



APPETIZERS

Brewmaster's Charcuterie Board Small \$ 14 / Large \$ 21
An assortment of locally sourced cured meats and artisan cheeses served with house-made beer inspired sides. Small size for two, large size for four.

Wilson's Wicked Wings \$ 13
Your choice of Buffalo, House Beer BBQ, or Caribbean Jerk sauces served with a fried pickle and blue cheese.
Pickle baskets also available \$9

Onion Hoops \$ 9
Thick-cut sweet onions double-dipped in our Brew Free! or Die IPA beer batter, served with jalapeño ranch dip.

SOUP/SALADS

Dressings: Balsamic, Avocado, Red Wine or Sesame Vinaigrette, Blue Cheese, Ranch or 1000 Island
Add grilled chicken, soy chicken, grilled steak, carnitas, veggie patty \$3, or bacon \$2

Soup of the Day
Soups are made daily and often showcase a 21A beer.

Brew Free! or Die Chili
Fresh house-ground chuck, Brew Free! or Die IPA, aromatics, red beans, cilantro cream, cheddar cheese and red onions.

House-made Louisiana Gumbo Bowl \$ 9 / Cup \$ 6
Made fresh daily. Ask about today's selection.

Chinese Chicken Salad \$ 14
Pulled chicken, spring mix, Napa cabbage, bean sprouts, shredded carrots, roasted cashews, fried wontons and sesame vinaigrette.

Nico's Tater Tots \$ 10
Seasoned tater tots served with Nico's special Sriracha aioli.

Sully's Cheese Curds \$ 13
Wisconsin's own Ellsworth Cooperative Creamery white cheddar cheese curds, beer-battered and fried to order, served with a chipotle ranch dip and marinara.

Monterey Bay Calamari \$ 15
Dusted with seasoned semolina, then fried crispy with sliced jalapeños. Served with roasted garlic aioli and cocktail sauce.

Quesadilla \$ 12
Melted pepper jack cheese with a side of guacamole, pico de gallo and cilantro cream in a flour tortilla.
Add chicken, steak, carnitas, or vegetarian soy chicken for \$3

Totchos \$ 17
Tater tot nachos with cheddar cheese, pepper jack cheese, bacon, pico de gallo, cilantro sour cream, and fresh cilantro.

Buffalo Chicken Cobb \$ 16
Romaine lettuce with crispy buffalo chicken, crumbled blue cheese, smoked bacon, cherry tomatoes, avocado and egg with blue cheese dressing.

Southwest Salad \$ 16
Romaine lettuce with pulled pork carnitas, black beans, sweet corn, pico de gallo, and tortilla strips tossed in an avocado vinaigrette.

Spinach & Arugula Salad \$ 13 / Half \$ 8
Salad with Granny Smith apples, candied pecans, shaved parmesan cheese and a red wine dijon vinaigrette.

*BURGERS

Burgers are served with house-made kettle chips.
Sub fries, onion hoops, tater tots or house salad for \$2

Brew Day Burger \$ 16
House-ground, grass fed, American Wagyu burger served with your choice of cheese, lettuce, tomato and red onion.

Impossible Burger \$ 18
An Impossible Foods vegan burger patty served with grilled onions, pickles, lettuce and tomato, on a vegan bun. **Add cheese, or non-dairy cheese for \$2**

Vaquero Burger \$ 20
House-ground, grass fed, American Wagyu burger with cheddar cheese, onion rings, smoked bacon and house-made BBQ sauce.

Burger substitutions available: House-made veggie burger, house-ground turkey burger, grilled chicken breast, or pulled pork Carnitas.

Meat Lover \$ 20
House-ground, grass fed, American Wagyu burger with Swiss cheese, sliced ham and smoked bacon.

Verena Burger \$ 19
House-ground, grass fed, American Wagyu burger with cream cheese and fried jalapeños.

The Nadler \$ 19
House-ground, grass fed, American Wagyu burger with cheddar cheese, sautéed mushrooms, green onions, pickles, and house-made beer mustard.

SANDWICHES

Sandwiches are served with house-made kettle chips.
Sub fries, onion hoops, tater tots or house salad for \$2

Reuben \$ 16
Toasted sandwich pressed hot on our panini machine. House-made corned beef braised in our IPA with Swiss cheese on marbled rye with 1000 Island dressing and sauerkraut.

Turkey Club \$ 16
Turkey, bacon, lettuce, tomato and mayo on toasted sourdough.

El Cubano \$ 16
Toasted sandwich pressed hot on our panini machine. Roasted pork and Black Forest ham on a soft french roll with yellow mustard, Swiss cheese and pickles.
We ask that no changes be made to this sandwich.

Crispy Chicken Bahn Mi \$ 16
House-made Beer Batter Fried chicken Tenders with cole slaw, and jalapeño aioli on a soft Dutch Crunch roll.

PIZZA

Pizzas are individually sized and made with our brewer's pale malt

Margherita Pizza \$ 15
Sliced Roma tomatoes with mozzarella and fresh basil.

Veggie Pizza \$ 15
Fresh arugula, artichoke, black olives, bell peppers, and mushroom.

Pepperoni or Sausage Pizza \$ 15
Four-cheese blend and tomato sauce.

Buffalo Blue Pizza \$ 16
White béchamel sauce base with pulled buffalo chicken, smoked bacon, crumbled blue cheese, and green onion.

BBQ Chicken Pizza \$ 16
House Beer BBQ sauce base with grilled chicken tossed in BBQ sauce, red onion, fresh jalapeño and cilantro.

El Presidente \$ 16
Garlic white sauce, pizza cheese, pepperoni, pulled pork, sausage and jalapeños

ENTREES

Brewmaster's Fish and Chips \$ 17
Locally caught cod in a house-beer batter with tangy tartar sauce and steak fries.

The Half Rack \$ 21
Beer-braised half rack of baby back ribs served with our house beer BBQ sauce, house-made coleslaw & fries.

Roasted Jerk Chicken \$ 21
Brined half free-range chicken in our secret house jerk sauce with steak fries, sautéed vegetables, mixed greens and balsamic reduction.

Street Tacos \$ 16
Choice of locally caught cod, carnitas, shredded chicken, vegetarian soy chicken, or grilled steak with corn tortillas, chipotle sauce, shredded cabbage, cilantro cream, pico de gallo and lime. Served with house-made kettle chips and greens.

DESSERTS

Adult Float / Dark beer with vanilla ice cream \$ 8
Kid Float / Classic rootbeer float \$ 6
Creamsicle Float / House-made orange soda with vanilla ice-cream \$ 6
Brownie Sundae \$ 8
Banana Split \$ 8

A 4% surcharge will be added to your bill to comply with all San Francisco Employer Mandates.

An 18% gratuity may be added to parties of 6 or more.

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