

BRUNCH

Sunday

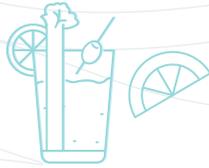
11 am to 4 pm



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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 • 39

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

Chandon Garden Spritz • 13

Sparkling grape wine with orange peel bitters

Kingsburg Cooler • 13

Tito's vodka, aperol, fresh 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

Classic SF Irish Coffee • 13

Tullamore Dew, sugar cube, and hand shaken cream

PB Strawberry Smash • 13

Sazerac rye whiskey, muddled strawberries, cassis liqueur, fresh lemon

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 - Aereana, 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

Dry rub chicken wings • 14

Blue cheese aioli, barbecue sauce

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 egg

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

Roasted corn, spinach, mushrooms, 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



ONE LITER STEIN POURS \$14
Billowing
Czech Pils! Bay Area



ON TAP

UNFILTERED CZECH STYLE PILSNER ABV 4.9%

CZECH PILS! BAY AREA 19 oz / pitcher • 7/24

Brewed true to tradition with floor malted bohemian grains and hopped exclusively with Czech Saaz. Popping with notes of classic beery grassiness, lemon peel, and a little elderflower. The finish is rich with texture, smooth, and hoppy.

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.

RYE PALE ALE WITH GOLDINGS & LORIEN ABV 4.8%

NICE RYE'D 16 oz / pitcher • 7/26

California grown barley and rye, malted by our friends at Admiral Maltings, provide a jumping off point for a golden colored pale ale packed with flavor and texture. The rye provides a pleasant "tang" and complex bready character. Lorien hops, a newer varietal from Oregon, lend a peachy, grassy, lemony aroma while UK grown Goldings provide an earthy finish that enhances the grains perfectly.

HISTORIC OAT LAGER ABV 6.9%

KUIT TOWER 19 oz / pitcher • 8/26

Our friends at Admiral Maltings had a crazy idea; brew a lost beer style that existed from the 1400's until the 1800's in the Netherlands and featured a freakishly large proportion of malted oats. This traditional Kuitbier (pronounced "Coit") features 50% malted oats, 25% malted wheat, and just a mere 25% malted barley in the recipe, all California grown and malted by Admiral Maltings. The result is a time traveling, highly approachable strong lager with flavors of rustic grain, straw, a little white grape and a pleasantly sweet and creamy finish.

PUMPKIN BEER ABV 6.6%

GHOSTED N' ROASTED 16 oz / pitcher • 8 / 28



Our autumnal brown ale uses over 220 pounds of local roasted sugar pie pumpkins and a magical sprinkling of pumpkin pie spices. That's about 26 pounds per barrel of roasted gourds! A smooth creamy body with just a kiss of real pumpkin flavor and the perfect amount of spicing to transport you to grandma's kitchen while staying in the realm of a classic brown ale.

HAZY WEST COAST IPA ABV 6.8%

STRATA 1000 16 oz / pitcher • 8/28

A big ripper of an IPA loaded to the dome with our hand selected Strata. Nice and pale with some extra heft in the body to support an unabashedly punchy dose of hops. Notes of juicy nectarine, pink lemonade, and prickly sticky ganja.

HAZY WEST COAST IPA ABV 7.0%

NELSON FOR YOU 16 oz / pitcher • 8/28

We got our hands on the mighty Nelson hop and made this cloudy West Coast IPA to showcase its incredible character. Loads of gooseberry, spicy mango sap, calamansi citrus, and fresh greenery. Finishes quenching, punchy, and full of that beautifully distinct Nelson character.

WEST COAST IPA ABV 7.3%

HARMONICA 16 oz / pitcher • 8/28 **COLLABORATION WITH HARMONIC BREWING**

Great minds think alike, and great minds love full flavored West Coast IPA fermented with English yeast. A while back we headed over to Harmonic to brew up an IPA that would fit snugly into either of our portfolios and now we're bringing the same recipe to our spot. 100% California grown barley from Admiral Maltings gives us a tasty malt profile while a modern hopping of Simcoe and Strata bursts the doors open with notes of peach, strawberry, citrus, and pine.

BELGIAN STYLE QUADRUPEL ABV 10.1%

ABBAYE DE ROCKAWAY QUAD 2022 10 oz • 8

Our Belgian Style Abbey (or in French, Abbaye) style Quadrupel is made true to tradition. Brewed with flavorful Belgian grains and dark candi syrup, this rich amber colored beer features flavors of rum, plums, cola, brown sugar and roasted nuts. Rich, sweet, and warming, be cautious as this one goes down very smooth for its high alcohol content.

TEQUILA BARREL AGED BELGIAN GOLDEN WITH APRICOTS ABV 10.2%

THE GOLDEN APRICOT 10 oz • 12

We added fresh Brittany Gold Apricots to a Belgian Golden Strong we had aging in a Tequila barrel. The interplay of the barrel and apricots is a true delight, each enhancing the other. Lots of tart apricot notes and earthy tequila barrel character all held together by a strong boozy beer.



HEAVEN HILL BARREL AGED IMPERIAL STOUT (ON NITRO) ABV 13%

DEEP FOAM EXPLORATION 10 oz • 12

A massive stout aged in a Heaven Hill bourbon barrel for 10 months. Notes of (the darkest ever) dark chocolate, creme brulee, graham cracker, bourbon, coconut... and the list goes on. Sweet, decadent, uber luscious, with a rich and boozy finish and enormous complexity. Served on nitro for maximum silkiness.



4-PACK 16 OZ CANS

Czech Pils! Bay Area, Billowing, Bright Helles • 15

Strata 1000, Harmonica • 18

Neoprene Handshake • 20



BREWER'S FLIGHT • 12

Four 5oz pours

Billowing, Kuit Tower,
Ghosted n' Roasted, Strata 1000



GUEST BEERS

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

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

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

CIDER ABV 8.2%

TAG + JUG (San Francisco) ROSE DU CIDRE 12 oz • 9

Cider made with red wine grapes

GROWLER FILLS 64oz

Ghosted n' Roasted • 28



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