



DINNER MENU

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

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

FROM THE KITCHEN

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
- Shrimp skillet · bell peppers, onions, garlic, zucchini, and cheese • 19
- Mussels and clams · Spanish chorizo, Pacifica brew beer, garlic and green onions. • 20
- Dry rub chicken wings · blue cheese aioli, barbecue sauce • 14



PIZZAS FROM THE WOOD-FIRED OVEN

- Margherita · house marinara, mozzarella, basil-pine nuts pesto • 18
- Chicken Garlic Pizza· garlic white sauce, chicken, spinach, gouda cheese • 20
- Pepperoni and mushrooms · house marinara sauce, mozzarella cheese • 20
- Rustic Pizza· house marinara sauce, gouda cheese, prosciutto, arugula, balsamic • 22

ENTREE

- Local halibut · celery root purée seasonal roasted vegetables and cherry tomato relish • 39
- 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
- Rockfish tacos · cabbage, avocado, roasted tomato salsa • 16
- Fried chicken sandwich · house fries • 19

SIDES

- PB mac & cheese · topped with bbq pulled meat • 9
- Medley from our friends at Iacopi Farms · green beans, asparagus, broccoli and Brussel sprouts • 10
- House fries • 6



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

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

ST. PADDY'S DAY SPECIAL

Traditional Corned Beef
 cabbage, potatoes in a
 cast iron skillet

22

SOUP & SALAD

- Soup of the day • 9
- Mixed greens salad · Apple, orange segments, candy walnuts, dried cranberries, Burrata, pomegranate glaze and champagne dressing • 15
- 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



IACOPI FARMS

IACOPI 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

Green Ghost
Billowing
Kuit Tower

GERMAN STYLE PILSNER ABV 5.1%

GREEN GHOST 19 oz / pitcher • 7/24

A German Style pils brewed true to tradition. Light and crisp with a refreshing hop bite in the finish. Grungeist hops provide that quintessential floral grassiness we love about German hops while bringing a bright fruity note to the party.

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.

HISTORIC OAT LAGER ABV 5.4%

KUIT TOWER 19 oz / pitcher • 7/26

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.

RYE PALE ALE WITH GOLDINGS AND LORIE 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.

NITRO CREAM ALE WITH LEMON ZEST ABV 6.0%

LEMON BAR 16 oz • 8

An easy drinker fluffed up with tiny nitrogen bubbles and loaded to the brim with fresh lemon zest. Super blonde, soft, dry, and a little tart in the finish.



BREWER'S FLIGHT • 12

Four 5oz pours

Green Ghost, Billowing
Hits the Spot, Trinity Slabs



GUEST BREWS

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 7.1%

TAG + JUG (San Francisco) COLD COLDIE 12 oz can • 8

Small batch dry cider.



HAZY IPA ABV 7.0%

FRUIT BOWLING 16 oz/Pitcher • 8/28

Punchy like a classic IPA but leaving that tasty haze in tact. We hopped this one with Citra, Simcoe, and Mosaic. Big notes of pineapple, strawberry, passionfruit, and loads of citrus. It'll bowl you right over.

RED I.P.A. ABV 6.8%

HITS THE SPOT 16 oz / pitcher • 8/28

We got a hankering for a Red I.P.A. so we just went ahead and made one ourselves. Flavorful Maiden Voyage barley from Admiral Maltings lays a super tasty base upon which we layer a spectrum of caramelized grains and a dash of roasted barley. Simcoe and El Dorado hops bring fruity notes of red berries, sweet citrus, and a balancing bitterness. The result is a hefty ruby colored IPA with lots of character. It really hits the spot!

WEST COAST DOUBLE IPA ABV 8.2%

TRINITY SLABS 16 oz / pitcher • 9/32

Big, punchy, and super dank! We loaded up this big slab of a double IPA with the holy trinity of hops; Mosaic, Citra, and Simcoe. Our house ale yeast adds awesome texture while accentuating the massively fruity hop aromatics. The finish is pleasantly bitter and rich with hop oils.

JASMINE RICE BELGIAN-STYLE TRIPEL AGED
IN WINE BARRELS WITH BRETTANOMYCE ABV 9.1%

THE RICE AIN'T WRONG BARREL #2 10 oz • 12

A strong golden Belgian style ale aged one full year in a red wine barrel with "suburban brett" (a wild yeast blend from Imperial Yeast). Jasmine rice lends a creaminess reminiscent of sake, while the barrel and wild yeast balance the experience with tannin and acidity. The result is a complex experience loaded with bright fruity flavors, creamy texture, and oaky rusticity.



Abbaye de Rockaway

\$25

1 PINT 9.4 FL. OZ (750ML)



THE GOLDEN APRICOT

TEQUILA BARREL-AGED BELGIAN STYLE GOLDEN ALE
WITH APRICOTS • 10.2% ABV

GRAND CRU 2022

BELGIAN STYLE QUAD AGED IN BOURBON AND
RED WINE BARRELS • 11% ABV •

THE RICE AIN'T WRONG BARREL #2

JASMINE RICE BELGIAN-STYLE TRIPEL AGED IN WINE
BARRELS WITH BRETTANOMYCE • 9.1% ABV •

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 - Jacques Dumont, Alsace, France • 13
- Chardonnay - Juggernaut, Sonoma Coast • 13
- Chardonnay - Mer Soleil, Santa Lucia Highlands • 15
- Pinot Blanc - Skylark, Mendocino • 13
- Reisling - Reeve, Healdsburg • 13



RED

- Cabernet Sauvignon - Rassi, Sonoma Valley • 20
- Pinot Noir - Rainstorm, Oregon • 14
- Pinot Noir - Rebellious, California • 15
- Merlot - Whitehall Lane, Napa Valley • 14
- 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 • 15

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, 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