

LATE MENU



STARTERS, SOUPS & SALADS

Buffalo Chicken Cobb

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



Zucchini Strings

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

Wilson's Wicked Wings

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

Brew Free! Chili

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

Monterey Bay Calamari

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

Field Greens Salad

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

Soup of the Day

made fresh daily **cup 4.95 / bowl 6.95**



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 your 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**

SANDWICHES

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**

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**

Genovese

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

Pepperoni or Italian Sausage

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

Diavola

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

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



Made with House Brews



Signature Items

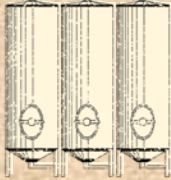
Welcome to the 21st Amendment



STEP 1
Choice, natural
ingredients



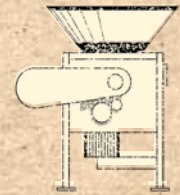
STEP 2
Into the grain
silo for storage



STEP 9
The beer is placed
in a temperature
controlled serving
tank until serving

Hi we're Nico and Shaun.

**We live for great beer.
At our 21st Amendment Brewery,
if it's not original, it's not worth a damn.**



STEP 3
The grist mill
cracks the grain to
expose the starch

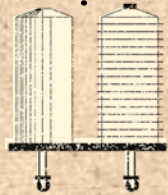
**In 1920, there were more than a thousand brewpubs
across America serving their communities with unique
hand-crafted beer and great local food.
And then Prohibition wiped out this great culture.
After thirteen years without beer, the states
ratified the 21st Amendment, ending Prohibition.**

**To us, the 21st Amendment is more than the right to
make beer. It's the right to do it the original American
way, before Prohibition killed the tradition of brewing
it brave and true. At the 21st Amendment Brewery,
we celebrate the freedom to brew beer, the right to be
innovative, and the obligation to have fun.**

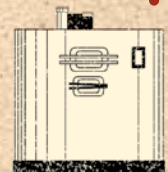
We hope you enjoy our pub!

**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**



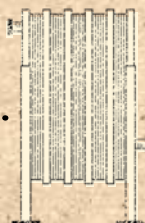
STEP 8
The beer is filtered
for clarification



STEP 4
The mash tun
converts the
fermentable sugars



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