

FROM THE KITCHEN

To place a takeout order,
visit our website
www.pacificabrewery.beer



SOUP & SALAD

Soup of the day • 9

Local heirloom tomatoes medley • green goddess, avocado, lemon pepitas, central coast creamery goat cheese • 18

Coastal mixed baby lettuce • local strawberries, pickled beets, lemon dressing • 11



Caesar salad • pretzel croutons, parmesan, crispy capers • 10

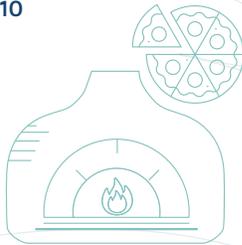
Wedge • beer braised bacon, buttermilk • 12

ADD TO ANY SALAD:

Parsley-garlic shrimp • 10

Teriyaki Salmon • 15

Grilled chicken • 10



PIZZAS FROM THE WOOD-FIRED OVEN

Tarte flambee • beer-braised onion, smoked bacon, gruyere, creme fraiche • 20

Margherita • house marinara, mozzarella, basil-pine nuts pesto • 18

BBQ • smoked ribs, wood-fired sweet peppers, gouda, pickled jalapeno • 19

Pepperoni and mushrooms • mozzarella cheese, house marinara sauce • 20

ENTREE

Pan-seared local black cod • squash purée and fall veggies • 38

PB burger • beer onions, sharp cheddar, house fries • 19

Sliced roasted turkey • cranberry and mushroom risotto • 29

Braised pork papardelle • parmesan cheese • 28

Pepper-crusted filet mignon • 6oz., buttered LaRatte potatoes, buttermilk fried onion rings, Hennessy sauce • 45

SIDES

Butter-whipped Yukon gold mashed potatoes • 8

PB mac & cheese • topped with bbq pulled meat • 9

Teriyaki mushrooms and tofu • green onions • 9

Fall medley from our friends at Iacopi Farms • Blue Lake beans, English peas, fava beans, and Brussel sprouts • 10

DESSERTS

Chocolate bread pudding • vanilla ice cream, caramel sauce • 11

Beignets • apple butter, salted caramel sauce • 11

Chocolate Pot De Crème • meringue, shortbread cookies, crème fraîche • 11

Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 18



BRISA DE AÑO RANCH

HARLEY FARMS

THE PAULINE

IACOPI FARMS



SPECIALS

WEDNESDAY

BURGER + BREWS
PB Burger and any of our
beers below 8% ABV

\$25

THURSDAY

TACO + TEQUILA
Two pork carnitas tacos topped w/
jalapeño, avocado, and cilantro
served with our PB margarita

\$24

APPETIZERS

Hawaiian tuna poke • sushi rice, toasted macadamia nuts, soy-cured yolk, taro chips • 21

Popcorn shrimp tempura • wasabi and sriracha sauces, cucumber & seaweed salad • 18

PEI mussels and clams • sour cream, white wine, chili paste • 19

Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 18

Dry rub chicken wings • blue cheese aioli, barbecue sauce • 14

Rockfish tacos • cabbage, avocado, roasted tomato salsa • 13

Fish & chips • lager, tartar sauce • 13



For parties of 8 or more, 20% gratuity will be added to the check.

IMPORTANT: PLEASE REMEMBER TO SIGN YOUR CHECK.
Any unsigned checks will be added a 20% gratuity.



OUR BEERS



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



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.

BREWER'S FLIGHT • 12

Four 5oz pours

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



4-PACK 16 OZ CANS

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

Strata 1000, Harmonica • 18

Neoprene Handshake • 20



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



ON TAP

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.



pacificabrewery.beer

GROWLER FILLS 64oz

Ghosted n' Roasted • 28



DRINKS



Mimosa service • 39

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

BY THE GLASS



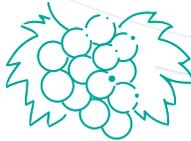
SPARKLING

- 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

- 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 - Hahn, California • 14
- Pinot Noir - Rainstorm, Oregon • 14
- Pinot Noir - Morgan, Santa Lucia Highlands • 16
- Zinfandel - Hendry Block 7 & 22, Napa Valley • 16
- Malbec - Black Cabra, Argentina • 13
- Toscana - Centine, Tuscany • 16



ONE OF THE RAREST OF COGNACS IN THE WORLD

REMY MARTIN LOUIS XIII COGNAC
GRANDE CHAMPAGNE

1/2oz - \$155 1oz - \$285 1.5oz - \$395

HOUSE COCKTAILS



EAGLE AMICI • 15

Eagle Rare bourbon Pacifica Brewery private label, amaretto, fresh lemon, angostura bitters

PB STRAWBERRY SMASH • 13

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

KINGSBURG COOLER • 13

Tito's vodka, aperol, fresh grapefruit

SUNSET SURFER • 17

Don Q rum, lime, grenadine, pineapple, topped with dark rum

MIDORI MUCKRAKER • 13

Tequila, midori, lime, soda water

CORPSE REVIVER #2 • 15

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

CLASSIC COCKTAILS

CLASSIC SAZERAC • 13

Sazerac rye with Saint George absinthe

CLASSIC OLD-FASHIONED • 13

Maker's Mark bourbon over a very large ice cube

CLASSIC MARGARITA • 13

Choice of Bruxo mezcal or 3 Generaciones tequila, fresh lime, agave

CLASSIC SF IRISH COFFEE • 13

Tullamore Dew, sugar cube and hand shaken cream



SPECIAL SHOOTER

MID DAY MADNESS • 8

Absolut Citron, guava and lime