

NUTS

Modern Times Blazing World IPA Roasted Peanuts \$5 ▼

Belching Beaver Horchata Imperial Stout Roasted Peanuts \$5 ▲

PRETZEL & CHEESE

Big ass soft pretzel served with daily farmers market cheese sauce and seasonal accoutrements \$8 ▼▲

Vegan pretzel balls served with sriracha almond nacho cheese and seasonal accoutrements \$8 ▲

▲ VEGETARIAN ▼ VEGAN

PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR SENSITIVITIES

CALIFORNIA LOVE DRAFT SELECTION

TEMPLETON • KÖLSCH STYLE ALE

4oz \$3 • 8oz \$5 • 12oz \$7

Barrelhouse Brewing Company - Paso Robles, CA 4.5%
gooseberry • silk • lychee

PICK SIX • PILSNER

8oz \$4 • 12oz \$6

Pizza Port - Solana Beach, CA 5.2%
crisp • clean • rustic

CALI CREAMIN • VANILLA CREAM ALE

4oz \$3 • 8oz \$5 • 12oz \$7

Mother Earth Brewing Company - Vista, CA 5.2%
soft sipping • family fun • cult classic

RED BARN • BELGIAN SAISON

4oz \$4 • 8oz \$6 • 12oz \$8

Lost Abbey Brewing Company - San Marcos, CA 6.7%
ginger • black peppercorn • grains of paradise

1945 • BERLINER WEISSE

8oz \$5 • 12oz \$7

Black Market Brewing Company - Temecula, CA 3.7%
tart • sour • acidic

*served mit schuss himbeere upon request

GRAPEFRUIT SCULPIN • INDIA PALE ALE W/ GRAPEFRUIT

8oz \$4 • 12oz \$6

Ballast Point Brewing Company - San Diego, CA 7%
easy • like • sunday morning

SOLIS • INDIA PALE ALE

8oz \$4 • 12oz \$6

Mike Hess Brewing Company - San Diego, CA 7.5%
medium hops • bone dry • dynamic

DENOGGINIZER • IMPERIAL INDIA PALE ALE

4oz \$4 • 8oz \$7 • 12oz \$9

Drake's Brewing Company - San Leandro, CA 9.75%
monster hops • massive • dank

BELCHING BEAVER • PEANUT BUTTER MILK STOUT

4oz \$4 • 8oz \$7 • 12oz \$9

Belching Beaver Brewing Company - Vista, CA 5.3%
peanut butter • dark chocolate • fresh cream

WAUPOOS • CIDER

4oz \$3 • 8oz \$5 • 12oz \$7

County Cider Company - Waupoos, ON 6.5%
perfectly balance • full fruit • vibrant body

DAWGS

Organic, pasture raised beef link, served on a brioche bun \$7

Vegan Italian, Mexican Chorizo, or Apple Sage Link, served on a gluten-free vegan brioche bun \$7 ▼

ACCOUTREMENTS

Hit up our DIY "Fixins Table" and spruce up your diggity with our seasonal housemade odds and ends by Saucy Chef Brook Larson ▼▲

B.Y.O.G.

Bring Your Own Grub. Ask us for menus so you can order in.

WHITE

PORTER & PLOT \$9 / \$36

Sauvignon Blanc - Happy Canyon, California
grassy • stone fruit • gardenias

BRASSFIELD PINOT GRIS \$10 / \$40

High Valley, California
gravenstein apple • pear tart • lilac

TALBOTT KALI HART \$11 / \$44

Chardonnay - Monterey, California
pineapple • honeydew • refreshing acidity

HIRUTZA TXACOLINA \$10 / \$38

Hondarribi Zuri - Basque Country
fizzy • lemon lime • mineral

WONDERFUL WINE CO. \$8 / \$28

White Blend - Paso Robles, California
round • wild flowers • pickled apricot

IF A TREE FALLS \$8 / \$32

Riesling - Yakima Valley, Washington
soft honey • tropical fruit • bright

RED

ONE FROM THE QUIVER \$10 / \$40

Malbec - Mendoza, Argentina
big fruit • silky mouthfeel • violet notes

FOLLY OF THE BEAST \$8 / \$32

Pinot Noir - Central Coast, California
sweet vanilla • briar • sour cherry lollipop

UNDERCARD \$11 / \$44

Cabernet Sauvignon - Red Hills, California
smoked • currant • violet

FUNK ZONE \$9 / \$36

Syrah/Viognier - Santa Barbara, California
leather • cedar • mint

PINK

SUMMER WATER \$11 / \$44

Pinot Noir - Napa Valley, California
frisky • strawberry • someone get me on a boat

SAUVETAGE \$8 / \$32

Grenache/Cinsault - Cotes du Provence, France
lean • dry • crisp

BUBBLES

YA CUVÉE 23 \$10 / \$38

Parellada/Macabeo/Xarel-Lo - Penedès, Spain
fizzy • lemon oil • mineral

SCHARFFENBERGER BRUT ROSE \$12 / \$46

Pinot Noir/Chardonnay - Mendocino, California
raspberry jam • long • cream filled pastry

HOUSE MICHELADA

MI-CHE-GUEVARA \$9

blonde ale, lime, vegan worchestershire, habanero bitters, watermelon & heirloom tomato paleta, spicy salt rim

