

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 · wasabi and sriracha sauces • 18
- Dry rub chicken wings · blue cheese aioli, barbecue sauce • 14
- Buffalo wings · blue cheese aioli sauce • 14
- House fries • 6

SALADS



- Mixed greens salad · Apple, candy walnuts, dried cranberries, Burrata, pomegranate glaze and champagne dressing • 15
 - Wedge · beer braised bacon, buttermilk • 13
- ADD TO ANY SALAD:**
- Teriyaki Salmon • 9
 - Grilled chicken • 10



PIZZAS FROM THE WOOD-FIRED OVEN

IACOPI FARMS

- Margherita · house marinara, mozzarella, basil-pine nuts pesto • 18
- Chicken Garlic Pizza · garlic white sauce, chicken, spinach, gouda cheese • 20
- Pepperoni and mushrooms · house marinara sauce, mozzarella cheese • 20
- Cheese · house marinara sauce, mozzarella cheese • 18
- Pepperoni · house marinara sauce, mozzarella cheese • 20

ENTREE

- PB burger · beer onions, sharp cheddar, house fries • 19
- Rockfish tacos · cabbage, avocado, roasted tomato salsa • 16
- Carnitas tacos · cabbage, avocado, roasted tomato salsa • 16
- Fried chicken sandwich · house fries • 19



DESSERT

- Beignets · apple butter, salted caramel sauce • 11
- Cheesecake • 10



SPECIALS

WEDNESDAY
BURGER + BREWS
PB Burger and any of our
beers below 8% ABV

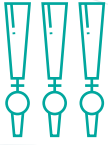
\$25

THURSDAY
TACO + TEQUILA
Two pork carnitas tacos topped w/
jalapeño, avocado, and cilantro
served with our PB margarita

\$24

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.



ON TAP



OUR BEERS



ONE LITER
STEIN POURS \$14

Billowing Festpier
Schwarzpierz Dunkel Weizen
Harvest Kölsch

BUY A STEIN + 1 FILL

31.99



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!

FESTBIER ABV 5.7 %

OKTOBERFEST



FESTPIER 0.4L • 8

Willkommen auf dem Oktoberfest! We celebrate this time of year with a festive lager that celebrates our local farmers and gives a nod to traditional German ingredients and brewing practices. Brewed with award winning Admiral Malting's Feldblume base malt and a few specialty German malts, this beer drinks with a complex yet balanced mouthfeel that falls away and leaves you wanting another sip. Try it with our celebratory and commemorative stein Maß (pronounced mass) and take it home with you! See staff for promotional details.



KÖLSCH ABV 5.2 %

HARVEST KÖLSCH 0.4L • 8

Mashed with select malts from Admiral Maltings located in Alameda, CA, and mash hopped with fresh Cascade hops from local Pacifican, Roger Stillman. We then finished the wort with Czech Saaz hops in the whirlpool. Hoppy and refreshing fall beer. Malts: Feldblume, Pilsner and Yolo Gold Wheat .

DUNKEL WEIZEN ABV 5.2 %

DUNKEL WEIZEN 0.4L • 8

Our dark wheat beer is loaded with yeast and malt flavors. Delicious figgy dark malts and tart wheatness gives this beer flavor and complexity.

BAVARIAN STYLE HEFEWEIZEN ABV 5.2 %

BILLOWING 0.4L / 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.

HAZY IPA ABV 6.5 %

SWELL FOR HAZE 14 oz / pitcher • 8/28

Description of beer: Admiral Maltings Organic Wheat and hopped with El Dorado, Mosaic and Nelson. Broad finish that's tropical and fruity. Surf's up

AMERICAN INDIA PALE ALE ABV 7.2 %

ARROWHEAD IPA 14 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.

DOUBLE AMERICAN IPA ABV 9.2 %



COASTAL CRUSH 12 oz • 8

Welcome to summer! Coastal Crush is a crisp and refreshing DIPA that packs a fruity hoppy flavor and finishes grainy and dry. This simple yet complex beer is bursting with a great variety of hop flavors such as honey, white wine, hay, and tropical rock candy. Hopped with Amarillo, Nelson, and Wakatu.

AMERICAN INDIA PALE ALE ABV 7.2 %

ARROWHEAD IPA ON NITROGEN 14 oz • 8

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

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

ABBAYE DE ROCKAWAY GRAND CRU 2022 10 oz • 13

It's been a long and winding road for this special release. Beginning its journey in a Four Roses bourbon barrel for one full year followed by a year's long vacation in a gorgeous French oak red wine barrel. The result is velvety burnt sugar flavors coalescing with bright red fruit and nutty French oak. It really doesn't get much better.

BLACK LAGER ABV 5.0 %

SCHWARZPIER 14 oz/pitcher • 8/28

Big, black and chewy yet finishes smooth and clean.

BREWER'S FLIGHT • 12

Four 5oz pours

Billowing, Schwarzpierz,
Mimosa Service, Festpier



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

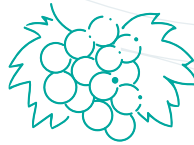
SPARKLING



- Champagne Taittinger NV, 375 ml, France • 36
- Avissi Sparkling Rose, Italy • 13
- Villa Marcello Prosecco, Italy • 13
- Gruet Brut NV, New Mexico • 13

WHITE & ROSE

- Chardonnay - Daou, Paso Robles • 16
- White Blend - Vinho Verde Varenza, Portugal • 14
- Pinot Blanc - Skylark, Mendocino • 13
- Reisling - Reeve, Healdsburg • 13
- Fiano- Tannura, California • 18
- Aperature- Chenin Blanc, Healdsburg • 16



RED

- Pinot Noir - Rainstorm, Oregon • 14
- Pinot Noir - Alumuni, Oregon • 15
- Merlot - Whitehall Lane, Napa Valley • 22
- Red Blend - Esus- Mas Des Volques, France • 16
- Cabernet Sauvignon - Daou, Paso Robles • 16
- Cabernet Sauvignon - True Myth, Paso Robles • 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

CORPSE REVIVER • 15

Botanist Islay Dry Gin, cointreau, Cocchi Americano, absinthe

EAGLE AMICI • 15

Eagle Rare bourbon Pacifica Brewery private label, amaretto, fresh lemon, angostura bitters

PB STRAWBERRY SMASH • 13

Dickle Rye, muddled strawberries, cassis liqueur, fresh lemon

KINGSBURG COOLER • 13

Tito's vodka, aperol, grapefruit

SUNSET SURFER • 17

Don Q rum, lime, grenadine, pineapple, topped with dark rum

CLASSIC COCKTAILS

CLASSIC OLD-FASHIONED • 13

Dickel 8 year bourbon over a very large ice cube

CLASSIC MARGARITA • 13

Choice of Bruxo mezcal or Astral tequila, fresh lime, agave

CLASSIC SF IRISH COFFEE • 13

Tullamore Dew, sugar cube and hand shaken cream

SANGRIA • 13

In house made sangria using fresh fruits such as Strawberry, orange and lemon



SPECIAL SHOOTER

MID DAY MADNESS • 8

Absolut Citron, guava and lime



PACIFICA BREWERY WHISKEY FLIGHTS



SCOTCH FROM HIGHLAND PARK

\$50

12 Year Old Viking Honour

Packed with the flavours of sun-kissed Seville oranges, winter-spiced fruitcake, heather honey and floral pet smoke.

15 Year Old Viking Heart

Presented in a glazed ceramic decanter, this whisky's vibrant fruitiness and distinctive hearthy peat smoke still shined through.

18 Year Old Viking Pride

Boasting a complex balance of flavours- Ripe cherries, dark chocolate, fresh honeycomb and aromatic peat smoke- this is a tribute to their five keystones of production.

SINGLE BARREL BOURBON

COLOR:
Dark honey

NOSE:
Almonds, cherries and vanillas with a hint of maple syrup and dark chocolate

PALATE:
Creamy and rich

FINISH:
Long and lingering, as a single barrel should be

MILAM AND GREENE

\$35

TRIPLE CASK

COLOR:
Deep gold

NOSE:
Refined and elegant, with pops of vanilla, florals and spice

PALATE:
Creamy and soft, surprisingly smooth for a 94 proof spirit

FINISH:
Medium warm finish, with structure and tannins

RYE WHISKEY

COLOR:
Ruby

NOSE:
Cinnamon, chocolate, and dark fruits]

PALATE:
Rich, velvety for a 94 proof spirit

FINISH:
Long and warm