





Mission:

Our mission is to make BellaBrava the most family-friendly dining location in St. Petersburg. Bring your kids to sample our flavorful meals, your coworkers to grab a refreshing cocktail, or your four-legged friends for wine outside and watch beautiful downtown St. Pete come to life.

Vision:

To serve the community of St. Pete – our beloved home – with a restaurant that blends Italian cuisine with the modern bustle of a New World urban lifestyle.

Target Audience:

Families, millennials and the lunch crowd.

Brand Personality:

Subtle, rich colors with good photography of food, drinks and the restaurant.

Color Palette



PMS 188

CMYK:
31, 94, 77, 37

RGB:
125, 33, 43

HEX#:
7D212B

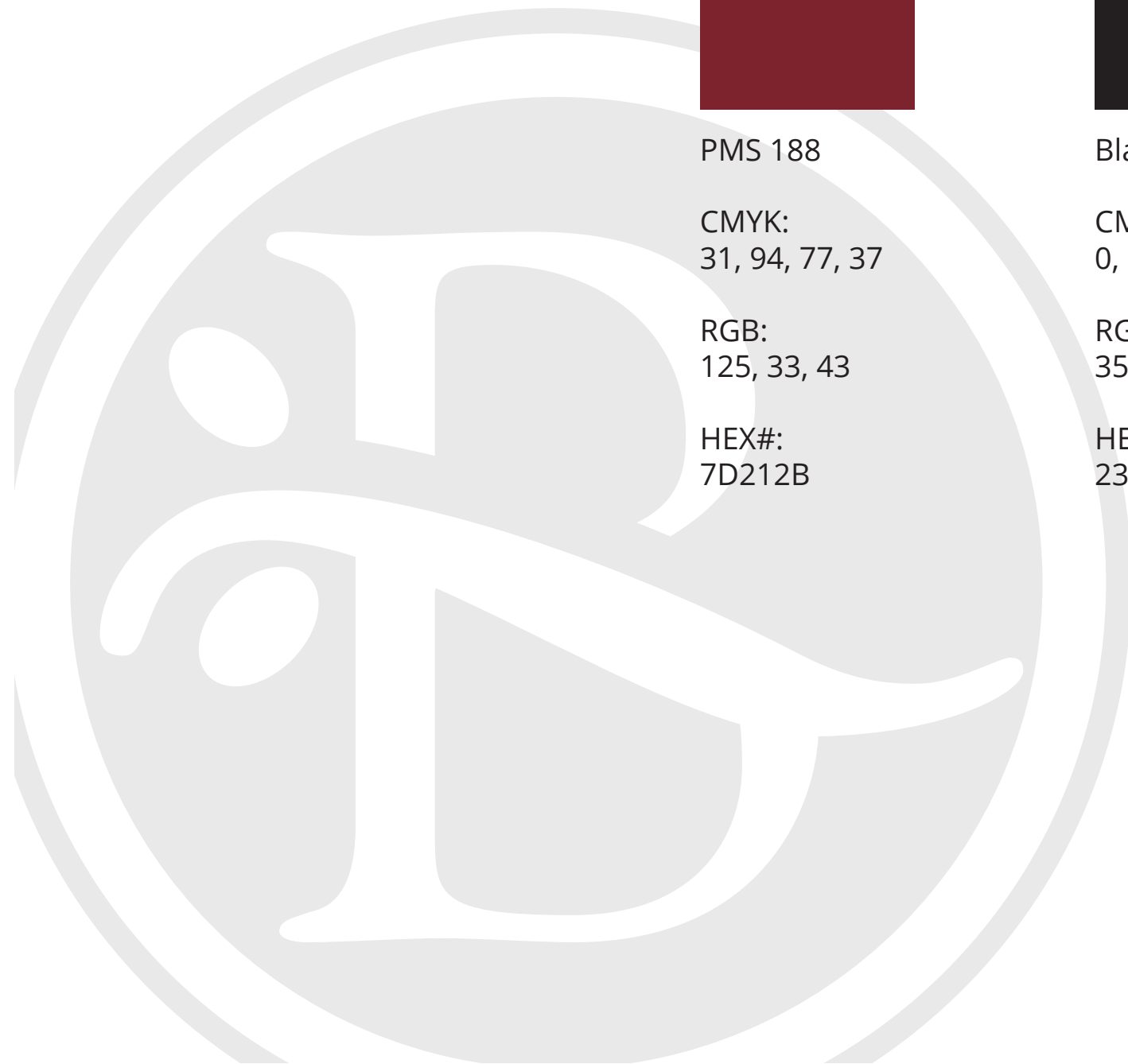


Black

CMYK:
0, 0, 0, 100

RGB:
35, 31, 32

HEX#:
231F20



Logos



The primary logo for the BellaBrava



The white type logo is used on dark backgrounds

Typography

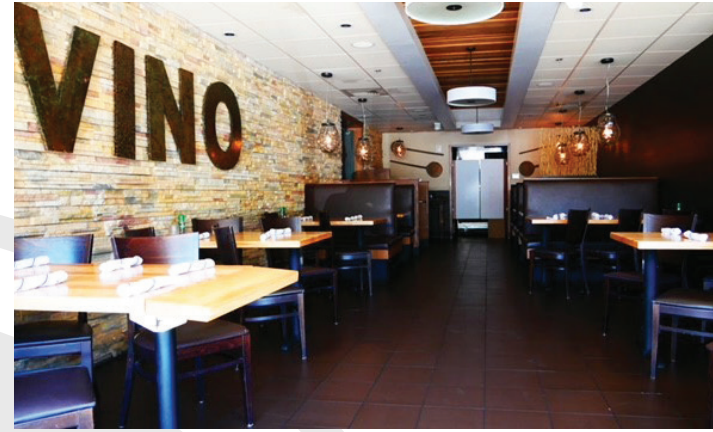
PRIMARY FONT
BLAIRMDITC TT MEDIUM

Secondary Fonts
Palatino Regular
Palatino Italic

PRIMARY FONT
BLAIRMDITC TT MEDIUM

Secondary Fonts
Palatino Regular
Palatino Italic

Photography



Business Cards / Check Inserts

Business Cards / Check Inserts

BELLABRAVA

THOMAS SANBORN
President

P 727.895.5515
C 239.405.3480
E Thomas@2BHospitality.com

204 Beach Drive NE
St. Petersburg, FL 33701

CELEBRATE WITH US.

GIFT CARD

Share Your Good Taste with a Gift Card
Receive \$20 Bonus with Every \$100 in Gift Card Purchases

Now Booking Holiday Parties

eGift Cards Available online at BellaBrava.com

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August Birthdays Coming Up? Come to Stillwaters!

It's Your Birthday? Dine at Stillwaters Tavern for Free!

COMING SOON—Our 4 for \$ Deal!

CELEBRATE WITH US.

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Receive \$20 Bonus with Every \$100 in Gift Card Purchases

Now Booking Holiday Parties

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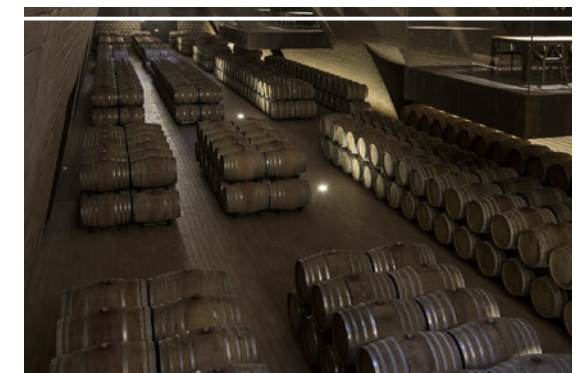


WEDNESDAY SEPT 20TH
6 pm cocktail hour with Chef Jeffrey Jew and Sommelier Carolyn Tsourakis

7 pm five course dinner begins
\$100 pp

MAKE A RESERVATION
727.895.5515 • BellaBrava.com/paired
info@BellaBrava.com

Seating is limited.



Menus

BELLA BRAVA
NEW WORLD TRATTORIA

executive chef jeffrey jew
204 beach dr. ne
st. petersburg, florida

ANTIPASTI

- BRUSCHETTA BELLA V 9**
goat cheese, fresh tomato, basil, red onion, extra virgin olive oil
- OLIVE OIL PACKED TUNA 10**
lemon caper aioli, egg, chili oil
- HOUSE-MADE RICOTTA 10**
prosciutto di parma, arugula, parmesan, olive oil
- CHIANTI BRAISED OLIVES 7**
crushed pepper, herbs, orange zest
- SPICY FRIED CHICKPEAS 5**
calabrian chili, italian sea salt
- GOAT CHEESE AL FORNO V 9²⁵**
pomodoro sauce, basil pesto, crostini
- ANTIPASTO 16**
prosciutto di parma, molinari copa, salami, pecorino toscano fresco, olives, grilled ciabattini
- POLPO GF V 17**
seared mediterranean octopus, fingerling potatoes, artichokes fennel, heirloom tomatoes, smoked aioli
- CAPRESE GF V 9²⁵**
heirloom tomatoes, fresh mozzarella, extra virgin olive oil balsamic, basil
- AHI TUNA CARPACCIO GF 13**
fried capers, pickled fennel, calabrian chili, lemon oil, micro basil

ZUPPE & INSALATE

- ZUPPA DEL GIORNO 5**
- ZUPPA & INSALATA 8**
soup of the day, choice of small misticanza, caesar or wedge
- MISTICANZA GF V 9**
romaine, radicchio, cracked olives, tomatoes, honey basil vinaigrette
- TRATTORIA CAESAR 9**
romaine, garlic butter croutons, shaved parmesan
- ITALIAN CHOPPED GF 14**
romaine, radicchio, wood-grilled chicken, salami, chickpeas, cannellini beans, artichokes, pepperonata, tomatoes, olives, gorgonzola, honey basil vinaigrette
- HEIRLOOM LETTUCE & CRISPY PANCETTA GF 8⁵⁰**
tomato, red onion, egg, gorgonzola dressing
- SPINACI GF 9**
arugula, egg, roasted walnuts, gorgonzola, grapes, balsamic vinaigrette
- ARUGULA & HEIRLOOM TOMATO GF 11**
shaved parmesan, lemon oil
- WOOD-GRILL ADDITIONS**
seasoned chicken breast 4²⁵
marinated skirt steak 9²⁵
key west pink shrimp 8²⁵
honey rosemary salmon 10²⁵

PRIMI

- PASTA BRAVA 12**
wood-grilled chicken, fresh pappardelle, cotto ham, peas roasted mushrooms, pecorino, asiago cream
- SPAGHETTI & MEATBALLS 11²⁵**
pomodoro sauce, ricotta salata
- RAVIOLI GENOVESE V 10²⁵**
goat cheese, spinach and toasted pine nuts, basil pesto cream, oven dried tomatoes
- TRATTORIA CHICKEN PARMESAN 11²⁵**
prosciutto di parma, fontina, spaghetti pomodoro, ricotta salata

TRAMEZZINI

- CHICKEN CAPRESE PANINO 10⁵⁰**
fresh mozzarella, tomato, basil & red onion, pesto aioli, focaccia
- ITALIAN GRINDER 11²⁵**
prosciutto cotto, salami, mortadella, capicola, smoked provolone, calabrian chili oil, lettuce tomato, garlic aioli
- SICILIAN TUNA MELT PIADINA 10²⁵**
capers, celery, lemon, extra virgin olive oil, arugula, smoked provolone
- HOUSE-MADE MEATBALL GRINDER 12⁵⁰**
pomodoro, provolone
- TURKEY CLUB 10⁵⁰**
basil pesto aioli, avocado, applewood bacon, spinach, tomato, focaccia
- SMOKED EGGPLANT PIADINA V 12**
wood grilled fried eggplant, pomodoro, smoked provolone cheese, arugula, white balsamic aioli, cherry pepper relish
- WOOD-GRILLED LOCAL CATCH MP**
lemon caper aioli, brioche, agrodolce slaw
- AMERICANO BURGER* 12**
applewood bacon, american cheese, romaine, tomato red onion, mayo *does not include zuppa or insalata

WOOD-FIRED FLATBREAD

- MARGHERITA V 8**
tomato sauce, fresh mozzarella, basil
add molinari pepperoni ~ 1⁵⁰
- HOUSEMADE SAUSAGE & ROASTED PEPPERS 10**
tomato sauce, caramelized onion, smoked mozzarella
- MORTADELLA & FRESH RICOTTA 10**
oven dried tomato pesto, asparagus, spinach, mozzarella
- ROASTED MUSHROOM 10**
roasted garlic, shallots, taleggio, mozzarella, thyme, olive oil
- HOT SICILIAN 10**
molinari pepperoni, hot capicola, genoa salami, tomato sauce, fresh mozzarella, asiago, calabrian chili, oregano
- SMOKED EGGPLANT 10**
tomato sauce, fresh mozzarella, calabrian chili, basil, parmesan
- VEGETALI V 9**
fresh mozzarella, asparagus, roasted mushrooms, oven dried tomatoes, arugula, pecorino

BellaBrava sources much of its ingredients from Florida farmers and purveyors and provides guests with the freshest seasonal ingredients whenever possible. We proudly serve San Marzano tomatoes. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. Olives may contain pits.

GF gluten friendly V vegetarian

COCKTAILS

- FROM SULTRIER CLIMES**
- Classic Mojito 9²⁵**
cruzan aged rum, fresh mint, fresh lime juice, soda
- Classic Caipirinha 9²⁵**
ypioca cachaca, fresh limes, housemade simple syrup
- Pisco Sour 10⁵⁰**
kappa pisco, fresh lemon juice, housemade simple syrup, egg white, angostura bitters

FROM THE OLD COUNTRY

- Aperol Spritz 9²⁵**
aperol, solerno blood orange liqueur, zonin prosecco
- Bellini 10**
housemade peach puree, zonin prosecco, peach schnapps
- Bella Limone 10**
malfy Italian citron gin, limoncello, aperol
- Solerno Sour 10²⁵**
george dickel sour mash whiskey, carpano antica rosso, solerno blood orange liqueur
- Nuovo Negroni 10⁵⁰**
ransom old tom gin, campari, carpano antica rosso served neat

FROM THE HISTORY BOOKS

- Always in Fashion 11**
templeton rye, sugar in the raw, fee bros. barrel aged bitters, fresh orange slice, luxardo cherry
- Beach Drive Manhattan 11**
bulleit rye or bourbon, carpano antica rosso
- Vieux Carré 11⁵⁰**
bulleit rye, carpano antica, benedictine, hennsey
- Pimm's Cup 10**
pimm's no. 1, fresh cucumber, strawberries, fever tree ginger beer

FROM SWEET INSPIRATION

- Strawberry Balsamic Martini 9²⁵**
st. pete distillery old banyan vodka, fresh strawberries, sweet balsamic syrup
- French Greyhound 11**
grey goose vodka, st. germain elderflower liqueur, ruby red grapefruit juice
- Skinny Cucumber Margarita 10**
mielago silver tequila, fresh cucumber, rosemary, agave syrup
- Cucumber-Cilantro Martini 10⁵⁰**
hendrick's gin or crop organics cucumber vodka, fresh cucumber, cilantro
- Elderflower Spritz 10**
st. germaine liqueur, junipero gin, zonin prosecco
- Blackberry Ginger Smash 12**
van gogh açai-blueberry vodka, veev açai liqueur, canton ginger liqueur, housemade blackberry purée, fever tree ginger beer

VINO

SPARKLING

- Zonin Prosecco Italy N/V 7⁵⁰ 27
- Veuve Cliquot Yellow Label France N/V 10⁵⁰ 109
- Zonin Sparkling Rose Italy N/V 8⁵⁰ 47
- Canella Prosecco Valdobriade DOCG Italy

WHITES

- Guado al Tasso Scalabrone Rose Bolgheri 12⁵⁰ 16⁵⁰ 44
- Cantina del Taburno Falanghina Taburno 10⁵⁰ 15⁵⁰ 42
- La Perla Moscato Puglia 8⁵⁰ 11⁵⁰ 32
- Swanson Pinot Gris Sonoma Mountain 10⁵⁰ 14⁵⁰ 40
- Masi Masiano Pinot Grigio/Verduzza Italy 8⁵⁰ 11⁵⁰ 31
- Bianchi Sauvignon Blanc Monterey 8⁵⁰ 11⁵⁰ 32
- Mount Neison Sauvignon Blanc Marlborough 10⁵⁰ 14⁵⁰ 38
- Teruzzi & Puthod Terre Di Tufi Super Tuscan Tuscany 8⁵⁰ 12⁵⁰ 33
- T. Schmitt Kabinett Estate Riesling Germany 8⁵⁰ 11⁵⁰ 32
- Librandi Critone Chardonnay Calabria 7⁵⁰ 11⁵⁰ 31
- Vie di Romans Ciampagnis Vleris Chardonnay Friuli-Venezia 65
- Chalk Hill Chardonnay Sonoma Coast 12⁵⁰ 16⁵⁰ 44
- Sonoma Cutrer Chardonnay Russian River Valley 10⁵⁰ 16⁵⁰ 42
- Solosole Vermentino Bolgheri 10⁵⁰ 14⁵⁰ 40

REDS

- Sassoregale Sangiovese Tuscany 9⁵⁰ 12⁵⁰ 34
- Castello d'Albola Chianti Classico Tuscany 8⁵⁰ 11⁵⁰ 33
- Castello Volpaia Chianti Classico Reserva Tuscany 50
- Colbertina Barbera d'Alba Piedmonte 11⁵⁰ 15⁵⁰ 42
- Avignonesi VINO Nobile di Montepulciano Tuscany 64
- King Estate Pinot Noir Oregon 54
- Hahn SLH Pinot Noir Santa Lucia Highlands 12⁵⁰ 16⁵⁰ 44
- Fuodo Principi di Butera Merlot Sicily 10⁵⁰ 14⁵⁰ 40
- Provenance Merlot Rutherford 12⁵⁰ 16⁵⁰ 48
- Terrazas de los Andes Malbec Reserve Mendoza 9⁵⁰ 13⁵⁰ 36
- Aidobrandesca Vie Cave Malbec Tuscany 13⁵⁰ 17⁵⁰ 50
- Rocca di Montemassi Sassabruna Super Tuscan Tuscany 11⁵⁰ 15⁵⁰ 46
- Muralia Super Tuscan Maremma 70
- Tenuta Sette Ponti Crognolo Super Tuscan Tuscany 80
- Michele Chiarlo Reyna Barbaresco Piedmonte 85
- Torre d'Orti Valpolicella Ripasso Superiore Verona 55
- Newton Red Label Cabernet Napa Valley 13⁵⁰ 17⁵⁰ 50
- BR Cohn Silver Label Cabernet North Coast 12⁵⁰ 16⁵⁰ 44
- Beringer Knights Valley Cabernet Sonoma 11⁵⁰ 16⁵⁰ 48
- Antinori Antica Cabernet Sauvignon Napa 88
- Sartori Corte Bra Amarone Classico Verona 90
- McNab Zinfandel Mendocino 10⁵⁰ 14⁵⁰ 41
- Zaca Mesa Syrah Santa Ynez Valley 11⁵⁰ 15⁵⁰ 46
- Inkblot Cabernet Franc Lodi 65

BIRRE

DRAFT

- Birra Moretti 5⁵⁰
- Barley Mow Americana 6²⁵
- Craft Beers - ask your server

BOTTLE

- Miller Light 3⁷⁵
- Coors Light 3⁷⁵
- Michelob Ultra 3⁷⁵
- Yuengling 3⁷⁵
- Sierra Nevada Pale Ale 5⁵⁰
- Breckinridge Agave Wheat Ale 5⁵⁰
- Green Bench Sunshine City IPA 5⁵⁰
- 21st Amendment Blood Orange IPA 5⁵⁰
- Corona 5
- Stella Artois 5
- Chimay Red Cap 8
- Delerium Tremens Strong Belgian Ale 9
- Saison Dupont Belgian Farmhouse Ale 9
- Kaliber (non-alcoholic) 3²⁵

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NEW WORLD TRATTORIA

executive chef jeffrey jew
204 beach dr. ne
st. petersburg, florida

ANTIPASTI

- ZUPPA DEL GIORNO 5**
- BRUSCHETTA BELLA V 9**
goat cheese, fresh tomato, basil, red onion, extra virgin olive oil
- OLIVE OIL PACKED TUNA 10**
lemon caper aioli, egg, chili oil
- HOUSE-MADE RICOTTA 10**
prosciutto di parma, arugula, parmesan, olive oil
- CAPRESE GF V 10**
heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic
- CHIANTI BRAISED OLIVES 7**
crushed pepper, herbs, orange zest
- FRESH RHODE ISLAND CALAMARI FRITTI 10²⁵**
peppadew peppers, pomodoro sauce, lemon
- AHI TUNA CARPACCIO GF 13**
fried capers, pickled fennel, calabrian chili, lemon oil, micro basil
- SPICY FRIED CHICKPEAS 5**
calabrian chili, italian sea salt
- GOAT CHEESE AL FORNO V 9²⁵**
pomodoro sauce, basil pesto, crostini
- POLPO GF 17**
seared mediterranean octopus, fingerling potatoes, artichokes, fennel, heirloom tomatoes, smoked aioli
- ANTIPASTO 16**
prosciutto di parma, molinari copa, salami, pecorino toscano fresco, olives, grilled ciabattini

INSALATE

- MISTICANZA GF V 9**
romaine, radicchio, cracked olives, tomatoes, honey basil vinaigrette
- SPINACI GF 9**
arugula, egg, roasted walnuts, gorgonzola, grapes, balsamic vinaigrette
- HEIRLOOM LETTUCE & CRISPY PANCETTA GF 8⁵⁰**
tomato, red onion, egg, gorgonzola dressing
- TRATTORIA CAESAR 9**
romaine, shaved parmesan, garlic butter croutons
- ARUGULA & HEIRLOOM TOMATO GF 11**
shaved parmesan, lemon oil
- WOOD-GRILL ADDITIONS**
seasoned chicken breast 4²⁵
marinated skirt steak 9²⁵
key west pink shrimp 9²⁵
honey rosemary salmon 10²⁵

SECONDI

- GRILLED SWORDFISH 22⁵⁰**
asiago polenta, braised greens, pine nut and golden raisin agrodolce
- GRILLED SALMON 19²⁵**
creamy mascarpone potatoes, charred chili broccoli, honey rosemary butter, crispy capers
- ROASTED 1/2 CHICKEN DIAVOLA 19**
mascarpone mashed potatoes, arugula, cherry tomatoes, lemon oil
- EGGPLANT PARMESAN GF V 14²⁵**
wood-grilled, pomodoro sauce, ricotta, basil
- WILD BOAR CACCIATORE 26**
asiago polenta, pecorino, fresh herbs
- TRATTORIA CHICKEN PARMESAN 19**
prosciutto di parma, fontina, spaghetti pomodoro, ricotta salata
- WOOD-GRILLED MARINATED SKIRT STEAK 24**
grilled broccolini, mascarpone mashed potatoes, salsa verde
- AMERICANO BURGER* 12**
applewood bacon, american cheese, lettuce, tomato, red onion mayo, brioche, herbed fries *does not include zuppa or insalata

PASTA

- SPAGHETTI & MEATBALLS 16⁵⁰**
pomodoro sauce, ricotta salata
- LASAGNA BOLOGNESE 17**
asiago cream, ricotta, parmesan
- PASTA BRAVA 17**
wood-grilled chicken, fresh pappardelle, cotto ham, peas, roasted mushrooms, pecorino, asiago cream
- CROSTATTA 18**
rigatocini, pomodoro sauce, housemade sausage, house roasted peppers, ricotta, sage, fresh mozzarella, asiago cheese bread crust
- SEAFOOD FRA DIAVOLO 19⁵⁰**
spaghetti di nero, key west pink shrimp, smoked bay scallops, calabrian chili, san marzano tomato, pecorino
- RAVIOLI GENOVESE V 16⁵⁰**
goat cheese, spinach and toasted pine nuts, basil pesto cream, oven-dried tomatoes

WOOD-FIRED PIZZA

- MARGHERITA V 14**
tomato sauce, fresh mozzarella, basil
add molinari pepperoni ~ 1⁵⁰
- HOUSEMADE SAUSAGE & ROASTED PEPPERS 15²⁵**
tomato sauce, caramelized onion, smoked mozzarella
- ROASTED MUSHROOM 16**
roasted garlic, shallots, taleggio, mozzarella, thyme, olive oil
- HOT SICILIAN 16**
molinari pepperoni, hot capicola, genoa salami, tomato sauce, fresh mozzarella, asiago, calabrian chili, oregano
- SMOKED EGGPLANT 15**
tomato sauce, fresh mozzarella, calabrian chili, basil, parmesan
- MORTADELLA & FRESH RICOTTA 15⁵⁰**
oven dried tomato pesto, asparagus, spinach, mozzarella
- VEGETALI V 14**
fresh mozzarella, asparagus, roasted mushrooms, oven dried tomatoes, arugula, pecorino

CONTORNI

- roasted brussel sprouts, pancetta, pecorino 5
- sautéed spinach, roasted garlic, lemon oil 4²⁵
- grilled broccolini, chili, garlic, olive oil 4
- roasted seasonal vegetables 5²⁵

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GF gluten friendly V vegetarian

Advertisements

BELLABRAVA
NEW WORLD TRATTORIA

204 Beach Drive NE, St. Petersburg FL • 727.895.5515

AUTHENTIC AND ORIGINAL.
ALWAYS #BELLABRAVA.

ALSO SERVING
SUNDAY BRUNCH
11:30AM - 4PM

Still the best deal and longest happy hour
on Beach Drive from open until 7pm.

VISIT BellaBrava.com FOR RESERVATIONS.

224 Beach Drive NE, St. Petersburg, FL • 727.350.1019
For reservations, visit StillwatersTavern.com

STILLWATERS
Tavern

get a free entrée if it's your birthday!*

BURGER TUESDAYS
@ STILLWATERS half off burgers all day*

WINE NOT THURSDAYS
@ STILLWATERS half off wines on tap all day*

*dine in only, does not include taxes or gratuity, cannot be combined with other promotions.

BELLABRAVA
NEW WORLD TRATTORIA

AUTHENTIC AND ORIGINAL.
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The best deal and longest happy hour
on Beach Drive from open until 7pm.

BEST DOWNTOWN ST. PETE RESTAURANT
BEST ITALIAN RESTAURANT

204 Beach Drive NE, St. Petersburg FL
727.895.5515 • BellaBrava.com

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NEW WORLD TRATTORIA

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BEST DOWNTOWN ST. PETE RESTAURANT

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NEW WORLD TRATTORIA

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BEST ITALIAN RESTAURANT
BEST DOWNTOWN ST. PETE RESTAURANT
BEST HAPPY HOUR
BEST WAITSTAFF

204 Beach Drive NE, St. Petersburg FL
727.895.5515 • BellaBrava.com

BELLABRAVA
NEW WORLD TRATTORIA

204 Beach Drive NE
St. Petersburg, FL
BellaBrava.com

STILLWATERS
Tavern

224 Beach Drive NE
St. Petersburg, FL
StillwatersTavern.com

**We serve
flavor with
a side of
pride.**

JUST STEPS AWAY FROM THE PRIDE PARADE.

Chef Jeffrey Jew
Winner, Favorite Local LGBTQ Chef
Watermark's Wave Awards 2017

FOR RESERVATIONS, VISIT
BellaBrava.com OR
StillwatersTavern.com

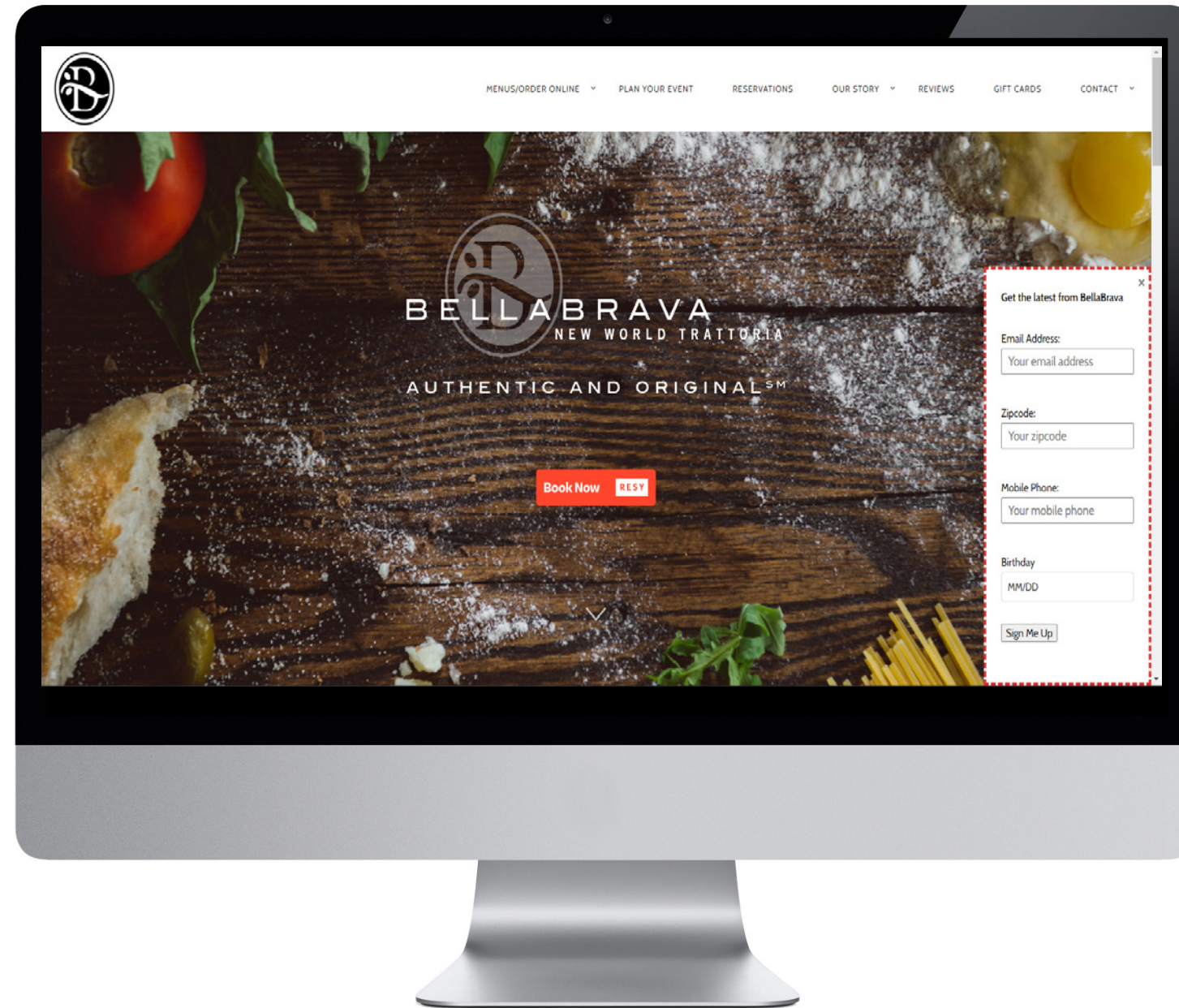
The best deals and
longest happy hours
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from open until
7pm daily.

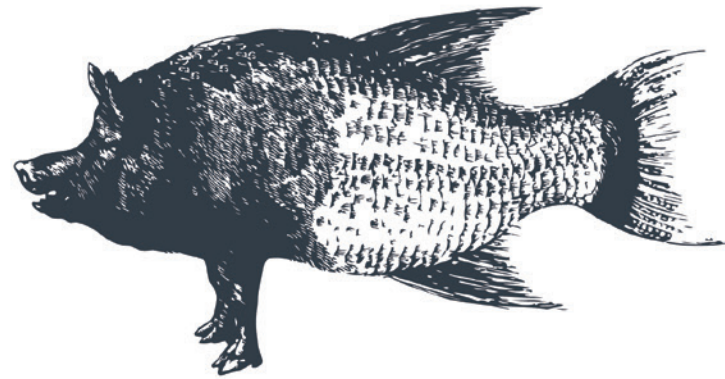
Photo by Jeremy Scott Photography

Social Media

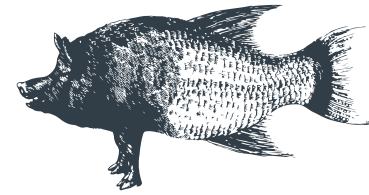


Website Design





STILLWATERS
////////// T A V E R N //////////



STILLWATERS TAVERN

Mission:

To collaborate with local artisans, farmers and foragers to serve the best seasonal and locally produced dairy, vegetables, grains, seafood and shellfish.

Vision:

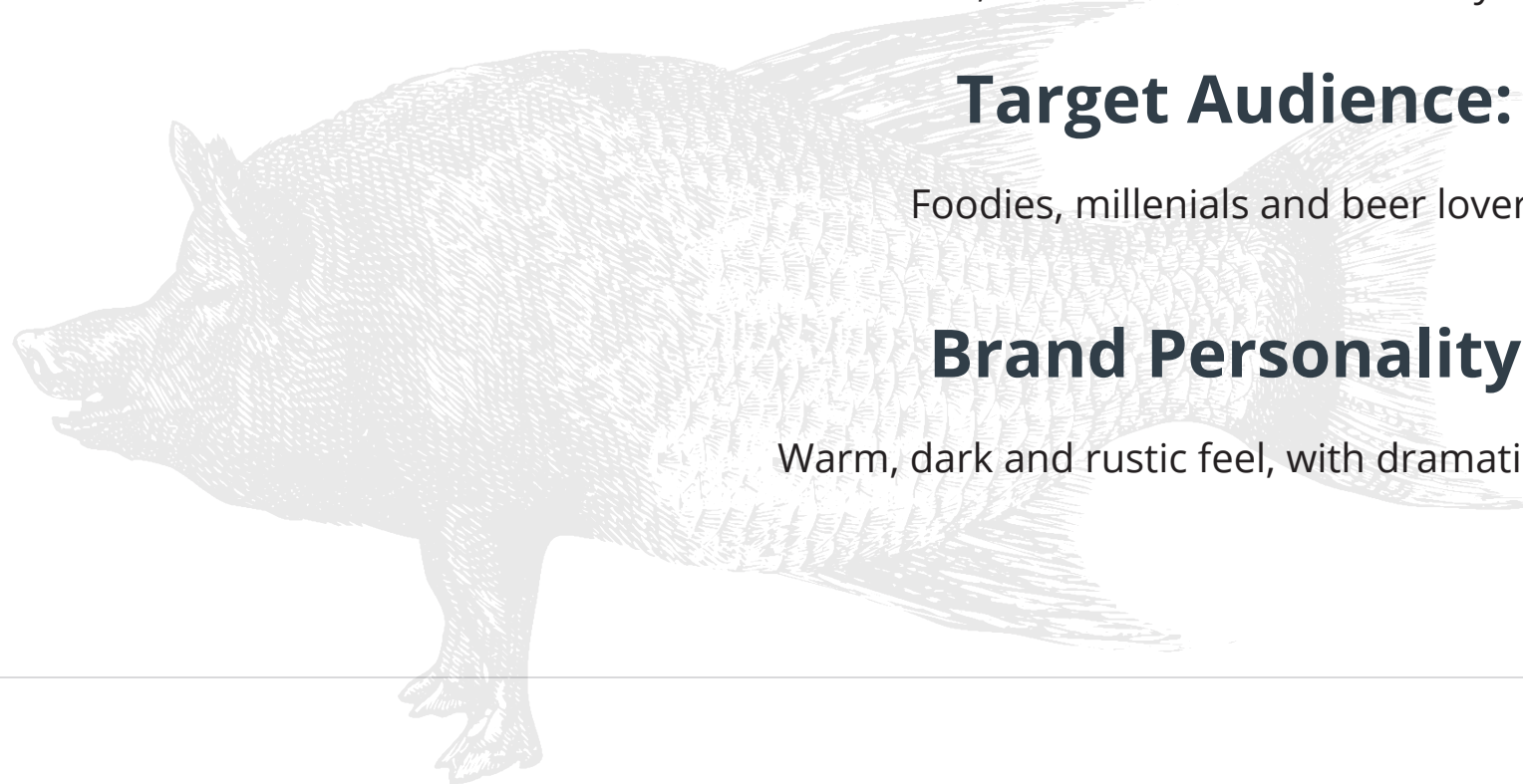
We understand that at the heart of any tavern is its beer selection. With 20 beers (many regionally crafted), 4 wines, and 2 cocktails on tap, along with an extensive wine and cocktail list, Stillwaters Tavern certainly lives up to its name.

Target Audience:

Foodies, millennials and beer lovers.

Brand Personality:

Warm, dark and rustic feel, with dramatic photos.



Logos



The primary logo for the Stillwaters Tavern



The white logo is used on dark backgrounds

Colors



PMS 432

CMYK:
78, 64, 53, 44

RGB:
52, 62, 72

HEX#:
343E48



Black

CMYK:
0, 0, 0, 100

RGB:
35, 31, 32

HEX#:
231F20



Typography

Primary Fonts

Avenir Light	<i>Avenir Light</i>
Avenir Book	<i>Avenir Book Oblique</i>
Avenir Medium	<i>Avenir Medium Oblique</i>
Avenir Black	<i>Avenir Black Oblique</i>
Avenir Heavy	<i>Avenir Heavy Oblique</i>

Secondary Fonts

Brandon Grotesque Light
Brandon Grotesque Light Oblique

Brandon Grotesque Regular
Brandon Grotesque Oblique

Brandon Grotesque Bold
Brandon Grotesque Bold Oblique

Brandon Grotesque Black

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Brandon Grotesque Light
Brandon Grotesque Light Oblique

Brandon Grotesque Regular
Brandon Grotesque Oblique

Brandon Grotesque Bold
Brandon Grotesque Bold Oblique

Brandon Grotesque Black

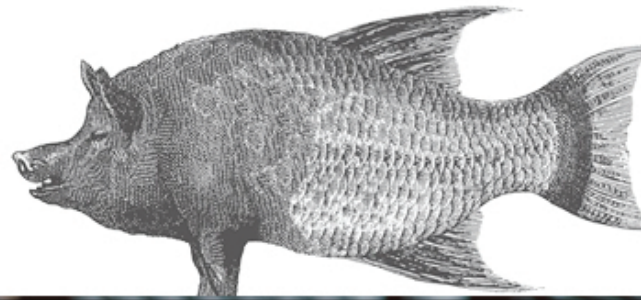


Photography



Advertisements

STILLWATERS TAVERN



A modern American tavern from the creators of BellaBrava. Enjoy daily happy hour from 3-6pm with 20 beers on tap at just \$4 and ba

STILLWATERS TAVERN

224 Beach Drive NE • St. Petersburg, FL • 727.350.1019 • STILLWATERSTAVERN.COM

new Brunch
every Saturday and Sunday



chicken 'n waffles
tavern french toast
trout omelette



Bloody Marys

224 Beach

.1019

bottomless Mimosas \$19⁹⁹

\$5 OFF*



STILLWATERS TAVERN
224 Beach Drive NE
stillwaterstavern.com

*Limit one card per person per visit. Good for \$5 off \$25 or more per person. No cash value. Not valid in conjunction with any other offer. Coupon expires July 30, 2016. Coupon must be printed and surrendered when used.

PROMO CODE: CLTAMPA2016

CELEBRATE WITH US



Holiday Parties Now Being Planned



Gift Cards Available to Share the Taste



Receive \$20 Bonus with Every \$100 in Gift Card Purchases

eGift Cards Available online at StillwatersTavern.com



*Limit one card per person per visit. Good for \$10 off \$50 or more per guest check before tax. No cash value. Not valid in conjunction with any other offer. Coupon expires November 30, 2017. Coupon must be printed and surrendered when used.

224 Beach Drive NE
stillwaterstavern.com

PROMO CODE: DDWIN0617

BELLABRAVA
NEW WORLD TRATTORIA

STILLWATERS TAVERN



Thank you for voting

EXECUTIVE CHEF

Jeffrey Jew

FAVORITE LOCAL LGBTQ+ (FRIENDLY) CHEF

BellaBrava

FAVORITE CASUAL RESTAURANT (2ND PLACE)

As a token of our gratitude for your support, here's a gift you to enjoy Chef Jeff's delicious fare at Stillwaters Tavern.

\$10 OFF*



224 Beach Drive NE
stillwaterstavern.com

*Limit one card per person per visit. Good for \$10 off \$50 or more per guest check before tax. No cash value. Not valid in conjunction with any other offer. Coupon expires May 31, 2017. Coupon must be printed and surrendered when used.

PROMO CODE: WAVE0317

PIZZA MONDAYS @ BELLABRAVA half off pizzas and flatbreads all day*

BURGER TUESDAYS @ STILLWATERS half off burgers all day*

WINE NOT THURSDAYS @ STILLWATERS half off wines on tap all day*

*Limit one card per person per visit. Good for \$10 off \$50 or more per guest check before tax. No cash value. Not valid in conjunction with any other offer. Coupon expires May 31, 2017. Coupon must be printed and surrendered when used.

Menus



STARTERS

house-made biscuits & apple butter 6

house smoked fish spread with handmade saltines 12

chickpea & quinoa falafel 10⁵⁰
lemon hummus, harissa oil, smoked salt

artichoke dip 9
smoked gouda, parmesan, kale, handmade saltines

warm pretzels 9⁷⁵
cheddar fondue, pickled mustard seeds

bao buns
marinated pho beef 12⁷⁵
chili hoisin, bean sprouts, cilantro, thai basil, pickled red onions, jalapeños
kung pao smoked pork 11
kewpie mayo, kimchi, cilantro

BRUNCH

all served with fresh fruit

house-made bacon & cheddar omelet with scallions 13
served with potato hash

smoked salmon benedict 15⁹⁹
pickled red onion salad, potato english muffin, herb hollandaise served with potato hash

tavern stack 12
bananas, caramel, vanilla cream

cast iron scramble 12⁷⁵
chefs daily preparation served with grilled bread

artichoke, gruyere & braised greens omelet with fresh herbs 14
served with potato hash

huevos rancheros 14⁹⁹
over easy eggs, corn tortillas, refried black beans, rancho sauce, scallion cream, pickled jalapenos

virginia ham benedict 14⁹⁹
sharp cheddar, house-made biscuit, herb hollandaise served with potato hash

chicken & waffles 15⁹⁹
watermelon salad, maple syrup

tavern french toast 13⁹⁹
whipped cream, fresh fruit, honey syrup

belgian style oatmeal stout waffle 12⁹⁹
caramelized bananas and vanilla cream

house-made granola with oats 10⁹⁹
almonds, cherries, sunflower seeds, local honey scented greek yogurt, blueberries

MAINS + WICHES

all wiches served with fries / sub house or caesar salad 1⁵⁰

key west pink shrimp & grits 15⁷⁵
bradley's country store cheddar grits, creole wine, butter, okra, andouille, scallions

tavern burger 12⁵⁰
hand formed short rib, chuck, and brisket with sharp cheddar, thousand island, lettuce, caramelized onions, tomato, brioche bun

gyro burger 13
house lamb and beef blend with feta, pickled onion, tzatziki, lettuce, pita bun

falafel burger 11⁵⁰
house-made chickpea and quinoa falafel patty with hummus, pickled onions, tzatziki, lettuce, pita bun

add fried egg 1⁵⁰ avocado 1⁹⁹ bacon 1⁹⁹

cuban 12⁵⁰
smoked ham, slow roasted fried mojo pork, pickle apple slaw, swiss cheese

wood-grilled chicken 12⁵⁰
mustard q sauce, red cabbage slaw, house made bacon cheddar cheese curds, brioche

f.l.t. MP
wood-grilled local catch, fried green tomato, lettuce, pickled veg, whole grain mustard aioli, brioche bun

fried chicken salad 13⁷⁵
buttermilk fried chicken, baby lettuce, romaine, sorghum pecans, blue cheese, apples and celery, green goddess

caesar 10⁷⁵
chopped romaine and kale, parmesan, harrisa caesar dressing, sourdough croutons

salmon chopped 14
house smoked salmon, romaine, cucumber, feta, quinoa, heirloom tomatoes, croutons, egg, kalamata olives, greek vinaigrette

salad additions
falafel 6
smoked salmon 7
wood-grilled chicken 6
key west pink shrimp 9

ETC. 5

frites
house salad
caesar salad

potato hash
house smoked bacon
breakfast sausage

bradley's country store cheddar grits
potato english muffins with house-made jam

LIQUID BRUNCH

house-made cold brew 4
served over ice

mimosa 9⁹⁹
choice of florida fresh grapefruit or orange juice
make it bottomless 19⁹⁹

bloody marys 7⁵⁰
the rosemary vodka with rosemary infused mix and cholula smoked salt rim
the smoked pepper house infused pepper vodka with tavern mix over a smoked king cube

the tavern our classic bloody mary mix served with vodka
the citrus absolut, lemon, cholula, dry vermouth, house mary mix

Our menu features locally-produced dairy, vegetables, seafood and shellfish with a focus on flavor and quality. We work with local artisans, farmers and foragers to serve the best of each season.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. It may also increase your chance of having a great time.

Please advise us of any allergies or dietary restrictions before you order your meal.

SWT HAPPY HOUR

daily from open until 7pm

all beers on tap 4⁵⁰ for 16oz | 6⁵⁰ for 22oz
select wines on tap 6oz wine for 6⁵⁰ | 9oz wine for 9⁵⁰
bubbles for 5
tap cocktails for 7
wells 3⁹⁹

FOLLOW US ON SOCIAL MEDIA

Stay up to date on news, exclusive contests and our special events.



COCKTAILS ON TAP

#22 10⁹⁹
bullet bourbon, cold brew house bourbon bitters

#84 10⁹⁹
house-made botanical gin, ginger beer, cucumber

HOUSE COCKTAILS

#31 10
absolut, blackberry, thai basil, lime, agave

#19 9⁹⁹
millers gin, fresh cucumber, lime, ginger

#16 10⁹⁹
old forester, lime, st. germain, egg white, luxardo cherry

#72 10⁹⁹
tanqueray rangpur, chartreuse, lime, house bitters, luxardo cherry

#3 10⁴⁹
st. pete distillery old banyan vodka, fresh raspberries, ginger

#8 10⁹⁹
st. pete distillery coconut rum, lemon, lime and pineapple juice, egg white, coconut sugar rim

#1789 (up or on the rocks) 10⁴⁹
bastille whiskey, grand marnier, carpano

#68 10⁹⁹
high west rendezvous rye, luxardo cherry, fresh orange slice, peychauds, ginger beer

#10 10⁹⁹
van gogh citroen vodka, cointreau, lemon, lime, orange and mint, simple syrup, club soda

#711 10⁹⁹
patron citronage, corazon reposado, grilled pineapple, sage, lemon and lime, agave, house bitters, chipotle salt rim

#60 10⁴⁹
four roses small batch bourbon, earl grey simple syrup, lemon juice, cream soda

IT'S YOUR BIRTHDAY?

Dine with us for FREE**!

**Your choice of any complimentary entrée only, lunch or dinner, on the day of your birthday, excluding holidays, with purchase of another entrée. Must present ID to server. Regular menu only. Cannot be combined with other promotional offers. Does not include drinks, taxes or gratuity. For a limited time only.

CRAVING ITALIAN?

Check out our sister restaurant just a few steps away on beach drive.



BELLABRAVA NEW WORLD TRATTORIA

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Social Media

HOGFISH
Halloween
PHOTO CONTEST

Win a \$100 Stillwaters Gift Card

#HogfishHalloween



HAPPY
EASTER
SUNDAY
BRUNCH
11am - 4pm



STILLWATERS
TAVERN

make this
VALENTINE'S DAY
special



STILLWATERS
TAVERN



STILLWATERS
TAVERN

MAKE A PIT STOP ON



\$5.00 GUINNESS PINTS

HAPPY
St. Patrick's
DAY



STILLWATERS
TAVERN

Absolut Hump Day

**\$5 ABSOLUT DRINKS
ALL DAY AND NIGHT**



STILLWATERS
TAVERN

LIMITED TIME OFFER

Happy Holidays

of Christmas, we will be closed
Monday, December 25.

Business hours will resume on
Tuesday, December 26.



STILLWATERS
TAVERN

Website Design



