

California

## APPETIZERS

French Fries With garlic aioli.	\$7	Spiced Fried Cauliflower Cilantro-mint yogurt.	\$12
Garlic Parmesan Fries Fresh garlic, granulated parmesan, and Old Bay seasoning served with garlic aio	\$ 9 li.	Smokey Hummus Salsa verde, grilled pita, and seasonal vegetables.	\$12
Warm Artichoke & Spinach Dip Served with tortilla chips.	\$12	Tater Tots Seasoned tater tots with sriracha aioli.	\$10
Bavarian Style Pretzel Smokey honey mustard and pimento cheese.	\$10	Chili Tots Tater tots topped with our house beer chili, shredded cheddar cheese, red onions, and sour cream.	\$14
Cheese Curds Beer battered Wisconsin cheddar cheese curds with chipotle ranch.	\$12	Semolina Dusted Calamari Sliced cherry peppers and lemon garlic aioli.	\$14
Shishito Peppers Blistered shishitos with Malden sea salt, lemon, and garlic aioli.	\$9	Crispy Fried Chicken Wings Buffalo, BBQ or sweet chili glaze sauce. Served with blue cheese or ranch dip.	\$ 14
BBQ Pulled Pork Sliders Three pulled pork sliders served with a side of our house beer BBQ sauce and creamy cole slaw.	\$12	SALADS	
SOUPS  Soup of the Day Made fresh daily. Ask about today's selection.  Brew Free! or Die Chili Grass fed beef, Brew Free or Die IPA, red beans, crema, cheddar cheese, and red onions.  Cup \$ 7 / Bowl \$ 10  Soups are made daily & often showcase a 21A beer.		Spring Mix Salad Mixed lettuce, red onions, shredded carrots, candied pecans, and green apples tossed in a balsamic honey vinaigrette.	\$14
		Kale & Romaine Caesar Buttered sourdough croutons and shaved parmesan.	\$14
		Classic Cobb Salad Romaine, grilled chicken, blue cheese, avocado, hard-boiled egg, cherry tomatoes, bacon, and blue cheese crumbles.	\$ 17
		Add veggie patty \$5, grilled chicken \$6, ahi tuna steak \$8	
<b>7</b> (			



## SANDWICHES \* PUB FAVORITES

YOUR NEIGHBORHOOD BREWPUB

\$14

\$ 20

All Sandwiches come with choice of fries or mixed greens with lemon vinaigrette Sub with Impossible patty \$3, or grilled salmon \$8 Brew Pub Burger\* Street Tacos Plate Grass fed beef with choice of cheddar, pepper jack, or blue cheese. Served with Three tacos with your choice of carnitas, grilled steak, or shredded chicken. lettuce, tomato, pickled red onions and 21A sauce. With corn tortillas, red onions, and cilantro. Served with tortilla chips and salsa. Veggie Burger Baja Fish Tacos Two beer battered rock cod tacos, shredded cabbage, and chipotle ranch. Served House made veggie patty, pickled onions, avocado, and sriracha aioli. on corn tortillas with salsa. \$17 Smoked bacon, romaine, tomato, and mayonnaise on grilled sourdough. BBQ Baby Back Ribs Baby back ribs made with our house beer BBQ sauce, served with coleslaw  $\&\,$  fries.  $^\$\,19$ Chipotle Chicken Sandwich Marinated chicken breast, mixed greens, avocado, tomato, and chipotle ranch on Brewmaster's Fish and Chips a french roll. Beer battered rock cod, tartar sauce, and fries with a side salad. Grilled Steak Sandwich \$ 19 Grilled Atlantic Salmon Grilled steak, BBQ sauce, pepper jack cheese, and grilled onions on a french roll. Grilled salmon served over a couscous salad, topped with a lemon white wine butter sauce. Seared Ahi Tuna \$ 2.1 Pickled ginger, ginger-soy cole slaw, and wasabi aioli.



Brownie Sundae

Ghirardelli chocolate chip brownie served with vanilla ice cream, whipped cream, chocolate sauce, and caramel sauce.

## DESSERTS

House-Made Warm Apple Crisp erved with a scoop of vanilla ice cream and topped with caramel sauce.	\$12	Strawberry Cheesecake Cup Strawberry cheesecake with whipped cream and strawberry sauce.	\$ 10
lease allow 20 mins for preparation			

\$14



