The Cider Press Cafe

601 Central Ave 33701-3625 · +17279147222 · Updated: Jan 14, 2026

View online menu

STARTERS 6

Bang Bang Shrimp **$10.99**

deep-fried battered schrimp tossed in your choice of house-made sauce

Cauli Wingz **$10.99**

Choice of fried or raw cauliflower, tossed in your choice of buffalo, honey mustard or bbq sauce; served with celery & cashew ranch dressing

Wingz Bites **$12.99**

Fried chickn wingz, tossed in your choice of buffalo, honey mustard or bbq sauce; served with celery & cashew ranch dressing

Plate of Fries

medium or large

Loaded Fries **$11.99**

cheezy bacn, muffuleta, or truffle parmesan

Guacamole **$9.99**

served with tortilla chips

SOUPS & SALADS 4

Soup of the Day

Call 727-914-7222 for daily soup

Caesar Salad GF

romaine lettuce, walnut croutons, & house-made parmesan; tossed with cashew caesar dressing - GF

Kale Ranch Salad GF

kale, avocado, sun-dried tomato, & coconut bac'n; tossed in creamy celery ranch dressing - GF

Gazpacho

tomato, cucumber, onion, red pepper. Served cold, RAW VEGAN

BURGERS & SAMMIES 13

Audacious AvoBLT **$13.99**

avocado, hickory seitan, lettuce, tomato, & sun-dried tomato pesto on toasted bread

Chick'n Sandwich **$13.99**

double battered fried chick'n, tossed in house buffalo sauce, tomato, & lettuce; topped with bleu cheez dressing OR BBQ with coleslaw; on a wheat bun

Cuban Sandwich **$9.99**

deli hamm & turk'y, smoked gouda cheez, pickles, mayo & mustard pressed crispy on a toasted hoagie roll (Bun can not be substituted, can not be GF)

The Burg CheezSteak **$11.99**

choice of chick'n strips or beefy crumbles, grilled onions, sweet peppers, & cheez on a hoagie roll

Schrimp Po-Boy **$14.99**

breaded fried schrimp dressed New Orleans style, spicy remoulade sauce, pickles, onion, lettuce & tomato on a hoagie roll

Truffle Shuffle **$19.99**

loaded cheezsteak with mushroom, onion & peppers, seitan bacn, tomato, arugula & truffle aioli; served with truffle fries (NO SUBSTITUTIONS)

Classic Burger **$11.99**

burger, lettuce, tomato, onion, pickle, mayo, ketchup & mustard on a kaiser bun

Funky Feta Burger **$14.99**

burger blended with mushroom, onions & garlic, hickory seitan bacn, feta cheez, bbq mayo, tomato, topped with grilled mushrooms, onions, & spinach on a pretzel bun

Ghost Bean Burger **$10.99**

black bean burger, roasted red & ghost pepper aioli, guac, lettuce, tomato, & pickled jalapeños on a kaiser bun

Jammin' Burger **$12.99**

burger blended with mushrooms, onions & garlic; secret bac'n-tomato jam, arugula, arugula lettuce, crispy onions, & cheez on a kaiser bun

Kale-Lemon Me Softly Burger **$12.99**

burger blended with mushrooms, onions & garlic, charred smoked sea salt kale, tangy lemon aioli, red onions, & cheez on a kaiser bun

Build Your Own Burger **$10.99**

Build your burger just the way you want. Pick a patty, bun, toppings, & sauce. Add cheez or more toppings to make it just the way you like.

Chickn Club **$13.99**

grilled seitan chickn, hickory seitan bacn, lettuce, tomato, and mayo on a wheat bun

MAINS 6

Buffalo Chick'n Mac-n-Cheeze **$17.99**

crispy breaded buffalo chick'n on a bed of mac-n-cheez; topped with bleu cheez dressing

Truffle Shuffle **$19.99**

loaded cheezsteak with mushroom, onion & peppers, seitan bacn, tomato, arugula & truffle aioli; served with truffle fries (NO SUBSTITUTIONS)

Chick'n Parmesan **$19.99**

Country breaded chick'n breast, melted mozz, roasted squash, topped with house made marinara; served with a choice of side.

General Tsos Schrimp **$17.99**

Battered and fried schrimp, served on a bed of just egg fried rice with vegetables

Arrabiata Penne with Spicy Italian Sausage **$17.99**

Sautéed zucchini and squash, and spicy Italian sausage crumbles with house arrabbiata on penne pasta, topped with parmesan. Served with a house salad.

Basil Pesto Penne with Parmesan Chickn **$19.99**

Basil pesto penne with parmesan crusted chickn, sautéed mushrooms, onions, and tomato. Served with a house salad.

SIDE 10

Black Beans & Rice GF **$2.99**

Fries **$2.99**

House Salad GF **$4.99**

Kale Chips **$3.99**

Mac & Cheez **$3.99**

Plantains **$2.99**

Mashed Potatoes GF **$3.99**

Seasonal Grilled Veggies GF **$3.99**

Slaw GF **$2.99**

Sweet Potato Fries **$2.99**

BRUNCH 5

Breakfast Bagel **$14.99**

Toasted bagel & cream cheese with bacon, just egg, arugula, tomato, & chedda served with hash browns

Breakfast Sandwich **$13.99**

2 eggz, cheez and choice of breakfast sausage, seitan bacn, or eggplant bacn, on your choice of bread; served with hash browns

Brunch Burger **$16.99**

Beyond burger topped with JustEgg scramble, cheez, pickles & hollandaise sauce on a toasted whole wheat kaiser roll; served with a choice of sausage or seitan bac'n

Brunch Burrito **$14.99**

tortilla stuffed with tofu scramble, potatoes, breakfast sausage, chedda cheez; served with diced hash browns & salsa

Brunch Empanada **$13.99**

stuffed with tofu scramble, potato, bac'n, cheddar cheez; served with plantains, black beans & rice

DESSERTS 5

HaleLife Donuts GF **$4.99**

current flavors: cookie dough, strawberry cheesecake, tiramisu, and seasonal flavors, stock will vary.

Katie's Cookies & Brownies **$4.99**

chocolate chip cookie & brownie

Whole Cheezcake **$79.99**

A whole cheezcake (12 slices). Call 727-914-7222 to confirm availability and flavors

Salted Caramel Cheezcake **$9.99**

cashew cheezcake topped with coconut-date caramel sauce & Himalayan salt - served raw cold

Seasonal cheezcake **$9.99**

cashew cheezcake topped with season fresh fruit topping

NA BEVERAGES 33

Pumpkin Spice Smoothie **$9.00**

Chai Monkey **$8.00**

banana & chai spice, blended with almond milk

Chocolate Seduction **$8.00**

banana, cacao, maca, blended with almond milk

Island Green **$9.00**

fresh kale, spinach, banana, mango, blended with pineapple juice

Mango Lassi **$8.00**

mango, peach, orange blossom, blended with orange juice & almond milk

Tropical Paradise **$8.00**

mango, banana, blended with orange & pineapple juices

Lemonade **$3.00**

Hibiscus Lemonade **$4.00**

Arnold Palmer **$3.50**

Lemonade and iced tea

Coffee **$2.50**

Espresso **$3.00**

Double Espresso **$5.00**

Cappuccino **$4.00**

Americano **$4.00**

Latte **$4.00**

Cold Brew **$5.00**

Hot Tea **$2.50**

black, green, & herbal

Iced Tea **$2.50**

unsweetened

Unity CBD Drinks **$8.00**

Ask your server about various flavors! (18+) 30mg

Apple CBD Cider **$7.00**

25mg (18+) Apple cider, blueberry, and tangerine.

Apple Juice **$4.00**

Hawai'ian Punch **$5.00**

pineapple, orange, lemon, lime, cherry

Liquid Sunshine **$5.00**

pineapple, orange, turmeric

Orange Juice **$4.00**

Pineapple Juice **$4.00**

Virgin Pina Colada **$5.00**

CBD Kombucha **$5.00**

Draft, GT's Canabliss Kombucha

Collective Project CBD Sparkling **$5.00**

organic, various flavors (18+) 20mg

GT's Sacred Life Kombucha **$5.00**

Mother Kombucha **$5.00**

Blood Orang Ginger, Blue Rose, Hopped Passionfruit, Lavender Mojito, Turmeric Ginger Lemonade

Still Water **$2.50**

recyclable, 16oz

Sparkling Water **$2.50**

recyclable, 16oz

Boylan Sodas **$4.50**

Black Cherry, Cola, Diet Cola, Cream Soda, Root Beer

BEERS, CIDERS & WINES TOGO 32

A Round for the Kitchen **$14.99**

Enjoy our food? Heres a way to say thanks to the kitchen, buy a round of beers for when their shift is done.

Sunlight Orange Cream Ale **$4.00**

SunKing Brewery, 5.3%

Coppertail Night Swim Porter **$5.00**

Tourist Trappe Belgian Tripel **$6.00**

M.I.A. Beer Co. 10%

Jai Alai IPA **$6.00**

Collective Arts Life in the Clouds IPA **$7.00**

New Planet Golden Ale **$5.50**

Gluten Free

Motorworks Pulp Friction **$7.00**

6.3% Grapefruit IPA

Prairie Artisan Ale Bomb **$10.00**

Sea Shepherd Wile Ale **$35.00**

Libertine, brewed with blood orange & kelp -- part of proceeds benefit Sea Shepherd to protect our oceans

Cabernet Sauvignon BTL **$35.00**

Giralsole, California, organic, vegan

Malbec BTL **$31.00**

Art of Earth, Argentina , organic, vegan

Pinot Noir BTL **$35.00**

Girasole, California, organic, vegan

Save the Bees Pinot Noir BTL **$39.00**

Proud Pour, California, organic -- proceeds from each bottle plants 875 wildflowers to give endangered bees food and habitat

Reckless Red **$9.00**

Canalot, California, red blend, 375ml can. Perfect for travel!

Urban Artifact Gadget **$7.00**

Raspberry and Blackberry Midwest Fruit Tart, 8%

Urban Artifact PhotoBooth **$7.00**

Grapefruit Gose , 8%

Cider Boys **$5.00**

First Press, Strawberry Magic, & seasonal flavors

Locust Hard Cider **$6.00**

Original Dry, Black Cherry, Seasonal Flavors

Destihl Sour Lynnbrook **$5.00**

Cliffton's Dry **$4.00**

White Claw **$5.00**

Black Cherry, Mango, Natural Lime, Raspberry, Ruby Grapefruit

Isabella Rosé **$9.00**

Canalot, California, 375ml can. Perfect for travel!

Rosé BTL **$28.00**

Floriography, France, organic

Chardonnay BTL **$35.00**

Lobetia, Spain, organic, vegan

Pinot Grigio BTL **$35.00**

Art of the Earth, Italy, organic, vegan

Riesling BTL **$31.00**

Peter Mertes, Germany, organic

Sauvignon Blanc BTL **$33.00**

Sombras del Sol Reserva, Chile, organic, vegan

Save the Ocean Sauvignon Blanc BTL **$39.00**

Proud Pour, Washington, organic -- portion of proceeds fund 20 nonprofits to restore 100 wild oysters to local waters

Honey Bubbles Sparkling Moscato **$39.00**

semi dry, does not contain honey -- part of proceeds fund research on honey bee colony collapse disorder

Lobetia Brut BTL **$33.00**

Spain, organic

Prosecco Brut **$11.00**

Il Viagio, Italy -- 375ml personal size

MERCHANDISE 14

T-shirt Logo **$14.99**

T-Shirt Vegan AF **$19.99**

T-Shirt Veganista **$19.99**

Uncle Minces Seitan **$9.99**

- Thick cut, 1lb

Beasts: Beginning of the End Vol 1 **$14.99**

Fiction. by Ana Levley

Chloe's Vegan Italian Kitchen **$21.00**

Recipes. by Chloe Coscarelli

Eat Vegan on $4 a Day **$10.00**

Signed. by local author Ellen Jaffe Jones

Great Vegan BBQ Without a Grill **$19.95**

Recipes. by Linda & Alex Meyer

Isa Does it **$32.00**

Recipes. by Isa Chandra Moskowitz

Kitchen Divided: Vegan Dishes for Semi-Vegan Households **$10.00**

Signed. by local author Ellen Jaffe Jones

Salud! Vegan Mexican Cookbook **$17.99**

Recipes. by Eddie Garza

Vegan Fitness for Mortals **$10.00**

Self Help. by local author Ellen Jaffe Jones

Vegan for One **$10.00**

Recipes. by local author Ellen Jaffe Jones

Vegan Sex: Revised **$10.00**

Self Help & Recipes. by local author Ellen Jaffe Jones

GIFT CARDS 6

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