



APPETIZERS

NEW ENGLAND CLAM CHOWDER cup 4.95 / bowl 8.95

FAMOUS FILET MIGNON CHILI 12.95
filet Mignon and ground PRIME chuck beef with pinto beans, tomatoes, onions, chillies and spices, topped with cheddar cheese and onions. Served with garlic toast

GIANT GERMAN SOFT PRETZEL 9.95
spicy mustard [add cheese sauce 1.95]

HAND-HACKED GUACAMOLE 10.95
fresh guacamole, fresh corn tortilla chips, spicy house salsa [chips & salsa only - 5.95]

CHICKEN WINGS (RED HOT) 12.95
Jidori drumettes, Louisiana-style hot sauce, choice of blue cheese or ranch dressing

ASPARAGUS FRIES 10.95
fresh asparagus spears, crispy Parmesan and beer crust, sides of garlic & Cajun aioli

CRISPY CALAMARI 12.95
garlic aioli and spicy cocktail sauce

BREWHOUSE NACHOS 13.95
cheddar and Jack cheeses, black beans, pico de gallo, green onions, jalapeños, guacamole, sour cream [add steak, grilled chicken or filet mignon chili 2.00]

SPINACH AND ARTICHOKE DIP 12.95
spinach & artichokes, Parmesan/goat cheese sauce, toasted sourdough bread, tortilla chips

SOUTHERN FRIED CHICKEN FINGERS 13.95
choice of French, curly or sweet potato fries, with ranch, honey-mustard or BBQ sauce

SALADS

lunch size available until 4:00 pm
add grilled chicken 4.00, grilled shrimp 5.00, grilled salmon 6.00

BEACH CLUB lunch 11.95 / dinner 14.95
mixed greens, Southern fried chicken pieces, bacon, avocado, tomatoes, croutons, blue cheese crumbles, ranch dressing

CHIPOTLE CHICKEN lunch 11.95 / dinner 14.95
grilled chicken, Napa and red cabbage, corn, black beans, green onions, serrano chilies, tomatoes, tortilla strips, avocado, Jack cheese, spicy chipotle dressing

GREEK lunch 9.95 / dinner 12.95
tomatoes, avocado, red onions, Greek olives, capers, oregano, romaine lettuce, Japanese cucumbers, feta cheese, feta cheese vinaigrette; served with grilled pita bread

HONEY-LIME CHICKEN lunch 11.95 / dinner 14.95
marinated chicken breast, romaine lettuce and fresh spinach, avocado, green onions, and sliced almonds, black olives, artichokes, tomatoes, cucumber, honey-lime dressing

BIG ISLAND CITRUS SALMON SALAD 17.95
grilled Atlantic salmon, butter lettuce mix, avocado, papaya, cucumber, radish, tomatoes, macadamia nuts, red onions, Mae Ploy & Peanut vinaigrette

KALE MANGO SALAD WITH GRILLED CHICKEN 14.95
grilled chicken, baby kale, mango, shredded carrots, red onions, cherry tomatoes, red bell peppers, avocado, sesame vinaigrette

COCONUT SHRIMP 15.95
coconut crispy shrimp, avocado, mango, mixed greens, diakon, tomatoes, macadamia nuts, Enoki mushrooms, papaya-seed dressing

DINNER SALAD 7.95
mixed greens, pickled red onions, diced avocado, cherry tomatoes, shredded carrots, white cheddar, garlic croutons
[balsamic vinaigrette, Italian, blue cheese, honey mustard or ranch dressing]

TACOS

all tacos served with salsa, black beans, Mexican red rice and guacamole
[no guacamole for Shrimp Tacos] [no rice and beans with Greek tacos]

HALIBUT TACOS 16.95
two pan-seared halibut, shredded cabbage, grilled scallions, cilantro, radish, pickled red onions, Baja white sauce, pico de gallo on flour tortillas

BAJA FISH TACOS 14.95
two beer-battered Icelandic cod, cabbage, pico de gallo, Baja white sauce on flour tortilla

CARNE ASADA TACOS 15.95
two marinated filet mignon tacos, avocado-tomatillo salsa, shredded lettuce, pico de gallo, white and cheddar cheese on corn tortillas **(contains wheat)**

SHRIMP TACOS 15.95
two sautéed shrimp tacos, shredded cabbage, tomatillo salsa, white cheddar cheese, avocado, fresh salsa, corn relish, Baja white sauce on flour tortillas *

GREEK CHICKEN TACOS 14.95
two marinated grilled chicken breast tacos, shredded lettuce, roma tomatoes, onions, cucumbers, Greek olives, feta cheese, hummus on flour tortillas
Served with tzatziki and balsamic dressing on the side *

BURGERS

all burgers are USDA PRIME, no hormone, no antibiotic, and come w/ one side.
Turkey, veggie or chicken can be substituted. Substitute Beyond meat patty for \$1.00.

BUILD YOUR OWN BURGER 10.95
USDA PRIME ground chuck beef, turkey patty, chicken breast or veggie patty; tomatoes, lettuce, & onions on the side, on brioche bun
[add 1.50 for each topping: cheese, bacon, sautéed onions, sautéed mushrooms
add avocado 2.00 – choice of cheddar, Jack, Swiss, Gouda or Provolone cheese]

BREWERY BURGER 13.95
cheddar cheese, tomatoes, shredded lettuce, sweet onions, pickles, Thousand Island dressing, on brioche bun

HICKORY BURGER 14.95
applewood bacon, two onion rings, cheddar cheese, house-made hickory BBQ sauce, on brioche bun

ROADSIDE DOUBLE BURGER 13.95
two PRIME (3.5oz) patties, American cheese, white onion, iceberg lettuce, tomato, pickles, Thousand Island dressing, on a brioche bun

FUCH'S OFFICE BURGER 14.95
Gruyère and Maytag blue cheeses, caramelized onions, applewood bacon, arugula, tomatoes, garlic aioli, on toasted French roll

TEX-MEX CHIPOTLE BURGER 14.95
jalapeño Jack cheese, grilled Anaheim chilies, green leaf lettuce, guacamole, tomatoes, red onions, chipotle aioli, on toasted French roll

BEYOND MEAT BURGER 15.95
Plant based product of the future, American cheese, white onion, iceberg lettuce, tomato, pickles, garlic aioli, on a brioche bun

SANDWICHES

all sandwiches come with your choice of one side

PRIME RIB DIP 14.95
roasted prime rib, grilled red onions, melted Jack cheese, garlic aioli on a French baguette; creamy horseradish and au jus on the side

MANHATTAN CLUB 14.95
roasted turkey breast, bacon, lettuce, tomato, cheese, mustard and mayo, toasted white or wheat bread [add avocado 2.00]

CRISPY CHICKEN SANDWICH 13.95
southern buttermilk fried chicken breast, pepper jack and American cheese, green leaf lettuce, tomato, pickle, chipotle sour cream on a brioche bun

HOUSE FAVORITES

MEDITERRANEAN CHICKEN KABOBS 17.95
two grilled chicken and veggie skewers, Kalamata olives, capers, feta, tzatziki sauce, virgin olive oil, pita bread; served with couscous & our Greek salad on the side

BBQ BABY BACK RIBS half-rack 18.95 / full-rack 24.95
grilled baby back pork ribs, house-made hickory BBQ sauce, choice of any two sides

FISH & CHIPS 16.95
Icelandic cod coated with a delicate flaky crust, coleslaw, steak fries, tartar and spicy cocktail sauces

SOUTHWESTERN PENNE PASTA [mild or spicy] 16.95
penne pasta, chicken, mushrooms, tomatoes, green onions, parmesan cheese, crunchy tortilla strips, chipotle cream sauce, garlic toast

SEAFOOD ENCHILADAS 16.95
shrimp and scallops in corn tortillas, chipotle-lobster cream sauce, avocado, pico de gallo, Mexican red rice, black beans

BRAISED SHORT RIB BURRITO BOWL 14.95
slow-cooked short rib, black beans, fiesta rice, shredded lettuce, topped with red enchilada sauce, melted jack & cheddar cheese, sour cream, guacamole and pico de gallo

FRESH ATLANTIC SALMON please see our House Specials page for our Chef's selected seasonal preparation

SIDES

Coleslaw
Sautéed Vegetables
Fresh Fruit
Sautéed Brussel Sprouts*
*(parmesan cheese/ red pepper flakes)

Curly Fries
Mexican Red Rice
Black Beans
Sweet Potato Fries
French Fries

Mac'n Cheese
Garlic Mashed Potatoes
Onion Rings
Steak Fries

Jacki Bowers – General Manager
Arturo Veliz – Kitchen Manager

Kyle Darr & Dan Reichel – Beer Specialists



DRAUGHT BEER

LAGERS/PILSNERS/BLONDES	16oz	32oz
SMOG CITY LITTLE BO PILS, Torrance, CA, Pilsner, 4.4%	8.00	15.00
BALLAST POINT LONGFIN LAGER, San Diego, CA, American Lager, 4.5%	8.00	15.00
BOOTLEGGERS EL CHANGO, Fullerton, CA, Mexican Lager, 5.3%	8.00	15.00
BELCHING BEAVER ME SO HONEY, Vista, CA, Honey Blonde, 5.5%	8.00	15.00
LOST ABBEY DEVOTION, San Marcos, CA, Belgian Blonde Ale, 6.3%	8.00	15.00
STELLA ARTOIS, Leuven, Belgium, Pale Lager, 5.2%	7.50	13.00
BUD LIGHT, St. Louis, MO, Lager, 4.2%	6.50	12.00

WHEATS/CIDERS

KING HARBOR SOUTH BAYERN, Redondo Beach, CA, Hefeweizen, 5.2%	8.00	15.00
FRANZISKANER HEFE WEISSE, Munich, Germany, Hefeweizen, 5.0%	8.00	15.00
STRAND HARVEST BALL, Torrance, CA, Orange Wheat, 5.6%	8.00	15.00
HONEST ABE HARD CIDER, Los Angeles, CA, current selection, 6.9%	8.50	16.00

PALE AND CREAM ALES

MOTHER EARTH CALI CREAMIN'(NITRO), Vista, CA, Vanilla Cream Ale, 5.2%	8.00	15.00
SIERRA NEVADA, current selection, Chico, CA,	8.00	15.00
KONA FIRE ROCK, Kona, HI, American Pale Ale, 5.8%	8.00	15.00

INDIA PALE ALES

THREE WEAVERS EXPATRIATE, Inglewood, CA, American IPA, 6.9%	8.50	16.00
DESCHUTES FRESH SQUEEZED, Bend, OR, American IPA, 6.4%	8.50	16.00
KNEE DEEP BREAKING BUD, Auburn, CA, American IPA, 6.7%	8.50	16.00
BALLAST POINT SCULPIN, San Diego, CA, American IPA, 7.0%	9.00	16.00
MODERN TIMES ORDERVILLE, San Diego, CA, American IPA, 7.2%	8.50	16.00
STONE DELICIOUS IPA, Escondido, CA, American IPA, 7.7%	8.50	16.00
PORT BREWING MONGO DIPA, San Marcos, CA, American Double 8.5%	9.00	X

REDS/BROWNS

ALESMITH NUT BROWN, San Diego, CA, English Brown Ale, 5.0%	8.00	15.00
CORONADO MERMAID'S RED, San Diego, CA, American Red Ale, 5.7%	8.00	15.00
TRACK 7 DAYLIGHT, Sacramento, CA, American Amber, 6.3%	8.00	14.50

PORTERS/STOUTS

FIRESTONE VELVET MERLIN (NITRO), Paso Robles, CA, Milk Stout, 5.5%	8.00	15.00
BREWCO's "FROM THE CELLAR", please check rotational beer menu for aged selections.		

EUROPEAN STYLES/SOURS

BOULEVARD TANK 7, Kansas City, MO, Farmhouse Saison, 8.5%	8.00	[8OZ]
OMMEGANG GNOMEANG, Cooperstown, NY, Blonde Strong Ale, 9.5%	8.00	[8OZ]
THE BRUERY ROTATIONAL SOUR, Placentia, CA, ask for current selection		

CANNED BEER

REFUGE BLOOD ORANGE WIT, Temecula, CA Witbier, 5.0%	7.50	[16OZ]
BALLAST POINT MANGO EVEN KEEL, San Diego, CA, Session IPA, 3.8%	7.00	[12OZ]
OSKAR BLUES MAMA'S LITTLE YELLA PILS, Longmont, CO, Pilsner, 5.3%	7.00	[12OZ]
MAUI BREWING MANA WHEAT, Lahaina, HI, Wheat Beer, 5.5%	7.00	[12OZ]
MODERN TIMES BLACK HOUSE, San Diego, CA, Coffee Stout, 5.8%	8.00	[16OZ]
GOLDEN ROAD WOLF AMONG WEEDS, LA, CA, Imperial IPA, 8.0%	7.50	[12OZ]
SIERRA NEVADA PALE ALE, Chico, CA, Pale Ale, 5.6%	7.50	[12OZ]
ANTHEM CHERRY CIDER, Salem, OR, Semi-dry Cider, 5.5%	7.00	[11OZ]
GOLDEN STATE MIGHTY DRY CIDER, Sebastopol, CA, Dry Cider, 6.9%	8.00	[16OZ]
LOCUST VANILLA BEAN CIDER, Woodinville, WA, Cider, 5%	8.00	[12OZ]

BOTTLED BEER

all bottled beer sales are final

AÇAÍ BERRY WHEAT BY EEL RIVER, California, Fruit Wheat Beer, 4.0%	8.00	[12OZ]
WEIHENSTEPHANER VITUS, Germany, Weizen Bock, 7.7%	8.50	[500ML]
TIMMERMAN'S FRAMBOISE, Belgium, Framboise, 4.0%	8.00	[11.2OZ]
HITACHINO NEST BELGIAN WHITE, Japan, Witbier, 5.0%	10.00	[375ML]
HOEGAARDEN, Belgium, Witbier, 4.9%	7.50	[12OZ]
ESTRELLA DAURA [GLUTEN-FREE], Spain, Pilsner, 5.4%	9.00	[375ML]
CUVEE DES JACOBINS ROUGE, Belgium, Barrel Aged Sour, 5.5%	12.50	[375ML]
DUVEL, Belgium, Belgian Strong Pale Ale, 8.1%	9.00	[330ML]
DELIRIUM TREMENS, Belgium, Belgian Strong Pale Ale, 8.5%	9.00	[330ML]
ROGUE HAZELNUT BROWN, Oregon, English Brown Ale, 6.2%	10.00	[22OZ]
RUSSIAN RIVER SELECTION, California, Assorted Styles Varies Market Price		
VINTAGE BEER MENU AVAILABLE BY REQUEST.		

WINES BY THE GLASS

WHITES

HOUSE WHITE	8.95
CHARLES LAFITTE, Brut (Sparkling), NV, Champagne, France	10.95
LA MARCA, Prosecco (Sparkling), NV, Italy	10.95
RUFFINO LUMINA, Pinot Grigio, 2016, Pontassieve, Italy	9.95
NOBLE VINES 242, Sauvignon Blanc, 2016, Monterey, CA	9.95
WHITEHAVEN, Sauvignon Blanc, 2017, New Zealand	12.95
BENZIGER, Chardonnay 2014, Sonoma County, CA	9.95
LAGUNA, Chardonnay, 2015, Russian River Valley, CA	13.95
McMANIS, Rosé of Pinot Noir, 2017, Lodi, CA	10.95
GIESEN, Riesling, 2015, Marlborough, New Zealand	10.95

REDS

HOUSE RED	8.95
McMANIS Pinot Noir, 2016, CA	10.95
SEXTANT, Pinot Noir, 2015, Santa Lucia Highlands, CA	12.95
LAPOSTOLLE CASA, Merlot, 2012, Colchagua Valley, Spain	9.95
TOBIN JAMES BALLISTIC, Zinfandel, 2013, Paso Robles, CA	11.95
SAN-JULIETTE, Petite Sirah, 2012, Paso Robles, CA	11.95
NOBLE VINES 337, Cabernet Sauvignon, 2015, Lodi, CA	9.95
B.WISE WISDOM, Rare Red Blend, 2014, Sonoma, CA	13.95

MARGARITAS

MILLION DOLLAR MARGARITA 14.95
Casamigos Blanco, Solerno Blood Orange Liqueur, sweet'n sour, Grand Marnier

GOODBYE MY LOVE 13.95
Jalapeno infused Tanteo Tequila, Solerno, fresh watermelon, lime juice, Tajin rim

EL PINA ALBAHACA 12.95
Tanteo Tropical Tequila, Triple Sec, pineapple, fresh basil, lime juice

PURPLE HAZE 12.95
Cazadores Anejo Tequila, Ancho Reyes, lime juice, crème de cassis, walnut bitters

SPARKLING COCKTAILS

LAVENDER BREEZE 12.95
La Marca Prosecco, Rum Haven, pineapple juice, lavender

MANHATTAN COOLER 12.95
Vodka, St-Germain liqueur, lemon juice, cucumber simple, Charles Lafitte Champagne

THE SOUTH BAE 13.95
Aperol, Yellow Chartreuse, Passion Fruit Puree, La Marca Prosecco

MULES

BREWCO MULE 12.95
New Amsterdam vodka, Green Chartreuse, cucumber simple, ginger beer, lime juice

TENNESSEE WALKER 13.95
George Dickel 9yr BrewCo Barrel whiskey, Boulard Calvados, fresh lime juice, ginger beer, rhubarb bitters

BLACKBERRY LIGHTNING 13.95
Stillhouse Moonshine, honey, Green Chartreuse, blackberry, ginger beer, lemon juice

CONTEMPORARY COCKTAILS

LADY BREWCO 13.95
White rum, fresh strawberries, mint, lime juice, simple syrup, ginger beer

MB LEMONADE 11.95
Vodka, peach schnapps, lemonade, raspberry float

RASPBERRY LEMON DROP 13.95
Stolichnaya Razberi vodka, triple sec, fresh raspberries, simple syrup

ARNOLD PALMER 21 11.95
Seagram's sweet tea vodka, lemonade

RASPBERRY MOJITO 12.95

BLOODY MARY [mild or spicy] 12.95

PEACH ELDERFLOWER SANGRIA [limited availability] 12.95

NON-ALCOHOLIC BEVERAGES

BOTTOMLESS SODA 3.95
Coke, Diet Coke, Sprite, Ginger Ale, Minute Maid Lemonade, Passion Fruit Iced Tea, Arnold Palmer

BOTTLED SODAS 4.50
Hank's Gourmet Root Beer, Fentimans Ginger Beer

ENERGY DRINK 4.50
Red Bull, Sugar-Free Red Bull

JUICE 4.95
Orange, Grapefruit, Cranberry, Pineapple

BOTTLED WATER
Badoit Sparkling [750 mL] 4.95, Evian [Still] 3.95

COFFEE/HOT TEA 3.95
Regular, Decaf, Mighty Leaf Teas

****Straws available by request only****

BREW AND LIL BURGER SPECIAL \$11.95

4oz mini Roadside Burger & a 16oz beer off our regular menu
AVAILABLE ALL DAY TUESDAY / M-F 3-5 PM

WHAT'S HOPPIN'N AT BREWCO

MAKE SURE YOU ARE FOLLOWING US TO KEEP UP ON
ALL OF OUR EVENTS... TAP TAKEOVERS, BEER SPECIALS,
PROMOTIONS, FLIGHT NIGHTS & MORE

Follow us on Instagram @ brewco_mb for all the details
and Facebook @ brewcomb