

## 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)

**Cocktails \$12**

Bourbon Smash

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

Classic Daiquiri

Caña Brava Rum, Lime Juice, Simple Syrup

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

Caña Brava 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, Luxardo Maraschino, 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

**Wine**

	Glass	Bottle
<u>Sparkling</u>		
Jaume Serra Cristalino <b>Cava</b> (Spain)	\$8	\$29
Piper Sonoma <b>Brut</b> (CA)		\$55
Möet Chandon Impérial <b>Brut Champagne</b> (France)		\$169
La Marca <b>Prosecco</b> Split Bottle (Italy)		\$9
<u>White / Rosé</u>		
Polka Dot <b>Riesling</b> (WA)	\$9	\$35
Bella Sera <b>Pinot Grigio</b> (Italy)	\$8	\$29
Starborough <b>Sauvignon Blanc</b> (NZ)	\$10	\$38
Magnolia Grove <b>Chardonnay</b> (CA)	\$9	\$35
William Hill <b>Chardonnay</b> (CA)	\$15	\$56
Cakebread <b>Chardonnay</b> (Napa, CA)		\$80
Beringer <b>White Zinfandel</b> (CA)	\$9	\$35
Chateau du Campuget <b>Rosé</b> (Nîmes, FR)	\$9	\$35
<u>Red</u>		
MacMurray Ranch <b>Pinot Noir</b> (Russian River, CA)	\$12	\$45
Bastide Miraflores <b>Syrah/Grenache</b> (Roussillon, France)	\$10	\$38
Dry Creek <b>Zinfandel</b> (Sonoma, CA)	\$12	\$45
Magnolia Grove <b>Cabernet Sauvignon</b> (CA)	\$9	\$35
Alamos <b>Malbec</b> (Mendoza, Argentina)	\$9	\$35
Red Rock <b>Merlot</b> (CA)	\$9	\$35
Sterling Vintner's <b>Meritage</b> (CA)	\$10	\$38
Joel Gott 815 <b>Cabernet Sauvignon</b> (CA)	\$12	\$45
<u>House Wines By Copper Ridge</u>		
Cabernet, Chardonnay, Merlot	\$8	\$29

**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)

**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)