

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.