

# BRUNCH

Sunday

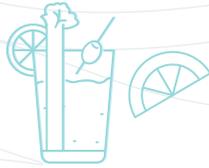
11 am to 4 pm



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 • 36

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

### Kingsburg Cooler • 13

Tito's vodka, aperol, fresh grapefruit

### Corpse Reviver #2 • 15

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

### Midori Muckraker • 13

Tequila, midori, lime, soda water

### Classic SF Irish Coffee • 13

Tullamore Dew, sugar cube, and hand shaken cream

### PB Blackberry Smash • 13

Our very own Buffalo Trace Single Barrel Bourbon, lemon juice, orange bitter, blackberry

## 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 - Aereana, 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

## FOOD



### SPECIAL SHOOTER

MID DAY MADNESS • 8

Absolut Citron, guava and lime

### Soup of the day • 9

### Korean-style sticky wings • 14

Gochujang glaze, cilantro, and sesame seeds

### Rockfish tacos • 13

Cabbage, avocado, roasted tomato salsa

### French toast • 15

Almonds, summer berries medley, vanilla chantilly

### House corned beef hash • 16

Summer peppers, crispy potatoes, poached egg

### Huevos rancheros "Benedict" • 22

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

### Breakfast pizza • 18

Bacon, onions, spinach, swiss cheese, eggs

### PB burger • 19

Beer onions, sharp cheddar, house fries

### Egg white frittata • 15

Broccolini, spinach, Gouda cheese

### Avocado • 16

Grilled sourdough, crispy things, sprouts

### Croque Madame • 18

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  
Sommer Hopfenweisse  
Summary



### SUMMERTIME PILS ABV 4.8 %

#### SUMMARY 19 oz / pitcher • 7/24

California grown barley from Admiral Maltings meets a hefty helping of Oregon grown Lorien hops for a summertime Pils! A contemporary twist on a classic style with notes of orange sherbert, peaches, and white tea. Finishes with a dash of honey grain sweetness and a lip smacking depth of hop flavor.

### CREAM ALE WITH PASSIONFRUIT, ORANGE, AND GUAVA

#### POG COOLER 16 oz / pitcher • 7/26

Cool on down with this Hawaiian inspired refresher. A super light beer composed of California grown six-row barley and puffed jasmine rice creates a proper American Cream Ale to which we added loads of passionfruit, cara cara orange, and guava puree. Super dry, refreshing, and bursting with tropical vibes!

### RED ALE ABV 4.8 %

#### RUBY SKIES 16 oz / pitcher • 7/24

Our ruby hued amber ale showcases a perfect synergy of flavorful grains, hops, and our house ale yeast. Brewed with California grown barley from Admiral Maltings, a full spectrum of English crystal malts, a tiny pinch of English roasted malt, and hopped up with UK grown Goldings and Oregon grown Liberty. Flavors of red berries, fresh honey, and a pinch of cacao all wrapped up in a smooth easy drinker.

ABV 4.5 %

### 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.

### BREWER'S FLIGHT • 12

Four 5oz pours

Summary, Billowing,  
Ruby Skies, Cloud Bounce



## GUEST BEERS

### RICE LAGER (naturally gluten-free) ABV 5.0 %

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

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

### 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.

### HOPPY HEF ABV 5.1 %

#### SOMMER HOPFENWEISSE 19 oz / pitcher • 7 / 26

The onset of summer provided us a great excuse to brew a fun twist on a traditional Hef featuring a hefty hopping of Meridian and Nelson. The collision of fruity hop and yeast showcases notes of orange bubblicious bubblegum, sweet lemon, native ferment riesling, and pine. The finish is soft and fluffy with a little quenching hop acidity tagging along.

### HAZY IPA ABV 6.5 %

#### CLOUD BOUNCE 16 oz / pitcher • 8 / 28

Like sunshine bursting through clouds bouncing around color and light. We brew this one up with extra pale pilsner malt with malted and flaked oats for a creamy smooth body. Equal parts Strata and Citra explode with notes of pineapple, passionfruit, and bright citrus.

### INDIA PALE ALE 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 DOUBLE IPA ABV 8.3 %

#### CALIFORNIA FUCHSIA 16 oz / pitcher • 9 / 32

Inspired by the California Fuchsia, a local native flower that pops up in the early summer. Hopped to the brim with Strata, Idaho 7, and experimental HBC 586 for intense notes of passionfruit, guava, peaches and pithy citrus.

### 4-PACK 16 OZ CANS

Ruby Skies, Summary, Bright Helles, Billowing • 15

Nice Rye'd • 16

Cloud Bounce, Luxury Liquid • 18

California Fuchsia, Double Nelson for You • 20



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