

BRUNCH

Sunday

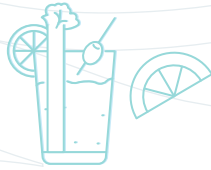
11 am to 4 pm



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 • 39

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

The Last Word • 14

Licardo cherry liqueur, Botanist Islay dry gin, green chartreuse, fresh lime, brandied cherry garnish

Chandon Garden Spritz • 13

Sparkling grape wine with orange peel bitters

Kingsburg Cooler • 13

Tito's vodka, aperol, fresh grapefruit

Midori Muckraker • 13

Tequila, midori, lime, soda water

Classic SF Irish Coffee • 13

Tullamore Dew, sugar cube, and hand shaken cream

PB Strawberry Smash • 13

Sazerac rye whiskey, muddled strawberries, cassis liqueur, fresh lemon

BY THE GLASS



SPARKLING

Champagne Taittinger NV, 375 ml, France • 36

Gruet Brut Rose NV, New Mexico • 13

Gruet Brut NV, New Mexico • 13

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 - Quilt, Napa Valley • 16

Pinot Noir - Rainstorm, Oregon • 14

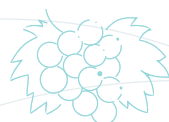
Pinot Noir - Hitching Post, Santa Barbara County • 16

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

Malbec - Black Cabra, Argentina • 13

Merlot - Keenan, Carneros • 16

FOOD



SPECIAL SHOOTER

MID DAY MADNESS • 8

Absolut Citron, guava and lime

Soup of the day • 9

Dry rub chicken wings • 14

Blue cheese aioli, barbecue sauce

Rockfish tacos • 13

Cabbage, avocado, roasted tomato salsa

French toast • 16

Almonds, summer berries medley, vanilla chantilly

House corned beef hash • 17

Summer peppers, crispy potatoes, poached egg

Huevos rancheros "Benedict" • 23

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

Breakfast pizza • 19

Bacon, onions, spinach, swiss cheese, eggs

PB burger • 19

Beer onions, sharp cheddar, house fries

Egg white frittata • 16

Roasted corn, spinach, mushrooms, Gouda cheese

Avocado • 16

Grilled sourdough, crispy things, sprouts

Croque Madame • 19

French ham, swiss cheese, bechamel sauce, fried egg

Bucket of fried chicken • 24

Cheddar biscuits, mashed potatoes

Beignets • 11

Apple butter, salted caramel sauce



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.



OUR BEERS



ON TAP



ONE LITER
STEIN POURS \$14

Green Ghost
Billowing
Kuit Tower

GERMAN STYLE PILSNER ABV 5.1%

GREEN GHOST 19 oz / pitcher • 7/24

A German Style pils brewed true to tradition. Light and crisp with a refreshing hop bite in the finish. Grungeist hops provide that quintessential floral grassiness we love about German hops while bringing a bright fruity note to the party.

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.

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.

RYE PALE ALE WITH GOLDINGS AND LORIE ABV 4.8%

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.

NITRO CREAM ALE WITH LEMON ZEST ABV 6.0%

LEMON BAR 16 oz • 8

An easy drinker fluffed up with tiny nitrogen bubbles and loaded to the brim with fresh lemon zest. Super blonde, soft, dry, and a little tart in the finish.



BREWER'S FLIGHT • 12

Four 5oz pours

Green Ghost, Billowing
Hits the Spot, Trinity Slabs



GUEST BREWS

NATURALLY GLUTEN-FREE RICE LAGER ABV 5.0%

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

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

CIDER ABV 7.1%

TAG + JUG (San Francisco) COLD COLDIE 12 oz can • 8

Small batch dry cider.



HAZY IPA ABV 7.0%

FRUIT BOWLING 16 oz/Pitcher • 8/28

Punchy like a classic IPA but leaving that tasty haze in tact. We hopped this one with Citra, Simcoe, and Mosaic. Big notes of pineapple, strawberry, passionfruit, and loads of citrus. It'll bowl you right over.

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!

WEST COAST DOUBLE IPA ABV 8.2%

TRINITY SLABS 16 oz / pitcher • 9/32

Big, punchy, and super dank! We loaded up this big slab of a double IPA with the holy trinity of hops; Mosaic, Citra, and Simcoe. Our house ale yeast adds awesome texture while accentuating the massively fruity hop aromatics. The finish is pleasantly bitter and rich with hop oils.

JASMINE RICE BELGIAN-STYLE TRIPEL AGED
IN WINE BARRELS WITH BRETTANOMYCE ABV 9.1%

THE RICE AIN'T WRONG BARREL #2 10 oz • 12

A strong golden Belgian style ale aged one full year in a red wine barrel with "suburban brett" (a wild yeast blend from Imperial Yeast). Jasmine rice lends a creaminess reminiscent of sake, while the barrel and wild yeast balance the experience with tannin and acidity. The result is a complex experience loaded with bright fruity flavors, creamy texture, and oaky rusticity.



Abbaye de Rockaway

\$25

1 PINT 9.4 FL. OZ (750ML)



THE GOLDEN APRICOT

TEQUILA BARREL-AGED BELGIAN STYLE GOLDEN ALE
WITH APRICOTS • 10.2% ABV

GRAND CRU 2022

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

THE RICE AIN'T WRONG BARREL #2

JASMINE RICE BELGIAN-STYLE TRIPEL AGED IN WINE
BARRELS WITH BRETTANOMYCE • 9.1% ABV •

THANK YOU FOR
YOUR SUPPORT



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