

BEER BITES

- CHILI LIME FRIES** Sweet potato fries with chili powder, lime zest, and spicy ranch. 5.50
- DOUBLE TRUFFLE FRIES** Parmesan, chopped garlic, rosemary, white truffle oil, and truffle aioli. 6.25
- CRISPY ORGANIC TOFU** Locally made by San Diego Tofu Dairy. Tossed in honey mustard with sriracha, sesame, cilantro, and spicy mustard. 5.50
- DUCK FAT PRETZEL BITES** We get 'em local from San Diego Pretzel Company with rosemary, pecorino, and truffle dip. 5.95
- GOLDEN BEET BRUSCHETTA** A fresh, light snack made of oven-roasted golden beets, heirloom tomato, roasted red peppers, garlic, basil, goat cheese, arugula, balsamic reduction, and house-made crackers. 5.95

SHARE PLATES

- BEER BELLY** Beer-braised smoked pork belly, grilled broccolini, poached Chino Valley cage-free egg, togarashi spice, and umami glaze. Perfect small plate for two! 8.95
- BEER PRETZELS** We get 'em local from San Diego Pretzel Company. Beer spritz, spice-rubbed, with spicy mango mustard and beer cheese dip. 8.95
- CARNITAS CHILAQUILES** Corn tortilla chips topped with house-made jalapeño cheese whiz, melted smoked gouda, Mosaic Session IPA-brined pork carnitas, red onion-cilantro pico, and feta crumbles. 11.95
Add a fried Chino Valley cage-free egg 2.00
- CRISPY BRUSSELS SPROUTS** Beer-brined bacon, crumbled feta, balsamic reduction, and fresh grated pecorino-romano. 10.95
- ASADA FRIES** Plancha-seared steak, house-made jalapeño cheese whiz, gorgonzola, avocado-chimichurri, cilantro, pickled onion, and our chipotle ketchup. 11.95
- NEW SQUIDS ON THE BLOCK** Sustainably-caught calamari steak strips, parmesan-panko crust with soy marinara, Red Trolley Ale-Gochujang aioli, sesame spice, green onion, and lemon. 11.95
- BUFFALO WINGS** Our wings are boneless, because bone-in wings are difficult on dates. Blue cheese dipping sauce, carrots, and celery on the side. 11.95
- SPICY HUMMUS AND FLAT BREAD** Cilantro, jalapeño, Kalamata olives, roasted red peppers, red onion, and almonds. 11.95
- BLACK GARLIC FONDUE** A beer-inspired take on fondue. A warm melting wedge of Cambozola cheese, local black garlic cloves, roasted peppers, caramelized onion, Red Trolley Ale cream sauce, and grilled bread. 12.95
- AHI POKE** Sashimi-grade chopped Ahi, tomato, cucumber, red onion, cilantro, tossed in a spicy firecracker sauce, with wonton chips. 11.95 Diced Avocado add 1.75
- CUP OF SOUP** Choose from Vegetarian Black Bean and Soup of the Day. 4.50

CASK NIGHT THURSDAYS

Want to expand your beer palate? Every Thursday night our brewers debut a small-batch cask offering served pub-style; straight from the beer engine. \$5 cask beer while it lasts.



BURGERS

Served on a toasted Sadie Rose artisanal bun.
Avocado or beer-brined bacon add 1.75

- CHEDDAR** White cheddar, lettuce, tomato, onion, with fries. 11.50
- THE BIG BEER BURGER** Intrigued? You're not alone. Our signature burger is basted with Columbia Street Amber, topped with Red Trolley Ale onions, Tower 10 IPA mushrooms, beer-brined bacon, Wreck Alley Imperial Stout cheddar, tomato, lettuce, and fries. Served with Tower 10 IPA steak sauce. 14.50
- HOMEGROWN** California-grown all natural grass-fed beef, Tower 10 IPA sautéed Portobello, tomato-onion jam, smoked cheddar, lettuce, chili aioli, with fries. 14.95
- BLUE CHEESE BURGER** Warm creamy gorgonzola skillet (pour the cheese on the burger, the fries... heck, your spoon... who are we to judge?) with roasted peppers, pickled onion, tomato, lettuce, herb mayo, and fries. 15.95
- FARMHOUSE** California-grown all natural grass-fed beef, peppered beer-braised smoked pork belly, fried Chino Valley cage-free egg, gruyere, lettuce, tomato, onion, chipotle ale mayo, with fries. 15.95
- TURKEY HEIRLOOM** House-made turkey patty, heirloom tomato, avocado, pepper jack, pickled onion, curly endive, tapenade aioli, with balsamic vinegar chips. 14.95
- EL JARDÍN** Veggie black bean patty, grilled zucchini, avocado, roasted red peppers, pepper jack, pea shoots, tomato, onion, chili aioli, with a baby iceberg wedge, toasted almonds, and ranch dressing. 12.95

Our menus are printed on 100% recycled paper because we like trees. ♻️

KARL STRAUSS
BREWING '89 COMPANY

**PROUDLY
INDEPENDENT
SINCE '89**

JULY PAIRING

PINTAIL PALE ALE brings balance to big hops. Exploding with tropical aromas and bright citrus hop flavors, this is not your average pale ale. Pintail Pale Ale rides a fine line – intensely hoppy, yet has just enough malt backbone to keep it totally drinkable.

CHICKEN QUINOA RICE BOWL Red quinoa and rice, grilled cilantro chicken breast, spicy sweet chili sauce, sautéed pea shoots, arugula and snow peas, with Persian cucumbers, pickled onions, and toasted almonds. 15.95

When the swell is peaking, surfers reach for their pintail boards and head out. But even if your day wasn't spent out on the water, you're still going to love this Pintail pairing. Our pale ale's hoppy finish cuts through the sweet and spicy chili sauce, while its malty backbone complements the red quinoa rice and earthy vegetables.

MAINS

- BEER-BRAISED RIBS** A small plate of four baby back ribs, beer-braised then grilled with our house spice rub. Topped with Asian BBQ sauce, cashews, green onion, and served with a sweet & stinky fry skillet. 14.95
- GRILLED BEER SAUSAGES** Our specialty beer links made locally with Tower 10 IPA. A cheddar brat and a spicy chicken link, with pan-roasted sweet peppers, kale, garlic, toasted almonds, pickled red onion, and honey-sriracha mustard. 14.95
- SPICY SHRIMP & GRITS** Pan-seared shrimp, beer deglaze, sriracha butter, cilantro, broccoli, avocado, roasted red peppers, and creamy habanero jack grits. 15.95
- SPICY TOFU CURRY** Our curry is house-made with locally sourced all natural Thai green curry paste, and simmered in coconut milk with mushrooms, pea shoots, spinach, citrus-glazed crispy organic tofu, and long grain rice. 17.95
- VEGGIE LINGUINE** Follow the Sun Kölsch-spiked spicy tomato sauce, broccolini, mushrooms, roasted red peppers, spinach, feta, and arugula pesto. 13.95
As is, or add Chicken 3.25, Shrimp 6.50
- DRUNKEN CIOPPINO** This San Diego brewery's spin on a San Francisco classic. Shrimp, bay scallops, mussels, calamari, chili pepper-saffron broth, garlic, peppers, basil, and avocado. 21.95
- GUAJILLO SHRIMP TACOS** Fried shrimp and jalapeño skillet with roasted guajillo chili & tomatillo salsa, crunchy chayote slaw, radish, cotija, and a corn pico de gallo-stuffed avocado. Served with warm corn tortillas to mix, match, and build your own. 17.95
- BRICK CHICKEN** Spicy chipotle-orange marinated chicken breast, brick-pressed and pan-roasted with mango salsa, cilantro rice, and black beans. 17.95
- BLACKENED SALMON** Sustainably-farmed Norwegian Salmon, cajun seasoning, melon-cucumber crudo, feta crumble, basil, French green beans, and citrus vinaigrette. 20.95
- FISH N CHIPS** Battered Alaskan Cod, caper remoulade, and house-made broccoli slaw. 15.95
- THE BEER-BRINED CHOPS** French-cut pork chops brined in Red Trolley Ale. Garlic mashed red potatoes, sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce. 21.95
- PRIME TOP SIRLOIN** Garlic mashed red potatoes, sautéed broccolini, and Wreck Alley Imperial Stout mushroom gravy. 24.95
- FLAT IRON** Sweet corn and potato mash, steamed broccoli, sautéed spinach and red onion, with Spanish Sofrito sauce. 19.95
- RIBEYE STEAK FRITE** Truffle-parmesan fries, balsamic-glazed grilled zucchini, herb butter, and house-made IPA steak sauce. 27.95



We support local, regional, and independent farms and craft food suppliers that share our commitment to sustainable practices. Here are some of our friends:

SAN DIEGO PRETZEL COMPANY
ZOE'S MEATS & CHARCUTERIE
SADIE ROSE BAKING Co.

GREENS

- As is, or add Mesquite Grilled Chicken breast 5.50, Flat Iron Steak 6.95, Grilled Salmon 8.50, or Sautéed Garlic Shrimp 6.50
- MIXED ORGANIC** Spring mix, romaine, gorgonzola, toasted almonds, tomatoes, apples, and raspberry-hefeweizen balsamic vinaigrette. 9.50
- MEDITERRANEAN** Cucumber, tomato, romaine, radicchio, red onion, feta, Kalamata olives, grilled flat bread, basil, and Greek dressing. 11.95
- TABOULI AND MELON** Organic spring mix, crumbled goat cheese, melon, strawberries, toasted almonds, whole wheat tabouli with cucumber, tomato, onion, mint, and raspberry-hazelnut vinaigrette. 12.95
- SUMMER WEDGE** Romaine heart topped with a sauté of Patty Pan summer squash, Portobello, sweet peppers, organic California olive oil, with roasted golden beets, cotija cheese, basil, radish, and grilled tomato vinaigrette. 12.95
- BBQ TOSTADA** Salinas Valley baby iceberg wedge, crispy corn tortillas, Red Trolley Chipotle BBQ chicken, poblano, red peppers, gorgonzola, avocado, jalapeño-corn salsa, and house ranch dressing. 13.95
- ZOE'S SALAMI CHOP** Nitrite-free Genovese Salami from Zoe's Meats in Santa Rosa, with Red Dragon cheese, peppadew peppers, dried Spanish chorizo, fennel, tomato, herb croutons, kale, romaine, radicchio, pecorino, and sherry vinaigrette. 15.95
- SEARED AHI** Organic spring mix, sashimi-grade peppered Ahi, pickled ginger, wontons, mushrooms, tomato, sesame seeds, firecracker sauce, and citrus vinaigrette. 15.95
- B.L.T.A.** Beer-brined seared smoked pork belly, heirloom tomato, tarragon, avocado, Tillamook aged cheddar, arugula, curly endive, radicchio, croutons, red chilies, organic California olive oil, and barrel-aged red wine vinegar. 14.95

MAC ON TAP

Our Mac and Cheese is kind of a big deal. Made with large elbow noodles, gorgonzola, gruyere, cheddar, and a crispy parmesan breadcrumb topping, *it could quite possibly change your life.*

- PIGGY BANK** Beer-brined bacon, Black Forest ham, Andouille. 16.95
- P.A.C. MAN** Portobello, arugula, chicken. 16.95
- TREE HUGGER** Broccoli, spinach, roasted red peppers. 15.50
- THE NORM** Simple. Noodles, cheese sauce, parmesan breadcrumb topping. 14.50

SANDWICHES

- CIABATTA MELT** Sliced turkey breast, smoked gouda, zucchini-red pepper slaw, pea shoots, tomato, and herb mayo on a toasted Sadie Rose ciabatta. Served with a seasoned watermelon wedge. 13.95
- WEST COAST CARNITAS DIP** Mosaic Session IPA-brined pork carnitas, spicy Gochujang au jus for dipping, with smashed avocado, jalapeño, habanero jack, cilantro, pickled onion, and fennel on a French roll with fries. 14.95
- MESQUITE CHICKEN** Grilled chicken breast, avocado, beer-brined bacon, white cheddar, tomato, lettuce, toasted bun, chili aioli, with house-made chips. 13.95
- BAGUETTE & SALAD** Zoe's nitrite-free Salami, Black Forest ham, sliced turkey breast, Tillamook aged cheddar, peppadew peppers, frisee, radish, and chimichurri on a freshly baked Sadie Rose baguette. Served with a romaine lettuce stack, lemon-caper vinaigrette, chopped egg, anchovy, and pecorino. 14.95
- HABANERO JACK CHICKEN** Buttermilk fried chicken breast, habanero jack, beer-brined bacon, apple-cabbage slaw, red pepper smear, curly endive, toasted bun, with fries. Try this paired with one of our IPAs! 15.95
- TOGARASHI TUNA STEAK** Seared Ahi steak, broccoli-miso slaw, lettuce, tomato, wonton, spicy mayo, hot soy-mustard reduction, toasted bun, with togarashi aioli fries. 15.95

**MADE WITH
KARL STRAUSS
HANDCRAFTED
BEER**



SURCHARGE

WE TAKE PRIDE IN THE SERVICE WE PROVIDE
We support the new minimum wage and supplemental labor ordinances for our team. A 3% surcharge will be added to all guest checks.