

APPETIZERS

Monterey Bay Calamari

dusted in flour and semolina and fried crispy with shaved fennel, fried capers and roasted garlic aioli. 10.95



Beer Battered Onion Hoops

thick-cut sweet onions double dipped in beer batter served with spicy ketchup. 8.95



Wilson's Wicked Wings

tossed in house-made tangy buffalo sauce with a fried pickle spear and blue cheese. 9.95

Quesadilla

melted pepper jack cheese, guacamole, pico de gallo and cilantro cream in a flour tortilla. 8.95

add shredded chicken or grilled steak 2.95

Pulled Pork Sliders

with bourbon BBQ sauce, stout glazed onions, fuji apple and Vermont white cheddar. 9.95

Zucchini Strings

marinated in buttermilk and fried golden brown with roasted garlic aioli. 8.95

Grilled Sausage

with pale ale mustard, bacon and onion spaetzle, arugula and beet salad. 10.95

SOUPS & SALADS

Buffalo Chicken Cobb

romaine with buffalo chicken, crumbled blue, smoked bacon, cherry tomato, avocado, egg, spicy chipotle-ranch dressing. 12.95



Field Greens Salad

organic field greens, shaved fennel, tomatoes, balsamic vinaigrette. half 7.95 / full 10.95

Beer and Cheese Soup

house-made with four cheeses and served with garlic crostini. cup 4.95 / bowl 6.95



Brew Free! Chili

Niman Ranch ground chuck, aromatics, red beans, cilantro cream, cheddar and red onions.

cup 4.95 / bowl 7.95

Hanger Steak Salad

Hearts of romaine, grilled hanger steak, fingerling potatoes, heirloom tomatoes, Point Reyes blue cheese, crispy pancetta. Roasted garlic vinaigrette. 12.95

Spinach and Arugula

baby spinach, arugula, smoked bacon, apples, candied pecans and shaved Parmesan. Warm sherry vinaigrette.

half 7.95 / full 10.95 add chicken 2.95

Soup of the Day

made fresh daily cup 4.95 / bowl 6.95

Bread available upon request



Made with
House Brews



Signature
Items

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. 15.95



Brewmaster's Fish and Chips

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



Grilled Hanger Steak

with chimichurri sauce, gratin potatoes and garlic green beans. 22.95

Fresh Fish or Grilled Steak Tacos

corn tortillas with choice of locally caught cod or grilled hanger steak, chipotle sauce, shredded cabbage, cilantro cream and lime. Served with kettle chips and greens. 14.95

Roasted Pork Tenderloin

with julienned apples and red cabbage, bacon and onion spaetzle and red wine jus. 19.95

Daily Fish Preparation

Ask your server for today's selection. A.Q.

Moules et Frites

large bowl of steamed mussels in garlic, white wine and herbs with dried mustard. Served with garlic-salted fries. 14.95

BBQ Glazed Meatloaf

Niman Ranch ground chuck, aromatics, house BBQ sauce, mushroom demi-glace, market vegetables. 18.95

Pasta of the Day

Ask your server for today's selection. A.Q.

Breast of Chicken Romana

roasted Petaluma Farms chicken breast, roasted fingerling potatoes, sautéed broccoli rabe, pork belly jus and cipollini onions. 18.95

PIZZA

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



Margherita

sliced roma tomatoes, mozzarella, and fresh basil. 10.95



Genovese

pesto, roma tomatoes, mozzarella, spinach, olives. 11.95

Diavola

spicy salami, tiny mozzarella, grilled onions, arugula. 11.95

Toscana

grilled chicken, mozzarella, artichoke hearts, goat cheese, tiny tomatoes. 11.95

Pepperoni or Italian Sausage

sliced Italian sausage or pepperoni, four cheeses, fresh herbs. 11.95

18% service charge may be added to parties of 6 or more



Made with House Brews



Signature Items

SPECIALTY SANDWICHES

Served with your choice of hearty fries or house salad.
House-made Kennebec Chips add 1.00

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

marinated chicken breast, grilled to order with Monterey jack, sliced tomatoes, grilled onions, Dijon mayonnaise, served on a rosemary roll. 11.95

San Francisco Hippie

toasted and pressed hot on our panino machine with grilled eggplant, zucchini, spinach, mozzarella, sliced tomatoes and balsamic vinegar reduction. 12.95

Grilled Salmon Sandwich

herb-marinated salmon on ciabatta roll with sliced cucumber, tomato, baby arugula, red onions and dill remoulade. 12.95

CLASSIC BURGERS

Fresh Niman Ranch ground chuck served with sliced tomatoes and grilled onions.
Served with your choice of fries or mixed greens. 9.95
House-made Kennebec Chips add 1.00

Build you own burger

Add 1.00 for:

Swiss cheese
Cheddar cheese
Jack cheese
Sprouts
Fresh Jalapeño



Add 1.50 for:

Blue cheese
Smoked Bacon
Avocado
House-made chili
Sautéed mushrooms

Or try an original Gardenburger 10.95

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Made with House Brews



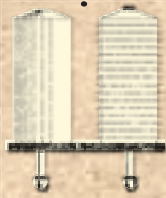
Signature Items

Welcome to the 21st Amendment



STEP 9

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



STEP 8

The beer is filtered for clarification



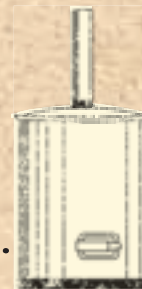
STEP 7

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



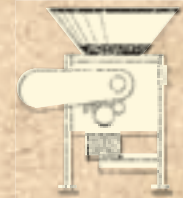
STEP 6

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



STEP 3

The grist mill cracks the grain to expose the starch



STEP 4

The mash tun converts the fermentable sugars



STEP 2

Into the grain silo for storage



STEP 1

Choice, natural ingredients

**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**