



APPETIZERS

NEW ENGLAND CLAM CHOWDER cup 4.95 / bowl 7.95

SPECIAL SOUP - lobster bisque cup 4.95/ bowl 7.95

GIANT GERMAN SOFT PRETZEL 8.95
spicy mustard [add cheese sauce 2.00]

HAND-HACKED GUACAMOLE 9.95
fresh guacamole, fresh corn tortilla chips, spicy house salsa [chips & salsa only - 5.95]

CHICKEN WINGS (RED HOT OR ASIAN) 12.95
Jidori drumettes, Louisiana-style hot sauce or Simbal Chili Asian glaze, 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 14.95
grilled steak, chicken or chili, cheddar and Jack cheeses, black beans, pico de gallo, green onions, jalapeños, black olives, guacamole, sour cream

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

FAMOUS FILET MIGNON CHILI 12.95
filet mignon pieces and ground PRIME chuck beef, pinto beans, tomatoes, onions, chilies, spices, Jack and cheddar cheeses, diced onions, garlic toast

SALADS

lunch size available until 4:00 pm
add grilled chicken 3.00, grilled shrimp 4.00, grilled salmon 6.00

BIG ISLAND AHI 16.95
seared sashimi grade ahi tuna, baby gem lettuce, avocado, papaya, cucumber, radish, macadamia nuts, togarashi, tempura onions, Mae Ploy & peanut vinaigrette

KALE lunch 9.95 / dinner 12.95
baby kale, broccoli sprouts, tomatoes, cucumbers, raisins, sunflower seeds, pine nuts, Parmesan cheese, lemon vinaigrette

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

BEACH CLUB lunch 10.95 / dinner 13.95
mixed greens, Southern fried chicken pieces, bacon, avocado, tomatoes, croutons, blue cheese crumbles, ranch dressing

CHIPOTLE CHICKEN lunch 10.95 / dinner 13.95
grilled chicken, Napa and red cabbage, corn, black beans, green onions, serrano chilies, tomatoes, tortilla strips, avocado, Jack cheese, spicy chipotle dressing

GREEK lunch 8.95 / dinner 11.95
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 10.95 / dinner 13.95
marinated chicken breast, romaine lettuce and fresh spinach, avocado, green onions, and sliced almonds, black olives, artichokes, tomatoes, cucumber, honey-lime dressing

DINNER SALAD 6.95
mixed greens, pickled red onions, diced avocado, cherry tomatoes, shredded carrots, white cheddar, garlic croutons [balsamic vinaigrette, Italian, blue cheese or ranch dressing]

TACOS

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

HALIBUT TACOS 15.95
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
beer-battered Icelandic cod, cabbage, pico de gallo, Baja white sauce on flour tortilla

BLACKENED AHI SKINNY TACOS 15.95
two blackened seared sashimi grade ahi tacos served in lettuce cups, pico de gallo, mango salsa, chipotle sour cream

SHRIMP TACOS 14.95
two sautéed shrimp tacos, shredded cabbage, tomatillo salsa, white cheddar cheese, avocado, fresh salsa, corn relish, Baja white sauce on flour tortillas

TECATE ROASTED CHICKEN TACOS 12.95
two Tecate beer-roasted chicken tacos, shredded lettuce, pico de gallo, white cheddar cheese, salsa roja in crispy corn tortillas

BURGERS

all burgers are USDA PRIME, no hormone, no antibiotic, and come w/ one side.
Turkey, veggie or chicken can be substituted.

ROADSIDE DOUBLE BURGER 12.95
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

PB&J BURGER 14.95
melted Brie cheese, rocket lettuce, caramelized onions, pepper-bacon jam, spicy peanut butter aioli, on brioche bun

TEX-MEX CHIPOTLE BURGER 13.95
jalapeño Jack cheese, grilled Anaheim chilies, green leaf lettuce, guacamole, tomatoes, red onions, chipotle aioli, on toasted French roll

HICKORY BURGER 13.95
applewood bacon, two onion rings, cheddar cheese, house-made hickory BBQ sauce, on brioche bun

BREWERY BURGER 12.95
cheddar cheese, tomatoes, shredded lettuce, sweet onions, pickles, Thousand Island dressing, on brioche bun

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 1.00 for each topping: cheese, bacon, sautéed onions, sautéed mushrooms or avocado]
[choice of cheddar, Jack, Swiss, Gouda or Provolone cheese]

SANDWICHES

all sandwiches come with your choice of one side

TUNA TARTINE 15.95
seared sashimi grade ahi tuna, avocado, frisee lettuce, radish, Japanese cucumbers, ponzu vinaigrette, sesame seeds on rustic bread

SRIRACHA BBQ CHICKEN SANDWICH 13.95
Tecate beer-roasted chicken, house-made Sriracha-BBQ sauce, blue cheese coleslaw, tomato, on a brioche bun

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

MANHATTAN CLUB 12.95
roasted turkey breast, bacon, lettuce, tomato, cheese, mustard and mayo, toasted white or wheat bread [add avocado 1.00]

HOUSE FAVORITES

MEDITERRANEAN CHICKEN KABOBS 16.95
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 16.95 / full-rack 21.95
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

SESAME-GINGER SALMON 19.95
grilled Atlantic salmon, sesame-ginger glaze, pineapple salsa, stir-fry veggies, brown rice

VAQUERO SKIRT STEAK 19.95
grilled marinated skirt steak, pinto beans, Mexican red rice, spicy salsa, sour cream, pico de gallo, warm corn tortillas

BUILD YOUR OWN PIZZA 9.95
house-made tomato sauce, mozzarella and Parmesan cheeses
[add pepperoni, Italian sausage 1.50; add red onion, mushrooms, tomatoes, bell peppers, artichoke hearts, black olives or jalapenos 0.75]

SIDES

French Fries

Coleslaw

Sautéed Vegetables

Curly Fries

Mexican Red Rice

Black Beans

Sweet Potato Fries

Mac'n Cheese

Garlic Mashed Potatoes

Yucca Fries

Brown Rice

Onion Rings

Sautéed Brussels Sprouts

Fresh Fruit

DRAUGHT BEER

| | | |
|---|------|-------|
| LAGERS/PILSNERS/BLONDES | 16oz | 32oz |
| SMOG CITY LITTLE BO PILS, Torrance, CA, Pilsener, 4.4% | 7.50 | 14.00 |
| BALLAST POINT LONGFIN LAGER, San Diego, CA, American Lager, 4.5% | 7.50 | 14.00 |
| BELCHING BEAVER ME SO HONEY, Vista, CA, Honey Blonde, 5.5% | 7.50 | 14.00 |
| LOST ABBEY DEVOTION, San Marcos, CA, Belgian Blonde Ale, 6.3% | 7.50 | 14.50 |
| CISMONTANE MESA, Rancho Santa Margarita, CA, Pilsner/Reisling blend, 6.5% | 8.00 | 15.00 |
| STELLA ARTOIS, Leuven, Belgium, Pale Lager, 5.2% | 7.00 | 13.00 |
| BUD LIGHT, St. Louis, MO, Lager, 4.2% | 6.50 | 11.00 |

WHEATS/CIDERS

| | | |
|--|------|-------|
| KING HARBOR SOUTH BAYERN, Redondo Beach, CA, Hefeweizen, 5.2% | 7.50 | 13.50 |
| FRANZISKANER HEFE WEISSE, Munich, Germany, Hefeweizen, 5.0% | 7.50 | 13.50 |
| STRAND HARVEST BALL, Torrance, CA, Orange Wheat, 5.6% | 7.50 | 13.50 |
| HONEST ABE HARD CIDER, Los Angeles, CA, Hard Apple Cider, 6.9% | 7.50 | 14.00 |

PALE AND CREAM ALES

| | | |
|---|------|-------|
| MOTHER EARTH CALI CREAMIN'(NITRO), Vista, CA, Vanilla Cream Ale, 5.2% | 7.50 | 14.00 |
| SIERRA NEVADA PALE ALE, Chico, CA, American Pale Ale, 5.6% | 7.50 | 14.00 |
| KONA FIRE ROCK, Kona, HI, American Pale Ale, 5.8% | 7.50 | 14.00 |

INDIA PALE ALES

| | | |
|---|------|-------|
| KARL STRAUSS MOSAIC SESSION, San Diego, CA, Session IPA, 5.5% | 7.50 | 14.00 |
| DESCHUTES FRESH SQUEEZED, Bend, OR, American IPA, 6.4% | 7.50 | 14.00 |
| KNEE DEEP BREAKING BUD, Auburn, CA, American IPA, 6.7% | 8.00 | 15.00 |
| BALLAST POINT SCULPIN, San Diego, CA, American IPA, 7.0% | 8.00 | 15.00 |
| MODERN TIMES ORDERVILLE, San Diego, CA, American IPA, 7.2% | 8.00 | 14.50 |
| STONE DELICIOUS IPA, Escondido, CA, American IPA, 7.7% | 8.00 | 15.00 |
| PORT BREWING MONGO IPA, San Marcos, CA, Imperial IPA, 8.5% | 8.00 | X |

REDS/BROWNS

| | | |
|---|------|-------|
| ALESMITH NUT BROWN, San Diego, CA, English Brown Ale, 5.0% | 7.50 | 14.00 |
| CORONADO MERMAID'S RED, San Diego, CA, American Red Ale, 5.7% | 7.50 | 14.00 |
| TRACK 7 DAYLIGHT, Sacramento, CA, American Amber, 6.3% | 7.50 | 13.50 |

PORTERS/STOUTS

| | | |
|---|------|-------|
| KING HARBOR ST. JAMESON (NITRO), Redondo Beach, CA, Dry Irish Stout, 5.4% | 8.00 | 15.00 |
| BREWCO's "FROM THE CELLAR" STOUTS, please check rotational beer menu for aged selections. | | |

EUROPEAN STYLES/SOURS

| | | |
|---|------------|--|
| BOULEVARD TANK 7, Kansas City, MO, Farmhouse Saison, 8.5% | 7.50 [8OZ] | |
| OMMEGANG GNOME GANG, Cooperstown, NY, Blonde Strong Ale, 9.5% | 7.50 [8OZ] | |
| THE BRUERY TERREUX BERET, Placentia, CA, Tart Wheat Ale, 9.0% | 8.50 [8OZ] | |

CANNED BEER

chilled glass upon request

| | | |
|--|-------------|--|
| ANDERSON VALLEY GOSE, Boonville, CA, Seasonal Gose, 4.2% | 6.00 [12OZ] | |
| REFUGE BLOOD ORANGE WIT, Temecula, CA Witbier, 5.0% | 7.00 [16OZ] | |
| 10 BARREL PUB BEER, Bend, OR, Pale Lager, 5.0% | 6.00 [12OZ] | |
| BALLAST POINT MANGO EVEN KEEL, San Diego, CA, Session IPA, 3.8% | 6.00 [12OZ] | |
| OSKAR BLUES MAMA'S LITTLE YELLA PILS, Longmont, CO, Pilsner, 5.3% | 6.00 [12OZ] | |
| FORT POINT BEER CO. PARK, San Francisco, CA, Hoppy Wheat Ale, 4.7% | 6.50 [12OZ] | |
| AVERY ELLIE'S BROWN ALE, Boulder, CO, Brown Ale, 5.5% | 6.00 [12OZ] | |
| MAUI BREWING MANA WHEAT, Lahaina, HI, Wheat Beer, 5.5% | 6.50 [12OZ] | |
| MODERN TIMES BLACK HOUSE, San Diego, CA, Coffee Stout, 5.8% | 6.50 [16OZ] | |
| GOLDEN ROAD WOLF AMONG WEEDS, LA, CA, Imperial IPA, 8.0% | 7.00 [16OZ] | |
| REKORDERLIG PASSION FRUIT CIDER, Sweeden, Cider, 4.0% | 7.00 [11OZ] | |
| GOLDEN STATE MIGHTY DRY CIDER, Sebastopol, CA, Dry Cider, 6.9% | 8.00 [16OZ] | |

BOTTLED BEER

all bottled beer sales are final

| | | |
|--|---------------|--|
| AÇAI BERRY WHEAT BY EEL RIVER, California, Fruit Wheat Beer, 4.0% | 8.00 [22OZ] | |
| BLACKBERRY SPRING SAISON, Tennessee, Saison, 6.2% | 14.00 [22OZ] | |
| EVIL TWIN / CROOKED STAVE RYAN & THE GOSLING, Brett Pale Ale, 4.0% | 15.00 [22OZ] | |
| 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% | 6.50 [12OZ] | |
| ESTRELLA DAURA [GLUTEN-FREE], Spain, Pilsner, 5.4% | 7.00 [375ML] | |
| CUVEE DES JACOBINS ROUGE, Belgium, Barrel Aged Sour, 5.5% | 12.50 [375ML] | |
| DUVEL, Belgium, Belgian Strong Pale Ale, 8.1% | 7.50 [330ML] | |
| DELIRIUM TREMENS, Belgium, Belgian Strong Pale Ale, 8.5% | 16.00 [750ML] | |
| ALESMITH OLD NUMBSKULL, California, Barley Wine, 11.0% | 15.00 [750ML] | |
| 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

WHITES

| | |
|--|-------|
| DOMAINE CHANDON, Brut (Sparkling), NV, Yountville, CA | 9.95 |
| RUFFINO LUMINA, Pinot Grigio, 2015, Pontassieve, Italy | 8.95 |
| J.LOHR BAY MIST, Reisling, 2015, Monterey, CA | 8.95 |
| NOBLE VINES 242, Sauvignon Blanc, 2015, Monterey, CA | 9.95 |
| MOHUA, Sauvignon Blanc, 2015, Marlborough, NZ | 10.95 |
| MONTEREY BY CHALONE, Chardonnay 2014, Sonoma County, CA | 8.95 |
| LAGUNA, Chardonnay, 2014, Russian River Valley, CA | 12.95 |
| FAMILLE PERRIN RÉSERVE, Rosé, 2015, Cotes de Rhône, France | 9.95 |

REDS

| | |
|---|-------|
| BELCRÈME DE LYS, Pinot Noir, 2013, Central Coast, CA | 8.95 |
| SEXTANT, Pinot Noir, 2014, Santa Lucia Highlands, CA | 11.95 |
| WILLIAM HILL, Merlot, 2012, Central Coast, CA | 9.95 |
| EVODIA OLD VINE, Grenache, 2014, Atea, Spain | 8.95 |
| TOBIN JAMES BALLISTIC, Zinfandel, 2012, Paso Robles, CA | 10.95 |
| ALAMOS SELCESSION, Malbec, 2014, Mendoza, Argentina | 10.95 |
| LOUIS M. MARTINI, Cabernet Sauvignon, 2014, Sonoma County, CA | 8.95 |
| AVALON, Cabernet Sauvignon, 2014, Napa Valley, CA | 11.95 |
| B.WISE WISDOM, Red Blend, 2013, Sonoma, CA | 12.95 |

CONTEMPORARY COCKTAILS

TENNESSEE WALKER 11.95
George Dickel 9yr BrewCo Barrel whiskey, Boulard Calvados, fresh lime juice, ginger beer, rhubarb bitters

THE VANNIE HIGGINS 11.95
Vanilla-infused Crown Royal Rye whiskey, Galliano, Cynar, Luxardo Maraschino cherry

BYRON BUNCH 12.95
Haig Club whiskey, Averna Amaro, Antica Carpano, honey, muddled mint and ginger

IRISH LADY 12.95
Tullamore Dew Irish whiskey, lemon juice, pear, cinnamon simple, barrel-aged bitters, Chandon champagne

M. BISON 11.95
Żubrówka bison grass vodka, allspice dram, earl grey tea, apple, cream

MANHATTAN COOLER 12.95
Purity vodka, St-Germain liqueur, lemon juice, cucumber simple, Chandon champagne

ELPHABA 12.95
Nolet's Silver gin, St-Germain liqueur, lemon juice, mint simple, kiwi, plum bitters, egg whites

PURPLE HAZE 12.95
Don Julio Añejo tequila, Ancho Reyes, lime juice, crème de cassis, walnut bitters

BLACKBERRY LIGHTNING 11.95
Stillhouse Moonshine, honey, Chartreuse, blackberry, ginger beer, lemon juice

SUMMER SERENDIPITY 9.95
Stella Artois, Pavan, lemon juice, bitters

THE CLASSICS

BREWCO MULE 11.95
New Amsterdam vodka, Chartreuse, cucumber simple, ginger beer, lime juice, plum bitters

MILLION DOLLAR MARGARITA 11.95
Corralejo 99,000 Añejo tequila, Solerno Blood Orange Liqueur, sweet'n sour, Grand Marnier

BOULIVARDIER 11.95
Buffalo Trace bourbon, Campari, Carpano Antica Formula vermouth

RASPBERRY LEMON DROP 11.95
Stolichnaya Raspberry vodka, triple sec, pomegranate juice, simple syrup

MB LEMONADE 10.95
Tito's vodka, peach schnapps, lemonade, raspberry float

RASPBERRY MOJITO 10.95

BLOODY MARY(mild or spicy) 9.95

ARNOLD PALMER 21 9.95

ROSE SANGRIA (limited availability) 10.95

SPIRITS

please ask your server for Brewco's whiskey book and/or spirits list, featuring one of LA's most eclectic Whiskey collections

NON-ALCOHOLIC BEVERAGES

SODA 2.95
COKE, DIET COKE, SPRITE, GINGER ALE, MINUTE MAID LEMONADE,
PASSION FRUIT ICED TEA, ARNOLD PALMER

BOTTLED SODAS 4.25
HANK'S GOURMET ROOT BEER, BUNDERBURG GINGER BEER

ENERGY DRINK 4.25
RED BULL, SUGAR-FREE RED BULL

JUICE 3.95
ORANGE, GRAPEFRUIT, CRANBERRY

WATER 3.95
PELLEGRINO, FUJI (STILL)

COFFEE/HOT TEA 3.95
REGULAR, DECAF, MIGHTY LEAF TEAS

UPCOMING EVENTS

March 16th- Start of March Madness!!! Come watch all the action with great brews and even better company!

March 17th- St. Patrick's Day! Enjoy King Harbor's St. Jameson Irish Stout, dry irish stout aged on Jameson soaked oak chips, perfect for the festive holiday.

March 24th- Firestone Lion vs Bear Tap Takeover! Event begins at 6pm.
Featuring Fortem IIPA, DBA on Nitro, Luponic Distortion IPA,
Bretta Weisse BA Berliner, Two specialty vintages and many more vintage bottles

April 13th- Barley Forge Invades Manhattan Beach! All Day Event
Join us for a night of awesome brews and burgers with one of Orange County's best breweries.