

# SIERRA NEVADA BREWING CO.

## TAPROOM MENU

### STARTERS

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**KENNEBEC POTATO FRIES 6**

**GARLIC FRIES 8**

Garlic, Parmigiana Reggiano, hop salt

**VEGAN HUMMUS SAMPLER 9**

Brewers yeast pita chips, pickled and fresh vegetables served with pesto, roasted pepper and our classic hummus

**SPINACH DIP 9**

Sautéed shallots, garlic, spinach in a cream cheese dip topped with mozzarella. Brewers yeast pita chips

**PUB BEER CHEESE & PRETZELS 9**

Housemade pretzels, Torpedo-aged cheddar cheese

**SAUSAGE TRIO 14**

Grilled links of Bourbon-bacon, Apple-chicken and Pale Ale Bratwurst with sauerkraut, Narwhal caramelized onions and bread & butter pickles

**WINGS 13**

Mary's free range chicken wings

Your choice of:

*Torpedo Hot Sauce*

*Torpedo BBQ*

*Malted Sweet and Spicy with sesame seeds*

### SALADS AND SOUP

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**SIERRA NEVADA SALAD 6 / 12**

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

**CAESAR SALAD 6 / 12**

Chopped romaine hearts, Parmigiana Reggiano, classic dressing, Parmigiana Reggiano croutons

**ROASTED BEETS 13**

Gold, red and chioggia beets, shaved fennel, arugula, feta

**CHOPPED 13**

Chopped cabbage, baby kale, roasted chioggia beets spiced pepitas, Cotija, toasted cumin vinaigrette

**MEDITERRANEAN QUINOA 13**

Baby braising greens, caramelized onion vinaigrette, local almonds, cucumber, carrots, red onion, quinoa, feta cheese

**WEDGE 11**

Butter lettuce, bacon, garlic-chives, gorgonzola, pickled egg, bacon mustard vinaigrette

**SOUP OF THE DAY 4 / 6**

*Kellerweis brined chicken breast 5*

*Grilled steak skewer 7*

*Meyer lemon scented shrimp 7*

### ENTREES

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**GRILLED RIBEYE STEAK 31**

12 oz. ribeye, herb compound butter, roasted garlic mashed potatoes, roasted brussels sprouts

**SCALLOPS AND RISOTTO 30**

Curry seared sea scallops, roasted butternut squash, saffron risotto

**PALE ALE FISH & CHIPS 17**

Wild Pacific whitefish, Pale Ale beer batter Kennebec fries, coleslaw, tartar sauce

**DAILY CATCH MARKET PRICE**

Wild caught fresh fish

**VEGAN COCONUT CURRY 16**

Fried baby potatoes, seasonal vegetables, marinated tofu in rich ginger coconut milk sauce, naan bread

**CARBONARA Di MARE 30**

Bucatini, wild shrimp, blue mussels, Littleneck clams, crispy pancetta, snap peas, carbonara cream sauce

**CHICKEN SCHNITZEL 20**

Breaded Mary's free range chicken breast, pan gravy, roasted garlic mashed potatoes, sautéed broccolini

**KELLERWEIS CHICKEN 22**

Citrus and Kellerweis brined airline chicken, lemon butter sauce, fried red potatoes, arugula, grape tomatoes

**MEATLOAF 20**

Pork sausage & grass fed beef, applewood smoked bacon, Pale Ale BBQ sauce. Served with roasted garlic mashed potatoes and roasted baby carrots

# WOOD OVEN FIRED PIZZA

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

## **BBQ CHICKEN 16**

Torpedo BBQ, cheddar and mozzarella cheeses, dry rubbed chicken, red onion, bacon, garlic herb drizzle

## **CALIFORMAGE PIZZA 12**

Housemade tomato sauce, oregano, Fromage, mozzarella and Parmigiana Reggiano

## **FAJITA 16**

Ancho pepper sauce, sautéed Peppers and onions, marinated chicken, jalapeno queso, porter crema

## **BREWER'S PIZZA 15**

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

## **POPEYE 15**

Garlic olive oil, wilted spinach, marinated artichoke hearts, Parmigiana Reggiano, goat cheese, toasted pine nuts

## **LOADED BAKED POTATO 16**

Garlic olive oil, cheddar and mozzarella cheeses, fried potatoes, red onion, malted bacon, garlic-chive sour cream

## BURGERS AND SANDWICHES

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

## **SIERRA NEVADA BURGER 13**

Western grass fed beef, Torpedo beer cheese, lettuce, red onion, pickle, Pale Ale buttermilk bun

## **VEGAN PORTABURGER 12**

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

## **THE REUBEN 16**

10-day house cured and roasted peppered-brisket, sauerkraut, Swiss cheese, 1000 Islands, marble rye

## **LENTIL BURGER 12**

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

## **NAPA VALLEY BURGER 17**

Western grass fed beef, tomato jam, arugula, pickled red onion, brie, shallot aioli, Pale Ale buttermilk bun

## **SHRIMP PO BOY 16**

Cajun fried shrimp, spiced remoulade, avocado, bread and butter pickles, arugula, French Roll

## **CHICKEN PARMESAN SANDWICH 13**

Fried chicken breast, heirloom tomato, mozzarella, arugula, and tomato sauce, malted shallot ciabatta

## **PORTER BRAISED PORK 14**

Slow Porter braised pork, estate vegetable slaw, shallot aioli, Torpedo BBQ sauce, Dutch Crunch Roll

## CHILDREN'S MENU

(12 AND UNDER)

## **SIERRA BURGER 6**

Our 1/4 pound burger on a buttermilk bun  
With cheese 7

## **GRILLED CHEESE SANDWICH 5**

Melted white cheddar cheese on  
sourdough bread

## **KID'S PASTA 6**

Your choice of marinara sauce or butter  
and Parmigiana Reggiano

## **FRESH VEGETABLES 4**

With ranch dressing

## **KID'S FISH & CHIPS 9**

## **CHEESE PIZZA 8**

## **PEPPERONI PIZZA 9**

## **MAC & CHEESE 6**

## BEVERAGES

## **FRESH LEMONADE 4**

Housemade and fresh squeezed

## **SOFT DRINKS 3**

## **BREWED ICED TEA 3**

Raspberry Tea 3.50  
Peach Tea 3.50

## **JUICES 3**

Apple Juice  
Orange juice

## **MALTS AND SHAKES 6**

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*