

Hell 'n Blazes Brewing Co.

1002 E New Haven Ave 32901-5437 · +13218214052 · Updated: Jan 14, 2026

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APPETIZERS 14

Smoked Brisket Poutine

\$17.00

Aged white cheddar cheese curds, Mr. Pink's Porter gravy & smoked brisket

Buffalo Chicken Dip

\$15.00

Smoked chicken breast tossed with buffalo sauce, melted cheese & topped with blue cheese crumbles. Served with tortilla chips

Signature Candied Bacon

\$13.00

Sweet & Salty with a peppery bite

Cajun Gator Bites

\$16.00

Wild-caught Florida gator lightly battered and fried, tossed with Cajun spices & zesty dipping sauce

Bavarian Pretzel Sticks

\$12.00

Served with our award-winning Northern Flow Lager beer cheese sauce

Fried Pickles

\$10.00

Thick cut & lightly fried. Served with homemade ranch

Breaded Cheese Curds

\$13.00

Aged white cheddar cheese curds, lightly fried & served with rustic marinara sauce

Smoked Fish Dip

\$14.00

Wild caught mahi, smoked in house served with spent grain crackers & veggies

Jumbo Wings

\$18.00

(10) choice of sauce & dressing, carrots & celery

Chicken Tenders

\$16.00

(6) choice of sauce & dressing, carrots & celery

Margherita Flatbread

\$12.00

Heirloom grape tomatoes, fresh mozzarella, fresh basil

Wild Mushroom Flatbread

\$16.00

Wild mushroom blend topped with goat cheese crumbles, arugula, and balsamic reduction

Trio Meat Flatbread

\$14.00

3 Cured Italian meats, fresh mozzarella, oregano & rustic marinara sauce

Charcuterie

Rotating artisanal cheeses, cured meats & homemade spent grain crackers. Goat Cheese Stuffed Peppadews; Black pepper coated Salami, Dry Coppa and Prosciutto; Marinated Olives; Candied Walnuts

AVAILABLE OPTIONS

\$20.00

Double Meat: \$5.00

Double Cheese:

\$8.00

SALADS 4

Smokey Tomato Cobb

\$15.00

Locally sourced spring mix, crumbled gorgonzola, candied bacon, cucumbers, tomato, hard smoked egg & crispy onions. Smoked tomato vinaigrette

Cranberry & Walnut

\$14.00

Dried cranberries tossed with spring mix, candied walnuts, red onions & goat cheese. White balsamic vinaigrette

Wedge

\$13.00

Crispy iceberg, gorgonzola crumbles, smoked bacon, heirloom grape tomatoes and cucumbers. Bleu cheese dressing

Caesar

\$14.00

Romaine lettuce, grated parmesan, and fresh croutons. Tangy Caesar dressing

BURGERS AND HANDHELDS 10

Goat Burger

\$19.00

Arugula, goat cheese, sautéed wild mushrooms & caramelized onions finished with balsamic reduction

Brisket Burger

\$19.00

Topped with smoked brisket, cheddar cheese, & bistro sauce. Lettuce, tomato, onion, & pickle

Ringer Burger

\$19.00

Aged white cheddar cheese, hickory-smoked bacon, beer-battered onion rings & O-ring sauce. Lettuce & tomato

Hamburger

\$17.00

Classic & simple. 8 oz patty grilled to desired temperature & choice of cheese

Tenderloin Medallion Sandwich

\$19.00

Blackened beef tenderloin medallions on toasted kaiser with roasted pepper coulis, arugula, tomato and topped with crumbled gorgonzola & caramelized onions

French Dip

\$17.00

Slow roasted top round, provolone, horseradish cream sauce, fresh parsley on a toasted hoagie. Served with a side of au jus

Bacon Bourbon Jam Chicken Breast Sandwich

\$18.00

Grilled chicken breast topped with bacon bourbon jam on toasted kaiser roll. Brie cheese, lettuce, tomato & onion

Pulled Pork Sandwich

\$17.00

House-smoked pork butt piled high on a toasted kaiser bun, served with fries, coleslaw and tangy BBQ sauce

Brisket Grilled Cheese

House-smoked brisket melted cheddar caramelized onions & bistro sauce on Texas toast

AVAILABLE OPTIONS

\$20.00

Double Meat Add:\$4.00

HnB Club

House-smoked turkey with lettuce, tomato, bistro sauce, and avocado finished with our signature candied bacon

\$19.00

ENTREES 8

Blackened Chicken Linguine

Linguine pasta tossed with spicy roasted garlic & parmesan cream sauce, blistered grape tomatoes, fresh basil & seared blackened chicken breast. Fish of the Day (upon availability) MP

AVAILABLE OPTIONS

\$19.00

Substitute with Filet Beef Tips:

\$7.00

Shrimp (5 Ea): \$4.00

Pulled Pork Platter

8 oz of smoked pork butt, choice of 2 sides & BBQ sauce

\$23.00

Brisket Platter

8 oz of smoked brisket, choice of 2 regular sides & BBQ sauce

\$31.00

Drunken Chicken

Fried smothered in roasted jalapeños & aged white cheddar cheese sauce topped with crumbled bacon & crispy fried onions. Choice of 2 regular sides

\$20.00

Peppercorn Crusted Filet

8oz seared Mr. Pink's Porter Demi-Glace. Choice of 2 regular sides

AVAILABLE OPTIONS

\$34.00

Add Wild Mushrooms: \$4.00

Add Shrimp (5 Ea): \$8.00

Add Crawfish Cake (1 Ea.): \$6.00

Cornmeal Crusted Catfish

USA Catfish, Jupiter rice, Florida citrus beurre Blanc & Maque Choux

\$23.00

Crawfish Cakes

(3) Wild caught crawfish cakes made with smoked andouille, bell peppers & Cajun style remoulade sauce with choice of 2 regular sides

\$25.00

Rotating Special

Ask your server for details!

SIDES 12

Green Beans

\$6.00

Broccoli

\$6.00

Fries

\$6.00

Coleslaw

\$6.00

Garlic Roasted Yukon Gold Potatoes

\$6.00

Jupiter White Rice	\$6.00
Mashed Potatoes	\$6.00
Northern Flow Mac & Cheese	AVAILABLE OPTIONS Premium: \$8.00 For Upcharge on Entrees: \$2.50
Caesar Salad	AVAILABLE OPTIONS Premium: \$8.00 For Upcharge on Entrees: \$2.50
House Salad	AVAILABLE OPTIONS Premium: \$8.00 For Upcharge on Entrees: \$2.50
Sweet Potato Fries	AVAILABLE OPTIONS Premium: \$8.00 For Upcharge on Entrees: \$2.50
Beer Battered Onion Rings	AVAILABLE OPTIONS Premium: \$8.00 For Upcharge on Entrees: \$2.50

DESSERTS ¹

Chocolate Chip Cookie Skillet **\$11.00**

A la mode & perfect for sharing!

TIER 1 ¹⁰

Beer Battered Onion Rings

Served with zesty onion ring sauce

Bavarian Pretzel Sticks

Served with our own Northern Flow Lager beer cheese dip

Chicken Wings

2 pieces per person, choice of sauce

Marinated Grilled Shrimp Skewers

5 shrimp per skewer. Blackened, Grilled or choice of sauce

French Dip Sliders

Toasted beef provolone cheese & caramelized onions. 2 per person

Korean BBQ Meatballs

honey chipotle glaze. 3 per person

Chips & Pico

Homemade pico with corn tortilla chips

Chicken Tenders

2 per person plus choice of sauce

Tomato & Basil Bruschetta

tomatoes, fresh basil, arugula & balsamic on crostini. 2 per person

Candied Bacon

2 pieces per person, cut in half

TIER 2 8

Buffalo Chicken Dip

served with tortilla chips

Burger Sliders

2 oz patty, variety of cheddar & pepper jack. Lettuce, tomato, onions & pickle on the side. 2 per person

Spinach & Artichoke Dip

served with tortilla chips

Wild Mushroom Bruschetta

goat cheese, arugula and balsamic glaze. 2 per person

Baked Brie

puff pastry cup, with wild berry compote & candied walnut crumble. 2 per person

Chicken Skewers

Blackened, Grilled or choice of sauce. 2 per person

Crawfish Cakes

1 per person. Served with Cajun remoulade dipping sauce

Smoked Fish Dip

Crackers, pickled jalapenos, celery & carrots

TIER 3 4

Beef Skewers

Blackened, Grilled or choice of sauce. 2 per person

Cajun Gator Bites

Local caught, served with zesty sauce

Beef Wellington Bites

Tenderloin bites, mushroom duxelles in phyllo cup. 2 per person

Caprese Skewers

Fresh mozzarella, heirloom grape tomatoes, fresh basil & balsamic. 2 per person

ENTREE 8

Smoked Brisket

+\$8. Quarter pound per person

6oz Filet

+\$10

Fresh Catch

+MP

Bone in Pork Chop

+\$8

Marinated Grilled Chicken Breast

Smoked Half Chicken

Porter Braised Bratwurst

Gulf Dirty Rice

+\$6. Crawfish, Chicken & Andouille Sausage in seasoned rice

STARCH 8

Northern Flow Mac & Cheese

+\$4. Topped with Bacon & Parsley

Mashed Potatoes

Garlic Roasted Yukon Golds

Jupiter Rice

Dinner Rolls

Baked Potato

Loaded +\$2 per person

Thick Cut Fries

Sweet Potato Fries

VEGETABLE 8

Sauteed Green Beans

Grilled Zucchini & Squash

Bacon Braised Brussel Sprouts

+\$2

Maque Choux

Green tomatoes, Okra, Corn, Bell Pepper Medley

Steamed Broccoli

Sauteed Spinach

Grilled Corn on the Cob

Roasted Baby Carrots