

BRUNCH

Sunday

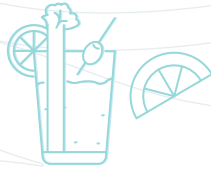
11 am to 4 pm



pacificabrewery.beer



BRUNCH COCKTAILS



PB Bloody • 13

Pacifica Brewery's House Made Bloody Mary Mix, Vodka, Pickled Vegetables.

— Make it a Bloody Maria by adding Tequila

— Make it a Red Snapper by adding Gin

Michelada • add \$3 on any beer

Choice of one of our featured Pacifica Brewery Beers on tap, topped with our House-made Bloody Mary mix, lime & salt.

Seasonal Mimosa • 12

Sparkling wine topped with freshly squeezed juice of the day

Mimosa service • 36

Half bottle of Taittinger champagne with choice of 2 juices (strawberry, passion fruit, pineapple, orange, grapefruit)

Kingsburg Cooler • 13

Tito's vodka, aperol, fresh grapefruit

Corpse Reviver #2 • 15

Ford's gin, Cointreau, Cocchi Americano, fresh lemon and St George absinthe

Midori Muckraker • 13

Tequila, midori, lime, soda water

Classic SF Irish Coffee • 13

Tullamore Dew, sugar cube, and hand shaken cream

PB Blackberry Smash • 13

Our very own Buffalo Trace Single Barrel Bourbon, lemon juice, orange bitter, blackberry

BY THE GLASS



SPARKLING

Champagne Taittinger NV, 375 ml, France • 36

Gruet Brut Rose NV, New Mexico • 13

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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

Gruener Vetliner - Loimer, Austria • 13

Pinot Blanc - Skylark, Mendocino • 13

Reisling - Reeve, Healdsburg • 13

Rose - Skylark, Mendocino • 12

RED

Syrah - Skylark Red Belly, Mendocino • 12

Cabernet Sauvignon - The Counselor, Alexander Valley • 20

Cabernet Sauvignon - Aeren, Lake County • 14

Pinot Noir - Rainstorm, Oregon • 14

Pinot Noir - Hitching Post, Santa Maria • 16

Zinfandel - Hendry Block 7 & 22, Napa Valley • 16

Malbec - Black Cabra, Argentina • 13

Merlot - Keenan, Carneros • 16

For parties of 8 or more, 20% gratuity will be added to the check.
Please notify your server of any nut and all food allergies.



SPECIAL SHOOTER

MID DAY MADNESS • 8

Absolut Citron, guava and lime

FOOD



Soup of the day • 9

Korean-style sticky wings • 14

Gochujang glaze, cilantro, and sesame seeds

Rockfish tacos • 13

Cabbage, avocado, roasted tomato salsa

French toast • 15

Almonds, summer berries medley, vanilla chantilly

House corned beef hash • 16

Summer peppers, crispy potatoes, poached egg

Huevos rancheros "Benedict" • 22

Pork chili verde, beans, Sonoma Jack cheese, salsa hollandaise

Breakfast pizza • 18

Bacon, onions, spinach, swiss cheese, eggs

PB burger • 19

Beer onions, sharp cheddar, house fries

Egg white frittata • 15

Broccolini, spinach, Gouda cheese

Avocado • 16

Grilled sourdough, crispy things, sprouts

Croque Madame • 18

French ham, swiss cheese, bechamel sauce, fried egg

Bucket of fried chicken • 24

Cheddar biscuits, mashed potatoes

Beignets • 11

Apple butter, salted caramel sauce





OUR BEERS



ON TAP



ONE LITER STEIN POURS \$14

Billowing
Bright Helles
Sommer Hopfenweisse
Summary



HELLES LAGER ABV 4.9%

BRIGHT HELLES 19 oz / pitcher • 7/24

We proudly brew this classic Munich style lager true to tradition; crystal clear and super pale, featuring flavors of lightly toasted grains, honey, and a floral hop note.

SUMMERTIME PILS ABV 4.8%

SUMMARY 19 oz / pitcher • 7/24

California grown barley from Admiral Maltings meets a hefty helping of Oregon grown Lorien hops for a summertime Pils! A contemporary twist on a classic style with notes of orange sherbert, peaches, and white tea. Finishes with a dash of honey grain sweetness and a lip smacking depth of hop flavor.

CREAM ALE WITH PASSIONFRUIT, ORANGE, AND GUAVA ABV 4.5%

POG COOLER 16 oz / pitcher • 7/26

Cool on down with this Hawaiian inspired refresher. A super light beer composed of California grown six-row barley and puffed jasmine rice creates a proper American Cream Ale to which we added loads of passionfruit, cara cara orange, and guava puree. Super dry, refreshing, and bursting with tropical vibes!

RED ALE ABV 4.8%

RUBY SKIES 16 oz / pitcher • 7/24

Our ruby hued amber ale showcases a perfect synergy of flavorful grains, hops, and our house ale yeast. Brewed with California grown barley from Admiral Maltings, a full spectrum of English crystal malts, a tiny pinch of English roasted malt, and hopped up with UK grown Goldings and Oregon grown Liberty. Flavors of red berries, fresh honey, and a pinch of cacao all wrapped up in a smooth easy drinker.

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.

BREWER'S FLIGHT • 12

Four 5oz pours

POG Cooler, Sommer Hopfenweisse,
Nice Rye'd, Strata 1000



SAISON ABV 5.5%

SWEENEY RIDGE 16 oz / pitcher • 7/26

California grown barley and wheat from our friends at Admiral maltings lay a perfect foundation for our special saison yeast to work its magic. Notes of rejuvenating coastal shrubs on a misty morning mixed with pineapple and white wine, all provided from the fermentation! Sparkling, dry, refreshing and really fun.

HOPPY HEF ABV 5.1%

SOMMER HOPFENWEISSE 19 oz / pitcher • 7 / 26

The onset of summer provided us a great excuse to brew a fun twist on a traditional Hef featuring a hefty hopping of Meridian and Nelson. The collision of fruity hop and yeast showcases notes of orange bubblicious bubblegum, sweet lemon, native ferment riesling, and pine. The finish is soft and fluffy with a little quenching hop acidity tagging along.

RYE PALE ALE ABV 5.6%

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.

INDIA PALE ALE ABV 6.8%

STRATA 1000 16 oz / pitcher • 8 / 28

A big ripper of an IPA loaded to the dome with our hand selected Strata. Nice and pale with some extra heft in the body to support an unabashedly punchy dose of hops. Notes of juicy nectarine, pink lemonade, and prickly sticky ganja.

4-PACK 16 OZ CANS

Ruby Skies, Summary, Bright Helles, Billowing • 15

Nice Rye'd • 16

Cloud Bounce, Luxury Liquid • 18

California Fuchsia, Double Nelson for You • 20



GUEST BEERS

RICE LAGER (naturally gluten-free) ABV 5.0%

OTHERWISE BREWING (San Francisco) CALROSE CRISP 16 oz • 9

A refreshing pale lager made with one the world's premier sushi rices

CIDER ABV 6.9%

SOUTH CITY CIDER WORKS (San Bruno) DRY ME A RIVER 12 oz • 5.50

An American modern dry cider. It starts crisp with light carbonation and finishes dry but not overly acidic. Served in cans.

GROWLER FILLS 64oz

Ruby Skies, Summary • 24

Sommer Hopfenweisse • 26

Strata 1000 • 28



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