

BRUNCH

Sunday

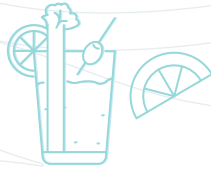
11 am to 4 pm



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)

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 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

Gruet Brut NV, New Mexico • 13

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

Korean-style sticky wings • 14

Gochujang glaze, cilantro, and sesame seeds

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



ON TAP



ONE LITER
STEIN POURS \$14

Billowing
Czech Pils! Bay Area
Just Like Munich



FESTBIER LAGER ABV 4.8 %

JUST LIKE MUNICH 19 oz / pitcher • 7/24

To celebrate this year's Oktoberfest we brewed a hefty pale lager that would fit right in at the original celebration in Munich Germany. A nice plumpness to the body with a lip smacking depth of hop flavor. The hops provide a floral lemony note, the finish is smooth with a touch of honey grain sweetness. A true "liter worthy" beer with its crushability.

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.

RYE GOLDEN ALE ABV 4.5 %

GOLDEN CRYSTAL 16 oz / pitcher • 7/24

A smooth golden hued ale brewed with California grown barley and rye from Admiral Maltings providing notes of honeysuckle and tangy rye bread. Crystal hops add complimentary flavors of fresh citrus, blooming flowers, and a touch of earthiness.

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.

BREWER'S FLIGHT • 12

Four 5oz pours

Just Like Munich, Billowing,
Abundantly Unclear, Fruit Bowling



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 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.

ENGLISH-STYLE PALE ALE ABV 4.8 %

AROUND TUNBRIDGE WELLS 16 oz / pitcher • 7 / 26

Our little ode to East Kent England, where some of the most beautifully complex hops in the world are grown. Rich honey toasted flavors are balanced by an orangey and peachy hop character. A soft earthy finish accentuates the grains perfectly.

INDIA PALE ALE ABV 6.5 %

ABUNDANTLY UNCLEAR 16 oz / pitcher • 8 / 28

Nelson, Motueka, and El Dorado hops provide notes of drippy sauvignon blanc grapes, lemon lime soda, and fresh sliced oranges. Malted oats and flaked rice keep this beer smooth and creamy. Our house ale yeast provides enhanced fruitiness and a rich mouthfeel.

WEST COAST IPA ABV 6.7 %

FRUIT BOWLING 16 oz / pitcher • 8/28

Punchy like a proper West Coast IPA but leaving that tasty haze in tact. We hopped this one with the holy trinity of hops; Citra, Simcoe, and Mosaic. Big notes of pineapple, strawberry, passionfruit, and pine. The aroma will bowl you right over.

JAMAICAN RUM BARREL AGED BELGIAN QUAD ABV 10.9 %

JAMAICAN RUM QUADRUPEL 10 oz • 10

Traditional Belgian-style Quadrupel aged in Jamaican Rum Barrels for one full year in the barrel and matured one more year in stainless. 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

Billowing, Czech Pils! Bay Area • 15

Abundantly Unclear, Simcoe 1000 • 18



GROWLER FILLS 64oz

Just Like Munich • 24

Around Tunbridge Wells • 26

Fruit Bowling • 28



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