

## 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](http://www.pacificabrewery.beer)

## 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

Shrimp skillet · bell peppers, onions, garlic, zucchini, and cheese · 19

Mussels and clams · Spanish chorizo, Pacifica brew beer, garlic and green onions · 20

Dry rub chicken wings · blue cheese aioli, barbecue sauce · 14



## PIZZAS FROM THE WOOD-FIRED OVEN

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

Rustic Pizza · house marinara sauce, gouda cheese, prosciutto, arugula, balsamic · 22

## ENTREE

Local pan-seared sea bass · parsnip purée, seasonal roasted vegetables and cherry tomato relish · 39

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

Rockfish tacos · cabbage, avocado, roasted tomato salsa · 16

Fried chicken sandwich · house fries · 19

## SIDES

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

Medley from our friends at Iacopi Farms · green beans, asparagus, broccoli and Brussel sprouts · 10

House fries · 6



## DESSERTS

Chocolate bread pudding · vanilla ice cream, caramel sauce · 11

Beignets · apple butter, salted caramel sauce · 11

Apple Cobbler · served with vanilla ice cream · 11



## SOUP & SALAD

Soup of the day · 9

Mixed greens salad · Apple, candy walnuts, dried cranberries, Burrata, pomegranate glaze and champagne dressing · 15

Caesar salad · pretzel croutons, parmesan, crispy capers · 13

Watermelon salad · Toasted pistachios, prosciutto, mint, raisin vinaigrette, balsamic reduction, and feta cheese · 15

Wedge · beer braised bacon, buttermilk · 12

### ADD TO ANY SALAD:

Parsley-garlic shrimp · 10 Teriyaki Salmon · 15

Grilled chicken · 10

IACOPI FARMS

THE PAULINE



THE PAULINE



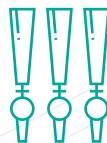
BRISA DE AÑO RANCH

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  
Kuit Tower  
Poppy Pilsner



**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!

**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.



**KÖLSCH STYLE ALE ABV 4.5 %**

**QUARRY KÖLSCH 16 oz/pitcher • 7/26**

Quarry Kölsch is a very drinkable and approachable beer. This beer flavored beer is a pale as a Pilsner and fruity like an ale. This beer is brewed with German Pilsner and German Wheat malts, bittered with Nugget hop and fermented with German ale yeast. Prost!

**AMERICAN INDIA PALE ALE ABV 7.2 %**

**ARROWHEAD IPA ON NITROGEN 16 oz • 8**

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

**HISTORIC OAT LAGER ABV 5.4 %**

**KUIT TOWER 19 oz / pitcher • 7/26**

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.

**AMERICAN INDIA PALE ALE ABV 7.2 %**

**ARROWHEAD IPA 16 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.

**BLACK LAGER ABV 5.0 %**

**SCHWARZPIER 16 oz/pitcher • 8/28**

Big, black and chewy yet finishes smooth and clean.

**RED I.P.A. ABV 6.8%**

**HITS THE SPOT 16 oz / pitcher • 8/28**

We got a hankering for a Red I.P.A. so we just went ahead and made one ourselves. Flavorful Maiden Voyage barley from Admiral Maltings lays a super tasty base upon which we layer a spectrum of caramelized grains and a dash of roasted barley. Simcoe and El Dorado hops bring fruity notes of red berries, sweet citrus, and a balancing bitterness. The result is a hefty ruby colored IPA with lots of character. It really hits the spot!

**HOPPY PILSNER ABV 5.3 %**

**POPPY PILSNER 16 oz/pitcher • 8/28**

Brewed with Bohemian Pilsner and featuring Czech and New Zealand hops. This beer is crisp, refreshing and well balanced with malt complimenting the hops and vice versa.

**BREWER'S FLIGHT • 12**

Four 5oz pours

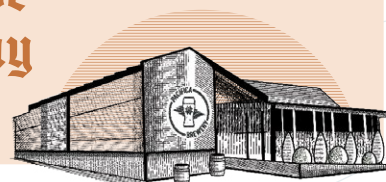
Billowing, Poppy Pils,  
Hits the Spot, Arrowhead



## Abbaye de Rockaway

\$25

1 PINT 9.4 FL. OZ (750ML)



**GRAND CRU 2022**

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

THANK YOU FOR  
YOUR SUPPORT



[pacificbrewery.beer](http://pacificbrewery.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
- Avissi Prosecco, Italy • 13
- Gruet Brut NV, New Mexico • 13
- Champagne Laurent Perrier NV, 187ml, France • 25

### WHITE & ROSE

- Sauvignon Blanc - Morgan Arroyo, Sta Lucia Highlands • 13
- Chardonnay - Beringer, Napa Valley • 15
- Pinot Blanc - Skylark, Mendocino • 13
- Reisling - Reeve, Healdsburg • 13



### RED

- Pinot Noir - Rainstorm, Oregon • 14
- Pinot Noir - Rebellious, California • 15
- Merlot - Whitehall Lane, Napa Valley • 22
- Toscana- Centine, Tuscany • 16
- Cabernet Sauvignon - Heritage, Walla Walla Washington • 16
- Cabernet Sauvignon - Rassi, Sonoma Valley • 20



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

Eagle rare bourbon, 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 3 Generaciones tequila, fresh lime, agave

### CLASSIC SF IRISH COFFEE • 13

Tullamore Dew, sugar cube and hand shaken cream

### SANGRIA • 13



## SPECIAL SHOOTER

### MID DAY MADNESS • 8

Absolut Citron, guava and lime