

FROM THE KITCHEN

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



SOUP & SALAD

Soup of the day • 9

Local heirloom tomatoes medley • green goddess, avocado, lemon pepitas, central coast creamery goat cheese • 18

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



Caesar salad • pretzel croutons, parmesan, crispy capers • 10

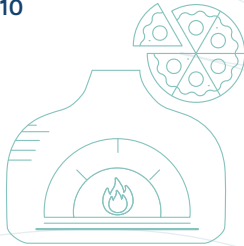
Wedge • beer braised bacon, buttermilk • 12

ADD TO ANY SALAD:

Parsley-garlic shrimp • 10

Teriyaki Salmon • 15

Grilled chicken • 10



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 • squash purée and fall veggies • 38

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

Sliced roasted turkey • cranberry and mushroom risotto • 29

Braised pork papardelle • parmesan cheese • 28

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

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

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

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



BRISA DE AÑO RANCH

HARLEY FARMS

THE PAULINE

IACOPI FARMS



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

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

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



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.