

APPETIZERS

Fries Basket With garlic aioli.	\$ 7	Spiced Fried Cauliflower Cilantro-Mint Yogurt	\$ 12
Shishito Peppers Blistered shishitos with Malden sea salt, lemon and garlic aioli.	\$ 9	Smokey Hummus Salsa verde, grilled pita, seasonal vegetables.	\$ 12
Tater Tots Seasoned tater tots with Sriracha aioli.	\$ 10	Warm Artichoke & Spinach Dip Served with tortilla chips.	\$ 12
Bavarian Style Pretzel Smokey honey mustard and pimento cheese	\$ 10	Loaded Tots Shredded cheddar, crema, bacon bits and scallions.	\$ 12
Cheese Curds Beer battered Wisconsin cheddar cheese curds with chipotle ranch.	\$ 12	Semolina Dusted Calamari Sliced cherry peppers and lemon garlic aioli.	\$ 14
Farm Toast Grilled sourdough bread, burrata, blistered toybox tomatoes, micro basil.	\$ 12	Crispy Fried Chicken Wings BBQ or Buffalo with Blue Cheese Dip.	\$ 14

SOUPS \* SALADS



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 and red onions.

Cup \$ 7 / Bowl \$ 10

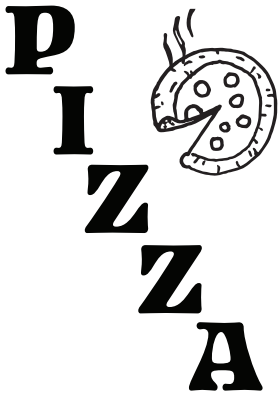
Soups are made daily & often showcase a 21A beer.

Market Salad \$ 14  
Arugula, radishes, snap peas, pepitas, lemon vinaigrette, crispy jamon, queso fresco.

Kale & Romaine Ceasar Small \$ 9 / Large \$ 14  
Buttered sourdough croutons and shaved parmesan.

Classic Cobb Salad \$ 17  
Romaine, grilled chicken, blue cheese, avocado, hard-boiled egg, cherry tomatoes, bacon, blue cheese dressing.

Add Veggie patty \$5, Grilled Chicken \$6, Ahi Tuna Steak \$8



Margherita Tomato sauce, basil, mozzarella.	\$ 18
Pepperoni Tomato sauce, mozzarella, pepperoni.	\$ 19
Veggie Pie Tomato sauce, mozzarella, broccolini, blistered cherry tomatoes, basil.	\$ 20
Sausage & Mushroom Bechamel, Italian Sausage, cremini & oyster mushrooms, red onions.	\$ 22
White Pie Bechamel, mozzarella, parmesan, prosciutto, fresh arugula.	\$ 24

Pizza Additions: Pepperoni, sausage, mushrooms, pickled jalapenos, broccolini \$2.50 ea, Prosciutto, burrata \$3.75 ea

SANDWICHES \* PUB FAVORITES

All Sandwiches come with choice of fries or mixed greens with lemon vinaigrette

your  
SOMA  
NEIGHBORHOOD  
BREW PUB

Brew Pub Burger* Grass fed beef with choice of cheddar, pepper jack or blue cheese, lettuce, tomato, pickled red onions and 21A sauce.	\$ 19	Street Tacos Plate three tacos with your choice of carnitas, grilled steak, or shredded chicken, with corn tortillas, red onion and cilantro. Served with tortilla chips and salsa.	\$ 14
Veggie Burger House made veggie patty, pickled onions, avocado and sriracha aioli.	\$ 16	Baja Fish Tacos Two beer battered rock cod tacos, shredded cabbage, chipotle ranch with corn tortillas and salsa.	\$ 19
BLT Smoked bacon, romaine, tomato, mayo on grilled sourdough.	\$ 17	BBQ Baby Back Ribs Baby rack ribs made with our house beer BBQ sauce, served with coleslaw & fries.	\$ 19
Grilled Chicken Sandwich Arugula, red onion, pickled jalapenos, bbq mayo.	\$ 18	Brewmaster's Fish and Chips Beer battered rock cod, tartar sauce, fries & side salad.	\$ 20
BBQ Pulled Pork Sandwich House beer BBQ sauce and creamy slaw on brioche bun.	\$ 17	Grilled Sausages Choice of Bratwurst or Andouille with grilled bread, sauerkraut, pickled onions and honey mustard.	\$ 20
Seared Ahi Tuna Pickled ginger, ginger-soy cole slaw and wasabi aioli.	\$ 21		



DESSERTS

House-Made Warm Apple Crisp Served with a scoop of vanilla ice cream and topped with caramel sauce. Please allow 20 mins for preparation	\$ 12	Scoop of Ice Cream Chocolate or Vanilla.	\$ 5
Brownie Sundae Ghirardelli Chocolate Chip Brownie served with Vanilla Ice Cream, Whipped Cream, Chocolate and Caramel Sauce.	\$ 14		



A 4% surcharge will be added to your bill to comply with all San Francisco Employer Mandates.  
A 20% gratuity may be added to parties of 6 or more.  
\* San Francisco Health Department recommends that ground beef be cooked to a temperature of medium-well or higher

