

FROM THE KITCHEN

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



THANK YOU FOR
YOUR SUPPORT

SOUP & SALAD

Soup of the day • 9

Coastal mixed baby lettuce • local strawberries,
pickled beets, lemon dressing • 11

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



APPETIZERS

Wild-caught Alabama white shrimp cocktail • beer steamed, PB cocktail sauce • 24

Spicy tuna hand rolls • ahi tuna, ginger dressing, sushi rice and
pickled cucumbers wrapped in nori • 18

Popcorn shrimp tempura • wasabi and
sriracha sauces, cucumber & seaweed salad • 18

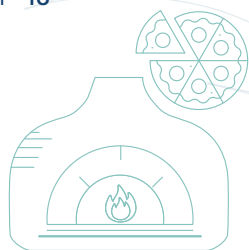
PEI mussels and clams • sour cream, white wine, chili paste • 19

Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 18

Honey-dijon-glazed wings • mustard greens • 14

Rockfish tacos • cabbage, avocado, roasted tomato salsa • 13

Fish & chips • lager, tartar sauce • 13



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

Broccoli and Italian sausage pizza • Calabrian chili sauce, fontina cheese, Parmesan • 20

ENTREE

Fusilli pasta with local peas and asparagus • hazelnut & blue cheese pesto, smoked egg yolk • 28

PB burger • beer onions, sharp cheddar, house fries • 19

Chicken duo • wood oven roasted breast, slow cooked leg, Carolina Gold rice, Sauce Supreme, spring medley • 27

Pepper-crusted filet mignon • 6oz., buttered LaRatte potatoes, buttermilk fried onion rings, Hennessy sauce • 45

SIDES

Butter-whipped Yukon gold mashed potatoes • 8

PB mac & cheese • topped with bbq pulled meat • 9

Teriyaki mushrooms and tofu • green onions • 9

Spring Coastal medley • peas, asparagus and cabbage with a yuzu- ginger butter • 10

DESSERTS

Tarte au Citron • Brittany cookie, lemon mousse, meringue, grapefruit medley • 11

Beignets • apple butter, salted caramel sauce • 11

Chocolate Pot De Crème • meringue, shortbread cookies, crème fraîche • 11

Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 18



HARLEY 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

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.

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.

HAZY WEST COAST IPA ABV 7.0%

SIMCOE 1000 16 oz / pitcher • 8 / 28

A big ripper of an IPA loaded to the dome with Simcoe. Nice and pale with a subdued haze and some extra left in the body to support an unabashedly heavy dose of hops. Notes of mango, pine, and strawberries.

BREWER'S FLIGHT • 12

Four 5oz pours

Bright Helles, Sweeney Ridge Saison,
Simcoe 1000, Citra Slabs



HAZY DOUBLE IPA ABV 8.0%

CITRA SLABS 16 oz / pitcher • 9 / 32

Just like a slab wave; heavy, juicy, satisfying, and only suitable for the well prepared. We constructed this lush double IPA to handle a proper pummeling of Citra hops for notes of pineapple, lychee, and loads of sweet citrus.

BROWN ALE AGED IN WINE BARRELS WITH
BRETTANOMYCES AND TART CHERRIES

ABV 6.4%



BRUNE DE CERISE 10 oz • 10

Aged in American oak wine barrels for one year with a blend of wild yeasts, our brown ale has taken on a beautiful acidity, rich toasty oak character, and a pinot-noir-like complexity. Tart cherries add an appropriate accent enhancing the bright red fruit character.

JASMINE RICE BELGIAN-STYLE TRIPEL AGED
IN WINE BARRELS WITH BRETTANOMYCES

ABV 9.0%



THE RICE AIN'T WRONG 10 oz • 10

Aged in French oak red wine barrels with brettanomyces clausenii (a wild yeast) Jasmine rice adds a lovely creaminess and sake-like fruitiness. The "brett" lends notes of peach and pineapple. The barrel character adds a balancing tannin and red wine note.

JAMAICAN RUM BARREL AGED BELGIAN QUAD ABV 10.9%



JAMAICAN RUM QUADRUPEL 10 oz / pitcher • 10

Traditional Belgian-style Quadrupel aged in Jamaican Rum Barrels for one full year. The complex dark sugar character of our quad melding with a rum barrel is just a dreamy combination. Notes of brown sugar, black strap molasses, nutmeg, and vanilla.

4-PACK 16 OZ CANS

Bright Helles, Billowing, Golden Crystal • 13

Tiki Bar • 15

Chaise Longue • 18



GUEST BREWS

SOUR ALE WITH GUAVA (naturally gluten free) ABV 7.0%

OTHERWISE BREWING (San Francisco) GUAVA FRESCA 16 oz • 9

This approachable sour ale balances fruit, malt, funk, and acidity for an easy-drinking experience.

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

Perfect Conditions • 24

Simcoe 1000 • 28

Citra Slabs • 32



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DRINKS

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BY THE GLASS

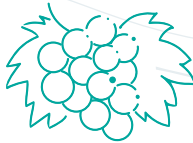
SPARKLING

- 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
- 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 - Aarena, 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



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

- SPRING SUNSET SANGRIA • 12**
Seasonal fruit and citrus-infused white sangria with Gran Gala soaked strawberries
- PB BLACKBERRY SMASH • 13**
Buffalo Trace bourbon, muddled blackberries, cassis liqueur, fresh lemon
- KINGSBURG COOLER • 13**
Tito's vodka, aperol, fresh grapefruit
- PURPLE PIRATE • 17**
Don Q rum, fresh lime, pineapple, topped with Myers dark rum
- MIDORI MUCKRAKER • 13**
Tequila, midori, lime, soda water
- CORPSE REVIVER #2 • 15**
Ford's gin, Cointreau, Cocchi Americano, fresh lemon and St George absinthe

CLASSIC COCKTAILS

- CLASSIC SAZERAC • 13**
Sazerac rye with Saint George absinthe
- CLASSIC OLD-FASHIONED • 13**
Maker's Mark 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