

★ ★ ★ DINNER



San Francisco

21ST AMENDMENT
BREWERY

APPETIZERS

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

 **Onion Hoops**
thin-cut sweet onions double dipped in beer batter served with chipotle ranch. **8.95**

 **Back in Black Baby Back Ribs**
beer braised ribs with housemade cole slaw and a black beer barbecue sauce. **10.95**

Minnesota-Style Fried Cheese Curds
battered fresh mozzarella cheese curds deep fried and served with a rich marinara sauce. **9.95**

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**

 **Pistachio Crusted Warm Goat Cheese**
with marinated beets, green beans and frisee tossed in a lemon-champagne vinaigrette with sourdough toast points. **10.95**

 **BBQ Pork Sliders**
pulled pork tossed in our housemade barbecue sauce and topped with stout glazed onions and melted white cheddar cheese. **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**


SOUPS & SALADS

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

 **Field Greens Salad**
organic field greens, shaved fennel, tomatoes, 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. Blue cheese dressing. **8.95**


 **Spinach and Arugula**
baby spinach, arugula, Bosc pears, candied pecans and shaved Parmesan with red wine-Dijon vinaigrette. **half / full 7.95 / 10.95 add chicken 2.95**

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

Housemade Louisiana Gumbo
changes regularly, ask your server **cup / bowl 4.95 / 7.95**

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

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**

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**

Braised Lamb Shank
served over roasted red pepper polenta with a lamb demi-glace and horseradish gremolata. **20.95**

Grilled Double Cut Pork Chop
brined with caramelized onion mashed potatoes and a dried cherry port sauce. **19.95**

Grilled 10 oz. New York Steak
with au gratin potatoes, Brussels sprouts with bacon and onion and a red wine reduction. **23.95**

Moules et Frites
large bowl of steamed mussels in garlic, white wine and herbs with dried mustard. Served with fries and red pepper aioli. **14.95**

Seared Chicken Breast
bone in, over jambalaya rice with sautéed baby carrots and rock shrimp étouffée sauce. **19.95**

Pasta or Risotto Special of the Day
made by our chef daily. Ask your server for today's selection. **market price**

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**

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

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


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

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

Prosciutto
prosciutto, goat cheese, roasted red pepper, arugula. **11.95**

SPECIALTY SANDWICHES

Served with your choice of hearty fries or house salad. Housemade Kettle 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 Sandwich
on housemade focaccia with avocado puree, dijon mayo, jack cheese, tomato, red onion and bacon. **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. **11.95**


 **Grilled Balsamic-Marinated Vegetable Sandwich**
on housemade focaccia with grilled zucchini, eggplant, portabello mushroom with tomato, red onion, avocado, sprouts and a roasted red pepper aioli. **12.95**

CLASSIC 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		Blue cheese
Cheddar cheese		Smoked Bacon
Jack cheese		Avocado
Sprouts		House-made chili
Fresh Jalapeños		Sautéed mushrooms

 **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**

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.

DESSERTS

ALL DESSERTS 6.95

Housemade Root Beer Float 
housemade root beer, vanilla bean gelato, whipped cream, chocolate sprinkles.

Martini Sundaes
dark chocolate, vanilla bean and toasted pecan gelato, bananas, chocolate sauce, whipped cream, cookie.

Bailey's Irish Cream Cheesecake
with an oreo cookie crust.

Espresso Crème Brulee
a rich coffee custard topped with caramelized brown sugar, served with whipped cream and fresh berries.

White Chocolate Chip Brownie
with raspberry coulis and vanilla crème fraiche.

Pear and Dried Cherry Crisp
with vanilla bean ice cream

HOUSE SPECIALTY BEVERAGES

Served in 20 oz. Imperial pints.

Housemade Soft Drinks
Hand-crafted by our brewer. Ask for today's selections. **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

Iced Tea
Tropical blend. **2.50**

Bottled Water
(500 ML) Still or Bubbly. **2.95**

Assorted Hot Teas 2.50

French Press Coffee
dark roast or decaf. **2.50**

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



Made with House Brews



Signature Items



Vegetarian Dish

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