

BRUNCH

Sunday

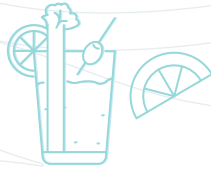
11 am to 4 pm



pacificabrewery.beer



BRUNCH COCKTAILS



PB Bloody • 13

Pacifica Brewery's House Made Bloody Mary Mix, Vodka, Pickled Vegetables.

- Make it a Bloody Maria by adding Tequila
- Make it a Red Snapper by adding Gin

Michelada • add \$3 on any beer

Choice of one of our featured Pacifica Brewery Beers on tap, topped with our House-made Bloody Mary mix, lime & salt.

Seasonal Mimosa • 12

Sparkling wine topped with freshly squeezed juice of the day

Mimosa service • 36

Half bottle of Taittinger champagne with choice of 2 juices (strawberry, passion fruit, pineapple, orange, grapefruit)

Corpse Reviver #2 • 15

Ford's gin, Cointreau, Cocchi Americano, fresh lemon and St George absinthe

Midori Muckraker • 13

Tequila, midori, lime, soda water

The Saze-Riff • 13

Sazerac rye, Campari, Carpano Antica Formula Vermouth and Peychaud bitters with an orange twist

Classic SF Irish Coffee • 13

Tullamore Dew, sugar cube, and hand shaken cream

PB Blackberry Smash • 13

Our very own Buffalo Trace Single Barrel Bourbon, lemon juice, orange bitter, blackberry

BY THE GLASS



SPARKLING

Champagne Taittinger NV, 375 ml, France • 36

Gruet Brut Rose NV, New Mexico • 13

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Champagne Laurent Perrier NV, 187ml, France • 25

WHITE & ROSE

Sauvignon Blanc - Long Meadow Ranch, Napa • 13

Sauvignon Blanc - Morgan, Monterey Coast • 12

Chardonnay - Mac Rostie, Sonoma Coast • 15

Chardonnay - Alondra, Mendocino • 13

Gruener Vetliner - Loimer, Austria • 13

Pinot Blanc - Skylark, Mendocino • 13

Reisling - Reeve, Healdsburg • 13

Rose - Skylark, Mendocino • 12

RED

Syrah - Skylark Red Belly, Mendocino • 12

Cabernet Sauvignon - The Counselor, Alexander Valley • 20

Cabernet Sauvignon - Aeren, Lake County • 14

Pinot Noir - Rainstorm, Oregon • 14

Pinot Noir - Hitching Post, Santa Maria • 16

Zinfandel - Hendry Block 7 & 22, Napa Valley • 16

Malbec - Black Cabra, Argentina • 13

Merlot - Keenan, Carneros • 16

FOOD



SPECIAL SHOOTER

MID DAY MADNESS • 8

Absolut Citron, guava and lime

Soup of the day • 9

Honey-dijon-glazed wings • 14

Mustard greens

Rockfish tacos • 13

Cabbage, avocado, roasted tomato salsa

French toast • 15

Almonds, summer berries medley, vanilla chantilly

House corned beef hash • 16

Summer peppers, crispy potatoes, poached eggs

Huevos rancheros "Benedict" • 22

Pork chili verde, beans, Sonoma Jack cheese, salsa hollandaise

Breakfast pizza • 18

Bacon, onions, spinach, swiss cheese, eggs

PB burger • 19

Beer onions, sharp cheddar, house fries

Egg white frittata • 15

Broccolini, spinach, Gouda cheese

Avocado • 16

Grilled sourdough, crispy things, sprouts

Croque Madame • 18

French ham, swiss cheese, bechamel sauce, fried egg

Bucket of fried chicken • 24

Cheddar biscuits, mashed potatoes

Beignets • 11

Apple butter, salted caramel sauce



For parties of 8 or more, 20% gratuity will be added to the check.
Please notify your server of any nut and all food allergies.



OUR BEERS



ON TAP



ONE LITER STEIN POURS \$14

Billowing
Bright Helles
Perfect Conditions



HELLES LAGER ABV 4.9%

BRIGHT HELLES 19 oz / pitcher • 7/24

We proudly brew this classic Munich style lager true to tradition; crystal clear and super pale, featuring flavors of lightly toasted grains, honey, and a floral hop note.

HOPPY PILSNER ABV 5.5%

PERFECT CONDITIONS 19 oz / pitcher • 7/24

California grown barley from Admiral Maltings meets Oregon grown Liberty, Meridian, and Sterling hops. It's the perfect conditions for a hoppy pils! Big lemony notes up front with a crisp refreshing finish.

BAVARIAN STYLE HEFEWEIZEN ABV 5.2%

BILLOWING 19 oz / pitcher • 7/24

We brew this Bavarian style wheat beer true to tradition. A carefully chosen strain of Hefeweizen yeast creates flavors of fresh sliced pear, a little green banana, and a pinch of clove. California grown barley and wheat from Admiral Maltings give this beer incredible flavor and the fluffiest mouthfeel in the game.

SAISON ABV 5.5%

SWEENEY RIDGE 16 oz / pitcher • 7/26

California grown barley and wheat from our friends at Admiral maltings lay a perfect foundation for our special saison yeast to work its magic. Notes of rejuvenating coastal shrubs on a misty morning mixed with pineapple and white wine, all provided from the fermentation! Sparkling, dry, refreshing and really fun.

COLD IPA ABV 6.2%

SYNTH POP 16 oz / pitcher • 8 / 28

Super pale, crisp, clean and brimming with zesty hops! El Dorado and Citra provide complex citrus notes while the Nelson sneaks in some bright tropical goodness. Designed for maximum hop impact in a delightfully refreshing IPA.

HAZY IPA ABV 6.5%

LINDA MARTIAN 16 oz / pitcher • 8 / 28

An ode to our neighborhood over the hill, Linda Mar, and the beings that exist there. Malted oats, wheat, and chit malt keep this one hazed up and foamy. Strata and Nelson hops hit hard with notes of passionfruit, pink lemonade, and sauvignon blanc grapes.

BREWER'S FLIGHT • 12

Four 5oz pours

Perfect Conditions, Sweeney Ridge Saison, Simcoe 1000, Citra Slabs



HAZY WEST COAST IPA ABV 7.0%

SIMCOE 1000 16 oz / pitcher • 8 / 28

A big ripper of an IPA loaded to the dome with Simcoe. Nice and pale with a subdued haze and some extra heft in the body to support an unabashedly heavy dose of hops. Notes of mango, pine, and strawberries.

HAZY DOUBLE IPA ABV 8.0%

CITRA SLABS 16 oz / pitcher • 9 / 32

Just like a slab wave; heavy, juicy, satisfying, and only suitable for the well prepared. We constructed this lush double IPA to handle a proper pummeling of Citra hops for notes of pineapple, lychee, and loads of sweet citrus.

BROWN ALE AGED IN WINE BARRELS WITH BRETTANOMYCES AND TART CHERRIES

ABV 6.4%



BRUNE DE CERISE 10 oz • 10

Aged in American oak wine barrels for one year with a blend of wild yeasts, our brown ale has taken on a beautiful acidity, rich toasty oak character, and a pinot-noir-like complexity. Tart cherries add an appropriate accent enhancing the bright red fruit character.

JASMINE RICE BELGIAN-STYLE TRIPLE AGED IN WINE BARRELS WITH BRETTANOMYCES

ABV 9.0%



THE RICE AIN'T WRONG 10 oz • 10

Aged in French oak red wine barrels with brettanomyces clausenii (a wild yeast) Jasmine rice adds a lovely creaminess and sake-like fruitiness. The "brett" lends notes of peach and pineapple. The barrel character adds a balancing tannin and red wine note.

JAMAICAN RUM BARREL AGED BELGIAN QUAD ABV 10.9%



JAMAICAN RUM QUADRUPEL 10 oz / pitcher • 10

Traditional Belgian-style Quadrupel aged in Jamaican Rum Barrels for one full year. The complex dark sugar character of our quad melding with a rum barrel is just a dreamy combination. Notes of brown sugar, black strap molasses, nutmeg, and vanilla.

4-PACK 16 OZ CANS

Bright Helles, Billowing, Golden Crystal, Perfect Conditions • 13

Tiki Bar • 15

Synth Pop, Linda Martians • 18

Citra Slabs • 20



GUEST BEERS

SOUR ALE WITH GUAVA (naturally gluten free) ABV 7.0%

OTHERWISE BREWING (San Francisco) GUAVA FRESCA 16 oz • 9

This approachable sour ale balances fruit, malt, funk, and acidity for an easy-drinking experience.

CIDER ABV 6.9%

SOUTH CITY CIDER WORKS (San Bruno) DRY ME A RIVER 12 oz • 5.50

An American modern dry cider. It starts crisp with light carbonation and finishes dry but not overly acidic. Served in cans.

GROWLER FILLS 64oz

Simcoe 1000 • 28



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