

# SIERRA NEVADA TORPEDO ROOM

## -Snack & Share-

**California Olive Medley** From Granzella's \$5

**Olives and Prosciutto** Olive medley from Granzella's, prosciutto \$10

**Estate Pickled Plate** Assorted pickled fruits and vegetables, harvested from our organic Estate garden \$6

**Meat and Cheese board** Salami, pepperoni, and copa. Three varying artisanal cheeses, focaccia bread, gherkins \$25

**Pretzels and Beer Cheese** Sierra Nevada Pub original hand rolled pretzels, beer cheese \$12

## ~ Sandwiches and Such ~

**Oven Baked Pastrami Sandwich** Estate cured pastrami, focaccia, pepper jack, arugula, roasted red peppers, Estate herb aioli \$13

**Oven Baked Veggie Sandwich** Mozzarella, focaccia, arugula, roasted red peppers, Estate herb aioli \$10

**Torpedo Dog** Potato bun, artisan hot dog, Torpedo beer cheese, Torpedo hot sauce, pickle relish \$8

**Tofurkey Beer Brat** Potato bun, Estate grown & house cultured kraut, Stout mustard, pickle relish \$7

**Pale Ale Brat** 1/3 lb. brat made with Pale Ale, house pretzel bun, Estate grown & house cultured kraut, Stout mustard, pickle relish \$13

**Soup of the day** ask your bartender for today's choice \$6

**Potato Chips** Deep River Mesquite BBQ or Salt & Cracked Pepper \$2.25

Boylan's Root Beer & Sparkling Lemonade 3.50,

Bundaberg Ginger Beer 4.50, Humm Kombucha Blueberry Mint 4.75

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Operated, and Argued Over.



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