

KARL STRAUSS BREWING COMPANY

FAX MENU (619) 234-2773

NAME: _____ TIME CALLED IN: _____

COMPANY NAME: _____ PICKUP TIME: _____

PHONE NUMBER: _____ NUMBER OF ORDERS: _____

QTY

- BREWERY FRIES**
Choose your style - **SPICY CAJUN** or **GARLIC PARMESAN**. 4.95
- SWEET AND STINKY FRIES** Sweet Potato fries, with melted gorgonzola cheese. 5.95
- CHILI LIME SWEET POTATO FRIES** Chili powder, lime zest, and spicy ranch. 5.75
- BEER BRAISED SAUSAGE SAMPLER** Hungarian kolbasa, Bratwurst, beer soaked raisins, and house made beer mustard. 6.95
- CRISPY CALAMARI** Lightly fried, with chili aioli dipping sauce. 10.95

QTY

- NACHO STACK** Tortilla strips, black beans, pepper jack and cheddar cheese, cilantro, fire roasted salsa, diced tomato, and chipotle sour cream. 8.95 Guacamole add 1 Grilled chicken add 3
- SPICY HUMMUS AND FLAT BREAD** Cilantro, jalapeño, Kalamata olives, roasted red peppers, red onions, and almonds. 9.95
- BONELESS WINGS** Choose your style - **RED TROLLEY BBQ, BUFFALO,** or **FIRECRACKER**. 9.95 Double Stack for 18
- BLACK GARLIC FONDUE** Our unique version of a Fondue with warm Cambozola cheese, herbed Red Trolley cream sauce, cloves of black garlic, roasted peppers, and grilled herb bread. 12.95

STARTERS

QTY

- FIRECRACKER SIRLOIN STRIPS** Tossed in a spicy soy sesame ginger glaze. 11.95
- ROLLOS LOCOS** Crispy chicken avocado rolls, pepper jack and cheddar cheese, pasilla pepper, cilantro, chipotle tortilla, and roasted Amber Lager-ancho chili sauce. 8.95
- AHI POKE** Sashimi grade chopped ahi, tomatoes, cucumber, red onion, cilantro tossed in a spicy firecracker sauce, and wonton chips. 11.25 Diced avocado add 1
- SOUP** Choose from Tomato Bisque, Vegetarian Black Bean, and Soup of the Day. 3.95

QTY

SALADS

- MIXED GREENS** Gorgonzola cheese, candied pecans, tomatoes, and raspberry hefeweizen balsamic vinaigrette. 6.95 Mesquite grilled chicken breast add 4.95
- CAESAR WEDGE** Heart of romaine, croutons, parmesan, tomatoes, and Caesar dressing. 7.25 Mesquite grilled chicken breast add 4.95
- THE WEDGE** Heart of romaine, tomatoes, red onions, beer brined seasoned bacon, gorgonzola, and bleu cheese dressing. 7.95 Mesquite grilled chicken breast or sautéed black tiger shrimp add 4.95
- BUTTERMILK FRIED CHICKEN** Havarti cheese stuffed chicken breast, field greens, carrots, tomato, blackberry hazelnut vinaigrette, cucumber corn relish, and toasted almonds. 12.95
- HONEY LAGER CHICKEN** Crispy wontons, crushed peanuts, tomatoes, cilantro, sesame seeds, honey lager lime vinaigrette, and peanut dressing. 12.95
- CRUNCHY BBQ CHICKEN** Napa, white, and red cabbage, romaine lettuce, tomatoes, avocado, pasilla peppers, cilantro, carrots, jicama, corn tortilla strips, grilled chicken, and Red Trolley BBQ ranch dressing. 13.25
- CHOPPED** Roasted turkey, beer brined seasoned bacon, tomatoes, cucumbers, gorgonzola cheese, croutons, and buttermilk ranch dressing. 13.50
- GRILLED SALMON** Artichokes, cucumber, roasted peppers, green beans, tomatoes, field greens, almonds, honey Dijon tarragon vinaigrette, and Tower 10 IPA chive mustard sauce. 16.95
- SEARED AHI** Sashimi grade peppered ahi, mixed field greens, pickled ginger, mushrooms, tomatoes, sesame seeds, firecracker sauce, and citrus vinaigrette. 14.95
- GRILLED SHRIMP AND GOAT CHEESE** Jumbo black tiger shrimp, salad of fresh herbs, spinach, and field greens, goat cheese, corn relish, and roasted red pepper vinaigrette. 16.95

QTY

BREWERY FAVORITES

- CAJUN CHICKEN PASTA** Grilled chicken, beer brined seasoned bacon, mushrooms, pasilla and roasted red peppers, tomatoes, cilantro, and spicy cajun cream sauce. 14.95
- POTATO CRUSTED BARRAMUNDI** Pan seared barramundi filet, summer squash, pesto, shaved fennel, and lemon sauce. 14.95
- BEER-BATTERED FISH N CHIPS**
Caper remoulade and house made slaw. 14.95
- GINGER CRUSTED SALMON**
Sautéed spinach, avocado, steamed broccoli, and firecracker sauce. 17.95
- GRILLED FISH TACOS** Spice-rubbed Mahi Mahi, mango and fire-roasted salsa, cotija cheese, cilantro, chipotle sour cream, black beans, and long grain rice. 14.95
- POT ROAST** Red Trolley Ale braised beef, butternut squash, steamed broccoli, garlic mashed red potatoes, and Portobello bourbon gravy. 16.95
- LEMON HEF CHICKEN** Pan roasted chicken breast, Windansea Wheat Hefeweizen fresh lemon sauce, garlic, artichoke hearts, capers, garlic mashed red potatoes, and steamed broccoli. 15.50
- AHI TUNA** Peppered seared rare, steamed broccoli, sesame long grain rice, wasabi, pickled ginger, and firecracker sauce. 18.95
- DRUNKEN SHRIMP** Sautéed with Woodie Gold, garlic, spices, cream, tomatoes, fresh herbs, garlic mashed red potatoes, and sautéed spinach. 18.25
- WEDNESDAY MEATLOAF** This is your lucky day, if it's Wednesday. Garlic mashed red potatoes, steamed broccoli, and Ale mushroom sauce. 12.95

QTY

STEAKS AND CHOPS

Steaks served with our homemade IPA Steak Sauce.

- BEER-BRINED PORK CHOPS** Two grilled 8 oz. bone-in chops brined in Red Trolley Ale. Garlic mashed red potatoes, sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce. 17.95
- FLAT IRON STEAK** Choice 8 oz. Chipotle marinated, corn relish, garlic mashed red potatoes, steamed broccoli, and citrus chili sauce. 17.95
- TOP SIRLOIN** Prime 10 oz. Garlic mashed red potatoes, sautéed green beans, and Ale mushroom sauce. 21.95
- "BLACK N BLEU" STRIP** Choice 14 oz. Cajun spice rubbed, Cambozola bleu cheese, roasted garlic cloves, beer onions, garlic mashed red potatoes, and sautéed green beans. 27.95
- BBQ RIBS** Tender St. Louis-style pork ribs slow-cooked, Red Trolley BBQ sauce, fries, and slaw. Half rack 17.95 Full rack add 7
- FILET MIGNON** Choice 8 oz. center cut. Garlic mashed red potatoes, sautéed green beans, and balsamic glaze. 28.95

QTY

MAC ON TAP

Our Mac and Cheese are made with large elbow noodles, gorgonzola, gruyere, cheddar cheese, and a crispy parmesan breadcrumb topping.

- ON EMPTY** Just that. Noodles, sauce, and bread crumb topping. 11.95
- PIGGY BANK** Beer brined bacon, black forest ham, and kolbasa sausage. 15.95
- BLACK FRIDAY** Beer onions, black garlic, and roasted garlic. 14.95
- DIRTY BIRD** Beer mushrooms, blackened chicken, and tomato. 15.95
- TREE HUGGER** Broccoli, spinach, and roasted red peppers. 13.95

QTY

BURGERS AND SANDWICHES

Guacamole add 1
Beer-brined seasoned bacon add 1

- THE HOAGIE** Black forest ham, white cheddar, lettuce, roasted red peppers, pepperoncini, onions, tomato, fresh basil, oregano, Dijon mustard, French roll, and house made potato chips. 8.50
- "NO-FRILLS" CHEESEBURGER** Half-pound lean patty, white cheddar, lettuce, tomato, onion, and fries. 8.95
- BIG BEER BURGER** Basted with Karl Strauss Amber Lager, Red Trolley Ale onions, IPA mushrooms, Woodie Gold brined seasoned bacon, gruyere, tomato, lettuce, and fries. Served with IPA steak sauce. 11.95
- BBQ CHEESEBURGER** Red Trolley BBQ sauce, white cheddar, lettuce, tomato, onion rings, and fries. 10.50
- EN FUEGO JALAPEÑO BURGER** Roasted jalapeño peppers, pepper-jack cheese, onion, lettuce, tomato, chili aioli, and fries. 10.50
- TURKEY BLEUS BURGER** Half-pound seasoned lean patty, gorgonzola cheese, pesto mayo, lettuce, tomato, onion, and slaw. 10.50 Add **BUFFALO** sauce for a kick!
- VEGGIE BURGER** Patty of whole grains and vegetables, white cheddar, sautéed IPA mushrooms, lettuce, tomato, onion, on a whole wheat bun, and fries. 9.95
- COTIJA AVOCADO TURKEY BURGER** Half pound seasoned lean patty topped with chili citrus sauce, cotija cheese, avocado, chili mayo, lettuce, tomato, and seasoned tortilla chips. 10.50
- MESQUITE CHICKEN SANDWICH** Mesquite grilled chicken breast topped with fresh apple slaw, white cheddar, avocado, chili mayo, lettuce, and house made potato chips. 10.95
- PORTOBELLO MUSHROOM SANDWICH** Grilled and basted with Amber Lager marinade, topped with roasted red peppers, grilled onions, pepper jack cheese, tomatoes, lettuce, chili aioli, and house made potato chips. 10.50
- BBQ PORK SANDWICH** Slow roasted, Red Trolley BBQ sauce, sautéed red onions, onion rings, and slaw. 9.95
- BREW PUB CLUB** Oven roasted turkey, beer brined seasoned bacon, tomato, lettuce, avocado, pesto mayo on wheat bread, and house made potato chips. 10.95
- THE BEEF DIP** Thin sliced oven roasted sirloin, beer onions, gruyere cheese, horseradish cream, beer au jus, French roll, fresh apple slaw, and fries. 12.95
- SESAME AHI STEAK SANDWICH** Seared rare, on top of crunchy edamame slaw in a peanut soy ginger dressing, ale mayo, and house made potato chips. 12.95

NOTES

•MADE WITH KARL STRAUSS HANDCRAFTED BEER



Karl Strauss Brewing Company, Downtown San Diego
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