

# SIERRA NEVADA BREWING CO.

## TAPROOM MENU

### STARTERS

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**KENNEBEC POTATO FRIES 5**

**GARLIC FRIES 7**

Garlic, parmesan, hop salt

**PUB BEER CHEESE & PRETZELS 9**

Housemade pretzels, Torpedo beer cheese

**HUMMUS & NAAN (V) 9**

Housemade Brewers yeast Naan bread, pickled vegetables, and housemade hummus

**SAUSAGE TRIO 14**

Grilled Bourbon-bacon sausage, Apple-chicken sausage and Pale Ale Bratwurst, house cultured sauerkraut, Narwhal caramelized onions and housemade bread & butter pickles

**WINGS 13**

Mary's free range chicken wings

Your choice of:

*Torpedo Hot Sauce*

*Pale Ale BBQ*

*Malted Sweet and Spicy*

### SALADS AND SOUP

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**SIERRA NEVADA SALAD 5 / 10**

Mixed greens, malted balsamic vinaigrette, candied pecans, gorgonzola, Estate garden radishes

**CAESAR SALAD 5 / 10**

Chopped romaine hearts, housemade Caesar dressing, parmesan cheese, housemade crostini

**STEAK SKEWER & QUINOA SALAD 17**

Chopped romaine hearts, caramelized onion vinaigrette, local almonds, cucumber and carrots, red onion, quinoa, feta cheese, grilled steak skewer

**SOUP OF THE DAY 4 / 6**

*Add beer brined-grilled chicken breast 5*

*Add grilled steak skewer 7*

*Add seared salmon filet 8*

### ENTREES

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**GORGONZOLA STEAK PASTA 23**

Tender beef tips, sliced mushrooms, red onion, Estate garden chard, roasted garlic cream sauce, Papparadelle pasta, roasted pecans, balsamic reduction, gorgonzola, fried garlic

**SKUNA BAY SALMON 23**

Pan seared salmon filet, sweet & spicy Estate garden pepper glaze, ginger-coconut milk reduction, Estate garden vegetables, cilantro-Jasmine rice, toasted coconut and cilantro

**VEGAN COCONUT CURRY 16**

Roasted baby potatoes, seasonal vegetables, locally made marinated tofu in rich ginger-coconut curry sauce

**BACON WRAPPED MEATLOAF 18**

Pork sausage and ground beef meatloaf wrapped with applewood smoked bacon. Baked with Pale Ale BBQ sauce and served with roasted garlic mashed potatoes and seasonal vegetables

**GRILLED RIBEYE STEAK 30**

12 oz. ribeye, Estate herb compound butter, roasted garlic mashed potatoes, seasonal vegetables

**CHICKEN SCHNITZEL 18**

Crystal Wheat brined breaded chicken breast, housemade gravy, roasted garlic mashed potatoes, seasonal vegetables

**PALE ALE FISH AND CHIPS 17**

Wild caught Pale Ale battered Alaskan cod, Kennebec fries, coleslaw, house made tartar sauce

# WOOD OVEN FIRED PIZZA

*Our hand tossed dough is made using Pale Ale Brewers yeast*

## CALIFORMAGE PIZZA 12

Housemade tomato sauce, oregano, Fromage, mozzarella and parmesan

## POPEYE PIZZA 15

Garlic oil, sautéed spinach, goat cheese, marinated artichoke hearts, fresh basil, pecans

## BREWER'S PIZZA 15

Housemade tomato sauce, mushrooms, Milan salami and pepperoni, Estate garden herbs, mozzarella & parmesan

## LOADED BAKED POTATO PIZZA 16

Garlic cream sauce, crispy potatoes, malted bacon, red onions, white cheddar cheese, garlic-chive sour cream, green onions

## BBQ CHICKEN PIZZA 16

Pale Ale BBQ chicken, red onion, pepperoncini, white cheddar cheese, green onion

## FAJITA CHICKEN PIZZA 16

1979 Stout and chipotle grilled chicken, sautéed bell peppers & onions, Ancho chili sauce, queso fresco, Porter-chili crema, Estate cilantro

## BURGERS AND SANDWICHES

*Choice of hand-cut fries or malted pasta salad*

### SIERRA NEVADA BURGER 13

Torpedo beer cheese, lettuce, red onion, housemade pickle, Pale Ale buttermilk bun

### VEGAN PORTABURGER 12

Marinated portobella mushroom, hummus, lettuce, red onion, pickle, malted shallot ciabatta bun

### THE PASTRAMI 16

10-day house cured and roasted peppered-brisket, house cultured sauerkraut, Swiss cheese, 1000 Island, housemade marble rye bread

### TUSCAN CHICKEN SANDWICH 13

Crystal Wheat brined grilled chicken breast, thinly sliced prosciutto, pesto beer cheese, balsamic red onions, sweet and spicy estate garden pepper glaze, arugula, malted shallot ciabatta bun

### PALE ALE BRATWURST 12

Grilled Pale Ale-sausage link, house cultured sauerkraut and housemade pretzel bun

### LENTIL BURGER 10

Housemade Green lentil-pecan burger, lettuce, red onion, basil aioli, malted shallot ciabatta bun

## CHILDREN'S MENU

### SIERRA BURGER 6

Our 1/3 pound burger on a buttermilk bun  
With cheese 7

### GRILLED CHEESE SANDWICH 5

Melted white cheddar cheese on sourdough bread

### FRESH VEGETABLES 4

With ranch dressing

### MAC & CHEESE 6

### KID'S FISH & CHIPS 9

### CHEESE PIZZA 8

### PEPPERONI PIZZA 9

### KID'S PASTA 6

Your choice of marinara sauce or butter and parmesan

## BEVERAGES

### FRESH LEMONADE 3

Housemade and fresh squeezed

### SOFT DRINKS 2

Pepsi, Diet, Mist, Mug,  
Dr. Pepper, Mountain Dew

### BREWED ICED TEA 2

Raspberry Tea 2.50  
Peach Tea 2.50

### JUICES 3

Apple Juice  
Orange juice

### MALTS AND SHAKES 5

Made with brewhouse malt,  
Shubert's ice cream and  
housemade whipped cream

*Your choice of:*

*Chocolate Malt*

*Chocolate Shake*

*Vanilla Malt*

*Vanilla Shake*

*Stout Espresso Shake*

### HOT BEVERAGES

Locally Roasted Cal Java Coffee 2

Espresso 1.75

Double Espresso 2.50

Cappuccino 4

Latte 4

Mocha or flavored Latte 4.50

Hot Chocolate 2

Rishi Hot Tea 2

*Chamomile,*

*Peppermint,*

*English Breakfast,*

*Earl Grey,*

*Green Jasmine,*

*Masala Chai*



*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase your risk of foodborne illness*