cucumbers & red onions, tossed in our house-made Greek vinaigrette. Topped with crispy garbanzo beans. (510 cal) 8.5

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# SOUPS + SIDES

**SOUP OF THE DAY** Cup (130-270 cal) 5.5 | Bowl (220-450 cal) 7.5

**SIGNATURE CHILI** Cup (160 cal) 5.5 | Bowl (470 cal) 7.75

Our rich & savory steak, chorizo & red bean chili is spiced up with roasted red chilies. Served with sour cream, onions, & cilantro on the side to mix in & make it your own.

**SWEET POTATO FRIES** (280 cal) 4.5

**STEAK FRIES** (260 cal) 3.5

**TATER TOTS** (380 cal) 4

**MAC & CHEESE** Bacon topped (590 cal) 4.75

**JASMINE RICE** (170 cal) 2.5

# SWEETS

**New! NUTELLA® "CHURRO" DONUTS** *Try it with a Porter.*

Fresh fried donuts tossed in cinnamon sugar & served with a side of NUTELLA®. (970 cal) 6.5

**SALTED CARAMEL COOKIE SKILLET** *Tastes great with a Stout.*

Fresh out of the oven salted caramel almond cookie, topped with vanilla bean ice cream and drizzled with caramel & chocolate sauce. (1150 cal) 7.5

# BEVERAGES

**Red Bull** ENERGY DRINK  
110 cal

**Red Bull** SUGAR FREE  
5 cal

**THE YELLOW EDITION** by Red Bull  
120 cal

**Coca-Cola**  
200 cal

**Coke** Diet  
0 cal

**Sprite**  
190 cal

**ASSORTED CRAFT SODAS**  
(150-170 cal)

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Additional nutrition information available upon request.