

BITES/ COMFORT/ SHARE

*Spicy Ahi Tuna Tartare:	Crisp Wonton	\$14
Crispy Buffalo Cauliflower:		\$15
With Carrots and Ranch or Blue Cheese		
Short Rib Nachos \$18 Chicken Nachos:		\$17
Gruyere, Crispy Shallots, Jalapenos		
Fire Roasted Artichoke:		\$16
Parmesan, Smoked Paprika, Garlic Aioli		
Fish & Chips:	Beer Battered	\$17
Truffle Mac&Cheese:	(Add pork belly \$2)	\$15
Truffled Béchamel Oven Baked		
Roasted Beets & Burrata:		\$13
Olive Oil, Balsamic, Basil		
Wings:	(choice of Ranch or Blue Cheese)	\$17
Sweet and Spicy, Buffalo, Smoked BBQ, Lemon Pepper, Garlic Parmesan, Mango Habanero,		
Charcuterie Plate:		\$16
Crispy Chicken Strips:	(Choice of)	\$17
(served with fries or Salad) Sauce BBQ, Buffalo, Spicy Honey or Ranch		
Fried Calamari		\$17
Roasted Garlic Aioli, Homemade Marinara Sauce		
Housemade Pretzel Bites:	Fontina Fondue	\$11
Fish Tacos:		\$16
Baja Style, Slaw, Pico de Gallo, Jalapeno, Crema		
Blackened Mahi Mahi Tacos	Avocado, Green	\$17
Cabbage, Cilantro, Lime, Chipotle Sauce		
*Burger Sliders:		\$16
Homemade Chipotle Sauce, Cheddar Cheese, Red Cabbage Sesame Oil		
House Fries		\$6
Truffle Parmesan Fries		\$8
Sweet Potatoes Fries		\$7
(All cooked in 100% pure soybean oil)		

SALADS

Summer Salad-\$14	
Quinoa, Romaine, Tomato, Cucumber, Avocado, Beets, Fresh Mozzarella, Parmesan Cheese, Balsamic Dressing	
*Hanger Steak(6oz) Salad-\$18	
Arugula, Diced Tomatoes, Avocado, Goat Cheese, Honey Lemon Herb Dressing	
Southwest Salad-\$14	Romaine Lettuce, Pico De Gallo, Fresh Mozzarella, Avocado, Tortilla Chips, Chipotle Honey Dress and black Beans
Mixed Market-\$13	
Mixed Greens, Roasted Beets, Candied Walnuts, Balsamic Vinaigrette, Goat Cheese	
Classic Caesar-\$12	
Baby Organic Romaine Hearts, Cheese Croutons, Shaved Parmesan	
(ADD Mary's Free-Range CHICKEN BREAST \$5 SALMON(6oz) \$6 STEAK(6oz) \$6 TUNA(6oz) \$6)	

SANDWICHES(served with Fries or Salad)

Short Rib Grilled Cheese-\$19	
Pickled Caramelized Onions, Arugula	
Buffalo Chicken Sandwich-\$17	
Crispy Chicken, Arugula, Avocado, Fresh Mozzarella, Ranch, Buffalo Sauce	
Steak Sandwich-\$19	
6oz Hanger Steak, Fresh Jalapenos, Fresh Red Onions, Roasted Bell Peppers, Avocado, Dill Pickles, Romaine Lettuce, Melted Cheddar and Bell Peppers Sauce, Served on Italian Ciabatta Bread	
Chicken Pesto-\$17	
Organic Chicken Breast, Fresh Mozzarella, Roasted Tomatoes, Mixed Greens, House Pesto, Garlic Aioli	
Veggie-\$16	
Spinach, Mushrooms, Roasted Bell Peppers and Tomatoes, Fontina, Pesto, Marinara Sauce	
Roasted Turkey Club-\$17	
Sourdough bread, Turkey, Pork belly, Lettuce, Red Onion, Mayonnaise, Avocado	
Crispy Chicken Sandwich-\$17	
Brioche Bread, Mixed Greens, Sweet and Spicy Mustard, Mozzarella Cheese, Red Onions, Tomato, Green Cabbage, and Crispy Chicken	

*BURGERS-All Natural Beef-(served with Fries or Salad)

*The Classic-\$18	
Chiffonade Romaine, Peppercorn Aioli, Cheddar Cheese, Kumato Tomato, Homemade Ketchup	
*Burger in Bed- \$18	All Natural Beef, American Cheese, Avocado, Bacon, Over Easy Egg, Chipotle Sauce
*Blue Burger-\$18	Arugula, Chipotle Aioli, Blue Cheese, Tomato Compote and Pork Belly
*The Truffle-\$19	
Cracked Peppercorn, Arugula, Artisanal Truffle Cheese, Caramelized Maui Onions, Garlic Aioli	
*Jalapeno Burger-\$18	
Fresh Avocado, Grilled Jalapenos, Red Onions, Mozzarella Cheese, Bell Pepper Sauce	
*Beyond Burger- \$18	Beyond Meat, Thousand Island Dressing, Cheddar Cheese, Pickles, Tomato, Onions, Romaine Lettuce
*The Groovy Burger- \$19	
All Natural beef, Sauteed Mushrooms, Crispy Prosciutto, Tomato Compote, Herb Aioli, Fontina Cheese, On a Brioche Bun	

BOWL

Baja Bowl- \$18	
(Choice of Blackened Mahi-Mahi, Blackened Steak or Blackened Salmon) with Spanish Rice, Black Beans, Pico de Gallo, Lemon, Fresh Mozzarella, Bell Pepper Sauce	

SKILLET

Grilled Chicken- \$18	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Spinach, Mushroom Cream Sauce	
*Seared Ahi Tuna- \$18	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Orange Asian Sauce	
Atlantic Salmon - \$18	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, White Wine Lemon Reduction	
Braised Short Rib- \$19	
Sauteed Brussel Sprouts, Roasted Fingerling Potatoes, Tomato Glaze	

PIZZA

AMERICAN-\$15	Tomato Sauce, Mozzarella, Pepperoni
PARMA-\$18	Italian Prosciutto, Rosemary, Mozzarella, Arugula
FERRARINI'S FAV-\$18	Spicy Italian Salami, Pistachio Mortadella, Roasted Bell pepper, Tomato Sauce, Mozzarella, Parmesan
BBQ CHICKEN-\$18	Organic Chicken Breast, BBQ Sauce, Mozzarella, Fresh Cilantro, Caramelized Onions
SPICY HAWAIIAN-\$18	Tomato Sauce, Mozzarella, Rosemary Ham House Pickled Jalapeno, Pineapple
THE SHORTY- \$19	Braised Short Rib, Crispy Brussel Sprouts, Caramelized Onions, Shaved Parmesan, White Sauce

VEGETARIAN PIZZA

NONNA'S GARDEN-\$17	Zucchini, Roasted Bell Pepper, Ricotta, Spinach, Olives, Roasted Tomato, Pesto, Fresh Mozzarella
TARTUFO BIANCO-\$18	Wild Mushroom, Shaved Fingerling Potato, Ricotta, Mozzarella, Arugula, White Truffle Oil
MARGHERITA-\$14	Tomato Sauce, Mozzarella, Fresh Basil
-ADD ONS-White Truffle oil \$3-Arugula \$3	
Gluten-Free Crust \$2	

SWEETS

Chocolate Berries Pizza:	Chocolate-Hazelnut Strawberries and Mascarpone	\$13
Chocolate Pizza:	Chocolate-Hazelnut	\$12
Bread Pudding:	Salted Butterscotch, Baked Apple, Vanilla Ice Cream, Candied Walnuts	\$9
Creme Brulee:	With Vanilla Bean and Caramelized Sugar	\$8
Beignets:	French Style Donuts	\$12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Beer List

CIDERS, SOURS, GOSE, SELTZERS

(H)Ace Pear Cider (16oz) 5%	\$7
Sebastopol, CA	
Golden State Apple Cider(16oz) 6.9%	\$7
Sebastopol, CA	
Ace Pineapple Cider(BOTTLE) 5%	\$7
Sebastopol,CA, Cider	
Ace Blood Orange Cider(BOTTLE) 6.9%	\$7
Sebastopol,CA, Cider	
Anderson Valley Briney Melon 4.2%	\$7
Boonville, California, Gose	
Kona Island Seltzer 5%	\$7
Kona,HI Hard Seltzer: Tropical Punch,Starfruit Lime,Strawberry Guava, Passion Orange Guava	

LAGERS, BLONDES, PILSNER

(H)Scrimshaw Pilsner(16oz) 4.4%	\$7
Fort Bragg, CA Pilsner	
805 Blonde Ale(16oz) 4.8%	\$7
Paso Robles,Kolsch	
Saint Archer Blonde Ale(16oz) 4.8%	\$7
San Diego,CA Kolsch	
Longboard Lager(16oz) 4.6%	\$7
Kona,HI Lager	
(H)Stella Artois (16oz) 5.0%	\$7
Belgium, Euro Pale Lager	
(H)Kronenbourg 1664 (16oz) 5.5%	\$7
Strasbourg, France, Euro Pale Lager	
Estrella jalisco (BOTTLE) 4.5%	\$7
Mexico, Light Lager	
Bud Light (BOTTLE) 4.2%	\$5
St. Louis,MO, Light Lager	
(H)Birra Poretti (BOTTLE) 5.1%	\$6
Vaarese, Italy, Euro Pale Lager	
Glutenberg Gluten Free (can) 6%	\$7
Montreal, Canada Blonde Ale	
Heineken N/A (BOTTLE)	\$6
Amsterdam, Netherlands Non Alcoholic Beer	

WHITE ALES, WHEAT ALES, BELGIANS

(H)Purple Haze (16oz) 4.2%	\$7
Abita Spring, Louisiana, Fruit Wheat Ale	
Allagash White (16oz) 5.2%	\$9
Portland, Maine, Witbier	
(H)Weihestephan (16oz) 5.4%	\$7
Germany, Hefeweizen	
(H)Blue Moon Belgian White (16oz) 5.4%	\$7
Golden, Colorado, Witbier	
Mango Hefeweizen 5.5%	\$9
Temecula, CA, Hefeweizen	
Pranqster (16oz) 7.6%	\$9
Fort Bragg, CA, Belgian Strong Ale	
Allagash Curieux (12oz) 11%	\$13
Portland, Maine, Bourbon Barrel Aged Tripel	
Grapefruit Weizen(BOTTLE) 2.5%	\$6
Binding-Brauerei AG, Germany	
Chimay Cin Cents(white)(BOTTLE) 8%	\$13
Baileux, Belgium Tripel	
Delirium Tremens(BOTTLE) 8%	\$13
Melle, Belgium, Belgian Strong Pale Ale	

AMBER ALES AND PALE ALES

(H)Mirror Pond Pale Ale 5%	\$7
Bend, Oregon, American Pale Ale	
(H)Firestone Double Barrel Ale 5%	\$7
Paso Robles, CA,English Pale Ale	
(H)Boont Anderson Valley(16oz) 5.8%	\$7
Boonville, California, Amber Ale	
Sabre-Toothed Squirrel 7%	\$8
Torrance, CA, American Red Ale	

IPAS

(H)3rd Stop IPA (16oz) 6%	\$7
CA, American IPA	
Inline IPA(16oz) 7.5%	\$7
Temecula, CA, American IPA	
Lagunitas IPA 6.2%	\$7
Petaluma, CA American IPA	
Racer 5 IPA(16oz) 7%	\$8
Healdsburg, CA, American IPA	
Can-O-Bliss Hazy IPA (16oz)	\$8
Longmont, CO American IPA ABV 7.2%	
Almanca Love Hazy IPA 6.1%	\$9
Alameda, CA American IPA	
Voodoo Ranger IPA 7%	\$8
Fort Collins,CO Imperial IPA	
Space Dust IPA 8.2%	\$9
Seattle,WA Imperial IPA	

BROWNS, PORTERS, STOUTS

Guinness(16oz) 4.2%	\$7
Dublin, Ireland, Irish Dry Stout	
(H)Downtown Brown(16oz) 5%	\$7
Eureka, CA, English Brown Ale	
Marshmallow Milk Stout 7.1% (12oz)	\$8
Temecula, CA Milk/Sweet Stout	
Not Your Father's Root Beer(BOTTLE)5.9%	\$7
Wauconda,IL Herb/Spiced Beer	

WINE BY THE GLASS

[Red]

(H)Vampire Merlot, Napa Valley, CA	\$9 \$30
(H)Trapiche Malbec, Argentina	\$9 \$30
(H)Noble Vines Pinot Noir, Manteca CA	\$9 \$30
Donati Claret Bordeaux Style,	\$10 \$40
Paicines,CA	
San Simeon Cabernet, Paso Robles, CA	\$11 \$40
Meomi Pinot Noir, Santa Barbara,CA	\$11 \$30 \$60
Sangria, Bodega,CA	\$8 \$18 \$32

[White/Rose/Bubbles]

(H)Ruffino Pinot Grigio, Italy	\$9 30
(H)Coppola Sauvignon Blanc,	\$9 \$30
(H)Dark Horse Chardonnay,Modesto CA	\$9 \$20 \$40
Chateau Michelle Riesling	\$10 \$36
Columbia Valley	
Bertrand Cote Des Roses France	\$10 \$36
Kim Crawford Sauvignon Blanc,	\$11 \$40
New Zealand	
La Marca Prosecco, Italy	\$10 \$36
Chandon Rose (split), Napa CA 12	



***** Food Specials *****

Buffalo Chicken Mac & Cheese- Natural Grilled Chicken, Buffalo Sauce, Bechamel, Cheddar Cheese, Oven Baked - \$16

***Tiger Shrimp Pizza-** Marinated Tiger Shrimp, Mozzarella Cheese, Grilled Onions, Parmesan, Avocado and Lemon Aragula - \$18

Steak Sandwich- 6oz Hanger Steak, Fresh Jalapenos, Fresh Red Onions, Roasted Bell Peppers, Avocado, Dill Pickles, Romaine Lettuce, Melted Cheddar, and Bell Pepper Sauce. Served on Italian Ciabatta Bread, with Fries or Salad- \$19

*** Drink Specials***

The Bruery Mischief: Placentia, CA Belgian Style Strong Ale
8.5% \$10

Cali Cream Ale Nitro: San Diego, CA Cream Ale 5.2% \$7

TANGERINE EXPRESS: San Diego, CA American Hazy IPA
ABV 6.7% \$9

SABE COCKTAILS: Margarita, Moscow Mule, Grapefruit
Paloma \$10

G-BLOSSOM: Champagne with Pomegranate Juice and
Blackberries \$8

GODDESS LEMONADE: Champagne with Lemonade &
Grenadine \$8

SUNRISE MIMOSA: Champagne with Orange & Cranberry
Juice \$8

LA DIABLA: Homemade Michelada Mix served with Estrella
Jalisco \$10