

## SMALL BITES

- Crispy Wings (BBQ Or Buffalo Style) \$12**  
Celery Sticks | Carrot Sticks | Ranch Dressing (Kolsch)
- South Western Chicken Lettuce Cups \$13**  
Roasted Corn Salad | Queso Fresco | Tortilla Strips | Chipotle Vinaigrette (Dubbel)
- Meat Ball Mac & Cheese \$12**  
Smoked Cheddar | Mozzarella Cheese | Boursin Cheese | Fried Onion (Altbier)
- Crispy Calamari \$11**  
Roasted Garlic Marinara Sauce (Kolsch)
- Fire Balls \$13**  
Crab Meat Poppers | Smoked Chipotle Fireball Aioli | Micro Cilantro (Witbier)
- Texan Baked Avocado \$12**  
Applewood Smoked Bacon | Corn Salad | Pico De Gallo | Cheddar Cheese | Sour Cream | Chipotle Vinaigrette (Belgian Pale Ale)

## CHEF'S FEATURES

- The Butcher Block \$17**  
Seasonal Jam | Gorgonzola Dolce | Pecorino Romano | Prosciutto | Salami | Pickled Cornichons | Grilled Crostini | Honey Comb (Saison/Farmhouse Ale)
- Ahi Tuna Poke \$14**  
Radish Salad | Green Onion | Wonton Chips | Soy Ginger Lime Vinaigrette (Saison/Farmhouse Ale)
- Baja Fish Tacos \$13**  
Corn Tortillas | Pico De Gallo | Cilantro Coleslaw | Pickled Red Onion | Queso Fresco | Jalapeno Aioli | Guacamole (Belgian Pale Ale)
- Fried Chicken Waffle Sandwich \$13**  
Jalapeno Coleslaw | Bourbon Maple Honey (Kolsch)

## GREENS

- Baby Kale Caesar \$11**  
Heirloom Grape Tomatoes | House Made Croutons | Parmesan Cheese Crisps | Caesar Dressing (Witbier)  
Add Grilled Chicken Breast \$4 | Shrimp \$6 | Salmon \$8
- Strawberry Fields Forever \$13**  
Wild Arugula | Strawberries | Figs | Feta Cheese | Roasted Pistachios | Wild Berry Balsamic Vinaigrette (Pilsner)
- Grilled New York Steak Salad \$17**  
Mix Green | Candied Walnuts | Cranberries | Blue Cheese | Fried Onion | Balsamic Dressing (American IPA)
- Cajun Ahi Tuna Salad \$18**  
Napa Cabbage Mix | Mandarin Orange | Cashews | Avocado | Wonton Strips | Orange Ginger Vinaigrette (American IPA)
- Quinoa Salad \$12**  
Mix Green | Roasted Corn | Golden Raisins | Avocado | Balsamic Dressing (Saison/Farmhouse Ale)  
Add Grilled Chicken Breast \$4 | Shrimp \$6 | Salmon \$8
- Cobb Salad \$15** Chopped Romaine | Chicken | Tomatoes | Cured Bacon | Avocado | Blue Cheese | Egg | Blue Cheese Dressing (Gueuze)

## BURGERS | SANDWICHES

- Bacon Chipotle Chicken \$14**  
Bolillo | Boursin Cheese | Provolone Cheese | Tomato | Caramelized Onion | Chipotle Aioli | Seasoned Steak Fries (Brown Ale)
- Cali Burger \$16**  
Brioche | Cheddar Cheese | Cured Bacon | Lettuce | Tomatoes | Coca-Cola Caramelized Onion | Avocado | Garlic Aioli | Seasoned Steak Fries  
Add Fried Egg \$1.5 (Pilsner)
- Grilled Salmon Burger \$15**  
Brioche | Avocado | Jalapeno Coleslaw | Tomato | Sriacha Aioli | Seasoned Steak Fries (Tripel)
- Cubano \$16**  
Bolillo | Braised Pork Belly | Provolone Cheese | Roasted Garlic Mustarded Aioli | Jalapeno Coleslaw | Pickled Red Onions | Seasoned Steak Fries (Saison/Farmhouse Ale)
- Steak House Sandwich \$17**  
French Roll | Grilled New York steak | Lettuce | Tomato | Fried Onion | Blue Cheese | Garlic Aioli | Seasoned Steak Fries (American IPA)
- Marble Rye Club \$16 (California Common)**  
Chicken Breast | Maple Ham | Applewood Smoked Bacon | Lettuce | Tomato | Avocado | Swiss Cheese | Garlic Aioli | Seasoned Steak Fries (California Common)
- Veggie Portobello Burger \$14**  
Brioche | Balsamic Mushroom | Roasted Bell Pepper | Avocado | Feta Cheese | Micro Basil | Pesto Aioli | Quinoa Salad (Belgian Pale Ale)

## SIDES

- Battered Onion Rings \$5**
- Loaded Mash Potatoes \$4**
- Honey Sriracha Crispy Brussel Sprouts \$6**
- Beer Battered Fried Pickles \$5**
- Truffle Mac & Cheese \$6**
- Tomato Bisque \$6**
- Choose Any Three For \$13

## FLATBREAD PIZZA

- Chipotle BBQ Chicken \$15**  
Mozzarella Cheese | Red Onion | Pineapple | Cilantro (Saison/Farmhouse Ale)
- Margherita \$14**  
Roasted Garlic | Heirloom Cherry Tomatoes | Fresh Buffalo Mozzarella | Micro Basil | Marinara Sauce | Olive Oil (Dubbel)
- Carnivor \$16**  
Salami | Lamb Sausage | Pepperoni | Smoked Cheddar Cheese | Pickled Cornichons | Marinara Sauce (Brown Ale)

## DINNER PLATES

### Roasted Half Chicken \$22

Lemon Herb | Farmer's Market Vegetables | Garlic Mash Potato (Belgian Strong Pale Ale)

### Bangers & Mash \$24

Lamb, Duck, Pheasant Sausage | Garlic Mash Potatoes | Sautéed Bell Peppers | Sautéed Spinach | Bourbon Demi-Glace (Quadrupel)

### Dry Aged New York Steak \$39

Boursin Cheese Mash Potato Puree | Farmer's Market Vegetables | Herb Compound Butter | Barolo Red Wine Reduction (Flanders Red Ale)

### Artichoke Linguine \$21

Rainbow Cauliflower | Spinach | Heirloom Tomato | Garlic | Basil | Extra Virgin Olive Oil | House Made Garlic Bread  
Add Grilled Chicken Breast \$4 | Shrimp \$6 | Salmon \$8  
(California Common)

### Pan Roasted Atlantic Salmon \$26

Saffron Risotto | Farmer's Market Vegetables | Roasted Bell Pepper Coulis  
(Saison/Farmhouse Ale)

## Cocktails \$12

### Bourbon Smash

Old Grand Dad 100 Bourbon, Lemon, Agave Syrup, Angostura Bitters

### Dragonberry Mojito

Bacardi Dragonberry Rum, Strawberries, Lime Juice, Mint

### Blackberry Margarita

Espolon Blanco Tequila, Cointreau, Lime Juice, Blackberry, Thyme

### Brewster's Old Fashioned

James E Pepper 1776 Rye, Angostura Bitters, Raw Sugar, Orange Peel

### Four Points Mojito

Cruzan Rum, Lime Juice, Mint

### London Mule

Bombay Sapphire Gin, Lime Juice, Angostura Bitters, Ginger Beer, Mint

### Aviation

Blade Gin, Luxardo Maraschino, Crème de Violette, Lemon Juice

### First Class

Espolon Blanco Tequila, Cucumber, Mint, Lime Juice

### Raspberry Runway

St. George Vodka, Licor 43, Raspberries, Lime Juice

### Grape Expectations

Kappa Pisco, Crème de Violette, Lime Juice, Grapes

### French 77

Blade Gin, St. Germain, Lemon Juice, Sparkling Wine

### Strawberry Strip

Pierre Ferrand 1840 Cognac. Strawberries, Lemon Juice, Sparkling Wine

	Glass	Bottle
<u>Sparkling</u>		
Jaume Serra, Cristalino Cava (Spain)	\$8	\$29
Piper Sonoma Brut (CA)		\$55
Moet Chandon Brut Imperial (France)		\$169
<u>White / Rosé</u>		
Polka Dot Riesling (WA)	\$9	\$29
Bella Sera Pinot Grigio (Italy)	\$8	\$29
Starborough Sauvignon Blanc (NZ)	\$10	\$38
Magnolia Grove Chardonnay (CA)	\$9	\$33
William Hill Chardonnay (CA)	\$15	\$56
Hess Collection Chardonnay (Napa, CA)		\$60
Cakebread Chardonnay (Napa, CA)		\$120
Beringer White Zinfandel (CA)	\$9	\$32
Chateau du Campuget Rosé (Nîmes, FR)	\$9	\$35
<u>Red</u>		
MacMurray Ranch Pinot Noir (Russian River, CA)	\$12	\$45
Bogle Essential Red (CA)	\$9	\$35
Artezin Zinfandel (CA)	\$12	\$45
Magnolia Grove Cabernet Sauvignon (CA)	\$9	\$35
Alamos Malbec (Mendoza, Argentina)	\$9	\$35
Red Rock Merlot (CA)	\$9	\$35
Sterling Vintner's Meritage (CA)	\$10	\$38
Joel Gott 815 Cabernet Sauvignon (CA)	\$12	\$45
<u>House Wines By Copper Ridge</u>		
Cabernet, Chardonnay, Merlot	\$8	\$27

## SWEETS

### Deconstructed Banana Split Bread Pudding \$7

Strawberries | Candied Walnuts | Whipped Cream | Caramel Sauce | Chocolate Sauce

### Chocolate Lava Cake \$8

Molten Chocolate Center | Vanilla Ice Cream | Strawberries | Whipped Cream

### Raspberry White Chocolate Cheesecake \$7

Dark Chocolate Sauce | Black Berry Compote | White Chocolate Mousse

### Warm Waffle Sunday \$7

Strawberries | Banana | Whipped Cream | Rum Caramel | Chocolate Sauce | Vanilla Ice Cream

### Ice Cream \$5

Haagen-Dazs Vanilla or Chocolate (2 Scoops)