

FROM THE KITCHEN

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



THANK YOU FOR
YOUR SUPPORT

SOUP & SALAD

Soup of the day • 9

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



APPETIZERS

Wild-caught Alabama white shrimp cocktail • beer steamed, PB cocktail sauce • 24

Spicy tuna hand rolls • ahi tuna, ginger dressing, sushi rice and
pickled cucumbers wrapped in nori • 18

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

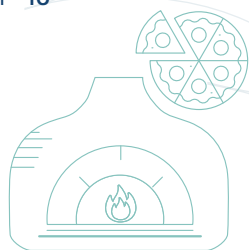
PEI mussels and clams • sour cream, white wine, chili paste • 19

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

Honey-dijon-glazed wings • mustard greens • 14

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

Fish & chips • lager, tartar sauce • 13



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

Broccoli and Italian sausage pizza • Calabrian chili sauce, fontina cheese, parmesan • 20

ENTREE

Couscous-crust local halibut • chickpea puree, crispy panisse, cherry tomato, and olive relish • 36

Fusilli pasta with local peas and asparagus • hazelnut & blue cheese pesto, smoked egg yolk • 28

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

Chicken duo • wood oven roasted breast, slow cooked leg, Carolina Gold rice, Sauce Supreme, spring medley • 27

Pepper-crust 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

Spring Coastal medley • peas, asparagus and cabbage with a yuzu- ginger butter • 10

DESSERTS

Tarte au Citron • Brittany cookie, lemon mousse, meringue, grapefruit medley • 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

IACOPI FARMS



HARLEY FARMS

THE PAULINE

BRISA DE AÑO RANCH



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



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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DRINKS

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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 - Aarena, 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



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

- SPRING SUNSET SANGRIA • 12**
Seasonal fruit and citrus-infused white sangria with Gran Gala soaked strawberries
- PB BLACKBERRY SMASH • 13**
Buffalo Trace bourbon, muddled blackberries, cassis liqueur, fresh lemon
- KINGSBURG COOLER • 13**
Tito's vodka, aperol, fresh grapefruit
- PURPLE PIRATE • 17**
Don Q rum, fresh lime, pineapple, topped with Myers 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