

FROM THE KITCHEN

HOURS

WEDNESDAY-THURSDAY: 4PM-8PM

FRIDAY: 4PM-8PM

SATURDAY: 2PM-8PM

SUNDAY: 11AM-5PM

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



APPETIZERS

- Artisanal cheese plate • peach chutney, pickled plum, walnut toast • 17
- Chili lime crispy wings • yucca fries, poblano pepper-avocado dip • 13
- Rockfish tacos • cabbage, avocado, roasted tomato salsa • 12
- Steak tartare • house mustard, shallots, cured yolks, potato waffles • 16
- 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 - 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

- SINGLE & READY TO MINGLE • 13
Our very own single barrel 63 from Buffalo Trace, Kabocha syrup, lemon, egg white
- SHAKA • 12
El Tesoro blanco tequila, pineapple, lime, licor 43, black salt
- SAND AND FOG • 12
Haku 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



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
- Pescadero duck • prosciutto and sausage, Italian butter beans, mushrooms, crescenza cheese • 22

ENTREE

- PB burger • beer onions, sharp cheddar, house fries • 17
- Wood-fired roasted chicken • crispy brussel sprouts and delicata squash casserole, pomegranate relish • 24
- Chesnut & butternut squash ravioli • sage brown butter, cotija cheese, pecans • 25
- Bacon-wrapped turkey breast • andouille/cornbread stuffing, gravy, crackling • 26
- Maple smoked BBQ ribs • southern cornbread, bourbon butter, Texas slaw • 24
- Pepper crusted 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



DESSERTS

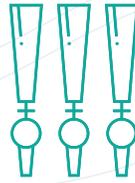
- Beignets • apple butter, salted caramel sauce • 10
- Hazelnut and butterscotch budino • caramel corn, chocolate financier • 10
- Banana bread pudding • cinnamon custard, salted caramel ice cream • 10
- Artisanal cheese plate • peach chutney, pickled plum, walnut toast • 17



ON TAP



OUR BEERS



CALIFORNIA IPA ABV 6.3%

GOOD TO SEE YOU 16 oz/pitcher • 8/28

A truly modern IPA; soft, refreshing and bursting with hop character. We use a blend of pilsner malts to keep the body light and pale. The hopping focuses on big fruity aromas using additions of Citra, Motueka, and Cashmere resulting in notes of oranges, lemon lime, and pineapple popsicles.

NEW ENGLAND IPA ABV 7.1%

JUDICIOUSLY JUICY 16 oz/pitcher • 8/28 **NEW**

A big, luscious, juicy, hazy IPA brimming with Mosaic hops. We ferment this beer with a proper New England IPA yeast leaving loads of fruity expression in its path to play with the awesome hop flavors of Mosaic. Notes of ripe oranges, guava, and passionfruit with a sweet lingering finish.



ONE YEAR ANNIVERSARY BARLEY WINE ABV 8.5%

OLD EPHEMERA 12 oz/pitcher • 8/34 **NEW**

Our first anniversary Barley Wine is a big rich monster brewed in the English tradition. An extended boil adds color and caramelization giving notes of sweet graham cracker, preserved stone fruit, and grape tootsie pops. Full bodied and nourishing to the soul, finishes with a sweet lingering finish.

HOPPY CREAM ALE ABV 5.2%

KAZBY KREAM 16 oz/pitcher • 7/26 **NEW**

Dry farmed California six-row barley, pilsner malt, and flaked oats make the base of this cream ale. Unlike a traditional cream ale, we hopped this one way up! This beer is singularly hopped with Kazbek for notes of fresh raspberry, elderflower, black tea, and a classic "beery" grassiness from its Czech Republic grown origins.

HELLES LAGER ABV 4.8%

BRIGHT HELLES 19 oz • 7/26 **NEW**

We proudly brew this classic Munich style pale lager true to tradition; easy on the eyes, delicate and tasty. Crystal clear and super pale, featuring flavors of lightly toasted grains, honey, and a floral hop note. Poured and served with a big frothy head for maximum enjoyment.

CALIFORNIA IPA ABV 6.5%

NEW ZEALAND CABBAGE TREE 16 oz/pitcher • 8/28 **NEW**

A luscious IPA brewed with malted wheat, flaked oats, and a blend of malted barley. Hopped with the three very best New Zealand grown varieties; Nelson, Motueka, and Riwaka, bringing an intensely bright character of gooseberry, lemon lime, grape jelly, and zesty tropical fruit.

HEFEWEIZEN ABV 5.5%

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.

NITRO CREAM ALE W/ LEMON ZEST ABV 5.3%

LEMON BAR 16 oz /pitcher • 7 / 26

Our lemon zest cream ale is made entirely with dry farmed California grown six row barley, wheat, and oats from Admiral Maltings. Served on nitrogen for maximum creaminess.

BROWN ALE WITH HONEY ABV 5.8%

HONEY BLOSSOM BROWN 16 oz/pitcher • 7/26

We exclusively use full flavored English barley and Styrian Celeia hops to make this chocolatey brown ale. A dab of California orange blossom honey accentuates the richness of the grains and orangey character of the hops all in one simple step. Notes of cocoa, honey, and orange blossom with a super smooth finish.

GUEST BREWS

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.



At Pacifica Brewery, we strive to bring approachable ales and lagers that have a backbone in tradition while bringing modern ingredients and techniques to the table.



4-PACK 16 OZ CANS

Kazby Kream • 13

New Zealand Cabbage Tree,

Simcoe 1000 • 18

GROWLER FILLS 32 oz /64oz

Saved by the Smell, New Zealand Cabbage Tree, Judiciously Juicy, Good to See You • 14 / 28

All other beers • 13 / 26

Old Ephemera • 17 / 34



BEER FLIGHT • 12

Four 5 oz pours of your choice



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