

BEER IS OUR PASSION

SINCE DAY ONE, WE'VE CRAFTED OUR MENU TO CREATE AN EXPERIENCE THAT'S ANYTHING BUT ORDINARY. WE SET OUR SIGHTS ON BEING THE WORLD'S GREATEST TAP ROOM. A TALL ORDER, BUT A WORTHY ENDEAVOR. WE DIDN'T WANT TO JUST SERVE LOTS OF BEER—WE WANTED TO SERVE THE BEST BEER. OUR PLAN? SEEK OUT THE LATEST AND GREATEST BEERS, COLLABORATE WITH LOCAL BREWERIES, AND CURATE CLASSIC STYLES, SPECIALTY IMPORTS AND TRENDING CRAFT BREWS TO CREATE A BEER LIST YOU WON'T FIND ANYWHERE ELSE. EVERY VISIT TO OUR HOUSE IS A CHANCE TO EXPERIENCE SOMETHING NEW OR ENJOY YOUR FAVORITE. WE HOPE YOU FOUND YOUR PERFECT MATCH.



SAN ANTONIO

HOUSE BEERS

WITH OUR SIGNATURE HOUSE BEERS, WE TOOK WHAT'S BEST ABOUT THE CLASSICS AND MADE THEM EVEN BETTER. IT'S OUR SPIN ON THE STYLES YOU KNOW AND LOVE MADE WITH OUR MENU IN MIND.



9% • belgium



INDIA PALE ALE
6.2% • escondido, ca



5.1% • escondido, ca



4.8% • fort collins, co



10.5% • belgium



4.9% • escondido, ca



4% • escondido, ca

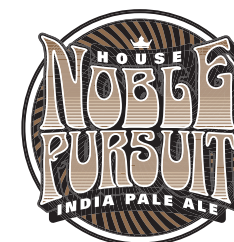
BREWER COLLAB SERIES

WE'VE PARTNERED WITH LEGENDARY BREWERIES TO DEVELOP COMPLETELY UNIQUE STYLES OF BEER WITH COMPLEX FLAVOR PROFILES. THE RESULT IS EXPERTLY CRAFTED BEER LIKE YOU'VE NEVER TASTED BEFORE.



IN COLLABORATION WITH
STONE BREWING

5% • escondido, ca



IN COLLABORATION WITH
NEW BELGIUM BREWING

6.9% • fort collins, co



IN COLLABORATION WITH
STONE BREWING

8.5% • escondido, ca



IN COLLABORATION WITH
VAN STEENBERGE BREWERY

6.5% • belgium

BEER



IPA • HOPPY

	PINT/ GOBLET	PUB GLASS	HALF YARD
HOUSE IPA 6.2% • india pale ale escondido, ca	5.79	7.79	12.49
LIQUID COMPASS IN COLLABORATION WITH STONE BREWING 8.5% • imperial ipa escondido, ca	8.29	—	—
NOBLE PURSUIT IN COLLABORATION WITH NEW BELGIUM BREWING 6.9% • india pale ale fort collins, co	7.79	9.79	16.49
NEW BELGIUM VOO DOO RANGER JUICY HAZE IPA 7.5% • hazy ipa • fort collins, co	6.99	8.99	14.99
SIERRA NEVADA HAZY LITTLE THING 6.7% • hazy ipa • chico, ca	6.99	8.99	14.99
STONE TANGERINE EXPRESS 6.7% • hazy ipa • escondido, ca	6.99	8.99	14.99
DOGFISH HEAD 60 MINUTE 6% • india pale ale • milton, de	6.99	8.99	14.99
LAGUNITAS IPA 6.2% • india pale ale • petaluma, ca	6.99	8.99	14.99
STONE IPA 6.9% • india pale ale • escondido, ca	7.49	9.49	15.99
ELYSIAN SPACE DUST 8.2% • imperial ipa • seattle, wa	7.79	—	—
DOGFISH HEAD HAZY-O! 7.1% • hazy ipa • milton, de	7.29	9.29	15.49
NEW BELGIUM VOO DOO RANGER IPA 7% • india pale ale • fort collins, co	6.99	8.99	14.99
OFFSHOOT RETREAT 8.6% • imperial hazy ipa • placencia, ca	7.29	—	—
SIERRA NEVADA BIG LITTLE THING 9% • imperial ipa • chico, ca	5.99	—	—

SEASONAL • ROTATING

	PINT/ GOBLET	PUB GLASS	HALF YARD
SAMUEL ADAMS SEASONAL seasonal • boston, ma	6.79	8.79	14.49
SIERRA NEVADA SEASONAL seasonal • chico, ca	6.79	8.79	14.49

FRUIT

	PINT/ GOBLET	PUB GLASS	HALF YARD
STIEGL RADLER GRAPEFRUIT 2.5% • radler • austria	7.29	9.29	15.49
GOLDEN ROAD MANGO CART 4% • fruit beer • los angeles, ca	7.29	9.29	15.49
FOUNDERS NITRO RUBÆUS 5.7% • fruit beer • grand rapids, mi	7.49	9.49	15.99

LIGHT

	PINT/ GOBLET	PUB GLASS	HALF YARD
HOUSE Light LAGER 4% • light lager escondido, ca	4.99	6.99	10.99
BUD LIGHT 4.2% • light lager • st. louis, mo	4.79	6.79	10.49
COORS LIGHT 4.2% • light lager • golden, co	4.79	6.79	10.49
MICHELOB ULTRA 4.2% • light lager • st. louis, mo	4.79	6.79	10.49
MILLER LITE 4.2% • light lager • milwaukee, wi	4.79	6.79	10.49
CORONA PREMIER 4% • light lager • mexico	6.79	8.79	14.49

CRISP • REFRESHING

	PINT/ GOBLET	PUB GLASS	HALF YARD
HOUSE GOLDEN PILSNER 4.8% • pilsner fort collins, co	6.79	8.79	14.49
HOUSE HONEY BLONDE 4.9% • honey beer escondido, ca	5.79	7.79	12.49
DOS EQUIS LAGER 4.5% • pale lager • mexico	6.79	8.79	14.49
MODELO ESPECIAL 4.4% • pale lager • mexico	6.79	8.79	14.49
STONE BUENAVEZA 4.7% • pale lager • escondido, ca	6.99	8.99	14.99
KONA BIG WAVE GOLDEN 4.4% • blonde ale • kailua kona, hi	6.79	8.79	14.49
BAVIK SUPER PILS 5.2% • pilsner • belgium	6.79	8.79	14.49
STELLA ARTOIS 5.2% • pilsner • belgium	6.29	8.29	13.49
PAULANER PILS 4.8% • pilsner • germany	7.29	9.29	15.49
GAFFEL KÖLSCH 4.8% • kolsch • germany	7.79	9.79	16.49

SOUR

	PINT/ GOBLET	PUB GLASS	HALF YARD
STUPID SILLY SOUR 5.5% • belgian sour • belgium	9.29	—	—
THE BRUERY TERREUX GOSES ARE RED 5.6% • gose • anaheim, ca	6.99	—	—
PETRUS PASSION FRUIT SOUR 7.3% • belgian sour • belgium	9.29	—	—
GEUZE BOON SÉLECTION 6.3% • belgian gueuze • belgium	8.99	—	—

JOIN US FOR HAPPY HOUR

MON - FRI 3PM - 6PM

LATE NIGHT HAPPY HOUR
SUN - THU 9PM - CLOSE
DRINK SPECIALS END @ 11PM

1/2 OFF | SELECT APPS
& ALL PIZZAS

FOUR CHEESE SPINACH DIP

MIGUEL'S QUESO DIP

POKE NACHOS*

CHICKEN NACHOS

CHICKEN LETTUCE WRAPS

HAND-BATTERED CHICKEN TENDERS

CLASSIC SLIDERS*

WISCONSIN FRIED CHEESE CURDS

BLACKENED AHI SASHIMI*

FRIED CALAMARI

BONELESS WINGS

GARDEIN® WINGS

ONION RING TOWER

THE CARNIVORE PIZZA

PEPPERONI & MUSHROOM PIZZA

THREE CHEESE PIZZA

MARGHERITA PIZZA

BBQ CHICKEN PIZZA

\$2 OFF DRAFT BEER, WINE,
SPIRITS & COCKTAILS

\$3 OFF
9oz WINE

\$4 OFF
HALF YARDS

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

SWEETS

BROOKIE

cookie dough fudge brownie, chocolate & caramel sauces, vanilla ice cream. (cal 1280) 9.49

BEER PAIRING: HOUSE CUVÉE

CHOCOLATE FUDGE CAKE

three-layer dark chocolate, fudge frosting, chocolate chips, marbled chocolate sauce. (cal 890) 9.49

ZERO PROOF

FLAVORED SPARKLING WATER WITH TOPO CHICO

black cherry (cal 60) • cucumber mint (cal 40)
passion fruit (cal 45)

FIJI 1 LITER

(cal 0) 4.79

TOPO CHICO SPARKLING

(cal 0) 3.79

HOUSE-BREWED ICED TEA

black tea (cal 0) • sweet (cal 80)

LEMONADE

3.79

classic (cal 110) • dragon fruit (cal 390) • strawberry (cal 300)

BREAD PUDDING WITH CRÈME ANGLAISE

vanilla bean & caramel sauces, vanilla ice cream, powdered sugar. (cal 810) 9.49

MINI CHEESECAKE BRÛLÉE

caramelized crispy sugar topping. (cal 400) 5.49

CARROT CAKE

cream cheese frosting, caramel sauce, powdered sugar. (cal 460) 8.49

ESPRESSO

(cal 30) 3.49

CAPPUCCINO

(cal 120) 3.99

HOT TEA

(cal 0) 3.49

organic green • simply mint • sunshine and flowers
organic lavender earl grey

JUICE

(cal 110-130) 3.79

apple • dole pineapple • orange • ocean spray ruby
red grapefruit • ocean spray cranberry

We proudly offer



GET IN THE KNOW

JOIN OUR eCLUB FOR THE LATEST ON OUR MENU, EVENTS & MORE.
TEXT BEER TO 37238 TO SIGN UP
AND RECEIVE A FREE APP.*

*COMPLIMENTARY APPETIZER VALID ON NEXT VISIT. AVAILABLE TO NEW EMAIL SUBSCRIBERS ONLY. MESSAGE AND DATA RATES MAY APPLY.

TERMS & PRIVACY: [YARDHOUSE.COM/LEGAL-NOTICES](#).

VEGETARIAN WHILE ITEMS MARKED “VEGETARIAN” ARE MADE WITHOUT MEAT OR STOCK FROM AN ANIMAL, YARD HOUSE USES COMMUNAL COOKING EQUIPMENT AND PREP AREAS FOR ALL OF OUR MENU OFFERINGS.

WHEAT

PINT OR GOBLET (CAL 200) • PUB GLASS (CAL 290)
HALF YARD (CAL 410)

HOUSE Belgian White

HOUSE BELGIAN WHITE
5.1% • white ale
escondido, ca

BAPTIST WIT

5% • white ale • belgium

BLUE MOON

5.4% • white ale • golden, co

WEIHENSTEPHANER HEFE WEISSBIER

5.4% • weissbier • germany

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

SCHNEIDER WEISSE AVENTINUS

8.2% • weizenbock • germany

BROWN • STOUT

PINT OR GOBLET (CAL 200) • PUB GLASS (CAL 290)
HALF YARD (CAL 410)

GUINNESS STOUT

4.2% • dry stout • ireland

ROGUE NITRO CHOCOLATE STOUT

5% • american stout • newport, or
PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

NEW HOLLAND DRAGON'S MILK

11% • imperial stout • holland, mi

ROGUE HAZELNUT BROWN NECTAR

6% • american brown • newport, or

STRONG • GOLDEN

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)



HOUSE CUVÉE
IN COLLABORATION WITH
VAN STEENBERGE BREWERY
6.5% • belgian blend
belgium



HOUSE BELGIAN GOLDEN
10.5% • belgian golden
belgium

DELIRIUM TREMENS

8.5% • belgian golden • belgium

STRONG • DARK

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)



HOUSE BELGIAN AMBER TRIPEL
9% • belgian amber
tripel • belgium

CHIMAY BLUE GRANDE RÉSERVE

9% • belgian strong dark • belgium

GULDEN DRAAK

10.5% • belgian strong dark • belgium

GOBLET ONLY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST. YARD HOUSE SUPPORTS DESIGNATED DRIVER PROGRAMS. PLEASE DRINK RESPONSIBLY. WE CARD ANYONE WHO LOOKS 35 AND UNDER. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY.

FLIGHTS

HOUSE SIX-PACK

Featuring our Honey Blonde, Belgian White, Golden Pilsner, IPA, Belgian Golden and House Light Lager (cal 240) 10.49

BELGIAN SIX-PACK

Featuring Baptist Wit, Bavik Super Pils, Geuze Boon Sélection, Delirium Tremens, Gulden Draak, Chimay Grande Réserve (cal 280) 11.99

BREWER COLLAB SERIES FOUR-PACK

Featuring our Southern Pass, Noble Pursuit, Liquid Compass and Cuvée (cal 320) 8.99

STRONG • DARK

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)

PETRUS CHERRY

CHOCOLATE NITRO QUAD

8.5% • belgian quadrupel • belgium

MALTY • AMBER

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 380)
HALF YARD (CAL 550)



SOUTHERN PASS
IN COLLABORATION WITH
STONE BREWING
5% • texas lager
escondido, ca

NEW BELGIUM FAT TIRE

5.2% • amber ale • fort collins, co

HACKER-PSCHORR MÜNCHNER DUNKEL

5% • dunkel lager • germany

AYINGER CELEBRATOR

6.7% • dopplebock • germany

BEYOND BEER

PINT OR GOBLET (CAL 130) • PUB GLASS (CAL 190)
HALF YARD (CAL 270)

TRULY WILD BERRY

5% • hard seltzer • boston, ma

FOUNDERS MAS AGAVE LIME

4.5% • hard seltzer • grand rapids, mi

PINT OR GOBLET (CAL 270) • PUB GLASS (CAL 390)
HALF YARD (CAL 530)

ACE GUAVA

5% • cider • sebastopol, ca

ACE PINEAPPLE

5% • cider • sebastopol, ca

ANGRY ORCHARD CRISP APPLE

5% • cider • walden, ny

STRAINGE BEAST GINGER, LEMON & HIBISCUS

7% • hard kombucha • chico, ca

BOTTLES • CANS

OMISSION PALE ALE

5.8% • gluten-sensitive • portland, or

OMISSION ULTIMATE LIGHT

4.2% • gluten-sensitive • portland, or

HEINEKEN 0.0

0% • zero alcohol • netherlands

LAGUNITAS HOPPY REFRESHER

0% • zero alcohol • petaluma, ca

MARTINIS

ketel one vodka, olive juice, bleu cheese stuffed olives.
(cal 140) 11.49

skyy vodka, dragon fruit, citrus agave, cranberry juice, lemon, foaming
bitters. (cal 190) 10.99

svedka raspberry vodka, dekuyper blue curaçao, watermelon pucker, cranberry juice. (cal 230) 11.29

tito's handmade vodka, lavender, lime, rosemary sprig.
(cal 220) 11.29

cruzan pineapple rum, skyy infusions cherry vodka, dekuyper
peachtree & island punch, citrus agave. (cal 280) 11.29

knob creek rye, amaro nonino, ruby red grapefruit juice, lemon, honey, cocoa powder, sea salt. (cal 200) 10.99

patrón silver tequila, orange liqueur, citrus agave, grand marnier, orange, lime, salt rim. (cal 270) 12.99

el jimador silver tequila, cointreau, citrus agave, watermelon purée, lime, salt rim. (cal 270) 10.49

chavo malo tequila blanco, orange liqueur, citrus agave, lime,
salt rim. (cal 220) 10.49

teremana blanco tequila, hickory smoke, ruby red grapefruit juice, hopped grapefruit bitters, citrus agave, club soda. (cal 240) 10.29

el tequileño reposado gran reserva tequila, orange liqueur, citrus
agave cucumber jalapeño taiin rim (cal 220) 13 29

espolon reposado tequila, grand marnier, citrus agave, pink dragon
fruit, black salt rim, served smoked tableside. (cal 260) 13.99

grey goose vodka, fresh strawberries, ginger beer, lime, mint.
(cal 250) 11.49

HAWAIIAN MOLE
new amsterdam pineapple vodka, ginger beer, pineapple, mint.
(cal 240) 10 48

MOSCOW MULE
new amsterdam vodka, ginger beer, lime, mint. (cal 240) 10.49

BOURBON + WHISKEY

high west american prairie bourbon, house honey blonde syrup,
angostura bitters, lemon peel, served smoked tableside.
(cal 230) 13.99

longbranch bourbon, smoked peach purée, lemon juice, chocolate bitters. (cal 270) 12.99

jack daniel's tennessee whiskey, caffè borghetti espresso liqueur, aperol, dry vermouth, chocolate bitters, lemon peel. (cal 270) 13.29

appleton estate 8 rum, ancho reyes chile liqueur, pineapple, coco réal, citrus agave, filthy cherries. (cal 430) 12.99

new amsterdam pineapple vodka, cruzan pineapple rum,
fresh pineapple, mint. (cal 220) 10.49

classic: bacardi superior, lime, mint. (cal 230) 10.49
flavored: cruzan citrus rum, lime, mint. (cal 250-280) 10.49
 passion fruit • mango • strawberry

grey goose watermelon & basil vodka, chateau aloe liqueur, citrus agave, mint, cucumber, club soda, mint sugar rim. (cal 180) 12.99

gingar 1 vodka, bacardi rum, chavo malo tequila blanco, tanqueray
hain, orange liqueur, citrus agave, cranberry juice, sprite.
(cal 270) 10.49

hendrick's gin, q elderflower tonic, lime, cucumber, mint.
(cal 140) 11.29

bombay sapphire gin, lavender, q elderflower tonic, citrus agave, lemon, edible flowers. (cal 220) 11.29

new amsterdam vodka, aperol, angove nine vines moscato, citrus
agave, passion fruit, velvet devil merlot. (cal 200) 10.79

sidecar pinot noir, hennessy v.s cognac, midori melon, citrus agave, clover honey, black cherry. (cal 240) 10.79

YARD HOUSE SUPPORTS DESIGNATED DRIVER PROGRAMS. PLEASE DRINK RESPONSIBLY.

WE CARD ANYONE WHO LOOKS 35 AND UNDER. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY.

WITH HOUSE FRIES (cal 360)
SUB PARM TRUFFLE FRIES (CAL 410) 1.00
OR SWEET POTATO FRIES (CAL 400) 1.00
OR ONION RINGS (CAL 420) 1.00

chopped ribeye, white cheddar, kimchi, gochujang, caramelized onions, green onions, roasted garlic aioli, toasted hoagie roll.
(cal 1390) 14.49

chopped ribeye, white cheddar, house steak sauce, roasted garlic aioli, fried onion strings, toasted hoagie roll.
(cal 1260) 13.99

yellow and white cheddar, swiss, fontina, roasted tomatoes,
artisan bread. (cal 1320) 11.99

with avocado or bacon (cal 70/210) add 1.99

malt vinegar slaw, toasted brioche bun. (cal 1070) 13.99
"hot fish" style available

spicy sweet slaw, white cheddar, toasted brioche bun.
(cal 1120) 13.99

cumin & chili rub, avocado, swiss, roasted tomatoes, arugula,
lemon basil aioli, toasted brioche bun. (cal 1120) 13.99

roasted turkey, bacon, swiss, avocado, tomato, boston lettuce,
mayo, toasted brioche. (cal 1360) 13.99

bacon, boston lettuce, tomato, mayo, toasted brioche.
(cal 1140) 12.99

seared rare, shiitake mushrooms, house steak sauce, arugula, white truffle sauce, toasted brioche bun. (cal 1020) 15.79

BEER PAIRING: HOUSE HONEY BLONDE

**GREAT BEER
CALLS FOR
GREAT FOOD**

THAT'S WHY YOU'LL FIND DISHES THAT MORE THAN HOLD THEIR OWN BUT REALLY COME ALIVE WITH THAT PERFECT DRAFT. EVERYTHING WE SERVE IS DESIGNED WITH THIS IN MIND, MAKING OUR BEER AND FOOD EASY PARTNERS. WHATEVER YOUR TASTES, THERE'S NO WRONG WAY TO PAIR, ESPECIALLY WITH A MENU THAT CELEBRATES CLASSIC FLAVORS WITH A SIGNATURE TWIST AND A BEER SELECTION THAT'S SECOND TO NONE.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

1/2 LB

BURGERS

PROPRIETARY U.S.D.A. PRIME BLEND • TOASTED BRIOCHE BUN WITH SESAME SEEDS • GLUTEN-FREE BUN AVAILABLE • SUB BEYOND BURGER™ ADD 2.00

PEPPER JACK*
proprietary U.S.D.A. prime blend, roasted poblano peppers, pepper jack, sriracha mayo. (cal 1150) 13.79

CLASSIC CHEESE*
proprietary U.S.D.A. prime blend, cheddar, lettuce, tomato, onion, garlic aioli. (cal 1080) 12.79

KUROBUTA PORK*
snake river farms berkshire pork, spicy candied bacon, white american cheese, arugula, house-made blueberry ketchup. (cal 1170) 12.99
BEER PAIRING: HOUSE BELGIAN AMBER TRIPEL

BBQ BACON CHEDDAR*
proprietary U.S.D.A. prime blend, applewood smoked bacon, cheddar, bbq sauce, garlic aioli. (cal 1370) 14.49
BEER PAIRING: HOUSE SOUTHERN PASS

BEYOND BURGER™ 
vegan mozzarella, crushed avocado, arugula, onion, tomato, pickles, served with a side salad tossed in balsamic vinaigrette. (cal 1000) 16.49

TACOS

MAKE IT YOUR OWN.
SUB A “VAMPIRE-STYLE” CHEESE-CRUSTED TORTILLA (ADD 1.00), CORN TORTILLA OR LETTUCE WRAP.

TWO OR THREE TACOS IN FLOUR TORTILLAS WITH SPICY RICE & PINTO BEANS

VAMPIRE
cheese-crust ed tortilla, carnitas, bacon, roasted garlic, crushed avocado, salsa roja, sour cream, cilantro. (cal 1280 / 1750) 15.79 • 18.79
BEER PAIRING: HOUSE NOBLE PURSUIT

CARNE ASADA
ribeye, roasted poblano, crushed avocado, onions, cilantro, salsa verde. (cal 820 / 1060) 14.79 • 17.79

SALADS

POKE*
marinated raw ahi, arugula, avocado, cucumbers, seaweed salad, baby tomatoes, edamame, crispy wonton, masago, nori, soy vinaigrette, sriracha aioli. (cal 730) 17.79
BEER PAIRING: HOUSE BELGIAN WHITE

KALE & ROMAINE CAESAR
roasted brussels sprouts, pistachios, golden raisins, baby tomatoes, parmesan. (cal 540 / 700) 7.99 • 9.49
with chicken (cal 740 / 900) add 4.00
with shrimp (cal 680 / 840) add 5.25
with salmon* (cal 940 / 1100) add 6.50

BBQ CHICKEN
mixed greens, avocado, pasilla, corn, cheddar, monterey jack, tortilla strips, tomato, pinto beans, fried onions, cilantro, chipotle ranch. (cal 970 / 1650) 11.49 • 14.99
BEER PAIRING: HOUSE SOUTHERN PASS

AHI CRUNCHY*
seared rare, blackened, field greens, broccoli slaw, crispy wontons, cilantro, soy vinaigrette. (cal 410 / 780) 12.99 • 16.49

BAJA
choice of beer-battered cod or shrimp, crushed avocado, cabbage, sriracha aioli, salsa roja, cilantro. (cal 820-1300) 13.79 • 16.79

GRILLED KOREAN BEEF
ribeye, sweet gochujang broccoli slaw, sriracha aioli, green onions, sesame seeds. (cal 1020 / 1360) 13.79 • 16.79

BLACKENED SHRIMP
crushed avocado, cabbage, sriracha aioli, salsa roja, cilantro. (cal 760 / 970) 13.79 • 16.79

COBB
mixed greens, baby tomatoes, edamame, carrots, radish, egg, bleu cheese, corn, bacon, avocado, ranch. (cal 410 / 740) 9.79 • 11.79
with chicken (cal 610 / 940) add 4.00
with shrimp (cal 550 / 880) add 5.25
with salmon* (cal 820 / 1140) add 6.50

ROCKS OR NEAT

VODKA absolut, grey goose, grey goose watermelon & basil, hangar 1, ketel one, ketel one citroen, ketel one oranje, new amsterdam, new amsterdam pineapple, skyy, skyy infusions cherry, svedka raspberry, tito's

GIN aviation, bombay sapphire, hendrick's, tanqueray

RUM appleton estate 8 yr, bacardi superior, captain morgan, cruzan citrus, cruzan pineapple, malibu, zaya 16 yr

TEQUILA casamigos añejo, chavo malo blanco, don julio blanco, del maguey vida mezcal, el jimador silver, el tequilaño reposado gran reserva, espolon reposado, patrón silver, teremana blanco

WHISKEY • BOURBON basil hayden's, bulleit rye, crown royal, crown royal apple, fireball, high west american prairie, jack daniel's, jack daniel's honey, jameson irish, jim beam, knob creek rye, longbranch, maker's mark, woodford reserve

SCOTCH dewar's, glenlivet 18 yr, johnnie walker black, johnnie walker blue, macallan 12 yr

CORDIALS • COGNAC amaretto disaronno, amaro nonino, ancho reyes chile, aperol, bailey's irish cream, caffè borghetti, chateau aloe, cointreau, grand marnier, hennessy v.s, jägermeister, kahlúa, midori melon, rémy martin vsop, st. germain elderflower

WINES

SPARKLING + WHITE + ROSÉ

6oz (CAL 150) • 9oz (CAL 220) • BOTTLE (CAL 630)							
	6oz	9oz	BOTTLE		6oz	9oz	BOTTLE
RIONDO 5.25oz (CAL 130) prosecco, veneto	8.99	—	45.00	KENDALL JACKSON chardonnay, california	9.49	14.29	38.00
NEW ANGOVE NINE VINES moscato, south australia	7.79	11.49	31.00	CHALK HILL chardonnay, russian river valley	12.79	18.99	51.00
EOS pinot grigio, central coast	7.99	11.99	32.00	JEAN-LUC COLOMBO rosé, méditerranée, france	7.99	11.99	32.00
KIM CRAWFORD sauvignon blanc, new zealand	11.29	16.79	45.00				

RED

6oz (CAL 160) • 9oz (CAL 230) • BOTTLE (CAL 660)							
	6oz	9oz	BOTTLE		6oz	9oz	BOTTLE
SIDECAR pinot noir, central coast	8.79	12.99	35.00	DREAMING TREE cabernet sauvignon, north coast	9.99	14.99	40.00
MEIOMI pinot noir, california	12.49	18.79	50.00	NEW SUBSTANCE 'CS' cabernet sauvignon, washington	9.99	14.99	40.00
NEW VELVET DEVIL merlot, washington	8.99	13.49	36.00	STAG'S LEAP WINE CELLARS HANDS OF TIME red blend, napa valley	16.29	24.29	65.00
VAMPIRE merlot, california	12.29	18.29	49.00	THE PRISONER red blend, california	—	—	65.00
NEW PORTILLO malbec, mendoza	8.79	12.99	35.00				
AVALON cabernet sauvignon, california	8.49	12.79	34.00				

\$49

PREMIUM BOTTLES

SPARKLING (CAL 630) • WHITE (CAL 630) • RED (CAL 660)

VEUVE CLICQUOT 1/2 BOTTLE
(375ml, CAL 320) champagne, reims

ROEDERER ESTATE BRUT
sparkling, anderson valley

PATZ & HALL
chardonnay, sonoma coast

NEW **PONZI TAVOLA**
pinot noir, willamette valley

DAOU
cabernet sauvignon, paso robles

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APPS

NACHOS

POKE NACHOS*

marinated raw ahi, crispy wontons, avocado, serranos, white truffle sauce, sweet soy ginger sauce, sriracha aioli, cilantro, green onions, nori, sesame seeds. (cal 870) 13.99

BEER PAIRING: HOUSE CUVÉE

CHICKEN NACHOS

pinto beans, cheddar, monterey jack, tomato, cilantro, onions, crushed avocado, sour cream, house pickled jalapeños and guajillo, chipotle and tomatillo pepper sauces. (cal 2630) 13.79

BLACKENED AHI SASHIMI*

seared rare, soy vinaigrette, wasabi, house pickled vegetables, pickled ginger. (cal 470) 14.49

SPICY TUNA STACK*

avocado, edamame, cucumber, cilantro, nori, wasabi soy sauce. (cal 550) 13.49

FRIED CALAMARI

spicy tomato sauce, roasted jalapeño tartar. (cal 990) 12.49

ONION RING TOWER

beer-battered, parmesan, chipotle ranch, buttermilk ranch. (cal 1330) 10.49

AVOCADO TOAST

toasted artisan bread, crushed avocado, whipped feta, red onion arugula, baby tomatoes. (cal 750) 10.49

CLASSIC SLIDERS*

flat-griddled & smashed with cheddar, special sauce, arugula, tomato, pickles on toasted brioche buns, house fries. (cal 1330) 12.49

JUMBO BAVARIAN PRETZEL

house IPA white cheddar beer cheese, horseradish mustard. (cal 1440) 10.79

FIRECRACKER SHRIMP

tempura shrimp, sweet chili sriracha, crispy rice cake, sweet soy ginger, green onions, red pepper threads, cilantro. (cal 1320) 13.49

BEER PAIRING: HOUSE IPA

PIZZA

BBQ CHICKEN

smoked gouda, shredded mozzarella, red onion, cilantro, bbq sauce. (cal 1250) 14.99

MARGHERITA

fresh mozzarella, roasted tomatoes, roasted garlic, fresh basil. (cal 1070) 13.99

THREE CHEESE

fontina, fresh mozzarella, parmesan. (cal 1040) 13.79

NEW MIGUEL'S QUESO DIP

cheddar, pepper jack, queso blanco, roasted poblano peppers, guajillo chile, chipotle, warm flour tortillas & chips. (cal 1560) 12.49

BEER PAIRING: HOUSE NOBLE PURSUIT

CHICKEN LETTUCE WRAPS

tofu, green onions, water chestnuts, wonton cup, pickled vegetables, sweet chili, spicy peanut vinaigrette. (cal 770) 12.79

FOUR CHEESE SPINACH DIP

feta, jack, parmesan, cream cheese, crispy flatbread & tortilla chips. (cal 950) 12.99

EDAMAME

steamed (cal 180) or stir-fried with chili and garlic. (cal 490) 5.49

GUACAMOLE & CHIPS

red onion, cilantro, serranos, lime. (cal 800) 6.49

SHIITAKE GARLIC NOODLES

chinese egg noodles, shitake mushrooms, garlic, honey, parmesan, chives. (cal 800) 7.49

WINGS

12 CRISPY TRADITIONAL (cal 1100-1390) 13.99

BONELESS (cal 890-1140) 12.99

GARDEIN®  (cal 750-1000) 12.99

Choose up to two sauces:
buffalo • whiskey black pepper • bbq • korean chili garlic
lemon pepper dry rub

PARM TRUFFLE FRIES

white truffle oil, parmesan, thyme, parsley. (cal 500) 5.79

SWEET POTATO FRIES

maple syrup. (cal 650) 5.49

WISCONSIN FRIED CHEESE CURDS

honey hot sauce, horseradish aioli. (cal 1980) 11.49

GRILLED KOREAN BBQ BEEF

boneless short ribs, jasmine rice, pickled vegetables, sweet soy ginger sauce. (cal 940) 14.49

HAND-BATTERED CHICKEN TENDERS

maple dijon, buttermilk ranch, house fries. (cal 1320) 10.99

CALI ROLL STACK*

crab, crispy rice cake, baby tomatoes, avocado, cucumber, serranos, masago, nori, sweet soy ginger, cilantro, pickled ginger aioli. (cal 970) 13.79

THE CARNIVORE

pepperoni, seasoned beef, spicy sausage, crispy bacon, mozzarella, tomato sauce. (cal 1520) 15.49

BEER PAIRING: HOUSE IPA

PEPPERONI & MUSHROOM

crimini mushrooms, mozzarella, tomato sauce. (cal 1100) 14.49

STARTER SOUPS + SALADS

CHICKEN TORTILLA SOUP (cal 610 / 1110) 6.99 • 8.99

TOMATO BISQUE  (cal 240 / 480) 6.49 • 7.99

TRADITIONAL CAESAR (cal 410) 7.49

HOUSE SALAD

mixed greens, baby tomatoes, carrots, croutons, white cheddar, balsamic vinaigrette. (cal 430) 7.79

KALE & ROMAINE CAESAR

roasted brussels sprouts, pistachios, golden raisins, baby tomatoes, parmesan. (cal 540) 7.99

MAINS

ADD CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR 3.79

**TOMATO BISQUE • CHICKEN TORTILLA • TRADITIONAL CAESAR • HOUSE SALAD
KALE & ROMAINE CAESAR ADD 1.00**

STEAK

20oz BONE-IN RIBEYE*

parmesan mashed potatoes, grilled baby broccoli, house steak sauce. (cal 1390) 34.99

with grilled shrimp skewer (cal 1530) add 5.00

BEER PAIRING: HOUSE SOUTHERN PASS

8oz PEPPER CRUSTED FILET*

parmesan mashed potatoes, asparagus, honey roasted carrots, brandy shallot cream sauce. (cal 1080) 30.99

STEAK BOWL*

grilled sirloin, stir-fried sesame brown rice and red quinoa, shiitake mushrooms, snap peas, bok choy, carrots, red onion, asparagus, red pepper flakes. (cal 520) 20.79

CHICKEN BOWL (cal 500) 18.79

SHRIMP BOWL (cal 440) 20.79

SEAFOOD

NEW SESAME-CRUSTED AHI*

seared rare, crispy garlic, sesame seeds, jasmine rice, charred baby broccoli, baby tomatoes, creamy ponzu sauce. (cal 670) 24.49

BEER-BATTERED FISH & CHIPS

cod, house fries, malt vinegar slaw, roasted jalapeño tartar, malt vinegar aioli. (cal 2000) 17.99

BEER PAIRING: HOUSE LIGHT LAGER

SPICY JAMBALAYA

blackened shrimp, andouille sausage, crawfish, chicken, roasted poblano peppers, cajun cream sauce. choice of linguini, brown rice or jasmine rice. (cal 830 - 1740) 15.49 • 19.49

SHRIMP ZOODLE BOWL

zucchini noodles, baby tomatoes, basil, lemon, garlic, red pepper flakes, parmesan, white wine. (cal 470) 20.79

LOBSTER GARLIC NOODLES

maine lobster, shrimp, crab, shiitake mushrooms, honey, spinach, parmesan. (cal 1090) 23.99

sub zucchini noodles (cal 760) add 2.00

WHISKEY GLAZED SALMON*

whiskey black pepper glazed, parmesan mashed potatoes, roasted carrots, grilled baby broccoli. (cal 920) 21.49

BEER PAIRING: HOUSE GOLDEN PILSNER

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

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