

# KARL STRAUSS BREWING COMPANY

## FAX MENU (858) 551-9812

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

## WOOD-OVEN PIZZAS

Our pizza dough is prepared daily with Karl Strauss Amber Lager.

- CHEESE MARGARITA** Fresh roma tomatoes, mozzarella cheese, tomato sauce, and fresh basil. 12.25 Grilled chicken or shrimp add 3
- BARBECUED CHICKEN** Smoked mozzarella cheese, red onion, cilantro, and Red Trolley BBQ sauce. 13.25
- THE NEW YORKER** Pepperoni, Italian sausage, diced red onion, mozzarella cheese, tomato sauce, and fresh basil. 13.25
- BAJA SHRIMP** Mozzarella, roma tomatoes, jalapeños, cilantro pesto, topped with fire roasted salsa, and chipotle sour cream. 15.25

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

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•MADE WITH KARL STRAUSS HANDCRAFTED BEER



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