

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 • 8
- Caesar salad • pretzel croutons, parmesan, crispy capers • 9
- Wedge • beer braised bacon, buttermilk • 11
- Baby beets medley • crispy falafel, hummus, goat cheese yogurt • 14

APPETIZERS

- Lightly smoked chicken liver mousse • olallieberry gelée, pickled fava beans, grilled sourdough • 13
- Kampachi crudo tostadas • jicama, avocado, citrus salt, lemon balm • 13
- Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 17
- Pok Pok wings • crispy garlic, sweet & sour glaze, Nuoc Cham • 13
- Rockfish tacos • cabbage, avocado, roasted tomato salsa • 12
- Ahi tuna poke • sweet onions, macadamia, sushi rice • 17
- Cauliflower buffalo • blue cheese, celery • 12
- Fish & chips • lager, tartar sauce • 12



PIZZAS 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
- BBQ • smoked ribs, wood-fired sweet peppers, gouda, pickled jalapeno • 18
- Sausage mania • smoked Andouille sausage, smoked chicken and roasted garlic sausage, Texas hot links, pimento cheese with aged fiscalini cheddar • 19

ENTREE

- PB burger • beer onions, sharp cheddar, house fries • 18
- Hand-rolled fettuccine • lacopi Farm peas, asparagus, Walla-walla onion soubise • 25
- Wood oven-roasted half chicken • coastal artichokes with vermouth butter, baby carrots • 24
- Spring lamb tajine • brown butter couscous, broccoli spigarello, meyer lemon butter • 34
- Half Moon Bay halibut • Monterey County asparagus, Meyer lemon hollandaise • 32
- Pepper-crusting filet mignon • 8oz., buttered LaRatte potatoes, buttermilk fried onion rings, Hennessy sauce • 44

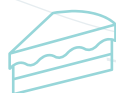


SIDES

- Butter-whipped Yukon gold mashed potatoes • 7
- PB mac & cheese • topped with bbq pulled meat • 8
- Teriyaki mushrooms and tofu • green onions • 8
- Spring vegetables medley • Meyer lemon butter • 8

DESSERTS

- Beignets • apple butter, salted caramel sauce • 10
- Chocolate mousse bar • flourless cake, caramel corn • 10
- Banana bread pudding • cinnamon custard, salted caramel ice cream • 10
- Brisa de Año organic strawberries and cream • vanilla custard, cream and hazelnut streusel • 10
- Artisanal cheese plate • seasonal jam, fresh fruit, walnut toast • 17



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.

PB CA **OUR BEERS**

ON TAP

FOGGY IPA ABV 6.3%

NEW

WELCOME TO PACIFICA 16 oz/pitcher • 8/28

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!



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.



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.



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.

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!

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.

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%

NEW

CAPAY VALLEY RYE 16 oz / pitcher • 8/28

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.



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 varieties 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.



pacificabrewery.beer

DRINKS

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BY THE GLASS

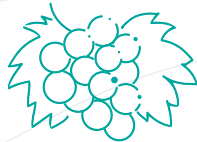
SPARKLING

- Francois Montand Brut NV, France • 10
- Gruet Brut Rose NV, New Mexico • 12
- Gruet Brut 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 - 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



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



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