

DINNER



CELEBRATE

The Right

TO BE

ORIGINAL

21st AMENDMENT
BREWERY

APPETIZERS

MONTEREY BAY CALAMARI



dusted in flour and semolina and fried crispy with shaved fennel, fried capers and roasted garlic aioli. 11.95



ONION HOOPS

thin-cut sweet onions double dipped in beer batter served with jalapeño ranch dip. 8.95



BACK IN BLACK BABY BACK RIBS

beer braised ribs with housemade cole slaw and a black beer bbq sauce. 11.95

FRIED CHEESE CURDS

battered fresh mozzarella cheese curds deep fried and served with chipotle ranch dip. 10.95

WILSON'S WICKED WINGS

with a fried pickle spear and blue cheese. your choice of tangy buffalo, housemade bbq, or Caribbean jerk style sauce. 10.95

GARLIC FRIES 8.95



GRILLED JUMBO ASPARAGUS

with citrus segments, pumpkin seeds and feta cheese 10.95

HOUSEMADE MEATBALL SLIDERS

with tomato sauce and provolone cheese 11.95



BEER BRAISED GOURMET SAUSAGE

with German sauerkraut, herbed spaetzle and 21A beer mustard 11.95

QUESADILLA

melted pepper jack cheese, guacamole, pico de gallo and cilantro cream in a flour tortilla. 9.95

ADD SHREDDED CHICKEN, SOY CHICKEN, CARNITAS OR GRILLED STEAK 2.95

SOUPS & SALADS

BUFFALO CHICKEN COBB



romaine with buffalo chicken, crumbled blue cheese, smoked bacon, cherry tomato, avocado, egg with blue cheese dressing. 13.95



FIELD GREENS SALAD

organic field greens, shaved fennel, tomatoes with balsamic vinaigrette.

HALF / FULL 7.95 / 10.95

THE WEDGE

chilled iceberg with applewood smoked bacon, red onions, cherry tomato, blue cheese and garlic croutons with blue cheese dressing. 8.95



SPINACH AND ARUGULA SALAD

with granny smith apples, candied pecans, shaved parmesan cheese and a red wine dijon vinaigrette.

HALF / FULL 7.95 / 10.95

ADD CHICKEN OR SOY CHICKEN 2.95



BREW FREE! CHILI

Creekstone Farms ground chuck, aromatics, red beans, cilantro cream, cheddar cheese and red onions.

CUP / BOWL 5.95 / 8.95

HOUSEMADE LOUISIANA GUMBO

changes regularly, ask your server.

CUP / BOWL 5.95 / 8.95

SOUP OF THE DAY

made fresh daily.

CUP / BOWL 5.95 / 8.95

BREAD AVAILABLE
UPON REQUEST



MADE WITH
HOUSE BREWS



SIGNATURE
ITEMS



VEGETARIAN
DISH

ENTREES

ROASTED JERK CHICKEN



brined, half free-range chicken in our secret house jerk sauce with steak fries, sautéed vegetables, mixed greens and balsamic reduction. **16.95**



BREWMASTER'S FISH AND CHIPS

locally caught cod in house beer batter with tangy tartar sauce, steak fries. **14.95**

FRESH TACOS

choice of locally caught cod, carnitas, shredded chicken, soy chicken or grilled steak with corn tortillas, chipotle sauce, shredded cabbage, cilantro cream, pico de gallo and lime. served with kettle chips and greens. **15.95**

GRILLED FLAT IRON STEAK

with herbed fingerling potatoes, garlic green beans, red wine reduction and blue cheese butter. **25.95**

SEARED CHICKEN BREAST

with roasted garlic mashed potatoes, sautéed fresh vegetables and a roasted chicken-shallot jus **21.95**

NORM SPECIAL

grilled, marinated 6 oz. chicken breast served with sautéed fresh vegetables, mixed baby greens and sliced tomato. **11.95**

BEER BRAISED SHORT RIBS

braised in 21st amendment dark beer, and served with sweet corn risotto and baby carrots **23.95**

CLAMS OR MUSSELS WITH CHORIZO

large bowl of Prince Edward Island mussels or manila clams in a white wine, garlic butter with chorizo and cilantro. served with grilled garlic filone bread **16.95**

BRINED, ROASTED PORK LOIN

with mascarpone polenta and a caramelized apple port sauce **21.95**

PASTA OR RISOTTO SPECIAL OF THE DAY

made by our chef daily. ask your server for today's selection. **MARKET PRICE**

POACHED ATLANTIC SALMON

poached, farm raised Atlantic salmon with white rice, steamed broccoli and a white wine-lemon-shallot reduction. **16.95**

DAILY FISH PREPARATION

Ask your server for today's selection. **MARKET PRICE**

PIZZA



All individual-sized and made with our special beer mash crust.

MARGHERITA



sliced roma tomatoes, mozzarella, and fresh basil **10.95**



GREEN

basil pesto, spinach, artichoke, asparagus and green bell pepper. **11.95**

SOUTHWEST

roast pork, roasted poblano peppers, black bean puree, sweet corn, cilantro, queso fresco. **11.95**

CHICKEN TINGA

chipotle roasted chicken, mushroom, red onion, roma tomato, avocado. **11.95**

BLT PIE

bacon, arugula, sun dried tomato, roasted red peppers and goat cheese. **11.95**

CLASSIC FOUR CHEESE

four cheese blend, tomato sauce **10.95**
add pepperoni, Italian sausage, or combo. **11.95**

18% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE



MADE WITH HOUSE BREWS



SIGNATURE ITEMS



VEGETARIAN DISH

SPECIALTY SANDWICHES

served with your choice of hearty fries or house salad. housemade kettle chips add 1.00
(we ask that no changes be made on pressed sandwiches, please)

EL CUBANO



toasted and pressed hot on our panino machine with roast pork, black forest ham, on a soft French roll with yellow mustard, Swiss cheese and sliced pickles. 12.95

GRILLED CHICKEN BREAST SANDWICH

on a slipper roll with chipotle mayo, avocado, roasted red pepper and baby spinach. 12.95



REUBEN

toasted and pressed hot on our panino machine with housemade corned beef braised in beer with Swiss cheese on marbled rye with 1000 island dressing and sauerkraut. 12.95



SOY CHICKEN "BAHN MI"

soy chicken, fresh jalapeño, carrot and cilantro on a French roll with a sweet chili aoli. 12.95

CLASSIC BURGERS*

fresh Creekstone Farms ground chuck served with sliced tomatoes and grilled onions. 11.95
served with your choice of hearty fries or house salad. housemade kettle chips add 1.00

BUILD YOUR OWN BURGER 1.50 EACH

swiss cheese
cheddar cheese
jack cheese
sprouts
fresh jalapeño



blue cheese
smoked bacon
avocado
housemade chili
sautéed mushrooms



HOUSEMADE VEGGIE BURGER

a veggie burger made with black beans, lentils, barley, bulgur wheat and grilled vegetables. served on a sourdough bun with sliced tomato, red onion and red pepper aioli. 11.95

*The San Francisco Health Department recommends that ground beef be cooked to a temperature of medium-well or higher

18% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE



MADE WITH HOUSE BREWS



SIGNATURE ITEMS



VEGETARIAN DISH

DESSERTS

ALL DESSERTS 7.95

HOUSEMADE ROOT BEER FLOAT

housemade root beer, vanilla bean gelato, whipped cream, chocolate sprinkles.



BANANA SPLIT

vanilla, chocolate and strawberry ice cream with caramelized bananas, chocolate sauce, whipped cream and sprinkles.

PISTACHIO CRÈME BRULÉE

a rich pistachio custard topped with caramelized brown sugar, served with whipped cream and fresh berries.

DOUBLE CHOCOLATE ESPRESSO TRUFFLE PIE

with a caramel sauce and whipped cream.

BEERAMISU

21a beer soaked ladyfingers with a mascarpone custard and powdered chocolate.

HOUSEMADE SHORTCAKE WITH FRESH BERRIES

with whipped cream and crème anglaise.

HOUSE SPECIALTY BEVERAGES

Served in 20 oz. Imperial pints.

HOUSEMADE SOFT DRINKS

handcrafted root beer
or ginger beer. 2.95

FRESH STRAWBERRY LEMONADE 3.25

ARNOLD PALMER 2.95

FRESH LEMONADE 2.95

OTHER BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Sprite,
Ginger Ale. 2.50 - REFILLS FREE

BOTTLED WATER

(500 ML) still or bubbly. 2.95

FRENCH PRESS COFFEE

locally roasted dark roast or
decaf from Bicycle Coffee. 2.95

ICED TEA 2.50

ASSORTED HOT TEAS

from Mighty Leaf Tea Co. 2.95

PRIVATE PARTY SERVICES

21st Amendment Brewery Restaurant offers an upstairs mezzanine loft for private functions of up to 50 people. The entire restaurant and outdoor patio area is also available for your next party, corporate gathering or function of up to 200 people.

18% SERVICE CHARGE MAY BE ADDED TO
PARTIES OF 6 OR MORE



MADE WITH
HOUSE BREWS



SIGNATURE
ITEMS

WELCOME TO THE 21ST AMENDMENT



STEP 1
Choice, natural ingredients



STEP 2
Into the grain silo for storage

**HEY, WE'RE NICO AND SHAUN,
AND WE LIVE FOR GREAT BEER.**

IN 1920, THERE WERE MORE THAN A THOUSAND BREWPUBS ACROSS AMERICA SERVING THEIR COMMUNITIES WITH UNIQUE HAND-CRAFTED BEER AND GREAT LOCAL FOOD. AND THEN PROHIBITION WIPED OUT THIS GREAT CULTURE. AFTER THIRTEEN YEARS WITHOUT BEER, THE STATES RATIFIED THE 21ST AMENDMENT, ENDING PROHIBITION.

TO US, THE 21ST AMENDMENT MEANS MUCH MORE THAN JUST AN END TO PROHIBITION. IT MEANS THE RIGHT TO BREW BEER, THE FREEDOM TO BE INNOVATIVE, AND THE OBLIGATION TO HAVE FUN.

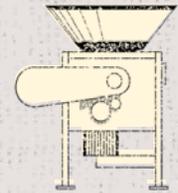
WE HOPE YOU ENJOY OUR PUB!

OUR BEER IS NOW AVAILABLE IN CANS AND ON DRAFT IN SELECTED STATES NATIONWIDE! VISIT OUR WEBSITE AND ONLINE STORE FOR MORE INFO ON WHERE YOU CAN FIND OUR BEER AND GEAR!

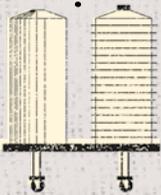
**~ NICO FRECCIA & SHAUN O'SULLIVAN ~
PROPRIETORS**



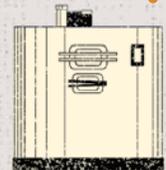
STEP 9
The beer is placed in a temperature controlled serving tank until serving



STEP 3
The grist mill cracks the grain to expose the starch



STEP 8
The beer is filtered for clarification



STEP 4
The mash tun converts the fermentable sugars



STEP 7
Yeast & wort are poured into the fermentation tank to make beer



STEP 6
The heat exchanger cools down the hot wort



STEP 5
In the brew kettle hops are added to the sweet liquid "Wort" and brought to a boil