

LATE LUNCH



STARTERS, SOUPS & SALADS

21 Buffalo Chicken Cobb
romaine with buffalo chicken, crumbled blue, smoked bacon, cherry tomato, avocado, egg, blue cheese dressing. **12.95**

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

V Field Greens Salad
organic field greens, shaved fennel, tomatoes, balsamic vinaigrette.
half / full 7.95 / 10.95

Soup of the Day
made fresh daily. **cup / bowl 4.95 / 7.95**

Monterey Bay Calamari
dusted in flour and semolina and fried crispy with shaved fennel, fried capers and roasted garlic aioli. **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. **9.95**

Quesadilla
melted pepper jack cheese, guacamole, pico de gallo and cilantro cream in a flour tortilla. **8.95**
add shredded chicken, carnitas or grilled steak 2.95

Brew Free! Chili
Niman Ranch ground chuck, aromatics, red beans, cilantro cream, cheddar and red onions. **cup / bowl 4.95 / 7.95**

BURGERS*

Fresh Niman Ranch ground chuck served with sliced tomatoes and grilled onions. **10.95**
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

V Housemade Veggie Burger
a veggie burger made with black beans, lentils, barley, bulghar wheat and grilled vegetables, served on a sourdough bun with sliced tomato, red onion and red pepper aioli. **10.95**

SANDWICHES & ENTREES

21 El Cubano Panino
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 housemade focaccia with avocado puree, dijon mayo, jack cheese, tomato, red onion and bacon. **12.95**

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 or grilled steak with corn tortillas, chipotle sauce, shredded cabbage, cilantro cream, pico de gallo and lime. Served with kettle chips and greens. **14.95**

Roasted Jerk Chicken
brined, half free-range chicken in our secret house jerk sauce with steak fries, mixed greens and balsamic reduction. **14.95**

PIZZA

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

21 Margherita
sliced roma tomatoes, mozzarella, and fresh basil. **10.95**

Greek
Kalamata olive, feta cheese, spinach, mushroom, artichoke. **11.95**

Mexicali
seasoned ground beef, grilled onion, tomato, avocado. **11.95**

Classic Four Cheese 10.95
or pepperoni, Italian sausage, or combo. **11.95**

Buffalo Chicken
Buffalo chicken, red onion, tomato, blue cheese. **11.95**

Prosciutto
prosciutto, goat cheese, roasted red pepper, arugula. **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