

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



Soup of the Day

made fresh daily 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

Beer and Cheese Soup

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



Field Greens Salad

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

The Wedge

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

Blue cheese dressing. 8.95

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

Grilled Salmon Salad

Grilled salmon over field greens with mache, beets, cucumbers, fennel and dried figs. Orange basil vinaigrette. 12.95

Hanger Steak Salad

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

Bread available upon request



Made with
House Brews



Signature
Items

TOASTED, PRESSED PANINO SANDWICHES

**Toasted specialty sandwiches pressed hot
on our panino machine.**

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

(We ask that no changes be made on pressed sandwiches, please)

El Cubano



roast pork, Black Forest ham, on a soft French roll with yellow mustard, Swiss cheese and sliced pickles. 12.95

Patty Melt

Niman Ranch ground chuck, grilled onions, tomato, white cheddar on sliced sourdough. 12.95

San Francisco Hippie

grilled eggplant, zucchini, spinach, mozzarella, sliced tomatoes and balsamic vinegar reduction. 12.95

The North Beach

grilled chicken breast, smoked mozzarella, roasted peppers, heirloom tomatoes and basil. 12.95

SPECIALTY SANDWICHES

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

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

Meatloaf Sandwich

hand-made Niman Ranch meatloaf on a French roll with BBQ sauce, fried onions, smoked bacon and aged cheddar. 11.95

Croque Monsieur

hot Black Forest ham and gruyere on sliced sourdough, baked and smothered in more cheese with light dijonnaise sauce. 11.95

Grilled Salmon Sandwich

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

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



Made with House Brews



Signature Items

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

LUNCH ENTREES

Roasted Jerk Chicken

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

Brewmaster's Fish and Chips

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

Moules et Frites

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

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**

Zio Lencho's

Risotto and Pasta of the Day

made by our chef daily. Ask your server for today's selection. **A.Q.**

PIZZA

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

Margherita

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

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**

Genovese

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

Diavola

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

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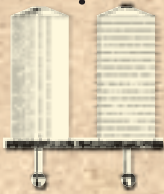
Signature Items

Welcome to the 21st Amendment



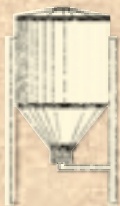
STEP 9

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



STEP 8

The beer is filtered for clarification



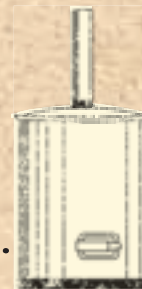
STEP 7

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 4

The mash tun converts the fermentable sugars



STEP 3

The grist mill cracks the grain to expose the starch



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**