

SIERRA NEVADA BREWING CO.

TAPROOM MENU

STARTERS

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

SIERRA NEVADA SALAD 5 / 10

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

STEAK SKEWER & QUINOA SALAD 17

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

CAESAR SALAD 5 / 10

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

SOUP OF THE DAY 4 / 6

Add beer brined-grilled chicken breast 5

Add grilled steak skewer 7

Add seared Salmon filet 8

ENTREES

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

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

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

GRILLED RIBEYE STEAK 30

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

COCONUT CURRY (V) 16

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

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

(V) = Vegan

Parties of eight or more will be presented on one check.

WOOD OVEN FIRED PIZZA

Our hand tossed dough is made using Pale Ale Brewers yeast

ESTATE COMBO PIZZA 14

Housemade tomato sauce, ground beef and Italian pork sausage blend, Milan pepperoni, estate garden seasonal vegetables, mozzarella and parmesan

BREWER'S PIZZA 14

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

CALIFORMAGE PIZZA 12

Housemade tomato sauce, oregano, Fromage, mozzarella and parmesan

BURGERS AND SANDWICHES

Choice of hand-cut fries or malted pasta salad

SIERRA NEVADA BURGER 13

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

PALE ALE BRATWURST 12

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

PORTABURGER (V) 12

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

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, housemade malted-shallot ciabatta bun

LENTIL BURGER 10

Housemade Green lentil-pecan burger, lettuce, red onion, basil aioli, 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

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*