

CHEF RICHARD HALES

BLACKBRICK

MODERN CHINESE

Happy Hour · every day, 5pm to 7pm at the bar

5PM TO 7PM, EVERY DAY

Chef Hales' bar menu — signature bites, cocktails, and Florida drafts to begin the evening.

COCKTAILS

5pm to 7pm, at the bar

APEROL SPRITZ	10
Aperol, prosecco, soda, orange bitters	
OLD FASHIONED	12
Buffalo Trace, Angostura & orange bitters, simple syrup	
CLASSIC MARGARITA	12
Corazón tequila, lime, Cointreau, agave	
MOSCOW MULE	12
Wheatley vodka, lime, ginger beer, simple syrup	
CUCUMBER GIMLET	12
Tinkerman's gin, lime, cucumber, simple syrup	

HOUSE WINE

From the nitro tap

Prosecco	9
Cabernet Sauvignon	9
Pinot Grigio	9
Sangria	9

DRAFT BEER

Florida taps, poured cold

● Funky Buddha · Wheat	Oakland Park, FL	5
● 3 Daughters · Beach Blonde Ale	St. Petersburg, FL	5
● Ology · Rainbow Glasses Sour	Tallahassee, FL	5
● Fallen Fruit · Blood Orange Cider	Plant City, FL	5
● Green Bench · Post Card Pilsner	St. Petersburg, FL	5
● Vienna Motorworks · Lager	Tampa, FL	5
● Angry Chair · Space Grass IPA	Tampa, FL	5
Sweetwater · G13 Pale Ale	Atlanta, GA	5

BAR BITES

5pm to 7pm, at the bar

招 SALT & PEPPER CHICKEN	GF	7
Scallion, jalapeño, star anise salt		
pairs with Cucumber Gimlet		
招 MALA CHICKEN POTSTICKER		7
Chicken, garlic, chili oil, numbing oil		
pairs with 3 Daughters Beach Blonde		
MALA YUCA FRIES	GF	7
Ma la, garlic, numbing oil		
A Chef Hales original creation		
pairs with Aperol Spritz		
SHEPHERD'S PURSE BAO		7
Shiitake, egg, bamboo shoot, bok choy		
pairs with Pinot Grigio, nitro tap		
KIMCHI DUMPLING		7
Korean kimchi cabbage, gochujang		
pairs with Angry Chair IPA		
MEIGAN MUSHROOM PANCAKE		7
Mushroom, Sichuan salt, red vinegar dip		
pairs with Miss Lily, zero-proof		

ZERO-PROOF

Named for Chef Hales' wife and daughters

MISS LILY	4
Mint, lime, lychee, mango, ginger beer, soda	
招 HYDE PARK SUNSET	4
Strawberry, pineapple, orange, soda	
LADY HALES	4
Pineapple, coconut, basil, soda	
VIOLET TEMPLE	4
Black cherry, blueberry, sprite, soda	

STAY FOR DINNER

A glimpse of Chef Hales' modern Chinese table — served nightly from 5.

THE SIGNATURES

Ma La Fried Chicken — the one guests remember
Florida Gator — General Tso, orange, chili crisp
"Papa's" Egg Roll — a 100-year family recipe

FROM THE WOK

Dan Dan Noodles — Sichuan pork, sesame & peanut
Hawaiian Ribeye — prime Angus, pineapple
Lobster Fried Rice — Maine lobster, egg thread

THE TASTING

Florida Menu — four courses, the full point of view
Whole Roasted Duck — charcoal-fired, served whole
Chef Hales' wine pairing offered alongside

An evening worth planning around · Reservations recommended · halesblackbrick.com

招 marks Chef Hales' signatures SPICY chef's heat GF gluten-free ● Florida local
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Please enjoy responsibly · 21 and over

Our kitchen is not a gluten-free facility; cross-contamination may occur. Consuming raw or undercooked items may increase risk of foodborne illness.