

BRUNCH

Sunday

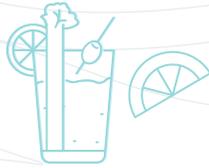
11 am to 4 pm



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 • 39

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

The Last Word • 14

Licardo cherry liqueur, Botanist Islay dry gin, green chartreuse, fresh lime, brandied cherry garnish

Chandon Garden Spritz • 13

Sparkling grape wine with orange peel bitters

Kingsburg Cooler • 13

Tito's vodka, aperol, fresh grapefruit

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 - Quilt, Napa Valley • 16

Pinot Noir - Rainstorm, Oregon • 14

Pinot Noir - Hitching Post, Santa Barbara County • 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 • 16

Almonds, summer berries medley, vanilla chantilly

House corned beef hash • 17

Summer peppers, crispy potatoes, poached egg

Huevos rancheros "Benedict" • 23

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

Breakfast pizza • 19

Bacon, onions, spinach, swiss cheese, eggs

PB burger • 19

Beer onions, sharp cheddar, house fries

Egg white frittata • 16

Roasted corn, spinach, mushrooms, Gouda cheese

Avocado • 16

Grilled sourdough, crispy things, sprouts

Croque Madame • 19

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
Perfect Conditions



HOPPY PILS ABV 5.5 %

PERFECT CONDITIONS 19 oz / pitcher • 7/24

California grown barley from Admiral Maltings meets Oregon grown Liberty and Meridian 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.

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.

BREWER'S FLIGHT • 12

Four 5oz pours

Billowing, Nice Rye'd,
Linda Martian, Good to See You



GUEST BEERS

NATURALLY GLUTEN-FREE RICE LAGER ABV 5.0 %

OTHERWISE BREWING CO. (San Francisco) CALROSE CRISP 16 oz • 9

A refreshing pale lager made with one of the world's premier sushi rices

CIDER ABV 8.2 %

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

Cider made with red wine grapes

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 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.

WEST COAST IPA ABV 7.5 %

GOOD TO SEE YOU 16 oz / pitcher • 8/28

West Coast IPA hopped up with Citra, Crystal, and Meridian for a notes of juicy citrus, fresh peaches, and a dash of lychee. Super pale, nice and crisp, and with a gentle finish that keeps this beer on the friendlier side of the style.

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.



4-PACK 16 OZ CANS

Perfect Conditions, Billowing • 15

Nice Rye'd • 16

Linda Martian, Nelson for You, Strata 1000 • 18



THANK YOU FOR YOUR SUPPORT



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