



BERKELEY  
BREWED  
SINCE 1986

TAYLOR A. SMITH  
HEAD CHEF

BERKELEY BREWED SINCE 1986

SANDWICHES

Sandwiches include french fries, cole slaw, soup of the day, chili or small chef salad. Substitute premium fries +2

STONEHENGE DIP, stout-braised beef, horseradish mayo, Stonehenge Jus 13

MUFFULETTA, Italian cured meats, tapenade, giardenera, Swiss, mustard aioli 12

SALMON, whole wheat bun, avocado aioli, sweet soy slaw, Korean pear 13

BLACK ROCK BBQ SEITAN, whole wheat bun, spicy slaw 10

REUBEN KAYE, corned beef, sauerkraut, Russian dressing, Swiss, rye 13

PLATTERS

BEER CAN CHICKEN, free-range chicken, steamed quinoa, sweet onion gravy 17 / 25

SALADS

Top your salad with choice of crispy chicken, veggie patty, chilled chicken or braised beef +4  
Add salmon +5

DERBY COBB, beer can roasted chicken, Shropshire blue, avocado, chopped egg, green onion, grape tomato, Brown Derby vinaigrette 15

CAESAR, romaine, reggiano, chopped egg, tomato, Caesar vinaigrette 11

1920, orange segments, candied almonds, panchetta, cranberry dressing, frisee 14

SUPERFOOD, quinoa, dino kale, grapes, Korean pear, heirloom beans, lemon vinaigrette 12

BAR SNACKS

- SPICY NUTS 4
- TAMARI LIME ALMONDS 4
- PINNACLE SOFT PRETZELS 4 / 7
- WARM GARLIC OLIVES 4
- FRENCH FRIES, regular, pesto or spicy 4 / 5 / 5
- CHILI OF THE DAY, meat or veggie 3 / 5
- SOUP OF THE DAY 3 / 5

SHARE

- NACHOS, cheese sauce, roasted tomato salsa, guacamole, pickled jalapeños, chipotle crema 9  
add braised beef, crispy chicken or chili 4
- BUFFALO WINGS, Frank’s Red Hot, blue cheese dip, celery 13
- CHILI FRIES, handcut fries, house chili, white cheddar pickled jalapeños 8
- PORK COUNTRY RIBS, maple, cardamom, coffee, sichuan pepper 12
- SHORT RIB MAC + CHEESE, braised short rib, fondue, paprika bread crumbs 10
- CHICKEN SKEWERS, marinated chicken thigh, sichuan pepper sauce, sweet soy slaw 9

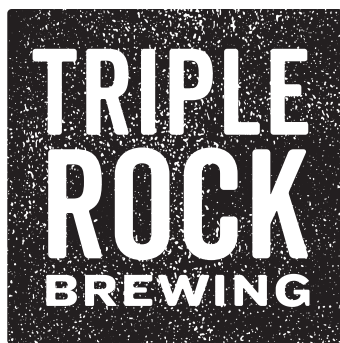
BURGERS

Your choice of Cream Co. beef patty, veggie or turkey patty. Burgers include french fries, cole slaw, soup of the day, chili or small chef salad.  
Substitute whole wheat or gluten-free bun +1  
Substitute premium fries +2

- MILL GRINDER, American cheese, LTO, special sauce 12
- TRIPLE THREAT, habañero jack, pickled jalapeños, lettuce, guacamole 13
- BLUE ROCK, Shropshire blue, onion jam, bacon, lettuce 14
- CASTLE ROCK, olive aioli, pickled peppers, goat cheese, arugula 14
- ABS, Hass avocado, bacon, swiss cheese, special sauce, LTO 14



Triple Rock beers are brewed in seven-barrel batches right here in Berkeley, the same way we’ve done since 1986. Check out our tap list for what’s fresh today.



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SINCE 1986**

**JEFF KIMPE**  
BREWMASTER

**MIKE MORONEY**  
BREWER

## FRESH BEERS

Triple Rock beers are brewed by hand in seven-barrel batches right here in Berkeley the same way we've done it since 1986. No shortcuts, no fancy computers. Just fresh beer. Sample any of our beers, try a flight, enjoy a pint or take a growler home.

Taster of one brew 2

Create your own flight of any five beers 8

### **FRANCIS**, *Belgo/American Pale Ale*, 6.0%

Amarillo and Citra intermingle once again, but with a twist: a touch of biscuit malt and a noticeably unique authentic Belgian yeast strain.

### **REVERSE NELSON**, *Belgian Ale*, 6.0%

Reverse Nelson is a Belgian Ale with Nelson Hops. It is fermented with the Antwerp yeast strain for a very clean, almost lager-like flavour profile.

### **HAZY JANE II**, *Rye Wit*, 5.8%

Use of the New Zealand hop Wakatu to lends a lime zest quality to this Rye Wit style beer. The citrus flavor is complemented with a dry and slightly tart finish.

### **KID CITRUS**, *India Pale Ale*, 6.3%

This fresh West Coast IPA utilizes Comet and Citra hops, offset with a touch of Caramalt.

### **CLOUDIA**, *American IPA*, 6.7%

Inspired by the cloudy IPAs flying around, Cloudia has a simple yet impactful malt bill: 2-row barley, torrefied wheat and spelt. The hops are Simcoe, Vic Secret and Citra.

### **IPAX**, *American IPA*, 7%

A real hop wallop in the beak, this West Coast IPA flaunts Cascade, Simcoe and Columbus hops and is balanced out by select character malts.

### **RED ROCK**, *American Red Ale*, 5.4%

One of the original Triple Rock beers, this American Red Ale is hoppy while retaining a well-balanced malt underbelly. The initial hop bitterness is followed by a toasty caramel aftertaste.

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### **ALGORITHM**, *Coffee Brown Ale*, 6.0%

A malty brown ale we brewed with cocoa nibs and local cold brew coffee from Berkeley's Algorithm Coffee Co.

### **DRAGON'S MILK**, *American Brown Ale*, 6.8%

Our West Coast hoppy brown ale is a roundhouse scissor kick combination of malt and hops.

### **BLACK ROCK**, *Porter*, 5.4%

With this beer we pay homage to the classic English Porter. It's rich and roasty, while still maintaining drinkability with an easy medium body.

### **STONEHENGE**, *Stout*, 7%

Our export-style stout is big-bodied, rich and has a warming presence.

## FERMENTING NOW...

**OBBP**, *Oakland Berkeley Belgian Pale Ale*

**RIVETHEAD**, *Hoppy Red Ale*

**CUT THE SUNSHINE**, *Black Wit Bier*

**SEPTEMBERISH**, *Hoppy Pale Ale*

**515 MANDARINA**, *Belgian Ale*

## CIDER

**TWO RIVERS**, *Pomegranate*, Sacramento 7

**GOLDEN STATE**, *Dry Apple*, Sebastopol 7

**SOUTH CITY**, *Dry-Hopped Apple*, San Bruno 7

## RED WINE

**PINOT NOIR**, *Masked Rider*, Sonoma 7

**MERLOT**, *Carmenet*, Sonoma 7

**ZINFANDEL**, *Maggio*, Lodi 8

**CABERNET**, *Leese-Fitch*, Sonoma 7

## WHITE WINE

**CHARDONNAY**, *Silver Ridge*, Napa 6

**PINOT GRIGIO**, *Redwood*, Napa 6

**VIOGNIER**, *Mont Pellier*, Napa 6

**ROSÉ**, *Robert Hall*, Paso Robles 6

## NON-ALCOHOLIC

**COCA-COLA**, *regular or diet* 2.5

**SPRITE** 2.5

**SARSPARILLA**, *Camaano* 3.5