

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, parmesan, hop salt

ORIGINAL PUB BEER CHEESE & PRETZELS 9

Housemade pretzels,
Torpedo-aged cheddar cheese

HUMMUS & NAAN (V) 9

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

SAUSAGE TRIO 14

Grilled links of Bourbon-bacon, Apple-chicken
and Pale Ale Bratwurst with house cultured sauerkraut,
Narwhal caramelized onions and
housemade Bread & Butter pickles

WINGS 13

Cajun breaded free range chicken wings,
choice of:
Torpedo hopped hot sauce
Pale Ale BBQ
Malted spicy chili

Salads & Soup

SIERRA NEVADA SALAD 5 / 10

Mixed greens, candied pecans, feta cheese,
(E) radishes, malted balsamic vinaigrette

CAESAR SALAD 5 / 10

Chopped romaine hearts, housemade dressing,
Parmesan croutons

SOUP OF THE DAY 4 / 6

SEASONAL ESTATE SALAD

Market Price
Today's selection from our Estate garden

STEAK SKEWER & QUINOA SALAD 17

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

Add Mary's free range grilled chicken breast 5

Add grilled steak skewer 7

Large Plates

GRILLED RIBEYE STEAK 30

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

ØRA KING SALMON 23

Pan seared filet of Salmon, **(E)** & local vegetables
glazed with **(E)** sweet & spicy
pepper glaze, ginger-coconut milk reduction,
(E) cilantro-Jasmine rice,
Garnished with toasted coconut and **(E)** cilantro

PALE ALE FISH & CHIPS 17

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

COCONUT CURRY (V) 16

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

GORGONZOLA STEAK PASTA 23

Tender beef tips, sliced mushrooms, red onion,
(E) chard in a roasted garlic cream sauce tossed with
Strozzapretti pasta. Garnished with roasted pecans,
balsamic reduction, gorgonzola cheese and fried garlic

CHICKEN SCHNITZEL 18

Mary's free range chicken breast,
house breaded and fried, topped with pan gravy,
roasted garlic mashed potatoes,
seasonal vegetables

MEATLOAF 18

Pork sausage & Western grass fed beef
seasoned with Italian spices, parmesan,
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) = 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,
(E) grown herbs, mozzarella and parmesan

CALIFORMAGE PIZZA 12

Housemade tomato sauce, oregano,
Fromage, mozzarella and parmesan

ESTATE COMBO PIZZA 14

Housemade tomato sauce, ground beef and Italian
pork sausage blend, Milan pepperoni,
(E) seasonal vegetables, mozzarella and parmesan

Burgers & Sandwiches

Choice of hand-cut fries or malted Italian pasta salad

SIERRA NEVADA BURGER 13

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

TUSCAN CHICKEN SANDWICH 13

Mary's free range grilled chicken breast, thinly sliced
prosciutto, pesto beer cheese, balsamic red onions,
(E) sweet and spicy pepper glaze, arugula,
housemade malted-shallot ciabatta

PALE ALE BRATWURST 12

Grilled sausage link, house cultured sauerkraut
and housemade pretzel bun

LENTIL BURGER 10

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

THE PASTRAMI 16

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

PORTABURGER (V) 12

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

Children's Menu

Selections for children 12 and under only

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.