

# FROM THE KITCHEN

WEDNESDAY-SUNDAY  
HOURS: PM 3PM-9PM

To place a takeout order, visit our website [www.pacificbrewery.beer](http://www.pacificbrewery.beer)



THANK YOU FOR  
YOUR SUPPORT



## SOUP & SALAD

Soup of the day • 8

Caesar salad • pretzel croutons, parmesan, crispy capers • 9

Wedge • beer braised bacon, buttermilk • 11

Salad of baby beets • apricots, pepitas and black rice crunch • 14

Heirloom tomatoes • local burrata, balsamic, parmesan crisp • 14

Summer cucumber & melons medley • goat fromage blanc, fair trade olive oil, zaatar • 13



## APPETIZERS

Artisanal cheese plate • peach chutney, pickled plum, walnut toast • 17

Rockfish tacos • cabbage, avocado, roasted tomato salsa • 12

Crispy chicken wings • soy glaze, pickled chili • 12

Ahi tuna poke • sweet onions, macadamia, sushi rice • 17

Cauliflower buffalo • blue cheese, celery • 12

Fish & chips • lager, tartar sauce • 12

## BY THE GLASS

### SPARKLING

Francois Montand Brut NV, France • 10

Gruet Brut Rose NV, New Mexico • 12

Champagne Laurent Perrier NV, 187ml, France • 24

### WHITE & ROSE

Sauvignon Blanc - Long Meadow Ranch, Napa • 12

Sauvignon Blanc - Morgan, Monterey Coast • 11

Sauvignon Blanc - Volker Eisele, Napa • 16

Chardonnay - Mac Rostie, Sonoma Coast • 14

Chardonnay - Alondra, Mendocino • 12

Pinot Blanc - Skylark, Mendocino • 12

Pinot Grigio - Tramin, Italy • 11

Rose - Skylark, Mendocino • 11

### RED

Syrah - Skylark Red Belly, Mendocino • 11

Cabernet Sauvignon - Smith & Hook, Central Coast • 13

Cabernet Sauvignon - Browne Family, Columbia Valley • 12

Pinot Noir - Annabella, Russian River • 12

Pinot Noir - Morgan, Santa Lucia Highland • 15

Zinfandel - Limerick Lane Estate, Russian River • 15

Malbec - Catena, Argentina • 12

Merlot - Selby, Sonoma Valley • 13

## HOUSE COCKTAILS

SHAKA • 12

Espolon blanco tequila, pineapple, lime, licor 43, black salt

SAND AND FOG • 12

Tito's vodka, nigori sake, cucumber, aloe, lemon, mint

GUAVA FIX • 12

Bacardi 4, guava, lime, green cardamom

JACKBOOT • 12

Eagle rare 10, cynar, sweet vermouth, apricot



## FROM THE WOOD-FIRED OVEN

Tarte flambee • beer-braised onion, smoked bacon, gruyere, creme fraiche • 19

Margherita • house marinara, mozzarella, basil-pine nuts pesto • 17

Pork sausage • broccolini, lemon zest, asiago cheese • 18

BBQ • smoked ribs, roasted corn, gouda, pickled jalapeno • 18



## ENTREE

PB burger • beer onions, sharp cheddar, house fries • 17

Wood-fired roasted chicken • corn panzanella salad, tomato relish • 27

Goat ricotta cannelloni • fresh peas, summer squash curry • 26

Maple smoked BBQ ribs • southern cornbread, bourbon butter, Texas slaw • 24

Grilled 12oz ribeye • French carrots, red wine sauce • 39

Wild Half Moon Bay King salmon • baby artichoke, au jus • 34



## SIDES

Butter-whipped Yukon gold mashed potatoes • 7

PB mac & cheese • topped with bbq pulled meat • 8

Roasted summer squash • curry, crispy onions • 9

Teriyaki mushrooms and tofu • green onions • 8

## DESSERTS

Beignets • summer peach and champagne sauce • 10

Vanilla creme brulee • pistachio madeleine • 10

Mascarpone cheesecake • strawberry coulis, lemon meringue • 10

Artisanal cheese plate • peach chutney, pickled plum, walnut toast • 17

