

FATHER'S DAY SPECIALS

MARIN MIYAGI OYSTERS AND WILD SHRIMP COCKTAIL

apple cider mignonette, PB cocktail sauce,
pickled cucumber

\$25

SLOW-ROASTED PRIME RIB

crispy pomme puree, creamed spinach,
Yorkshire pudding

\$40



BRUNCH

Sunday

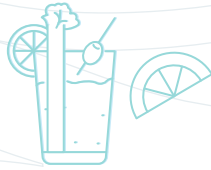
11 am to 4 pm



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 - Aeren, 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

Honey-dijon-glazed wings • 14

Mustard greens

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.

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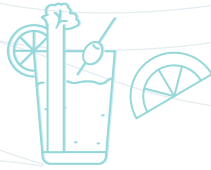
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OUR BEERS



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.

CREAM ALE WITH PASSIONFRUIT, ORANGE, AND GUAVA ABV 4.5%

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!

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.

BREWER'S FLIGHT • 12

Four 5oz pours

Bright Helles, Billowing
Nice Rye'd!, Linda Martian



RYE PALE ALE ABV 5.6%

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.

HAZY IPA ABV 6.5%

LUXURY LIQUID 16 oz / pitcher • 8 / 28

Loads of California grown malted wheat from our friends at Admiral Maltings provide an exceptionally nectary texture for this hazy IPA. We've hopped it up with Citra and El Dorado for notes of pineapple, lychee, and juicy citrus. Finishes luxuriously smooth and full of tropical hop goodness.

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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.

HAZY WEST COAST DOUBLE IPA ABV 6.5%

DOUBLE NELSON FOR YOU 16 oz / pitcher • 9 / 32

We brew this cloudy West Coast Double IPA to showcase the amazing character of the almighty Nelson hop. Big notes of gooseberry, calamansi citrus, spicy mango sap, and fresh greenery are turned up to maximum volume. Finishes quenching, punchy, and full of that beautifully distinct Nelson character.

4-PACK 16 OZ CANS

Billowing, Bright Helles, Perfect Conditions • 13

Nice Rye'd • 15

Luxury Liquid, Linda Martians • 18

Double Nelson for You, Citra Slabs • 20



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.

GROWLER FILLS 64oz

POG Cooler • 26



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