

PEG'S CANTINA AND BREWPUB

Thank you for your patronage, we encourage you to relax and enjoy dinner and a world of beer from our Gulfport bungalow. Dinners are made to order, so on busy nights, such as 1st Friday, it may take over 40 minutes. Your server can give you an ETA.

We do not process debit or credit cards, but there is an ATM inside,
We accept personal checks. If you want straws or water, please ask.

STARTERS

- * Crisp tortilla chips with mild red salsa (\$4); w/chipotle and creamy guacamole. \$6
- * Cheese Nachos--savory melted cheddar-jack cheese on a bed of tortilla chips topped with cilantro and black olives. Red salsa and sour cream on the side. \$7
- *Add our signature Black Beans on top and spicy chipotle on the side for \$2
- * House Soups: On weekends, ask your server for today's selection. Cup \$4; Bowl \$5

LIGHTER FARE

Quesadillas are folded tortillas with your favorite fillings grilled on our flat top.

- * Cheese only. \$7
- * Portobello mushroom, spinach, garlic and onion with cheddar-jack cheese. \$10
- * Lump Blue Crab meat with basil-artichoke filling and cheddar-jack cheese. \$12
- * Chicken sautéed in salsa and fresh spinach mixed with cheddar-jack cheese. \$10

Salads

- * House salad of greens, tomato, mild banana peppers, black olive & Rasp. vineg. \$5
- * Acapulco Salad of greens, Fuji apple, oranges, raisins & crumbly blue cheese. \$6
- * Azteca Salad of greens, strawberries, pine nuts, goat cheese & poppy seed dressing \$7

BURRITOS \$12

Burritos Mojados--wet burritos (**Chicken, Pork or Vegetarian**) are cooked with refried beans and a mild salsa then the gravy is served over the burrito.

We garnish the wet burrito with our spicy chipotle on the side.

Sweet Bean Burrito--a mixture of sweet potatoes, black beans, corn, and diced tomatoes fill this burrito which is topped with mild red salsa, crema and guacamole. Delicioso

Shrimp Burrito plump shrimp sautéed in salsa fuega (fire grilled tomatoes, garlic, onion, jalapenos and tomatillos) served with sour cream and cheddar-jack cheese. \$13

Overstuffed Shrimp Burrito is more Shrimp! \$15

***Choice of one side:** yellow rice and black beans, chopped veggies or green side salad.

TACOS \$15

Fish Tacos--wild caught Mahi-Mahi sautéed in fuega salsa served on two 6 inch flour tortillas, our secret sauce, red cabbage, tomato and cilantro. ***Choice of one side.**

GRILL \$15

Sugar Shrimp: Two sugar cane skewers with 5 shrimp on each, grilled, served on a bed of yellow rice with mixed greens, tomato, mild banana peppers and black olives.

PIZZAS (approx. 9" tortilla pizzas)

1. Margarita: tomato sauce, fresh basil, sliced tomatoes with our four cheese mix \$10
2. Goat: pesto, roasted red peppers, kalamata olives and goat cheese \$11
3. Mexican: taco seasoned grd pork, cheddar-jack topped with lettuce, tomato, guac. \$10
4. Grande: Sausage, pepperoni, onion, grn bell pepper, mushroom and four cheeses \$11
5. Kathy's New Fitness: tomato sauce, spinach, roasted reds, chkn, 'shrooms, goat ch \$13
6. Artichoke-Spinach 7" flatbread topped with our four cheeses. \$7 Add pine nuts \$8.

**Request the current dessert offerings, and
yes, we still make your old favorites. Just ask.**

Think Globally, but Drink Locally at Peg's Brewpub

Doug Dozark, production manager at Cigar City Brewing in Tampa, is the brewer at Peg's. He is Peg's son, but he got the job because he can really brew G.O.O.D. (Gulfport Original On Draft) beer! He entered 3 beers in the "Best Florida Beer Championship" and took home 3 medals. He earned two gold medals:

Square Dancing Cody and Gulfport Centennial Stout,
and a bronze for his experimental Berliner Weiss.

He brews different beers all year and he usually has 1-3 taps.

Currently we offer:

1. **Square Dancing IPA** (9%) Our gold medal winning double IPA. \$5.50
2. **Gulfport Centennial Stout** (9.5%). Gold Medal winner. Smooth and flavorful. 5.50/snifter
3. **Cold Kickin' Wit** (4.5%) White wheat. Perfect for a summer day in Florida. \$5.00

We have guest taps in addition to our G.O.O.D. beer and they change all the time so, **Ask your server what is on tap** and/or for a bottle menu.

1. **Chimay tripel** (8%) A golden trappiste beer from Belgium. \$8/glass
2. **Grimbergen Dubbel** (6.5%) Bready-sweet, caramel in color and malty delicious. \$6

Florida's American Craft Beers

\$5/pint unless stated otherwise.

3. **Retro Red** (5.2%) an American Amber from Fort Collins, Co.
4. **Hannupuh.** (10.5%)

A rare treat to have a keg of Cigar City's Mayan Chocolate-ancho chili Imperial stout. This beer won the Best Beer in Florida award! \$8/snifter

5. **Apricot Peach wheat** (4.5%) a refreshing thirst quencher from Dunedin Brewery.

American Craft Beers

6. **Gordon Biersch Maibock** (7.3%) "...Literally translated from German, Maibock means "the beer of May," and is one of Gordon Biersch's four seasonal brews. The beer achieves a rich, malty flavor from dark-roasted caramel malt, and was originally brewed in Einbeck, Germany during the 14th century. It became such a favorite in Bavaria that a brewer from Einbeck was persuaded to move to Bavaria to brew the beer, and it was popularized from there."

7. **Double Chocolate Stout** (8.1%) A chocolate Imperial stout from Fort Collins. \$5.50
8. **Laughing Skull** (5%) A bohemian Sstyle pilsner from Red Brick Brewing in GA.
9. **Mama's Little Yella Pils** (5.3%) A Czech Style Pilsner from Oskar Blues in CO.

We offer \$3.75 12 ounce pours on American Craft beers listed at \$5/pint.

We have **red wine sangria** and a wine list.

SODAS

Cody brewed a minty sassafras root beer. Less sweet than most. \$1.50/mug/\$.50/refill
We do not carry Coke or Pepsi products, but prefer the smaller soda companies. We serve Eli's Lemon-lime/Parrot punch, Boylan's Diet Blk. Cherry & Sprecher lo-cal root beer.