

DRAUGHT BEER

CALIFORNIA ROTATIONALS

Please ask your server for the current selection from these great breweries.

El Segundo Brewing	El Segundo, CA
Smog City Brewing	Torrance, CA
Strand Brewing Co	Torrance, CA
Monkish Brewing(Belgians)	Torrance, CA
Noble Ale Works	Anaheim, CA
Bootlegger's Brewing	Fullerton, CA
Anchor Brewing Co	San Francisco, CA

LAGERS/PILSNERs/BLONDES

	Origin	ABV	12oz.	16oz.	32oz.
Ballast Point Longfin Lager Light, smooth California lager with a clean citrusy taste and bready finish.	San Diego, CA, American Lager	4.5%	5.50	7.00	13.00
Firestone Walker Pivo Pils 2013& 2014 GABF gold medal winner for German-style Pilsner.	Paso Robles, CA, Hoppy Pilsner	4.7%	5.50	7.00	13.00
Ska Brewing True Blonde Ale 2013& 2014 GABF gold medal winner for English-style Summer Ale, brewed with Durango honey.	Durango, CO, American Blonde	5.0%	5.50	6.50	12.50
Spaten Original Tastes initially of biscuit malt, finishing with mild hop bitterness and a slight sweetness..	Munich, Germany, Munich Lager	5.2%	5.00	6.50	12.50
Stella Artois Aromas of hops, grass and grain; a touch of sweetness is balanced by mild hops.	Leuven, Belgium, Pale Lager	5.2%	5.00	6.50	12.50
Bud Light	St. Louis, MO, Lager	4.2%	4.00	5.50	10.50

HEFs/WITs/CIDERS

Golden Road Hefeweizen Orange and smooth with a wheaty, malty and biscuit <i>taste, followed by slight bitterness.</i>	Los Angeles, CA, Hefeweizen	4.6%	5.00	6.50	12.50
St. Archer White Ale 2014 GABF gold medal for Belgian-style witbier, spiced with fresh orange peel and coriander.	San Diego, CA, Witbier	5.0%	5.50	7.00	12.50
Franziskaner Hefe Weisse Flavors of yeast, lemon, banana, clove and pepper; light, sweet and tart.	Munich, Germany, Hefeweizen	5.0%	5.00	6.50	12.50
Original Sin Hard Apple Cider Small batch, dry traditional cider featuring a blend of two types of champagne yeasts.	New York, NY, Cider	6.0%	5.50	7.00	13.00

PALE ALES

Sierra Nevada Pale Ale Generous quantities of premium Cascade hops provide a fragrant bouquet and spicy flavor.	Chico, CA, American Pale Ale	5.6%	5.00	6.50	12.50
Dale's Pale Ale Less bitter and less floral than other APAs, presenting a clean bite that doesn't linger.	Longmont, CO, American Pale Ale	6.5%	5.00	6.50	12.50
Kona Fire Rock Pale Ale Malty and sweet with caramel notes; hops add mild citrus notes and light bitterness..	Kona, HI, American Pale Ale	5.8%	5.00	6.50	12.50
Boddington's (Nitro) Slight maltiness with sweet honey finish and creamy smoothness.	Manchester, UK, English Pale Ale	5.0%	5.00	6.50	12.50

INDIA PALE ALES

Lagunitas IPA Big on the aroma with a hoppy-sweet finish that'll have you wanting another sip.	Petaluma, CA, India Pale Ale	6.2%	5.50	7.00	13.50
Racer 5 by Bear Republic A very hoppy IPA, showcasing the personalities of Cascade and Columbus hops.	Healdsburg, CA, American IPA	7.5%	5.50	7.00	13.50
Ballast Point Sculpin IPA Big citrusy IPA with flavors of bright apricot, peach, mango and lemon.	San Diego, CA, American IPA	7.0%	6.00	7.50	14.50
Stone Ruination IPA BIG HOPS!!!	Escondido, CA, Imperial IPA	8.2%	6.00	7.50	X
Deschutes Fresh Squeezed IPA 2014 World Beer Awards Gold medal in American-style IPA. Loads of bright citrus flavors.	Bend, OR, American IPA	6.4%	6.00	7.50	14.50
Epic Hopulent IPA(Nitro) Seasonal changes to its hops& grains has this beer always evolving with an ever-present malt backbone.	Salt Lake City, UT, Imperial IPA	8.2%	6.00	7.50	X
Goose Island IPA Mild caramel malts with a light hop bitterness and balanced finish.	Chicago, IL, English-Style IPA	5.9%	5.50	7.00	13.00

REDS/BROWNS

Karl Strauss Red Trolley Award winner, toasty, nutty, and toffee malts and round fruit character with herbal hop bitterness.	San Diego, CA, American Red Ale	5.8%	5.50	7.00	13.50
Modern Times Blazing World Hoppy amber with loads of Nelson, Mosaic, and Simcoe hops and a bready malt backbone.	San Diego, CA, American Amber Ale	6.8%	6.00	7.50	14.50
Port Board Meeting Brown Big brown ale with local SD Ryan Brother's coffee and cocoa nibs from famed SF chocolate makers, TCHO.	San Marcos, CA, American Brown	8.5%	6.00	7.50	X
Oskar Blues G'Knight A BIG sticky Imperial red with sweet malts, citrus, caramel and a lingering bitterness.	Longmont, CO, Imperial Red Ale	8.7%	5.50	7.00	X

STOUTS

Eagle Rock Solidarity (Nitro) Super light bodied, with roasted malts and subtle notes of toasted nuts, dark chocolate & coffee.	Los Angeles, CA, English Dark Mild	3.8%	5.00	6.50	12.50
Cismontane Black's Dawn Brewed with gourmet coffee, brown sugar & oats, rich & complex brew, very creamy with a hint of hops.	Rancho Santa Margarita, CA, Stout	8.0%	6.00	7.50	14.50

BELGIAN STYLES

Boulevard Tank 7 Stats with big, fruity aromatics and fades into a dry, peppery finish.	Kansas City, MO, Farmhouse Saison	8.5%			8oz 7.00
Lefte Blonde Sweet aroma of vanilla with hints of fruit and a slight caramel finish.	Leuven, Belgium, Belgian Blonde Ale	6.6%			7.00
St. Louis Framboise Sweet-tart raspberry flavors with hints of Belgian yeast, spice and fruity malts.	Ingelmunster,Belgium, Lambic - Fruit	4.5%			8.00

Please see the BEER BOARD for additional selections and seasonal beers.

CANNED BEER

Chilled glass upon request.

Name	Origin	Style	ABV	Size	Price
Anderson Valley The Kimmy, The Yink & The Holy Gose	Boonville, CA	Gose	4.2%	12 oz.	6.00
One of the oldest styles of beer, it's kettle-soured with notes of lemon zest, tropical fruit and sea salt.					
St. Archer Blonde	San Diego, CA	Blonde Ale	4.8%	12 oz.	6.00
Made with pale malt, Kolsch yeast and Noble Hops, resulting in dry blonde with firm bitterness.					
Refuge Blood Orange Wit	Temecula, CA	Witbier	5.0%	16 oz.	6.50
Easy drinking, light-bodied witbier brewed 200lbs of blood orange per batch					
Ballast Point Yellowtail Pale Ale	San Diego, CA	Pale Ale	5.2%	12 oz.	6.00
Hops, wheat, pale malt make a silky, smooth citrusy pale ale.					
Mother Earth Cali Creamin' Ale	Vista, CA	Vanilla Cream Ale	5.2%	12 oz.	6.00
Light ale with a sweet malty backbone and cream soda-esque finish.					
Epic Lil' Brainless Raspberries	Salt Lake City, UT	Belgian Fruit Beer	5.2%	12 oz.	6.00
Brewed with natural raspberry puree; notes of raspberry bubblegum & sweet fruity jam with a dry finish.					
Oskar Blues Mama's Little Yella Pils	Longmont, CO	Pilsner	5.3%	12 oz.	6.00
Light, refreshing, breadly pilsner with a nice floral hop backbone.					
Avery Ellie's Brown Ale	Boulder, CO	Brown Ale	5.5%	12 oz.	6.00
Rich chocolate, brown sugar, vanilla and a nutty finish.					
Maui Brewing Mana Wheat	Lahaina, HI	Wheat Beer	5.5%	12 oz.	6.00
Unfiltered, fruity sweet wheat ale infused with fresh Maui Gold Pineapple.					
Modern Times Black House	San Diego, CA	Oatmeal Coffee Stout	5.8%	16 oz.	6.50
Brewed with Modern Time's signature coffee roast; notes of chocolate-covered espresso and roasted character.					
Bell's Two Hearted Ale	Kalamazoo, MI	India Pale Ale	7.0%	16 oz.	7.00
Centennial hops give it grapefruit and pine resin aromas with a balanced malt body.					
Hess Brewing Habitus	San Diego, CA	Rye IPA	8.0%	16 oz.	7.00
2014 Gold medal winner at the World Beer Cup; Earthy & spicy notes, balanced by the floral & piney aromatics.					
Golden Road Wolf Among Weeds	Los Angeles, CA	Imperial IPA	8.0%	16 oz.	7.00
Citrus hop, dank earthiness, light bodied, fresh aromas.					
Brouwerij Het Anker Lucifer	Belgium	Belgian Strong Ale	8.0%	500mL	10.00
Full-bodied Strong ale with fruity & spicy notes and floral aroma.					

BOTTLED BEER

All bottled beer sales are final.

Listed from lightest to darkest.

Name	Origin	Style	ABV	Size	Price
Acai Berry Wheat by Eel River	California	Fruit / Wheat Beer	4.0%	22 oz.	8.00
Aroma is light with butter and fruit juice. Flavor is mild acai berry, seltzer water, wheat, and butter.					
Weihenstephaner Vitus	Germany	Weizen Bock	7.7%	500mL	8.50
Strong wheat & toasted malt flavor with hints of fruit, clove and vanilla.					
Gavroche	France	Bière de Garde	8.5%	750mL	14.00
Light amber, complex spice flavors, hints of dried berries with a nice malt sweetness and dry finish.					
Hitachino Nest Belgian White	Japan	Witbier	5.0%	375mL	9.00
Orange peel, lemon and a spicy finish which provides a lingering bite.					
GLUTEN FREE: Estrella Daura	Spain	Pilsner	5.4%	375mL	7.00
Three time World Beer Championship Gold Medal winner for Gluten Free Beer category.					
Cuvee Des Jacobins Rouge	Belgium	Barrel Aged Sour	5.5%	375mL	12.50
Tart, red, malty sweetness with an acid sharpness and oak backbone.					
Duvel	Belgium	Belgian Strong Pale Ale	8.1%	750mL	15.00
Taste is a creamy buttered biscuit with marmalade and spicy pepper in the finish.					
Delirium Tremens	Belgium	Belgian Strong Pale Ale	8.5%	750mL	16.00
Aggressive notes of grain, with a warming alcohol taste; finish is lemony hop, as well as fresh cut grass.					
Lagunitas Hop Stoopid	California	Imperial IPA	8.0%	22 oz.	10.00
Big mouthful of hops combine with a huge malt backbone. Lives up to it's name!					
AleSmith Old Numbskull	California	Barley Wine	11.0%	750mL	15.00
Hoppy citrus hits first and gives way to light caramel sweetness with a dry finish.					
Rogue Hazelnut Brown	Oregon	English Brown Ale	6.2%	22 oz.	10.00
Taste is hazelnut, with hints of chocolate and very muted coffee; sweet but extremely well balanced.					
Russian River Selection	California	Assorted Styles		Varies	
Please ask your server for details.					

WHITE WINES

Listed from light to full bodied.

WINE	YEAR	APPELLATION	PRICE
Domaine Chandon Brut (Sparkling)	NV	Yountville, CA	9.95
Ruffino Lumina Pinot Grigio	2011	Pontassieve, Italy	8.95
Mohua Sauvignon Blanc	2012	Marlborough, NZ	9.95
Comstock Dry Creek Sauvignon Blanc	2013	Healdsburg, CA	11.95
Chalone Chardonnay	2011	Monterey, CA	8.95
Cru Unoaked Chardonnay	2012	Madera, CA	10.95
Laguna Chardonnay	2012	Russian River Valley, CA	12.95
Famille Perrin Réserve Rosé	2013	Cotes de Rhône, France	9.95

RED WINES

Listed from light to full bodied.

WINE	YEAR	APPELLATION	PRICE
Belcrème de Lys Pinot Noir	2013	Central Coast, CA	8.95
Sextant Pinot Noir	2011	Santa Lucia Highlands, CA	11.95
William Hill Merlot	2012	Central Coast, CA	9.95
Rosenblum Vinter's Cuvee Syrah	2011	California Blend	9.95
Tobin James "Ballistic" Zin	2011	Paso Robles, CA	10.95
Alamos Selcession Malbec	2012	Mendoza, Argentina	10.95
Louis M. Martini Cabernet Sauvignon	2011	Sonoma County, CA	8.95
B Wise Cabernet Sauvignon	2011	Sonoma, CA	10.95
Silver Palm Cabernet Sauvignon	2011	North Coast, CA	12.95

CONTEMPORARY COCKTAILS

- IRISH LADY** 12.95
Teeling Irish whiskey, lemon juice, peach, cinnamon simple, barrel-aged bitters, Chandon champagne.
- MANHATTAN COOLER** 11.95
Tito's vodka, St.Germaine, lemon juice, cucumber simple, Chandon champagne.
- PURPLE HAZE** 12.95
Don Julio Anejo, Ancho Reyes, lime juice, crème de cassis, walnut bitters.
- BARTENDER'S HANDSHAKE** 11.95
Fernet Branca, Mexican Coke, lemon juice, Galliano, bitters.
- SMOKED KISS** 12.95
Don Amado Mezcal, yellow Chartreuse, Aperol, white peach, Luxardo Marichino, lime juice.
- ELPHABA** 12.95
BIG Gin, St.Germaine, lemon juice, mint simple, kiwi, plum bitters, egg white.
- HOT SCOTCHY** 12.95
Monkey Shoulder Scotch, beer wort, Grand Marnier.
- BLACKBERRY LIGHTNING** 12.95
Ballast Point Devil's Share Moonshine, Barenjager, green Chartreuse, blackberry, ginger beer, lemon juice.

BEER COCKTAILS

- FRANKENSTINER** 10.95
Frankiskaner Hef, Midori, peach bitters, housemade sweet 'n' sour.
- JERRY'S CHOCOLATE ORANGE** 10.95
St. Archer White, Fireball, orange juice, chocolate bitters.
- SUMMER SERENDIPITY** 10.95
Stella Artois, Pavan, lemon juice, bitters.
- BRASS MONKEY** 10.95
Racer 5 IPA, Campari, orange juice, grapefruit bitters.
- MOTHER GAIA** 10.95
St. Louis Framboise, Cynar, lemon juice, bitters.

THE CLASSICS

- BREWCO MULE** 11.95
New Amsterdam Vodka, green Chartreuse, cucumber simple, ginger beer, lime juice, plum bitters.
- MILLION DOLLAR MARGARITA** 11.95
Corralejo 99,000 Anejo, Solerno and housemade sweet 'n' sour with a float of Grand Marnier.
- MANHATTAN** 11.95
Templeton Rye, Antica Carpano, Luxardo Maraschino, bitters.
- BLOODY MARY** 8.95
Rain Vodka & Demetri's Bloody Mary mix. Served mild or spicy.
- BOULIVARDIER** 10.95
Buffalo Trace Bourbon, Campari, Antica Carpano.
- RASPBERRY LEMON DROP** 11.95
Stolichnaya Raspberry Vodka, triple sec, pomegranate juice, simple.
- MB LEMONADE** 10.95
Tito's Vodka, peach schnapps, lemonade, raspberry float.
- RASPBERRY MOJITO** 10.95
Fluer de Cana Rum, raspberry puree, mint, limes, simple and housemade sweet'n'sour.
- ARNOLD PALMER 21** 8.95
Seagram's Sweet Tea Vodka & Lemonade.

NO DESCRIPTION NECESSARY

- WHITE SANGRIA (LIMITED AVAILABILITY) 9.95
HOUSE MARGARITA 8.95
THE MY TIE 8.95
MOJITO 9.95
MICHELADA 8.95
LEMON DROP 10.95

SPIRITS

- VODKA**
Anchor Hop Head
Belvedere
Chopin
Grey Goose
Grey Goose La Citron
Grey Goose Le Poire
Grey Goose Le Orange
Ketel One
Ketel One Citroen
Ketel One Oranj
Purity
Rain
Stolichnaya Raspberry
Stolichnaya Blueberry
Seagram's Sweet Tea
Tito's
- TEQUILA/AGAVES**
Cazadores Blanco
Cazadores Reposado
Cazadores Anejo
Clase Azul Reposado
Corralejo 99,000hrs Anejo
Corzo Silver
Corzo Reposado
Corzo Anejo
Don Amado Mezcal
Don Julio Blanco
Don Julio Anejo
Don Julio Reposado
Don Julio 1942
Patron Silver
- PREMIUM WELL**
New Amsterdam Vodka
Fluer de Cana Silver Rum
El Jimador Tequila
Gordon's Gin
Buffalo Trace Bourbon
- GIN**
Anchor Genevieve
BIG Gin
Bombay Sapphire
Hendrick's
Tanqueray
- RUM**
Zaya 12yr
10 Cane
Captain Morgan
Myers Dark
Seven Tiki Spiced
- COGNAC**
Hennessy Vs
Remy Martin VSOP
- MOONSHINE**
Ballast Point Devil's Share

WHISKEY

- BOURBON**
Bulleit
Maker's Mark
Woodford Reserve
- IRISH**
Jameson
Teeling
Tullamore Dew
- RYE**
Bulleit
Templeton
Whistle Pig
- JAPANESE**
Yamazaki 12yr
- SCOTCH**
Glenlivet 12 yr.
Glenmorangie 10yr.
Johnny Walker Black 12yr.
Lagavulin 16 yr.
Macallan 12 yr
Macallan 15 yr.
Monkey Shoulder
- OTHER**
Charbay R5(Racer 5 hops)
Crown Royal Canadian
Fireball
Jack Daniel's
Seagram's 7
Southern Comfort

BEVERAGES

- SODA** 2.95
Coke
Diet Coke
Sprite
Ginger Ale
Minute Maid Lemonade
Passion Fruit Iced Tea
Arnold Palmer
- BOTTLED SODAS**
Hank's Gourmet Rootbeer 4.00
Mexican Coke(355mL) 4.25
- ENERGY DRINK**
Red Bull 4.25
Sugar-Free Red Bull
- JUICE** 3.95
Orange
Grapefruit
Cranberry
- WATER** 3.95
Pellegrino
Fiji (Still)
- COFFEE** 3.95
French Roast
Regular
Decaf
- HOT TEA** 3.95
Shangri La Tea

APPETIZERS

GIANT GERMAN SOFT PRETZEL	8.95
Imported from Munich. Served with spicy mustard. Add a cheese sauce for \$2.00	
HAND-HACKED GUACAMOLE	9.95
Freshly prepared guacamole made to order! Served with fresh corn tortilla chips and spicy house salsa. (If you would prefer just chips and salsa-\$5.95)	
SPICY HOT WINGS	11.95
Crispy drumettes covered in Louisiana-style hot sauce. Served with blue cheese or ranch.	
ASPARAGUS FRIES	9.95
Fresh asparagus spears with a crispy Parmesan crust and served with a side of garlic & Cajun aioli.	
CRISPY CALAMARI	12.95
Served with garlic aioli and spicy cocktail sauce.	
PASTRAMI RUEBEN EGG ROLLS	10.95
Lean pastrami, Swiss cheese & sauerkraut in a crispy shell. Served with 1000 island & spicy mustard.	
BREWHOUSE NACHOS	14.95
Grilled chicken, steak or chili, cheddar and Jack cheese, black beans, pico de gallo, green onions, jalapenos and black olives topped with guacamole, salsa and sour cream.	
CAJUN QUESADILLA	11.95
Blackened chicken or steak, jalapenos, cheddar and Jack cheese, topped with guacamole, salsa and sour cream.	
SPINACH AND ARTICHOKE DIP	12.95
Spinach and artichokes combined with parmesan cheese, served with toasted sourdough bread and fresh tortilla chips.	
CHICKEN FINGERS	12.95
Served with your choice of fries (French, curly or sweet potato) and ranch, honey-mustard or BBQ sauce for dipping.	
CHICKEN LETTUCE WRAPS	12.95
Diced chicken breast with Napa cabbage, cilantro, carrots, bean sprouts, rice noodles, water chestnuts, chives and mushrooms. Served with iceberg lettuce cups and Szechwan sauce.	
FAMOUS FILET MIGNON CHILI	12.95
Filet Mignon and ground PRIME chuck beef with pinto beans, tomatoes, onions, chilies and spices, topped with Jack and cheddar cheese and diced onions. Served with garlic toast.	
MINI BBQ PULLED PORK SLIDERS	12.95
Three mini BBQ pulled pork sandwiches topped with coleslaw. Served with herb-garlic French fries.	

SALADS

LUNCH SIZE AVAILABLE UNTIL 4:00PM.

Add grilled chicken to any salad for \$3 or grilled pesto shrimp for \$4.

	LUNCH	DINNER
KALE	9.95	12.95
Baby kale, broccoli sprouts, tomatoes, cucumbers, raisins, sunflower seeds, pine nuts and parmesan cheese tossed in a lemon vinaigrette.		
HAWAIIAN AHI	12.95	14.95
Sesame crusted seared ahi tuna on mixed greens with avocado, mango, daikon, tomatoes, macadamia nuts and Enoki mushrooms served with papaya-seed dressing and topped with crispy Maui onions.		
POMEGRANATE & QUINOA	9.95	12.95
Baby spinach, quinoa, candied pecans, pomegranate seeds, broccoli sprouts and feta cheese tossed in a pomegranate dressing.		
BEACH CLUB	10.95	13.95
Mixed greens with southern-style fried chicken pieces, bacon, avocado, tomatoes, croutons and blue cheese crumbles tossed in ranch dressing.		
CHIPOTLE CHICKEN	10.95	13.95
Grilled chicken, red & green cabbage, corn, black beans, green onions, Serrano chilies, tomatoes, tortilla strips, avocado and Jack cheese tossed in spicy chipotle dressing.		
LOBSTER-CRAB CAKES WITH SUMMER CORN	11.95	14.95
Old Bay seasoned lobster-crab cake served with a salad of roasted corn, arugula, avocado, grape tomatoes, caramelized pearl onions, feta cheese and Champagne vinaigrette. Garnished with tzatziki sauce.		
GRILLED PESTO SHRIMP SALAD	11.95	14.95
Mixed greens, sun-dried tomatoes, artichoke hearts, pine nuts, fresh basil, hearts of palm and a sweet Vidalia onion vinaigrette. Topped with grilled pesto shrimp and a goat cheese crostini.		
GREEK	8.95	11.95
Japanese tomatoes, avocado, red onions, Greek olives, capers, oregano, Japanese cucumbers, feta cheese and feta cheese vinaigrette. Served with grilled pita bread.		
HONEY-LIME CHICKEN	10.95	13.95
Avocado, green onions, and sliced almonds atop romaine lettuce and fresh spinach tossed with black olives, artichokes, marinated chicken breast, tomatoes, cucumber and honey-lime dressing.		
BBQ CHICKEN	10.95	13.95
Grilled BBQ chicken breast, romaine lettuce, corn, avocado, bell peppers, red onions, Gouda cheese and tortilla strips tossed in our house BBQ ranch dressing.		
DINNER SALAD		5.95
Mixed greens, pickled red onions, diced avocado, cherry tomatoes, shredded carrots, white cheddar and garlic croutons. Your choice of Italian, balsamic vinaigrette, blue cheese or ranch dressing.		

SANDWICHES

All sandwiches come with your choice of one side.

PRIME RIB DIP	14.95
Slices of prime rib piled high on a French baguette with grilled onions and melted Jack cheese. Served with creamy horseradish and au jus on the side.	
CALIFORNIA CHICKEN SUB	13.95
Grilled lemon-pepper chicken breast with avocado, tomatoes, lettuce, Jack and cheddar cheese and grilled onions on a garlic butter brushed French baguette.	
SPICY AHI SANDWICH	15.95
Seared blackened Ahi tuna fillet topped with Japanese tomato, tempura Maui onions and baby lettuce tossed in a spicy hoisin sauce. Served on a homemade sesame seed bun with a wasabi-herb aioli.	
FILET MIGNON SANDWICH	14.95
Filet Mignon diced and sautéed with grilled onions and bell peppers, topped with provolone cheese, tomato, arugula and garlic aioli on a fresh sourdough roll.	
MANHATTAN CLUB	12.95
Roasted turkey breast, bacon, lettuce, tomato, mustard and mayo served on your choice of toasted white or wheat bread and your choice of cheese. <i>Add avocado for \$1.00.</i>	
NAKED CHICKEN	11.95
Marinated grilled chicken breast with tomato, lettuce and red onions on a homemade sesame seed bun. Served with your choice of cheese: cheddar, Jack, Swiss, Gouda, provolone	
GRILLED PORTOBELLO SANDWICH	13.95
Grilled Portobello mushrooms, smoked mozzarella cheese, arugula, sweet onions, Japanese tomatoes and sun-dried tomato aioli served on a French roll.	

BURGERS

All burgers come with your choice of one side. Add Bacon or Avocado \$1

BUILD YOUR OWN BURGER	10.95
USDA PRIME ground chuck or homemade turkey patty with tomatoes, lettuce and onions on the side served on a homemade sesame seed bun. <i>Add \$1 for each topping: cheese, bacon, sautéed onions, sautéed mushrooms or avocado.</i>	
FUCH'S OFFICE BURGER	14.95
USDA PRIME ground chuck topped with Gruyère and Maytag blue cheese, caramelized onions, Applewood bacon, arugula, Japanese tomatoes and a garlic aioli served on a toasted French roll.	
PB&J BURGER	14.95
USDA PRIME ground chuck, melted Brie cheese, rocket lettuce, caramelized onions, pepper-bacon jam and a spicy peanut butter aioli served on a homemade sesame seed bun.	
OFF-THE-HOOK BURGER	14.95
Bacon-infused USDA PRIME chuck topped with four-year aged Hook's cheddar, rocket lettuce, tomato, red onion and a harissa aioli served on a homemade sesame seed bun.	
PASTRAMI BURGER	14.95
USDA PRIME chuck patty & lean pastrami topped with Swiss cheese, coleslaw and 1000 Island dressing served on a homemade Rye bread.	
LAMB BURGER	13.95
Ground lamb patty, melted mozzarella cheese, rocket lettuce, roasted tomatoes and a harrisa aioli served on a homemade sesame seed bun.	
TEX-MEX CHIPOTLE BURGER	13.95
Seasoned USDA PRIME ground chuck, jalapeno Jack cheese, grilled Anaheim chilies, green leaf lettuce, guacamole, tomatoes, red onions and chipotle aioli on a toasted French roll.	
HICKORY BURGER	13.95
USDA PRIME ground chuck topped with bacon, two onion rings, homemade hickory BBQ sauce, cheddar cheese, tomato and lettuce served on a homemade sesame seed bun.	
BREWERY BURGER	12.95
USDA PRIME ground chuck with cheddar cheese, tomatoes, lettuce, sweet onions, pickles and 1000 island dressing on a homemade sesame seed bun.	

A TURKEY OR VEGGIE PATTY CAN BE SUBSTITUTED FOR ANY OF THE BURGERS.
WHOLE WHEAT BUN AVAILABLE.

SIDES

FRENCH FRIES	COLESLAW	SAUTÉED VEGETABLES
CURLY FRIES	MEXICAN RED RICE	BLACK BEANS
SWEET POTATO FRIES	MAC'N CHEESE	GARLIC MASHED POTATOES
YUCCA FRIES	STICKY RICE OR BROWN RICE	ONION RINGS
SAUTÉED BRUSSEL SPROUTS		FRUIT MEDLEY

DESSERT

COOKIE MONSTER	11.95
Large baked chocolate chip cookie topped with vanilla ice cream, chocolate sauce, whipped cream, candied walnuts and a cherry.	

KIDS MENU FOR KIDS 10 AND UNDER. NO SUBSTITUTIONS. NOT AVAILABLE TO-GO.
INCLUDES FRENCH FRIES AND A SMALL DRINK (SODA ONLY).

CHEESEBURGER- USDA PRIME ground chuck topped with your choice of cheese.	7.95
GRILLED CHEESE SANDWICH- Cheddar cheese on toasted white bread.	7.95
CHICKEN FINGERS- Three large chicken tenders.	7.95
CHEESE QUESADILLA- Melted cheddar and Jack cheese in a flour tortilla.	7.95
KIDS' SUNDAE- Vanilla ice cream and fudge topped with whipped cream and a cherry.	2.95

TACOS

GREEK TACOS

Seasoned ground lamb, cucumbers, tomatoes, red onions, Kalamata olives, romaine lettuce and feta cheese. Served with sides of tzatziki sauce and balsamic vinaigrette.

14.95

HALIBUT TACOS

Two pan-seared halibut tacos topped with shredded cabbage, grilled scallions & cilantro, sliced radish, pickled red onions, spicy white sauce and pico de gallo on flour tortillas. Served with guacamole, black beans and fiesta rice on the side.

15.95

BAJA FISH TACOS

Select pieces of beer battered Icelandic cod served in two flour tortillas with cabbage, pico de gallo, guacamole and Baja white sauce. Served with black beans and rice.

14.95

BLACKENED AHI SKINNY TACOS

Two blackened seared Ahi tacos served in lettuce cups topped with pico de gallo, mango salsa and chipotle sour cream. Served with guacamole, fresh salsa, black beans and fiesta rice on the side.

15.95

SHRIMP TACOS

Two sautéed shrimp tacos with shredded cabbage, tomatillo salsa, white cheddar cheese, avocado, fresh salsa, corn relish and Baja white sauce on flour tortillas. Served with rice and black beans.

14.95

TECATE ROASTED CHICKEN TACOS

Two roasted chicken tacos topped with shredded lettuce, pico de gallo, white cheddar cheese and salsa roja served on crispy corn tortillas. Served with beans & rice on the side.

12.95

BUILD YOUR OWN PIZZA

Topped with house-made tomato sauce and mozzarella and parmesan cheeses.

Toppings (50¢ each): pepperoni, Italian sausage, red onion, mushrooms, tomatoes, bell peppers, artichoke hearts, black olives and jalapenos.

9.95

HOUSE FAVORITES

MEDITERRANEAN CHICKEN KABOBS

Two grilled chicken and veggie skewers with couscous, Kalamata olives, capers, feta, tzatziki sauce, pita bread and virgin olive oil. Served with our Greek Salad on the side.

15.95

SEAFOOD ENCHILADAS

Corn tortillas filled with shrimp and scallops in a chipotle-lobster cream sauce and topped with avocado and pico de gallo. Served with Mexican red rice and black beans.

16.95

BBQ BABY BACK RIBS

Grilled baby back pork ribs slathered in homemade hickory BBQ sauce and served with your choice of any two sides.

Half Rack
16.95

Full Rack
21.95

FISH & CHIPS

Icelandic cod coated with a delicate flaky crust served with coleslaw and steak fries with sides of tartar and spicy cocktail sauces.

16.95

SOUTHWESTERN PENNE PASTA

Penne with chicken, mushrooms, tomatoes, green onions, parmesan cheese and crunchy tortilla strips in a chipotle cream sauce – mild or spicy. Served with garlic toast.

16.95

SAM'S SESAME AHI TUNA

Seared sesame crusted Ahi fillet (rare on the inside) served with Asian vegetables, sticky rice and a side of teriyaki sauce.

18.95

BBQ SALMON

Fresh grilled salmon finished with a Chinese mustard glaze and served with your choice of two sides.

18.95

FAMOUS VAQUERO SKIRT STEAK

Grilled marinated skirt steak, pinto beans, Mexican red rice, spicy salsa, sour cream, cilantro and pico de gallo. Served with warm corn tortillas.

Best Steak
~Easy Reader
2013

18.95

BREWHOUSE "CENTER CUT" STEAK

Filet Mignon steak that practically "melts in your mouth" topped with garlic-herb butter. Served with your choice of two sides.

21.95

**FREE BREWCO WI-FI (BREWCOFREE)
T-SHIRTS NOW AVAILABLE (BLACK OR WHITE)
MEDIUM - XLARGE \$15.00 XXLARGE \$18.00**

