

# 21<sup>ST</sup> AMENDMENT BREWERY

## STARTERS, SOUPS AND SALADS

**21A** **BUFFALO COBB**  
romaine, buffalo chicken, blue cheese, cherry tomatoes, avocado, bacon, egg, blue cheese dressing. 12.95

**21A** **MONTEREY BAY CALAMARI**  
fried crisp with shaved fennel, fresh herbs, roasted garlic aioli. 9.95

 **WILSON'S WICKED WINGS**  
tender chicken wings marinated in ale and tossed in house-made BBQ sauce with pickled cucumber salad. 9.95

**CRISPY GREEN BEANS**  
tossed in buttermilk batter, fried crisp and served with roasted garlic aioli. 8.95

 **21A** **BREW FREE! CHILI**  
Niman Ranch ground beef, aromatics, beer, red beans, with cheddar, cilantro cream and onions. cup/bowl 4.95 / 7.95

**SOUP OF THE DAY**  
made fresh daily by our chefs.  
cup/ bowl 4.95 / 6.95

**BABY FIELD GREENS**  
cherry tomatoes, shaved fennel, balsamic vinaigrette. half/ full 6.95 / 9.95

## CLASSIC **21A** "21 A" BURGERS AND SANDWICHES

### SERVED WITH YOUR CHOICE OF FRIES OR MIXED GREENS

Fresh Niman Ranch Beef served with sliced tomatoes and grilled onions. 9.95  
House-made Kennebec Chips add 1.00

**THE CLASSIC 21A CHICKEN SANDWICH**  
sliced soy-ginger marinated chicken breast with Jack cheese, tomato, red onions and roasted garlic aioli on a Dutch crunch roll. 10.95

### BUILD YOUR OWN BURGER

[Add 1.00 for:]  
**Swiss cheese**  
**Cheddar cheese**  
**Jack cheese**  
**Sprouts**  
**Fresh Jalapeño**



[Add 1.50 for:]  
**Bleu cheese**  
**Smoked Bacon**  
**Avocado**  
**House-made chili**  
**Sauteed mushrooms**

**EL CUBANO**  
toasted and pressed hot on our panino machine with roast pork, Black Forest ham, on a soft French roll with mustard, Swiss cheese and sliced pickles. 12.95

**OR TRY AN ORIGINAL GARDENBURGER 10.95**

## PIZZA

ALL INDIVIDUAL-SIZED AND MADE WITH OUR SPECIAL BEER MASH CRUST 

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

**VEGGIE LOVER'S**  
eggplant, roma tomato, roasted peppers, mozzarella. 11.95

**ROMANA**  
prosciutto, mushroom and roasted peppers. 12.95

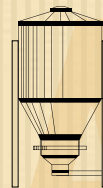
**SICILIANA**  
spicy salami, black olives, mozzarella, red chile flake. 11.95

**ITALIAN SAUSAGE OR PEPPERONI 11.95**

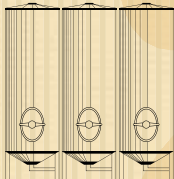
# WELCOME TO THE 21<sup>ST</sup> AMENDMENT



**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

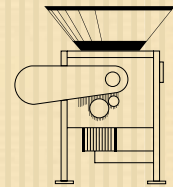


**HI, WE'RE NICO AND SHAUN**  
AND WE'RE BEER GUYS. BACK IN 1900, EVERY SAN FRANCISCO NEIGHBORHOOD HAD A "LOCAL" BREWPUB WHERE PEOPLE WOULD GATHER FOR GOOD FOOD, GREAT BEER AND LIVELY CONVERSATION.

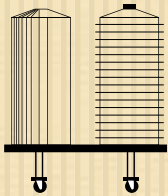
IN 1920, PROHIBITION WIPED OUT OUR NATION'S BREWERIES FOR 13 YEARS. BUT WITH THE ENACTMENT OF THE 21<sup>ST</sup> AMENDMENT, THE NEIGHBORHOOD "LOCAL" BEGAN ITS SLOW CLIMB BACK TO RECLAIM ITS PLACE IN THE FABRIC OF THE COMMUNITY.

HERE AT THE 21<sup>ST</sup> AMENDMENT, WE REFLECT THE UNIQUE CHARACTER, SPIRIT AND RICH TRADITION OF THE SAN FRANCISCO LOCAL. OUR HAND-CRAFTED BEERS FEATURE FRESH, LOCAL INGREDIENTS AND PURE YOSEMITE VALLEY WATER. AND OUR HEARTY MENU OFFERS THE BEST OF TRADITIONAL AND SEASONAL CALIFORNIA DINING. WE HOPE YOU ENJOY THE 21<sup>ST</sup> AMENDMENT!

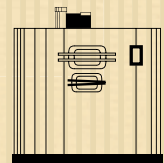
*Nico Freccia & Shaun O'Sullivan*  
Proprietors



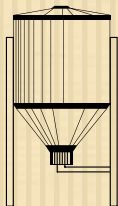
**STEP 3:**  
The grist mill cracks the grain to expose the starch



**STEP 8:**  
The beer is filtered for clarification

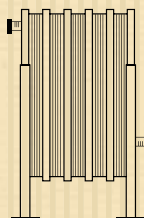


**STEP 4:**  
The mash tun converts the fermentable sugars



**STEP 5:**  
In the brew kettle hops are added to the sweet liquid "Wort" and brought to a boil

**STEP 7:**  
Yeast & wort are poured into the fermentation tank to make beer



**STEP 6:**  
The heat exchanger cools down the hot wort

