



## APPETIZERS

**NEW ENGLAND CLAM CHOWDER** cup 4.95 / bowl 8.95

**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  
served with spicy mustard [add cheese sauce 1.95]

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

**RED HOT CHICKEN WINGS** 12.95  
Louisiana-style hot sauce choice of blue cheese or ranch dressing

**ASIAN CHICKEN WINGS** 12.95  
sweet and tangy Asian glaze served with jicama and cilantro-ranch

**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 filet mignon chili 2.00]

**CRISPY AVOCADO SPRING ROLLS** 12.95  
avocado, sun-dried tomatoes, red onions, cilantro served with a tamarind sauce

**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 11.95 / dinner 14.95  
mixed greens, Southern fried chicken pieces, bacon, avocado, tomatoes, croutons, blue cheese crumbles, ranch dressing

**CHIPOTLE CHICKEN** lunch 11.95 / dinner 14.95  
grilled chicken, Napa and red cabbage, corn, black beans, green onions, serrano chilies, tomatoes, tortilla strips, avocado, Jack and cheddar cheese blend, spicy chipotle dressing

**GREEK** lunch 9.95 / dinner 12.95  
tomatoes, avocado, red onions, Greek olives, capers, oregano, romaine lettuce, Japanese cucumbers, feta cheese, feta cheese vinaigrette; served with grilled pita bread

**CHICKEN CHOPPED SALAD** 14.95  
romaine, mixed greens, radish, gorgonzola cheese, toasted pine nuts, campari tomatoes, Champagne vinaigrette

**BIG ISLAND CITRUS SALMON SALAD** 17.95  
grilled Atlantic salmon, butter lettuce mix, avocado, papaya, cucumber, radish, tomatoes, macadamia nuts, red onions, Mae Ploy & Peanut vinaigrette

**KALE MANGO SALAD WITH GRILLED CHICKEN** 14.95  
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** 7.95  
mixed greens, pickled red onions, diced avocado, cherry tomatoes, shredded carrots, white cheddar, garlic croutons  
[balsamic vinaigrette, Italian, blue cheese, honey mustard or ranch dressing]

## TACOS

**all tacos served with salsa, black beans, Mexican red rice**

**HALIBUT TACOS** 16.95  
two pan-seared halibut, shredded cabbage, grilled scallions, cilantro, radish, pickled red onions, Baja white sauce, guacamole, pico de gallo on flour tortillas

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

**CARNE ASADA TACOS** 15.95  
two marinated filet mignon tacos, avocado-tomatillo salsa, shredded lettuce, pico de gallo, white and cheddar cheese 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

## BURGERS

**all burgers are USDA PRIME, no hormone, no antibiotic, and come w/ one side.**  
**Turkey, veggie or chicken can be substituted. Substitute Beyond meat patty for \$2.00.**

**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** 13.95  
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** 14.95  
jalapeño Jack cheese, grilled Anaheim chilies, green leaf lettuce, guacamole, tomatoes, red onions, chipotle aioli, on toasted French roll

**BEYOND MEAT BURGER** 16.95  
Plant based product of the future, American cheese, white onion, iceberg lettuce, tomato, pickles, garlic aioli, on a brioche bun

## SANDWICHES

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

**PRIME RIB DIP** 15.95  
roasted prime rib, grilled red onions, melted Jack cheese, garlic aioli on a French baguette; creamy horseradish and au jus on the side

**ROASTED TURKEY AND AVOCADO SANDWICH** 14.95  
roasted turkey breast, avocado, maple glazed smoked bacon, gruyere cheese, basil aioli, lettuce, tomato on toasted artisan bread

**HOWLIN' DAVE'S RED HOT CHICKEN SANDWICH** 13.95  
southern buttermilk fried chicken breast tossed in our spicy red hot sauce, pepper Jack and American cheese, coleslaw, pickles on a brioche bun

**CRISPY CHICKEN SANDWICH** 13.95  
southern buttermilk fried chicken breast, pepper jack and American cheese, green leaf lettuce, tomato, pickle, chipotle sour cream on a brioche bun

## HOUSE FAVORITES

**MEDITERRANEAN CHICKEN KABOBS** 17.95  
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 18.95 / full-rack 24.95  
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 BOWL** 14.95  
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	Curly Fries	Mac'n Cheese
Sautéed Vegetables	Mexican Red Rice	Garlic Mashed Potatoes
Fresh Fruit	Black Beans	Onion Rings
Sautéed Brussel Sprouts*	Sweet Potato Fries	Steak Fries
<small>*(parmesan cheese/ red pepper flakes)</small>	French Fries	

**Jacki Bowers** – General Manager  
**Arturo Veliz** – Kitchen Manager

**Dan Reichel** – Beer Specialist, Artist, Cubs Fan



## DRAUGHT BEER

LAGERS/PILSNERS/BLONDES	16oz	32oz
SMOG CITY LITTLE BO PILS, Torrance, CA, Pilsner, 4.4%	8.00	15.00
BALLAST POINT LONGFIN LAGER, San Diego, CA, American Lager, 4.5%	8.00	15.00
BOOTLEGGERS EL CHANGO, Fullerton, CA, Mexican Lager, 5.3%	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%	7.50	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
CIGAR CITY FLORIDA CRACKER, Tampa, FL, Belgian White, 5.6%	8.50	15.00
HONEST ABE HARD CIDER, Los Angeles, CA, current selection, 6.9%	8.50	16.00

### PALE AND CREAM ALES

MOTHER EARTH CALI CREAMIN'(NITRO), Vista, CA, Vanilla Cream Ale, 5.2%	8.00	15.00
STONE RIPPER PALE, Escondido, CA, San Diego Pale Ale, 5.7%	8.50	15.00

### INDIA PALE ALES

THREE WEAVERS EXPATRIATE, Inglewood, CA, American IPA, 6.9%	8.50	16.00
DESCHUTES FRESH SQUEEZED, Bend, OR, American IPA, 6.4%	8.50	16.00
KNEE DEEP BREAKING BUD, Auburn, CA, American IPA, 6.7%	8.50	16.00
BALLAST POINT SCULPIN, San Diego, CA, American IPA, 7.0%	9.00	16.00
MODERN TIMES ORDERVILLE, San Diego, CA, American IPA, 7.2%	8.50	16.00
STONE DELICIOUS IPA, Escondido, CA, American IPA, 7.7%	8.50	16.00
PORT BREWING MONGO DIP, San Marcos, CA, American Double 8.5%	9.00	X

### REDS/BROWNS

ALESMITH NUT BROWN, San Diego, CA, English Brown Ale, 5.0%	8.50	16.00
PIZZA PORT SHARK BITE RED, Bressi Ranch, CA, American Red Ale, 6.0%	8.50	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 GNOMEANG, Cooperstown, NY, Blonde Strong Ale, 9.5%	8.00	[8OZ]
THE BRUERY ROTATIONAL SOUR, Placentia, CA, ask for current selection		

## CANNED BEER

OSKAR BLUES MAMA'S LITTLE YELLA PILS, Longmont, CO, Pilsner, 5.3%	7.00	[12OZ]
SIERRA NEVADA PALE ALE, Chico, CA, Pale Ale, 5.6%	7.50	[12OZ]
REFUGE BLOOD ORANGE WIT, Temecula, CA Witbier, 5.0%	7.50	[16OZ]
AVERY WHITE RASCAL, Boulder, CO, Witbier, 5.6%	7.50	[12OZ]
MIKKELLER WINDY HILL, San Diego, CA, IPA, 7%	7.50	[16OZ]
LORD HOBO BOOMSAUCE, Woburn, MA, IPA 7.8%	8.00	[16OZ]
ALESMITH SPEEDWAY STOUT, San Diego, CA, Coffee Stout, 12%	8.50	[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%	8.50	[16OZ]

## BOTTLED BEER

all bottled beer sales are final

AÇAÍ BERRY WHEAT BY EEL RIVER, California, Fruit Wheat Beer, 4.0%	8.00	[12OZ]
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%	7.50	[12OZ]
ESTRELLA DAURA [GLUTEN-FREE], Spain, Pilsner, 5.4%	9.00	[375ML]
CUVEE DES JACOBINS ROUGE, Belgium, Barrel Aged Sour, 5.5%	12.50	[375ML]
DUVEL, Belgium, Belgian Strong Pale Ale, 8.1%	9.00	[330ML]
DELIRIUM TREMENS, Belgium, Belgian Strong Pale Ale, 8.5%	9.00	[330ML]
ROGUE HAZELNUT BROWN, Oregon, English Brown Ale, 6.2%	10.00	[22OZ]
VINTAGE BEER MENU AVAILABLE BY REQUEST.		

## WINES BY THE GLASS

### WHITES

HOUSE WHITE	9.95
CHARLES LAFITTE, Brut (Sparkling), NV, Champagne, France	10.95
LA MARCA, Prosecco (Sparkling), NV, Italy	11.95
RUFFINO LUMINA, Pinot Grigio, 2016, Pontassieve, Italy	10.95
NOBLE VINES 242, Sauvignon Blanc, 2016, Monterey, CA	9.95
KIM CRAWFORD, Sauvignon Blanc, 2017, Marlborough, New Zealand	12.95
BENZIGER, Chardonnay 2014, Sonoma County, CA	10.95
BV CARNEROS, Chardonnay, 2015, Napa Valley, CA	13.95
McMANIS, Rosé of Pinot Noir, 2017, Lodi, CA	10.95
PACIFIC RIM, Riesling, 2016, Columbia Valley, WA	10.95

### REDS

HOUSE RED	9.95
McMANIS Pinot Noir, 2016, CA	10.95
SEXTANT, Pinot Noir, 2015, Santa Lucia Highlands, CA	12.95
PAUL DOLAN, Zinfandel, 2015, Mendocino County, CA	11.95
PARDUCCI TRUE GRIT RESERVE, Petite Sirah, 2016, Mendocino County, CA	12.95
NOBLE VINES 337, Cabernet Sauvignon, 2015, Lodi, CA	10.95
B.WISE WISDOM, Rare Red Blend, 2016, Sonoma, CA	13.95

## MARGARITAS

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

**GOODBYE MY LOVE** 13.95  
Jalapeno infused Tanteo Tequila, Solerno, Passion Fruit Puree, lime juice, Tajin rim

**PINEAPPLE EXPRESS** 12.95  
Sauza Blanco Tequila, Triple Sec, pineapple, fresh basil, lime juice

**THE HARDY PARDY** 12.95  
Sauza Blanco Tequilla, grapefruit, lime juice, honey water, grapefruit bitters, soda water

## SPARKLING COCKTAILS

**LAVENDER BREEZE** 12.95  
La Marca Prosecco, Rum Haven, pineapple juice, lavender

**MANHATTAN COOLER** 12.95  
New Amsterdam Vodka, St-Germain liqueur, lemon juice, cucumber simple, Charles Lafitte Champagne

**THE SOUTH BAE** 13.95  
Aperol, Passion Fruit Puree, La Marca Prosecco

## STABLE OF MULES

**BREWCO MULE** 12.95  
New Amsterdam Vodka, cucumber simple, ginger beer, lime juice

**TENNESSEE WALKER** 13.95  
Redemption Bourbon, Boulard Calvados, fresh lime juice, ginger beer, rhubarb bitters

**BLACKBERRY LIGHTNING** 13.95  
Stillhouse Moonshine, honey, blackberry puree, ginger beer, lemon juice

## CONTEMPORARY COCKTAILS

**LADY BREWCO** 13.95  
Bacardi white rum, fresh strawberries, mint, lime juice, simple syrup, ginger beer

**MB LEMONADE** 11.95  
New Amsterdam Vodka, peach schnapps, lemonade, raspberry float

**RASPBERRY LEMON DROP** 13.95  
Stolichnaya Razberi Vodka, triple sec, fresh raspberries, simple syrup

**ARNOLD PALMER 21** 11.95  
Deep Eddy Sweet Tea Vodka, lemonade

**RASPBERRY MOJITO** 13.95  
Bacardi white rum, fresh raspberries, mint, simple syrup, soda water

**BLOODY MARY** [mild or spicy] 12.95

**SEASONAL SANGRIA** [limited availability] 12.95

## NON-ALCOHOLIC BEVERAGES

**BOTTOMLESS SODA** 3.95  
Coke, Diet Coke, Sprite, Ginger Ale, Minute Maid Lemonade, Passion Fruit Iced Tea, Arnold Palmer

**BOTTLED SODAS** 4.50  
Hank's Gourmet Root Beer, Fentimans Ginger Beer

**ENERGY DRINK** 4.50  
Red Bull, Sugar-Free Red Bull

**JUICE** 4.95  
Orange, Grapefruit, Cranberry, Pineapple

**BOTTLED WATER**  
Badoit Sparkling [750 mL] 4.95, Evian [Still] 3.95

**COFFEE/HOT TEA** 3.95  
Regular, Decaf, Mighty Leaf Teas

**\*\*Straws available by request only\*\***

### BREW AND LIL BURGER SPECIAL \$11.95

**4oz mini Roadside Burger & a 16oz beer off our regular menu  
AVAILABLE ALL DAY TUESDAY / M-F 3-5 PM**

## 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**

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and Facebook @ brewcomb**