



Southside Jacksonville

**SEVEN
BRIDGES**[™]

Grille & Brewery

SMALL BATCH BEER *brewed on site.*



quality beers are made with quality malt and hops. no rice or corn are added that would stifle this smooth and crisp, refreshing beverage. this is the perfect light, low calorie beer for any occasion.

OG: 8.5 ABV: 3.6% BU: 12



offering the best of both worlds, this light-to-medium-bodied thirst quencher has a pronounced czech saaz hop character that lingers on the pallet and leaves you ALWAYS wanting more!

OG: 12 ABV: 5.0% BU: 35



CHECK OUT OUR BEER LIST *or ask for a taster.*

american-grown cascade hops are the culprit behind the bright citrus notes and aroma erupting from every glass. fresh grapefruit really shines through in this gem of a brew.

OG: 14.4 ABV: 6.5% BU: 60



a refreshing, ever-changing lineup of wheat beers to satisfy the senses. germany, belgium and america are just a few of the notorious beer regions you'll be getting your whistle from at any given time.



two requirements for this one: malty and dark. everything else is just a bonus! stouts, porters, browns and anything the brewer can think of that are rich, malty and dark. trust your brewer!



STARTERS

7B ASIAGO ARTICHOKE & CRAB DIP topped with pico de gallo and served with toasted crostinis. 10.79

TITAN TOOTHPICKS smoked chicken with tomatoes, cheddar & pepper jack cheeses, onions, poblano peppers and santa fe spices in crispy flour tortillas. served with guacamole, sour cream, homemade salsa, chipotle beef bqb sauce and corn chips. 9.99

7B BREWERY NACHOS (v) housemade tortilla chips with black beans, cheddar & pepper jack cheeses, tomatoes, jalapeños, red onions, sour cream and cilantro. served with homemade salsa. 9.99 chicken +2.29 beef +2.49 guacamole +1.29



JALAPEÑO PRETZEL STIX (v) housemade pretzels with jalapeño spinach cheese dip. 8.29

BALL PARK PRETZELS (v) two giant pretzels with jalapeño spinach cheese dip. 8.59

WINGS classic or boneless wings tossed in our housemade buffalo sauce. 9.99

GUACAMOLE MADE-TO-ORDER (v) with housemade tortilla chips. 8.99

CRISPY CHICKEN FINGERS with honey mustard and bbq sauce. 8.99

CALAMARI & PEPPER RINGS fried calamari and jalapeño rings with roasted jalapeño ranch. 9.99

MINI STREET TACOS* with avocado, shredded cabbage, salsa roja, mexican crema, tomatillo salsa and cotija cheese.

fish tacos, two for 5.29. four for 9.29

tequila-lime marinated steak tacos*, two for 5.99. four for 10.99

GRILLED CHICKEN QUESADILLAS filled with smoked chicken, black beans, cheddar & pepper jack cheeses and corn. topped with cotija cheese and cilantro. served with homemade salsa. two for 5.99. four for 10.59

SOUTHWEST EGG ROLLS smoked chicken, tomatoes, blackened peppers & onions and cheddar & pepper jack cheeses. served with jalapeño ranch for dipping. 9.99

FIRECRACKER SHRIMP fried shrimp tossed in sweet & spicy thai chili sauce. served with ginger citrus sauce. 10.99

SALADS & SOUP

GRILLED STEAK & PORTOBELLO* over mixed greens tossed in chimichurri dressing. topped with tomatoes, pico de gallo, cotija cheese and crispy onions. 15.99

7B SANTA FE RANCH CHICKEN fried or grilled chicken, corn, avocado, black beans and cheddar & pepper jack cheeses with greens in jalapeño ranch dressing. topped with crispy anheim peppers and pico de gallo. 12.79

BREWER'S COBB grilled chicken with mixed greens, bacon, gorgonzola cheese, avocado, tomatoes and eggs. 12.49

SMOKED TOMATO & KALE CAESAR (v) romaine & tuscan kale with black beans, roasted corn, smoked tomatoes, cheddar & pepper jack cheeses and tortilla chips tossed in caesar dressing. 10.29 grilled chicken +2.99

CHOPPED BBQ CHICKEN grilled chicken over mixed greens, avocado, pico de gallo, black beans, cheddar & pepper jack cheeses in bbq jalapeño ranch dressing. topped with tortilla strips. 10.99

CHICKEN WALDORF* grilled chicken over mixed greens, craisins, gorgonzola cheese, candied walnuts, celery, apple chips and grapes in honey mustard vinaigrette. 12.29

GREENHOUSE* (v) mixed greens with tomatoes, carrots, cucumbers, raisins, sunflower seeds, eggs and croutons. 4.29

CLASSIC WEDGE crumbled blue cheeses and bacon with blue cheese dressing. 6.79

CHICKEN TORTILLA SOUP bowl 5.39 cup 3.99

CRAFTED BURGERS

served with french fries. substitute onion rings +.99
add bacon +.99

7B 3/4 LB. FIREMAN'S BURGER* pepper jack cheese, avocado, pickled jalapeños & red onions, lettuce, red chile sauce and chipotle mayo. 13.79

SMASHED & STACKED* double-stacked patties, pickles, cheddar cheese and pub sauce. 11.99

BACON CHEDDAR* cheddar cheese, bacon, lettuce, tomato, pickles, red onion and bbq jalapeño ranch dressing. 10.99 3/4 lb. patty 13.99

MAKER'S MARK® BOURBONZOLA* maker's mark® bourbon glaze, gorgonzola cheese and crispy onions. 10.99 3/4 lb. patty 13.99

7B'S CLASSIC* cheddar cheese, lettuce, tomato, pickles and red onion. 9.99 3/4 lb. patty 12.79

HOUSEMADE VEGGIE (v) beans, rolled oats and veggies. griddled and served with lettuce, tomato, pickles, red onion and chipotle mayo. 9.29

SOUTHWEST TURKEY BURGER pepper jack cheese, avocado, lettuce, tomato and mayo. topped with crispy fried anheim peppers. 9.29



PORTOBELLO SWISS* beef patty with grilled portobello mushrooms, double swiss cheese, caramelized onions, lettuce, tomato and mayo. 12.99 3/4 lb. patty 15.99

2:00 A.M.* hash browns, american cheese, bacon and a fried egg. 11.29 3/4 lb. patty 14.29

7B BISON PRAIRIE! farm-raised bison, poblano peppers, mushrooms, pepper jack cheese, pico de gallo and chipotle mayo. 13.99

SANDWICHES

served with french fries.
substitute onion rings +.99

7B AVOCADO CHICKEN grilled chicken with avocado, swiss cheese, lettuce, tomato and ranch dressing. 10.99

BREWER'S CLUB roasted turkey, ham, bacon, cheddar & swiss cheeses, tomato and lettuce with chipotle mayo. 10.49

BAJA CHICKEN tequila-lime grilled chicken with pepper jack cheese, crispy onions, avocado, tomato, lettuce and chipotle mayo. 10.29

HICKORY BACON CHICKEN grilled chicken with bbq sauce, bacon, cheddar cheese, lettuce, tomato, red onion and pickles. 9.99

PULLED BBQ PORK with bbq sauce and housemade apple coleslaw. 9.99

CUBAN CRISTO ham, pulled pork, pickles, swiss cheese, honey mustard and mayo on sourdough bread, battered and deep fried. served with jalapeño berry jelly. 12.79



HOUSEMADE DRESSINGS

balsamic vinaigrette
ranch
spicy chimichurri
bbq jalapeño ranch

blue cheese
caesar
roasted jalapeño ranch
honey mustard vinaigrette

7B SIGNATURE ITEM

Before placing your order, please inform your server if anyone in your party has a food allergy.
* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.
† These items may contain raw or undercooked ingredients or may be cooked to your specifications.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(v) vegetarian

STEAKS & SEAFOOD

served with your choice of sauce and two sides.
side salad +4.29 cup of soup +3.29

RIBEYE* 12 oz. USDA choice ribeye, seasoned and grilled to order. 22.49

7B TEXAS FIRE RIBEYE* 12 oz. USDA choice ribeye, seasoned with crazy pepper and served sizzling with our smokin' jalapeño butter. 22.49

TOP SIRLOIN* 10 oz. center-cut USDA choice top sirloin, seasoned and grilled to order. 18.99

BREWERY STEAK* 10 oz. USDA choice signature house steak with rich flavor and marbling. 16.99

BREWERY STEAK & SHRIMP* 5 oz. USDA choice signature house steak with 4 oz. of cajun shrimp. 16.29

BOURBON-GLAZED SALMON* grilled wild alaskan salmon, glazed with our signature bourbon sauce. 17.99

SAUCES: dark ale mushroom, chimichurri, maker's mark® bourbon glaze, bourbonzola whiskey

add cajun shrimp to any item +3.59

CRAFTED ENTRÉES

side salad +4.29 cup of soup +3.29

7B BACON CHICKEN MAC 'N CHEESE with roasted chicken, bacon, tomatoes and mushrooms. topped with more bacon, parmesan breadcrumbs and green onions. 14.99

CLASSIC MAC 'N CHICKEN with roasted chicken, topped with parmesan breadcrumbs. 13.99

CHICKEN FRIED CHICKEN served over cheddar mashed potatoes with country gravy and apple coleslaw. 14.29

GRILLED BRUSCHETTA CHICKEN with fresh mozzarella and bruschetta tomatoes. served with seasonal vegetables. 13.59

CHICKEN ENCHILADAS corn tortillas with smoked chicken, tomatoes, peppers, onions and cheddar & pepper jack cheeses smothered with green chile cream and pico de gallo. served with salsa roja, tomatillo salsa, black beans and rockin' red rice. 12.99

LOBSTER & SHRIMP ENCHILADAS blue corn tortillas with lobster, shrimp and peppers. topped with green chile cream. served with salsa roja, tomatillo salsa, black beans and cilantro lime rice. 14.99

SHRIMP & GRITS sautéed shrimp with bacon, garlic, tabasco and mushrooms over white cheddar parmesan cheese grits. 16.29



ALE DOUGH PIZZAS

made with our beer and brewer's grains.

PEPPERONI mozzarella and pepperoni. 11.49

7B EL DIABLO pepperoni, andouille & chorizo sausage with mozzarella, pepper jack, cheddar & asiago cheeses and homemade salsa. topped with jalapeños, salsa roja and cotija cheese. 12.49

MARGHERITA (v) mozzarella, tomatoes, roasted garlic, olive oil and basil. 10.29

GARDEN THIEVES (v) artichokes, zucchini, peppers & onions, garlic and goat cheese with chimichurri sauce. topped with salsa roja, pico de gallo and fresh basil. 10.29



THE ITALIAN italian sausage, pepperoni, red peppers, mushrooms, onions and mozzarella. 11.79

SIDES 2.69

rockin' red rice
cilantro lime rice

housemade black beans
seasonal vegetables



7B HOUSEMADE TACOS pepper jack cheese, lettuce and pico de gallo in crispy blue corn tortillas, wrapped with soft flour tortillas. served with black beans and rockin' red rice.

CAJUN FISH blackened and served with cajun remoulade. 13.99

LOBSTER & SHRIMP with cajun remoulade. 15.99

VEGGIE (v) roasted zucchini, mushrooms, red peppers, red onions, avocado and mexican crema. 12.29

ALE CHICKEN pan-seared chicken with roasted portobello mushrooms in ale sauce. served with cheddar mashed potatoes and seasonal vegetables. 14.99

FISH & CHIPS beer-battered cod with french fries, apple coleslaw and housemade cajun remoulade. 13.99

SIZZLING STUFFED PEPPERS roasted poblanos stuffed with chicken, chorizo and a trio of cheeses. topped with pico de gallo and mexican crema. served with rockin' red rice. 11.99

JAMBALAYA shrimp, chicken and spicy andouille sausage in our housemade jambalaya sauce with rockin' red rice and green onions. 13.99

CAJUN PASTA linguine with grilled chicken, andouille sausage and shrimp with onions, celery and green peppers in cajun cream sauce. 13.99

HOUSEMADE DESSERTS

MASON JAR DESSERTS

BOURBON PECAN PIE* 6.99

KEY LIME PIE 6.59

RASPBERRY & CHOCOLATE MOUSSE 5.99

SALTED CARAMEL TOFFEE 6.99

7B CARROT CAKE* made from scratch, built for two. 6.79

MT. BROWNIE chocolate brownie with ice cream, raspberry purée, whipped cream and fresh raspberries. 10.99



cheddar mashed potatoes
french fries
white cheddar grits

apple coleslaw
mac 'n cheese
fresh fruit

SMALL BATCH BEER

brewed on site.



CHECK OUT OUR BEER LIST TO SEE WHAT'S ON TAP.

WINES

BUBBLES

	6 oz.	9 oz.	BOTTLE
KORBEL, sparkling wine, 187 ml., california	7.59	***	***
LA MARCA, prosecco, italy	7.59	***	29.00

INTERESTING WHITES

	6 oz.	9 oz.	BOTTLE
SEVEN DAUGHTERS, moscato, italy	8.29	12.39	32.00
BERINGER, white zinfandel, california	6.29	9.29	24.00
ECCO DOMANI, pinot grigio, delle venezie, italy	6.99	10.49	27.00
CHATEAU STE. MICHELLE, riesling, washington	7.29	10.79	28.00
VILLA MARIA, sauvignon blanc, marlborough, new zealand	8.99	13.49	35.00

CHARDONNAYS

	6 oz.	9 oz.	BOTTLE
CANYON ROAD, california	6.29	9.29	24.00
KENDALL-JACKSON, california	9.59	14.29	37.00
LA CREMA, sonoma coast, california	10.99	16.49	43.00

INTERESTING REDS

	6 oz.	9 oz.	BOTTLE
MARK WEST, pinot noir, california	8.99	13.49	35.00
LA CREMA, pinot noir, sonoma, california	11.99	17.99	47.00
14 HANDS, merlot, columbia valley, washington	8.29	12.39	32.00
TAMARI, malbec, mendoza, argentina	9.29	13.89	36.00
APOTHIC, red, california	7.99	11.99	31.00

CABERNET SAUVIGNON

	6 oz.	9 oz.	BOTTLE
CANYON ROAD, cabernet, california	6.29	9.29	24.00
ROBERT MONDAVI, private selection, cabernet, california	7.99	11.99	31.00
LOUIS M. MARTINI, cabernet, sonoma, california	9.99	14.99	39.00

NON-ALCOHOLIC

sodas, fresh-brewed iced tea	2.99
arnold palmer, mango iced tea, raspberry iced tea, root beer	3.29
fresh-squeezed lemonade, strawberry lemonade	3.49
perrier sparkling water	3.49
fiji bottled water, red bull, red bull sugarfree	3.99

FOLLOW US:



CRAFTED COCKTAILS

MULES & MARGARITAS

AMERICAN MULE	tito's handmade vodka, fresh lime juice and ginger beer. 9.99
KENTUCKY MULE	jim beam bourbon, fresh lime and ginger beer. 8.79
GRAPEFRUIT MULE	skyy infusions texas grapefruit vodka, fresh lime juice and ginger beer. 8.79
CUCUMBER & LIME MARGARITA	casamigos blanco tequila, cointreau, fresh cucumber and lime. 10.79
PATRÓN MARGARITA	patrón silver, cointreau, agave nectar and fresh lime sour. 9.99
SANGRIA MARGARITA	milagro silver tequila and housemade sangria shaken with fresh lime juice and agave nectar. 9.99
PICK-A-FLAVOR RITA	el jimador reposado tequila, cointreau and your choice of classic, mango, strawberry or peach. 9.29

SPECIALTY COCKTAILS

BOURBON PEACH SMASH	maker's mark bourbon, peach purée and lemon lime sour. 9.29
JAMEY & GERMAIN	jameson irish whiskey, st. germain, fresh cucumber and lemonade. 9.29
ELDERFLOWER & CRANBERRY MARTINI	hendrick's and st. germain shaken with cranberry and lemonade. 9.69
BLUEBERRY LEMONADE	stoli blueberi vodka, fresh blueberries and mint shaken with lemon juice and sugar. 8.99
HONEY SOUR FIZZ	jack daniel's tennessee honey and lemon sour with a splash of soda. 8.79
SANGRIA	red wine and blackberry liqueur combined with fresh fruit, pineapple juice and a blend of berries. 8.29
BLACKBERRY WHISKEY LEMONADE	ole smoky blackberry moonshine and house lemonade. 9.29
SPICED & STORMY	sailor jerry spiced rum, myers's dark rum, fresh lime and ginger beer. 9.29
POM-BERRY COSMO	fresh blueberries and stoli blueberi vodka shaken with fresh lime and cranberry. 9.49
MAI TAI	cruzan coconut rum, cointreau, pineapple juice and cherries with a float of myers's dark rum. 9.79
CUBAN MOJITO	bacardi limón and sugar muddled with fresh lime and mint. add mango, strawberry or peach. 9.79
WHISKEY GINGER SMASH	jack daniel's, fresh-muddled oranges and ginger beer. 8.49
LEMON DROP MARTINI	absolut citron, cointreau and fresh lemon juice shaken and served with a sugar rim. 9.49
LONG ISLAND ICED TEA	svedka vodka, bacardi, beefeater and cointreau shaken with lemon and lime sour, topped with cola. 8.79
BLOODY MARY	ketel one with our own one-of-a-kind housemade bloody mary recipe. 9.79