

DINNER MENU

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

FROM THE KITCHEN

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



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
- Mussels and clams • Spanish chorizo, Pacifica brew beer, garlic and green onions. • 19
- Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 18
- Dry rub chicken wings • blue cheese aioli, barbecue sauce • 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
- Pepperoni and mushrooms • mozzarella cheese, house marinara sauce • 20

ENTREE

- Pan-seared local black cod • parsnip puree and Fall roasted vegetables • 38
- 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
- Filet mignon • 6 oz, baby carrots, asparagus, fried onion rings, Hennessy sauce • 45

HARLEY FARMS

THE GRULINE



SIDES

- Butter-whipped Yukon gold mashed potatoes • 8
- PB mac & cheese • topped with bbq pulled meat • 9
- Teriyaki mushrooms and tofu • green onions • 9
- Fall medley from our friends at Iacopi Farms • Blue Lake beans, English peas, fava beans, and Brussel sprouts • 10



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

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

SOUP & SALAD



- Soup of the day • 9
 - Grilled pear salad • Grilled pear, mix greens, rosemary dressing, balsamic reduction and burrata cheese • 17
 - Mixed greens salad • Apple, orange segments, candy walnuts, dried cranberries, goat cheese, pomegranate glaze and champagne dressing • 12
 - Caesar salad • pretzel croutons, parmesan, crispy capers • 10
 - Asparagus salad • Grilled asparagus, mixed baby lettuce, bacon, charcoal green onions dressing, poached egg and hollandaise sauce • 13
 - Wedge • beer braised bacon, buttermilk • 12
- ADD TO ANY SALAD:**
- Parsley-garlic shrimp • 10
 - Teriyaki Salmon • 15
 - Grilled chicken • 10

IACOPI FARMS



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
Perfect Conditions



HOPPY PILS ABV 5.5 %

PERFECT CONDITIONS 19 oz / pitcher • 7/24

California grown barley from Admiral Maltings meets Oregon grown Liberty and Meridian 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.

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.



RYE PALE ALE WITH GOLDINGS & LORIEN 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.

HISTORIC OAT LAGER ABV 6.9 %

KUIT TOWER 19 oz / pitcher • 8/26

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.

BRETT SAISON ABV 6.0 %

WILD SWEENEY SAISON 16 oz • 10

Classic Belgian-Style Saison aged in wine barrels with wild yeast (brettanomyces, aka "brett"). Filled with sweet aromas of french oak, red wine, and exotic fruit (from the "brett"). The pallet is bone dry, super refreshing, and pleasantly complex.

WEST COAST IPA ABV 7.5 %

GOOD TO SEE YOU 16 oz / pitcher • 8/28

West Coast IPA hopped up with Citra, Crystal, and Meridian for a notes of juicy citrus, fresh peaches, and a dash of lychee. Super pale, nice and crisp, and with a gentle finish that keeps this beer on the friendlier side of the style.

BELGIAN STYLE QUADRUPEL ABV 10.1 %

ABBAYE DE ROCKAWAY QUAD 2022 10 oz • 8

Our Belgian Style Abbey (or in French, Abbaye) style Quadrupel is made true to tradition. Brewed with flavorful Belgian grains and dark candi syrup, this rich amber colored beer features flavors of rum, plums, cola, brown sugar and roasted nuts. Rich, sweet, and warming, be cautious as this one goes down very smooth for its high alcohol content.

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



THE GOLDEN APRICOT 10 oz • 12

We aged our Belgian Golden Ale in a freshly emptied tequila barrel for one full year. Near the end of its residency, we added locally grown Brittany Gold Apricots directly to the barrel. The interplay of the barrel and apricots is a true delight, each enhancing the other. Lots of tart apricot notes and earthy tequila barrel character all held together by a strong boozy beer.

BREWER'S FLIGHT • 12

Four 5oz pours

Billowing, Lemon Bar,
Nice Rye'd, Good to See You



\$25

ABBAYE DE
ROCKAWAY
**THE GOLDEN
APRICOT**

TEQUILA BARREL-AGED
BELGIAN STYLE
GOLDEN ALE WITH
APRICOTS • 10.2% ABV
1 PINT 9.4 FL. OZ (750ML)



4-PACK 16 OZ CANS

Perfect Conditions, Billowing • 15

Nice Rye'd • 16

Linda Martian, Nelson for You, Strata 1000 • 18



GUEST BEERS

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 8.2 %

TAG + JUG (San Francisco) ROSE DU CIDRE 12 oz can • 9

Cider made with red wine grapes

**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 - Long Meadow Ranch, Napa • 13
- Sauvignon Blanc - Morgan, Monterey Coast • 12
- Chardonnay - Mac Rostie, Sonoma Coast • 15
- Chardonnay - Alondra, Mendocino • 13

- Pinot Blanc - Skylark, Mendocino • 13
- Reisling - Reeve, Healdsburg • 13
- Rose - Skylark, Mendocino • 12



RED

- Cabernet Sauvignon - The Counselor, Alexander Valley • 20
- Cabernet Sauvignon - Quilt, Napa Valley • 16
- Pinot Noir - Rainstorm, Oregon • 14
- Pinot Noir - Hitching Post, Santa Barbara County • 16
- Zinfandel - Hendry Block 7 & 22, Napa Valley • 16
- 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 • 14

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, fresh 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