BRUNCH

Sunday

11 am to 4 pm

pacificabrewery.beer

PACIFICA BREWERY

BRUNCH COCKTAILS

PB Bloody • 12
Pacifica Brewery's House Made Bloody Mary Mix, Vodka, Pickled Vegetables.
Make it a Bloody Maria by adding Tequila
Make is a Red Snapper by adding Gin

Michelada • 11
Choice of one of our Featured Pacifica Brewery Beers on tap, topped with our House Made Bloody Mary Mix, lime & salt.

My Girlfriend's Girlfriend · 12
Vodka, Lemon, Passionfruit, Aperol, Sparkling Wine.
Juicy, light, refreshing, bubbly This is how we Brunch!

Seasonal Mimosa • 11
Sparkling wine topped with freshly squeezed juice of the day

Irish Coffee • 12
Irish whiskey, fresh house brewed coffee, coffee liqueur, whipped cream.
The best part of waking up!

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 – Rainstorm, Oregon • 13
Pinot Noir – Morgan, Santa Lucia Highland • 15
Zinfandel – Limerick Lane Estate, Russian River • 15
Malbec – Catena, Argentina • 12
Merlot – Selby, Sonoma Valley • 13

FOOD

Soup of the day • 8

Pok Pok wings • 13
Crispy garlic, sweet & sour glaze, Nuoc Cham

Rockfish tacos • 12
Cabbage, avocado, roasted tomato salsa

French toast • 14
Almonds, summer berries medley, vanilla chantilly

House corned beef hash • 15
Summer peppers, crispy potatoes, poached eggs

Huevos rancheros "Benedict" • 21
Pork chili verde, beans, Sonoma Jack cheese, salsa hollandaise

Breakfast pizza • 17
Bacon, onions, spinach, swiss cheese, eggs

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

Egg white frittata • 14
Asparagus and spinach, Gouda cheese

Avocado • 15
Grilled sourdough, crispy things, sprouts

Croque Madame • 17
French ham, swiss cheese, bechamel sauce, fried egg

Bucket of fried chicken • 23
Cheddar biscuits, mashed potatoes

Beignets • 10
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

FOGGY IPA | ABV 6.3 %

WELCOME TO PACIFICA 16 oz/pitcher • 8/28

NEW

A COLLABORATION WITH HUMBLE SEA BREWING CO.

Our pals from Humble Sea are opening a new spot just down the coast. We decided to celebrate the occasion by doing a collaboration at each of our facilities. For our version, we've created a take on their Foggy IPA style. Low on bitterness, big on luscious mouthfeel and tropical hop notes. We jammed it up with loads of Citra, Riwaka, and a big splash of Galaxy for good measure. Big notes of pineapple, fresh oranges, grapes, and passionfruit. Cheers to friendship and comradery!

HAZY IPA | ABV 6.5 %

PUFFY THE HOP SLAYER 16 oz/pitcher • 8/28

When slaying hops, Puffy knows you must hit it from all angles for pure flavor saturation. We brew this IPA with puffed wheat and flaked rye. We hop it up heavy with Citra, Simcoe Cryo, and a little bit of Nelson. Notes of pineapple, fresh citrus, and strawberry up front with a tropical kick in the finish. Fermented with a flavorful English yeast strain for enhanced fruitiness and soft mouthfeel.

HAZY PALE ALE | ABV 5.9 %

STERLING STAR 16 oz / pitcher • 7/26

A tasty strong pale ale using California grown Gallagher's Best barley and a hefty splash of California grown malted oats from Admiral Maltings. Hopped with two Oregon grown varieties, Sterling and Strata that work off each other evoking notes of pink lemonade, tart orange, fruity red wood tips, and sweet ruby red grapefruit. Tons of citrus action on this one!

HEFEWEIZEN | ABV 5.3 %

BILLOWING 16 oz / pitcher • 6/24

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.

STOUT WITH CALIFORNIA RYE | ABV 7.2 %

CAPAY VALLEY RYE 16 oz / pitcher • 8/28

NEW

California grown barley and rye from our good friends at Admiral maltings lay a tasty foundation for a judicious use of premium English roasted grains. This beer is hefty, luscious, chewy, and packed with deep rich roasty hues. Notes of dark chocolate, espresso, honey covered almonds, and shortbread cookies.

WEST COAST IPA | ABV 7.0 %

PRETEND WE'RE DEAD 16 oz / pitcher • 8/28

What's up with what's going down? A crisp and clear West Coast IPA with a bunch of Citra in the dry hop and a smattering of tasty dank old school hops in the boil, that's what! Experience the hops out of the haze and roll your eyes into the back of your head as you take it all in. Notes of fresh cannabis, pineapple, pine, orange peel and skittles.

NITRO CREAM ALE W/ COCONUT, KEY LIME & TAMARIND | ABV 4.5 %

TIKI BAR 16 oz/pitcher • 8/28

We put the lime in the coconut (and tamarind) and shake it all up with a bunch of nitrogen to bring you a mystical tiki inspired beer. California six row barley and flaked rice provide a super pale cream ale to lay a massive amount of tropical vibes on top. Fluffed up with nitrogen for maximum creaminess and enjoyment.

HOPPY PILS | ABV 5.3 %

PERFECT CONDITIONS 16 oz/pitcher • 6/24

NEW

California grown barley from Admiral Maltings meets Oregon grown Liberty and Sterling hops from Indie Hops. It's the perfect conditions for a hoppy pils! Leaning more towards fruit than flower in its flavor, we bring a California twist to this classic style. We "spund" the end of fermentation for 100% natural carbonation. Poured and served with a big frothy head for maximum enjoyment.

HOPPY CREAM ALE | ABV 5.4 %

MERIDIAN CREAM 16 oz/pitcher • 7/26

Brewed with California grown six row barley and pilsner malts and hopped exclusively with Oregon grown Meridian. Light and crisp with a little fruitiness added from the ale yeast, we think it's the best showcase for an exotic hop like Meridian. Notes of lemon pound cake, vanilla, grapefruit, and plumeria flowers.

GROWLER FILLS 64oz

Perfect Conditions • 24

Meridian Cream, Sterling Star • 26

Welcome to Pacifica, Capay Valley Rye, Pretend We're Dead, Puffy the Hop Slayer • 28

4-PACK 16 OZ CANS

Perfect Conditions, Meridian Cream, Billowing • 13

Gallagher's Best Strata, Capay Valley Rye • 15

Welcome to Pacifica • 18

GUEST BREWS

RICE LAGER (naturally gluten-free) | ABV 5.0 %

OTHERWISE BREWING (San Francisco) CALROSE CRISP 16 oz • 8

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.

CIDER | ABV 7.1 %

TAG + JUG BRUT PERRY CIDER 12 oz • 14

A blend of 5 varietals of Asian pears organically grown on a small farm in western Sonoma. Pressed off into old French oak barrels and aged for 4 months before bottled unfiltered.

PACIFICA BREWERY

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DRINKS

To place a takeout order,
visit our website
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Pinot Grigio – Tramin, Italy • 11
Rose – Skylark, Mendocino • 11

RED

Syrah – Skylark Red Belly, Mendocino • 11
Cabernet Sauvignon – Robert Hall, Paso Robles • 13
Cabernet Sauvignon – Smith & Hook, Central Coast • 13
Cabernet Sauvignon – Browne Family, Columbia Valley • 12
Pinot Noir – Rainstorm, Oregon • 13
Pinot Noir – Morgan, Santa Lucia Highland • 15
Zinfandel – Limerick Lane Estate, Russian River • 15
Malbec – Catena, Argentina • 12
Merlot – Selby, Sonoma Valley • 13

THANK YOU FOR YOUR SUPPORT

HOUSE COCKTAILS

MONDAY MORNING • 13
Bourbon, Lemon, Honey-Ginger, Licor 43, Tea
TASTING NOTES: *Refreshing, thirst-quenching, citrusy, herbacious "boozy iced tea" to curb a case. of the "Mondays"*

MY GIRLFRIEND'S GIRLFRIEND • 13
Vodka, Lemon, Passionfruit, Aperol, Sparkling Wine
TASTING NOTES: *Juicy, Tangy, Bougie, Sparkling "patio slammer"(very approachable)*

SIETE MARAVILLAS • 13
Mezcal, Lime, Tamarind, Grapefruit Liqueur, Black Salt
TASTING NOTES: *Smoky, vegetal, Citrusy, slightly bitter, "Oaxaca in a glass"*

MEXICAN RADIO • 13
Tequila, Lime, Pomegranate, Grapefruit Agave, Grapefruit Soda, Salt
TASTING NOTES: *Simply a pomegranate paloma. Straightforward, citrus, slightly bitter, juicy, bubbly*

FULTON MARKET VESPER • 13
Celery Gin, Green Chile Vodka, White Vermouth
TASTING NOTES: *Vegetal, boozy, garden spice, " Champagne level class on a Boone's Farm Budget*

PACIFICA BREWERY OLD FASHIONED • 13
Pacifica Brewery Private Single Barrel Buffalo Trace, Capay Valley Rye Stout syrup, Bitters
TASTING NOTES: *Classic old fashioned flavor profile with an infusion of dark rye & nutty notes coming from the Capay Valley Rye Stout*