



## APPETIZERS

**NEW ENGLAND CLAM CHOWDER** cup 4.95 / bowl 7.95

**FAMOUS FILET MIGNON CHILI** 12.95  
filet Mignon and ground PRIME chuck beef with pinto beans, tomatoes, onions, chillies and spices, topped with cheddar cheese and onions. Served with garlic toast

**GIANT GERMAN SOFT PRETZEL** 9.95  
spicy mustard [add cheese sauce 2.00]

**HAND-HACKED GUACAMOLE** 10.95  
fresh guacamole, fresh corn tortilla chips, spicy house salsa [chips & salsa only - 5.95]

**CHICKEN WINGS (RED HOT)** 12.95  
Jidori drumettes, Louisiana-style hot sauce, choice of blue cheese or ranch dressing

**ASPARAGUS FRIES** 10.95  
fresh asparagus spears, crispy Parmesan and beer crust, sides of garlic & Cajun aioli

**CRISPY CALAMARI** 12.95  
garlic aioli and spicy cocktail sauce

**BREWHOUSE NACHOS** 13.95  
cheddar and Jack cheeses, black beans, pico de gallo, green onions, jalapeños, guacamole, sour cream [add steak, grilled chicken or Sriracha pulled chicken 2.00]

**SPINACH AND ARTICHOKE DIP** 12.95  
spinach & artichokes, Parmesan/goat cheese sauce, toasted sourdough bread, tortilla chips

**SOUTHERN FRIED CHICKEN FINGERS** 13.95  
choice of French, curly or sweet potato fries, with ranch, honey-mustard or BBQ sauce

## SALADS

**lunch size available until 4:00 pm**  
**add grilled chicken 4.00, grilled shrimp 5.00, grilled salmon 6.00**

**BEACH CLUB** lunch 10.95 / dinner 13.95  
mixed greens, Southern fried chicken pieces, bacon, avocado, tomatoes, croutons, blue cheese crumbles, ranch dressing

**CHIPOTLE CHICKEN** lunch 10.95 / dinner 13.95  
grilled chicken, Napa and red cabbage, corn, black beans, green onions, serrano chilies, tomatoes, tortilla strips, avocado, Jack cheese, spicy chipotle dressing

**GREEK** lunch 8.95 / dinner 11.95  
tomatoes, avocado, red onions, Greek olives, capers, oregano, romaine lettuce, Japanese cucumbers, feta cheese, feta cheese vinaigrette; served with grilled pita bread

**HONEY-LIME CHICKEN** lunch 10.95 / dinner 13.95  
marinated chicken breast, romaine lettuce and fresh spinach, avocado, green onions, and sliced almonds, black olives, artichokes, tomatoes, cucumber, honey-lime dressing

**BIG ISLAND TEMPURA SHRIMP SALAD** 17.95  
tempura shrimp, butter lettuce mix, avocado, papaya, cucumber, radish, tomatoes, macadamia nuts, red onions, Mae Ploy & Peanut vinaigrette

**KALE MANGO SALAD WITH GRILLED CHICKEN** 13.95  
grilled chicken, baby kale, mango, shredded carrots, red onions, cherry tomatoes, red bell peppers, avocado, sesame vinaigrette

**COCONUT SHRIMP** 15.95  
coconut crispy shrimp, avocado, mango, mixed greens, diakon, tomatoes, macadamia nuts, Enoki mushrooms, papaya-seed dressing

**DINNER SALAD** 6.95  
mixed greens, pickled red onions, diced avocado, cherry tomatoes, shredded carrots, white cheddar, garlic croutons [balsamic vinaigrette, Italian, blue cheese or ranch dressing]

## TACOS

**all tacos served with salsa, black beans, Mexican red rice and guacamole**  
**[no guacamole for Shrimp Tacos]**

**HALIBUT TACOS** 15.95  
two pan-seared halibut, shredded cabbage, grilled scallions, cilantro, radish, pickled red onions, Baja white sauce, pico de gallo on flour tortillas

**BAJA FISH TACOS** 14.95  
two beer-battered Icelandic cod, cabbage, pico de gallo, Baja white sauce on flour tortilla

**CARNE ASADA TACOS** 15.95  
two marinated filet mignon tacos, guacamole, shredded lettuce, pico de gallo, white and cheddar cheese, taco sauce on corn tortillas **(contains wheat)**

**SHRIMP TACOS** 15.95  
two sautéed shrimp tacos, shredded cabbage, tomatillo salsa, white cheddar cheese, avocado, fresh salsa, corn relish, Baja white sauce on flour tortillas

**TECATE ROASTED CHICKEN TACOS** 12.95  
two Tecate beer-roasted chicken tacos, shredded lettuce, pico de gallo, white cheddar cheese, salsa roja in crispy corn tortillas

## BURGERS

**all burgers are USDA PRIME, no hormone, no antibiotic, and come w/ one side.**  
**Turkey, veggie or chicken can be substituted.**

**BUILD YOUR OWN BURGER** 10.95  
USDA PRIME ground chuck beef, turkey patty, chicken breast or veggie patty; tomatoes, lettuce, & onions on the side, on brioche bun  
[add 1.50 for each topping: cheese, bacon, sautéed onions, sautéed mushrooms  
add avocado 2.00 – choice of cheddar, Jack, Swiss, Gouda or Provolone cheese]

**BREWERY BURGER** 12.95  
cheddar cheese, tomatoes, shredded lettuce, sweet onions, pickles, Thousand Island dressing, on brioche bun

**HICKORY BURGER** 14.95  
applewood bacon, two onion rings, cheddar cheese, house-made hickory BBQ sauce, on brioche bun

**ROADSIDE DOUBLE BURGER** 13.95  
two PRIME (3.5oz) patties, American cheese, white onion, iceberg lettuce, tomato, pickles, Thousand Island dressing, on a brioche bun

**FUCH'S OFFICE BURGER** 14.95  
Gruyère and Maytag blue cheeses, caramelized onions, applewood bacon, arugula, tomatoes, garlic aioli, on toasted French roll

**TEX-MEX CHIPOTLE BURGER** 13.95  
jalapeño Jack cheese, grilled Anaheim chilies, green leaf lettuce, guacamole, tomatoes, red onions, chipotle aioli, on toasted French roll

## SANDWICHES

**all sandwiches come with your choice of one side**

**SRIRACHA BBQ CHICKEN SANDWICH** 13.95  
Tecate beer-roasted chicken, house-made Sriracha-BBQ sauce, blue cheese coleslaw, tomato, on an brioche bun

**PRIME RIB DIP** 14.95  
roasted prime rib, grilled red onions, melted Jack cheese on a French baguette ; creamy horseradish and au jus on the side

**MANHATTAN CLUB** 13.95  
roasted turkey breast, bacon, lettuce, tomato, cheese, mustard and mayo, toasted white or wheat bread [add avocado 2.00]

**CRISPY CHICKEN SANDWICH** 13.95  
southern fried chicken breast, green leaf lettuce, tomato, pickle, mayo on a French roll

## HOUSE FAVORITES

**MEDITERRANEAN CHICKEN KABOBS** 16.95  
two grilled chicken and veggie skewers, Kalamata olives, capers, feta, tzatziki sauce, virgin olive oil, pita bread; served with couscous & our Greek salad on the side

**BBQ BABY BACK RIBS** half-rack 16.95 / full-rack 21.95  
grilled baby back pork ribs, house-made hickory BBQ sauce, choice of any two sides

**FISH & CHIPS** 16.95  
Icelandic cod coated with a delicate flaky crust, coleslaw, steak fries, tartar and spicy cocktail sauces

**SOUTHWESTERN PENNE PASTA** [mild or spicy] 16.95  
penne pasta, chicken, mushrooms, tomatoes, green onions, parmesan cheese, crunchy tortilla strips, chipotle cream sauce, garlic toast

**SEAFOOD ENCHILADAS** 16.95  
shrimp and scallops in corn tortillas, chipotle-lobster cream sauce, avocado, pico de gallo, Mexican red rice, black beans

**BRAISED SHORT RIB BURRITO** 13.95  
slow-cooked short rib, black beans, fiesta rice, shredded lettuce, topped with red enchilada sauce, melted jack & cheddar cheese, sour cream, guacamole and pico de gallo

**FRESH ATLANTIC SALMON** please see our House Specials page for our Chef's selected seasonal preparation

## SIDES

Coleslaw  
Sautéed Vegetables  
Fresh Fruit  
Sautéed Brussel Sprouts

Curly Fries  
Mexican Red Rice  
Black Beans  
Sweet Potato Fries

Mac'n Cheese  
Garlic Mashed Potatoes  
Onion Rings  
Steak Fries

Jacki Bowers – General Manager

Kyle Darr & Lynnsy Jones – Beer Specialist

## DRAUGHT BEER

LAGERS/PILSNERS/BLONDES	16oz	32oz
SMOG CITY LITTLE BO PILS, Torrance, CA, Pilsener, 4.4%	8.00	15.00
BALLAST POINT LONGFIN LAGER, San Diego, CA, American Lager, 4.5%	8.00	15.00
BELCHING BEAVER ME SO HONEY, Vista, CA, Honey Blonde, 5.5%	8.00	15.00
LOST ABBEY DEVOTION, San Marcos, CA, Belgian Blonde Ale, 6.3%	8.00	15.00
STELLA ARTOIS, Leuven, Belgium, Pale Lager, 5.2%	7.00	13.00
BUD LIGHT, St. Louis, MO, Lager, 4.2%	6.50	12.00

### WHEATS/CIDERS

KING HARBOR SOUTH BAYERN, Redondo Beach, CA, Hefeweizen, 5.2%	8.00	15.00
FRANZISKANER HEFE WEISSE, Munich, Germany, Hefeweizen, 5.0%	8.00	15.00
STRAND HARVEST BALL, Torrance, CA, Orange Wheat, 5.6%	8.00	15.00
HONEST ABE HARD CIDER, Los Angeles, CA, current selection, 6.9%	8.00	14.00

### PALE AND CREAM ALES

MOTHER EARTH CALI CREAMIN'(NITRO), Vista, CA, Vanilla Cream Ale, 5.2%	8.00	15.00
SIERRA NEVADA, current selection, Chico, CA,	8.00	15.00
KONA FIRE ROCK, Kona, HI, American Pale Ale, 5.8%	8.00	15.00

### INDIA PALE ALES

THREE WEAVERS EXPATRIATE, Inglewood, CA, American IPA, 6.9%	8.00	15.00
DESCHUTES FRESH SQUEEZED, Bend, OR, American IPA, 6.4%	8.00	15.00
KNEE DEEP BREAKING BUD, Auburn, CA, American IPA, 6.7%	8.00	15.00
BALLAST POINT SCULPIN, San Diego, CA, American IPA, 7.0%	8.50	15.00
MODERN TIMES ORDERVILLE, San Diego, CA, American IPA, 7.2%	8.00	14.50
STONE DELICIOUS IPA, Escondido, CA, American IPA, 7.7%	8.00	15.00
PORT BREWING MONGO IPA, San Marcos, CA, Imperial IPA, 8.5%	8.00	X

### REDS/BROWNS

ALESMITH NUT BROWN, San Diego, CA, English Brown Ale, 5.0%	8.00	15.00
CORONADO MERMAID'S RED, San Diego, CA, American Red Ale, 5.7%	8.00	15.00
TRACK 7 DAYLIGHT, Sacramento, CA, American Amber, 6.3%	8.00	14.50

### PORTERS/STOUTS

FIRESTONE VELVET MERLIN (NITRO), Paso Robles, CA, Milk Stout, 5.5%	8.00	15.00
BREWCO's "FROM THE CELLAR", please check rotational beer menu for aged selections.		

### EUROPEAN STYLES/SOURS

BOULEVARD TANK 7, Kansas City, MO, Farmhouse Saison, 8.5%	8.00 [8OZ]	
OMMEGANG GNOME GANG, Cooperstown, NY, Blonde Strong Ale, 9.5%	8.00 [8OZ]	
THE BRUERY ROTATIONAL SOUR, Placentia, CA, ask for current selection		

## CANNED BEER

REFUGE BLOOD ORANGE WIT, Temecula, CA Witbier, 5.0%	7.00 [16OZ]	
10 BARREL PUB BEER, Bend, OR, Pale Lager, 5.0%	6.00 [12OZ]	
BALLAST POINT MANGO EVEN KEEL, San Diego, CA, Session IPA, 3.8%	6.00 [12OZ]	
OSKAR BLUES MAMA'S LITTLE YELLA PILS, Longmont, CO, Pilsner, 5.3%	6.00 [12OZ]	
FORT POINT BEER CO. PARK, San Francisco, CA, Hoppy Wheat Ale, 4.7%	6.50 [12OZ]	
AVERY ELLIE'S BROWN ALE, Boulder, CO, Brown Ale, 5.5%	6.00 [12OZ]	
MAUI BREWING MANA WHEAT, Lahaina, HI, Wheat Beer, 5.5%	6.50 [12OZ]	
MODERN TIMES BLACK HOUSE, San Diego, CA, Coffee Stout, 5.8%	6.50 [16OZ]	
GOLDEN ROAD WOLF AMONG WEEDS, LA, CA, Imperial IPA, 8.0%	7.00 [16OZ]	
ANTHEM CHERRY CIDER, Salem, OR, Semi-dry Cider, 5.5%	7.00 [11OZ]	
GOLDEN STATE MIGHTY DRY CIDER, Sebastopol, CA, Dry Cider, 6.9%	8.00 [16OZ]	

## BOTTLED BEER

all bottled beer sales are final

AÇAÍ BERRY WHEAT BY EEL RIVER, California, Fruit Wheat Beer, 4.0%	8.00 [22OZ]	
CORONADO/CIGAR CITY CONQUISTA, San Diego, American IPA, 6.5%	12.00 [650ML]	
WEIHENSTEPHANER VITUS, Germany, Weizen Bock, 7.7%	8.50 [500ML]	
TIMMERMAN'S FRAMBOISE, Belgium, Framboise, 4.0%	8.00 [11.2OZ]	
HITACHINO NEST BELGIAN WHITE, Japan, Witbier, 5.0%	10.00 [375ML]	
HOEGAARDEN, Belgium, Witbier, 4.9%	6.50 [12OZ]	
ESTRELLA DAURA [GLUTEN-FREE], Spain, Pilsner, 5.4%	7.00 [375ML]	
CUVEE DES JACOBINS ROUGE, Belgium, Barrel Aged Sour, 5.5%	12.50 [375ML]	
DUVEL, Belgium, Belgian Strong Pale Ale, 8.1%	7.50 [330ML]	
DELIRIUM TREMENS, Belgium, Belgian Strong Pale Ale, 8.5%	16.00 [750ML]	
ALESMITH OLD NUMBSKULL, California, Barley Wine, 11.0%	15.00 [750ML]	
ROGUE HAZELNUT BROWN, Oregon, English Brown Ale, 6.2%	10.00 [22OZ]	
SMOG CITY BRIX LAYER, Torrance, Wild Ale, 8.8%	18.00 [500ML]	
RUSSIAN RIVER SELECTION, California, Assorted Styles Varies Market Price		
VINTAGE BEER MENU AVAILABLE BY REQUEST.		

## WINES

### WHITES

HOUSE WHITE	7.95	
DOMAINE CHANDON, Brut (Sparkling), NV, Yountville, CA	9.95	
LA MARCA, Prosecco (Sparkling), NV, Italy	10.95	
RUFFINO LUMINA, Pinot Grigio, 2015, Pontassieve, Italy	8.95	
NOBLE VINES 242, Sauvignon Blanc, 2015, Monterey, CA	9.95	
WHITEHAVEN, Sauvignon Blanc, 2016, New Zealand	11.95	
MONTEREY BY CHALONE, Chardonnay 2014, Sonoma County, CA	8.95	
LAGUNA, Chardonnay, 2014, Russian River Valley, CA	12.95	
FAMILLE PERRIN RÉSERVE, Rosé, 2015, Cotes de Rhône, France	9.95	
GIESEN, Riesling, 2015, Marlborough, New Zealand	10.95	

### REDS

HOUSE RED	7.95	
BELCRÈME DE LYS, Pinot Noir, 2013, Central Coast, CA	8.95	
SEXTANT, Pinot Noir, 2014, Santa Lucia Highlands, CA	11.95	
WILLIAM HILL, Merlot, 2012, Central Coast, CA	9.95	
EVODIA OLD VINE, Grenache, 2014, Atea, Spain	8.95	
TOBIN JAMES BALLISTIC, Zinfandel, 2012, Paso Robles, CA	10.95	
ALAMOS SELCESSION, Malbec, 2014, Mendoza, Argentina	10.95	
LOUIS M. MARTINI, Cabernet Sauvignon, 2014, Sonoma County, CA	8.95	
AVALON, Cabernet Sauvignon, 2014, Napa Valley, CA	11.95	
B.WISE WISDOM, Rare Red Blend, 2013, Sonoma, CA	12.95	

## BEER add a DICKEL for a NICKEL (\$5)

OUR SOUR MASH WHISKEY "HAND SELECTED BARREL" AGED 9 YEARS / 103 PROOF

ORDER A BEER AND ADD A SHOT OF DICKEL FOR 5 DOLLARS

please ask your server for Brewco's whiskey book and/or spirits list,  
featuring one of LA's most eclectic Whiskey collections

## MARGARITAS

MILLION DOLLAR MARGARITA 14.95  
Casamigos Resposado, Solerno Blood Orange Liqueur, sweet'n sour, Grand Marnier

PURPLE HAZE 12.95

Cazadores Anejo Tequila, Ancho Reyes, lime juice, crème de cassis, walnut bitters

DESERT HEAT 12.95

Jalapeno infused Tanteo tequilla, Ancho Verde, cucumber, sweet'n sour, cactus fruit

## SPARKLING COCKTAILS

MANHATTAN COOLER 12.95

Vodka, St-Germain liqueur, lemon juice, cucumber simple, Chandon champagne

LAVENDER BREEZE 12.95

La Marca Prosecco, Rum Haven, pineapple juice, lavender

APEROL SPRITZ 12.95

Aperol, La Marca Prosecco, lemon juice

## MULES

BREWCO MULE 12.95

New Amsterdam vodka, Chartreuse, cucumber simple, ginger beer, lime juice

TENNESSEE WALKER 12.95

George Dickel 9yr BrewCo Barrel whiskey, Boulard Calvados, fresh lime juice, ginger beer, rhubarb bitters

BLACKBERRY LIGHTNING 12.95

Stillhouse Moonshine, honey, Chartreuse, blackberry, ginger beer, lemon juice

## CONTEMPORARY COCKTAILS

LADY BREWCO 12.95

White rum, fresh kiwi, mint, lime juice, simple syrup, ginger beer

THE JOHN CANDY 12.95

Grey Goose L'orange, triple sec, orange juice, orgeat, whipped cream

IRISH EXIT 12.95

Tullamore Dew Irish whiskey, lemon juice, pear, cinnamon simple, barrel-aged bitters, Chandon champagne

MB LEMONADE 10.95

Vodka, peach schnapps, lemonade, raspberry float

RASPBERRY LEMON DROP 12.95

Stolichnaya Raspberry vodka, triple sec, pomegranate juice, simple syrup

ARNOLD PALMER 21 9.95

Seagram's sweet tea vodka, lemonade

RASPBERRY MOJITO 12.95

BLOODY MARY [mild or spicy] 9.95

SEASONAL SANGRIA [limited availability] 10.95

## NON-ALCOHOLIC BEVERAGES

SODA 2.95

Coke, Diet Coke, Sprite, Ginger Ale, Minute Maid Lemonade, Passion Fruit Iced Tea, Arnold Palmer

BOTTLED SODAS 4.25

Hank's Gourmet Root Beer, Bunderburg Ginger Beer

ENERGY DRINK 4.25

Red Bull, Sugar-Free Red Bull

JUICE 3.95

Orange, Grapefruit, Cranberry

BOTTLED WATER

Badoit Sparkling [750 ML] 4.95, Evian [Still] 3.95

COFFEE/HOT TEA 3.95

Regular, Decaf, Mighty Leaf Teas

## WHAT'S HOPPIN'N AT BREWCO

MAKE SURE YOU ARE FOLLOWING US TO KEEP UP ON  
ALL OF OUR EVENTS... TAP TAKEOVERS, BEER SPECIALS,  
PROMOTIONS, FLIGHT NIGHTS & MORE

Follow us on Instagram @ brewco\_mb for all the details  
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