

DINNER MENU

Wednesday- Friday: 4pm to 8pm · Saturday: 2pm to 8pm

FROM THE KITCHEN

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



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
- Mussels and clams • Spanish chorizo, Pacifica brew beer, garlic and green onions. • 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

TODAY'S SPECIAL APPETIZER

Duck liver pâté
with onion marmalade,
mustard seed pickle,
and crostini

15



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 • parsnip puree and Fall roasted vegetables • 38
- PB burger • beer onions, sharp cheddar, house fries • 19
- Roasted chicken • over a bed of veggies, lemon oregano sauce • 28
- Braised pork papardelle • parmesan cheese • 28
- Filet mignon • 6 oz, baby carrots, asparagus, fried onion rings, Hennessy sauce • 45

HARLEY FARMS

THE GRILLLINE



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
- Almond panna cotta • topped with chocolate crisps • 11
- Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 18

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

SOUP & SALAD



- Soup of the day • 9
 - Grilled pear salad • Grilled pear, mix greens, rosemary dressing, balsamic reduction and burrata cheese • 17
 - Mixed greens salad • Apple, orange segments, candy walnuts, dried cranberries, goat cheese, pomegranate glaze and champagne dressing • 12
 - Caesar salad • pretzel croutons, parmesan, crispy capers • 10
 - Asparagus salad • Grilled asparagus, mixed baby lettuce, bacon, charcoal green onions dressing, poached egg and hollandaise sauce • 13
 - Wedge • beer braised bacon, buttermilk • 12
- ADD TO ANY SALAD:**
- Parsley-garlic shrimp • 10
 - Teriyaki Salmon • 15
 - Grilled chicken • 10

IACOPI FARMS



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
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

NICE RYE'D 16 oz / pitcher • 7/26 ABV 4.8%

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



\$25

ABBAYE DE ROCKAWAY THE GOLDEN APRICOT
TEQUILA BARREL-AGED BELGIAN STYLE GOLDEN ALE WITH APRICOTS • 10.2% ABV
1 PINT 9.4 FL. OZ (750ML)



4-PACK 16 OZ CANS

Perfect Conditions, Billowing • 15

Nice Rye'd • 16

Linda Martian, Nelson for You, Strata 1000 • 18



GUEST BEERS

NATURALLY GLUTEN-FREE RICE LAGER ABV 5.0%

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

Cider made with red wine grapes

THANK YOU FOR YOUR SUPPORT



pacificabrewery.beer

DRINKS



Mimosa service • 39

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

BY THE GLASS



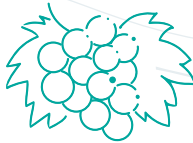
SPARKLING

- 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

- 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
- 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

THE LAST WORD • 14

Luxardo cherry liquor, Botanist Islay dry gin, green chartreuse, fresh lime, brandied cherry garnish

EAGLE AMICI • 15

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

PB STRAWBERRY SMASH • 13

Eagle rare bourbon, 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

CLASSIC COCKTAILS

CLASSIC OLD-FASHIONED • 13

Dickel 8 year 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