

SIERRA NEVADA BREWING CO.

*Water gladly served upon request,
We're in support of California's water conservation efforts.*

Starters

KENNEBEC POTATO FRIES 5

VAMPIRE FRIES 7

Garlic, aged jack, hop salt

ORIGINAL PUB BEER CHEESE & PRETZELS 9

Housemade pretzels,
Torpedo-aged cheddar cheese

WINGS 13

Cajun breaded free range chicken wings,
choice of:

Torpedo hopped hot sauce

Pale Ale BBQ

Malted spicy chili

TUNA TATAKI 14

Wild caught pacific Ahi, cucumber (E),
pickled carrot (E), micros greens (E),
green onions, cilantro, Ponzu sauce

MEXICAN SHRIMP COCKTAIL 14

Otra Vez with Lime poached shrimp, cucumbers,
green chilies, red onion, celery,
and cilantro in spicy lime-tomato sauce.

Garnished with avocado and micro greens (E).

Served with corn tortilla chips

HUMMUS & NAAN (V) 9

Housemade Brewers yeast Naan bread,
pickled vegetables (E), and housemade hummus

Salads & Soup

SIERRA NEVADA SALAD 5 / 10

Mixed greens, candied pecans, feta cheese,
shaved beets, malted balsamic vinaigrette

CAESAR SALAD 5 / 10

Whole split romaine heart, housemade dressing,
aged jack, Pale Ale bread crumb

SOUP OF THE DAY 4 / 6

SEASONAL ESTATE SALAD

Market Price

Today's selection from our Estate garden

FILET & QUINOA SALAD 17

Chopped hearts of romaine, caramelized onion vinaigrette,
local almonds, cucumber (E), carrots (E), red onion,
quinoa, feta cheese and a grilled steak skewer

Add grilled Mary's free range chicken 5

Add grilled Filet skewer 7

Large Plates

GRILLED RIBEYE STEAK 30

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

ARTICHOKE CRUSTED HALIBUT 24

Wild caught Alaskan Halibut filet with
aged jack, housemade breadcrumbs and
artichoke heart crust, topped with lemon aioli.
Served with pesto (E) orzo, seasonal vegetables (E)
and green onions

PALE ALE FISH & CHIPS 17

Wild caught Alaskan cod, Kennebec fries,
coleslaw, house tartar sauce

COCONUT CURRY (V) 16

Roasted baby potatoes, vegetables (E), locally made
marinated tofu in rich ginger coconut milk sauce
Served with housemade naan bread

CIOPPINO 23

Snow crab, shrimp and fisherman's catch of the day
in a zesty tomato vegetable (E) broth.
Served with grilled garlic sourdough

CHICKEN SCHNITZEL 18

Free range chicken breast, house breaded and fried,
topped with pan gravy, roasted garlic mashed potatoes,
seasonal vegetables (E)

MEATLOAF 18

Pork sausage & Alturas Ranch-Chico State beef
seasoned with Italian spices, aged jack cheese,
Pale Ale BBQ sauce, and Pale Ale mustard.
Wrapped with applewood smoked bacon,
topped with Pale Ale BBQ sauce. Served with
roasted garlic mashed potatoes and seasonal vegetables (E)

(E) = Sierra Nevada Estate Garden, (V) = Vegan

Local Almond Wood-Fired Pizza

Our hand tossed dough is made using fresh Brewers yeast

BREWERY PIZZA 14

Housemade tomato sauce,
mushrooms, Milan salami and pepperoni,
Estate grown herbs, mozzarella and aged jack cheese

CALIFORMAGE PIZZA 12

Housemade tomato sauce, oregano,
Fromage, mozzarella and aged jack cheese

ESTATE COMBO PIZZA 14

Housemade tomato sauce, ground beef and Italian
pork sausage blend, pepperoni, seasonal vegetables (E),
mozzarella and aged jack cheese

Burgers & Sandwiches

Choice of hand-cut fries or malted Italian pasta salad

SIERRA NEVADA BURGER 13

Alturas Ranch-Chico State beef,
Torpedo beer cheese, tomato, lettuce, red onion,
housemade pickle, housemade Pale Ale buttermilk bun

CHICKEN SANDWICH 13

Mary's free range grilled chicken breast,
green goddess dressing, tomato,
red onion, micro greens (E),
pepper jack cheese, buttermilk bun

PALE ALE BRATWURST 12

Grilled sausage link, house cultured sauerkraut
and house baked pretzel bun

LENTIL BURGER 10

Green lentil-pecan burger, house baked
malted-shallot ciabatta, lettuce,
tomato, red onion, lemon aioli

THE PASTRAMI 16

10-day house cured and roasted peppered-brisket,
house baked marble rye, house cultured sauerkraut,
Swiss cheese, fancy sauce

PORTABURGER (V) 12

Marinated portobello mushroom, hummus,
tomato, lettuce, red onion, housemade pickle,
house baked malted-shallot ciabatta

Children's Menu

For children 12 and under

SIERRA BURGER

Our 1/3 pound burger on a buttermilk bun
6
With cheese 7

KID'S FISH & CHIPS

9

GRILLED CHEESE SANDWICH

Melted white cheddar cheese on sourdough bread
5

CHEESE PIZZA

7

PEPPERONI PIZZA

8

FRESH VEGETABLES

With ranch dressing
4

PASTA

Your choice of marinara sauce or butter and parmesan
6

MAC & CHEESE

6

Beverages

FRESH LEMONADE 3

Housemade and fresh squeezed

SOFT DRINKS 2

BREWED ICED TEA 2

Raspberry Tea 2.50
Peach Tea 2.50

JUICES

Apple Juice 3
Orange juice 3

SIERRA NEVADA MALTS & SHAKES 5

Shubert's chocolate, vanilla,
or Stout espresso brewery malt,
with whipped cream

HOT BEVERAGES

Cal Java Locally Roasted &
Fair Trade Coffee 2
Espresso 1.75
Double Espresso 2.50
Cappuccino or Latte 4
Mocha or flavored Latte 4.50
Hot Chocolate 2
Rishi Hot Tea 2
Chamomile, Peppermint,
English Breakfast, Earl Grey,
Green Jasmine, Organic Green Sencha



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

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