

# SIERRA NEVADA BREWING CO.

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

## Starters

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### 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

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### 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, Pale Ale bread crumb

### 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

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### GRILLED RIBEYE STEAK 30

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

### 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 (E) 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.*