

BRUNCH

Sunday

11 am to 4 pm



pacificabrewery.beer



BRUNCH COCKTAILS



PB Bloody • 13

Pacific 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 • 39

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

The Last Word • 14

Licardo cherry liqueur, Botanist Islay dry gin, green chartreuse, fresh lime, brandied cherry garnish

Chandon Garden Spritz • 13

Sparkling grape wine with orange peel bitters

Kingsburg Cooler • 13

Tito's vodka, aperol, fresh grapefruit

Midori Muckraker • 13

Tequila, midori, lime, soda water

Classic SF Irish Coffee • 13

Tullamore Dew, sugar cube, and hand shaken cream

PB Strawberry Smash • 13

Sazerac rye whiskey, muddled strawberries, cassis liqueur, fresh lemon

BY THE GLASS



SPARKLING

Champagne Taittinger NV, 375 ml, France • 36

Le Grand Courtaige Sparkling Brut Rose, France • 13

Gruet Brut NV, New Mexico • 13

Champagne Laurent Perrier NV, 187ml, France • 25

WHITE & ROSE

Rosé - Cattleya, Sonoma County • 13

Sauvignon Blanc - Morgan Arroyo, Sta Lucia Highlands • 13

Chardonnay - Beringer, Napa Valley • 15

Pinot Blanc - Skylark, Mendocino • 13

Reisling - Reeve, Healdsburg • 13

RED

Pinot Noir - Rainstorm, Oregon • 14

Pinot Noir - Rebellious, California • 15

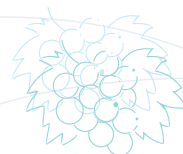
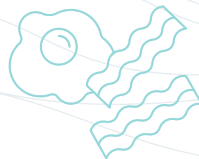
Merlot - Whitehall Lane, Napa Valley • 22

Toscana- Centine, Tuscany • 16

Cabernet Sauvignon - Heritage, Walla Walla Washington • 16

Cabernet Sauvignon - Rassi, Sonoma Valley • 20

FOOD



SPECIAL SHOOTER

MID DAY MADNESS • 8
Absolut Citron, guava and lime

Soup of the day • 9

Dry rub chicken wings • 14

Blue cheese aioli, barbecue sauce

Rockfish tacos • 16

Cabbage, avocado, roasted tomato salsa

French toast • 16

Almonds, summer berries medley, vanilla chantilly

House corned beef hash • 17

Summer peppers, crispy potatoes, poached egg

Huevos rancheros "Benedict" • 23

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

Breakfast pizza • 19

Bacon, onions, spinach, swiss cheese, eggs

PB burger • 19

Beer onions, sharp cheddar, house fries

Egg white frittata • 16

Roasted corn, spinach, mushrooms, Gouda cheese

Avocado • 16

Grilled sourdough, crispy things, sprouts

Croque Madame • 19

French ham, swiss cheese, bechamel sauce, fried egg

Bucket of fried chicken • 24

Cheddar biscuits, mashed potatoes

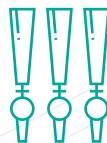
Beignets • 11

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
Kuit Tower
Poppy Pilsner



MIXED FERMENTABLE WITH MOTUEKA, WAKATU, AND RAKAU ABV 11.4 %

MIMOSA SERVICE 10 oz • 11

A complex and intricate recipe with sauvignon blanc grape juice, mango and blood orange purée. We imagined this beer just like how we like our mimosas... extra dry brut champagne with a little bit of orange juice for coloring!

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.



KÖLSCH STYLE ALE ABV 4.5 %

QUARRY KÖLSCH 16 oz/pitcher • 7/26

Quarry Kölsch is a very drinkable and approachable beer. This beer flavored beer is a pale as a Pilsner and fruity like an ale. This beer is brewed with German Pilsner and German Wheat malts, bittered with Nugget hop and fermented with German ale yeast. Prost!

AMERICAN INDIA PALE ALE ABV 7.2 %

ARROWHEAD IPA ON NITROGEN 16 oz • 8

This beer follows the carbonated version on our menu, but served on nitrogen creating a smooth and creamy mouthfeel.

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.

AMERICAN INDIA PALE ALE ABV 7.2 %

ARROWHEAD IPA 16 oz / pitcher • 8/28

Arrowhead is made from American 2-row, and cara malt which brings out a touch sweetness and added mouthfeel. Intense citrus aromas come forward from the aggressive Amarillo and Centennial hop schedule.

BLACK LAGER ABV 5.0 %

SCHWARZPIER 16 oz/pitcher • 8/28

Big, black and chewy yet finishes smooth and clean.

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!

HOPPY PILSNER ABV 5.3 %

POPPY PILSNER 16 oz/pitcher • 8/28

Brewed with Bohemian Pilsner and featuring Czech and New Zealand hops. This beer is crisp, refreshing and well balanced with malt complimenting the hops and vice versa.

BREWER'S FLIGHT • 12

Four 5oz pours

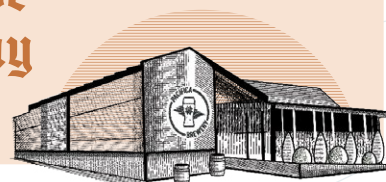
Billowing, Poppy Pils, Hits the Spot, Arrowhead



Abbaye de Rockaway

\$25

1 PINT 9.4 FL. OZ (750ML)



GRAND CRU 2022

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

THANK YOU FOR YOUR SUPPORT



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