

FROM THE KITCHEN

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



THANK YOU FOR
YOUR SUPPORT

SOUP & SALAD

Soup of the day • 9

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



APPETIZERS

Spicy tuna hand rolls • ahi tuna, ginger dressing, sushi rice and
pickled cucumbers wrapped in nori • 18

Popcorn shrimp tempura • wasabi and
sriracha sauces, cucumber & seaweed salad • 18

Wood-oven blistered Padron and Shishito peppers • bourbon-smoked sea salt • 12

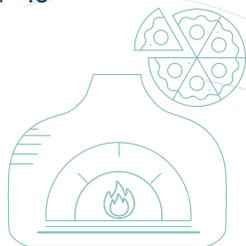
PEI mussels and clams • sour cream, white wine, chili paste • 19

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

Korean-style sticky wings • Gochujang glaze, cilantro, and sesame seeds • 14

Rockfish tacos • cabbage, avocado, roasted tomato salsa • 13

Fish & chips • lager, tartar sauce • 13



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

Broccoli and Italian sausage pizza • Calabrian chili sauce, fontina cheese, parmesan • 20

ENTREE

Porcini rigatoni • roasted corn, corn huitlacoche mushrooms, sharp Fiscalini cheddar • 28

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

Chicken duo • wood oven roasted breast, slow cooked leg, Carolina Gold rice, Sauce Supreme, spring medley • 27

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

Spring Coastal medley • peas, asparagus and cabbage with a yuzu- ginger butter • 10

DESSERTS

California strawberries cobbler • buckwheat, almond and
buttermilk topping, vanilla ice cream • 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



HARLEY FARMS

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
Sommer Hopfenweisse
Summary



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

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.

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.

BREWER'S FLIGHT • 12

Four 5oz pours

Summary, Billowing,
Ruby Skies, Cloud Bounce



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.

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.

HAZY IPA ABV 6.5 %

CLOUD BOUNCE 16 oz / pitcher • 8 / 28

Like sunshine bursting through clouds bouncing around color and light. We brew this one up with extra pale pilsner malt with malted and flaked oats for a creamy smooth body. Equal parts Strata and Citra explode with notes of pineapple, passionfruit, and bright citrus.

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.

HAZY DOUBLE IPA ABV 8.3 %

CALIFORNIA FUCHSIA 16 oz / pitcher • 9 / 32

Inspired by the California Fuchsia, a local native flower that pops up in the early summer. Hopped to the brim with Strata, Idaho 7, and experimental HBC 586 for intense notes of passionfruit, guava, peaches and pithy citrus.

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



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DRINKS

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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 - Aarena, 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



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

- EAGLE AMICI • 15**
Eagle Rare bourbon Pacifica Brewery private label, amaretto, fresh lemon, angostura bitters
- PB BLACKBERRY SMASH • 13**
Sazerac rye whiskey, muddled blackberries, cassis liqueur, fresh lemon
- KINGSBURG COOLER • 13**
Tito's vodka, aperol, fresh grapefruit
- SUNSET SURFER • 17**
Don Q rum, lime, grenadine, pineapple, topped with dark rum
- MIDORI MUCKRAKER • 13**
Tequila, midori, lime, soda water
- CORPSE REVIVER #2 • 15**
Ford's gin, Cointreau, Cocchi Americano, fresh lemon and St George absinthe

CLASSIC COCKTAILS

- CLASSIC SAZERAC • 13**
Sazerac rye with Saint George absinthe
- CLASSIC OLD-FASHIONED • 13**
Maker's Mark 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



SPECIAL SHOOTER

MID DAY MADNESS • 8
Absolut Citron, guava and lime