

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

CHICKEN POBLANO QUESADILLA Grilled flour tortilla stuffed with habanero jack and cheddar, mesquite-grilled chicken, and poblano peppers. Served with salsa molcajete, crema, and cilantro. 6.95

SHARE PLATES

GOLDEN BEET BRUSCHETTA A fresh, light snack made of oven-roasted golden beets, tomato, roasted red peppers, garlic, basil, goat cheese, arugula, balsamic reduction, and wonton chips. 9.95

•BEER PRETZELS We get 'em local from San Diego Pretzel Company. Beer spritz, spice-rubbed, with spicy mustard and beer cheese dip. 8.95

•CRISPY BRUSSEL 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, and pickled onion. 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, 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, 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. 14.50

•GRASS-FED BURGER California-grown all natural grass-fed beef, habanero jack, beer-brined bacon, avocado, lettuce, tomato, onion, 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-brained smoked pork belly, fried cage-free egg, gruyere, lettuce, tomato, onion, chipotle ale mayo, with fries. 15.95

COTIJA AVOCADO TURKEY House-made turkey patty topped with chili-citrus sauce, cotija, avocado, lettuce, tomato, chili aioli, with house-made chips. 13.95

EL JARDÍN Veggie black bean patty, grilled zucchini, avocado, roasted red peppers, habanero jack, pea shoots, tomato, onion, chili aioli, with a baby iceberg wedge, toasted almonds, and ranch dressing. 12.95

KARL STRAUSS[®]

BREWING '89 COMPANY

**PROUDLY
INDEPENDENT
SINCE '89**

MARCH'S PAIRING

RED TROLLEY ALE sets the standard for Irish Red Ales with 21 brewing medals. Each batch is brewed with a half-ton of caramelized malts for a deep copper color and toffee flavor. After adding the perfect mix of hops for balance, the brew is warm-fermented to bring out hints of raisins and currants.

WEST COAST MEATLOAF Served "steak bomb-style" covered in melted provolone with sautéed Red Trolley mushrooms, onions, peppers, and salami, all served over Cajun fries with porcini-tomato jus. 16.95

"HEY MA! THE MEATLOAF! WE WANT IT NOW!" Yeah, you better believe Will Ferrell was referring to this very dish. Red Trolley's caramel malts complement the sweetness of the rich jus and enhance the savory flavors of the cheesy meatloaf and salami.

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, cilantro, 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 quinoa rice. 17.95

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 onion, and toasted almonds. 15.95

•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

FISH N CHIPS Battered Alaskan Cod, caper remoulade, and house-made broccoli slaw. 15.95

GUAJILLO SHRIMP TACOS Fried shrimp and jalapeño skillet with roasted guajillo chili & tomatillo salsa, shredded Romaine, cotija, and a corn pico de gallo-stuffed avocado. Served with warm corn tortillas to mix, match, and build your own. 17.95

GINGER CRUSTED SALMON Sustainably-farmed Norwegian salmon topped with ginger-panko crust, sautéed spinach and red onion, avocado, steamed broccoli, and firecracker sauce. 20.95

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

•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, grilled broccolini, and Wreck Alley Imperial Stout mushroom gravy. 24.95

•RIBEYE STEAK FRITE Truffle-parmesan fries, balsamic-glazed grilled zucchini, and herb butter. 27.95

GREENS

As is, or add Mesquite Grilled Chicken breast 5.50, Prime Top Sirloin 6.95, Grilled Salmon 8.50, Sautéed Garlic Shrimp 6.50, or Grilled Organic Tofu 4.95

•MIXED ORGANIC Spring mix, romaine, gorgonzola, toasted almonds, tomato, dried cranberries, 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

GRILLED HARVEST VEGETABLE Locally-grown red oak lettuce, charred acorn squash, broccolini, baby carrots and zucchini, frisee, arugula, white balsamic-truffle vinaigrette made with organic California olive oil, shaved pecorino, and toasted almonds. 13.95

•BBQ TOSTADA Salinas Valley baby iceberg wedge, crispy corn tortillas, Red Trolley Ale 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, roasted red peppers, dried Spanish chorizo, 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

MAC ON TAP

Made with large elbow noodles, gorgonzola, gruyere, cheddar, and a crispy parmesan breadcrumb topping.

•PIGGY BANK

Beer-brined bacon, Black Forest ham, Andouille. 16.95

TREE HUGGER

Broccoli, spinach, roasted red peppers. 15.50

THE NORM

Simple. Noodles, cheese sauce, parmesan breadcrumb topping. 14.50 As is, or add Chicken 3.25

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 house-made chips. 13.95

•MESQUITE CHICKEN Grilled chicken breast, avocado, beer-brined bacon, white cheddar, tomato, lettuce, toasted bun, chili aioli, with house-made chips. 13.95

•THE BEER DIPPER Thin-sliced roasted beef, beer onions, Wreck Alley Imperial Stout cheddar, black garlic-horseradish cream on a toasted baguette, with peppery greens, porcini beer au jus, and fries. 15.95

•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

•ARTISAN MELT Sadie Rose rosemary-sage bread stuffed with smoked gouda, gruyere, and our Wreck Alley Imperial Stout cheddar, beer onions, Zoe's Coppa salume, with spicy tomato-basil soup dip. 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



We like 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.

