



APPETIZERS

GIANT GERMAN SOFT PRETZEL 11.95
spicy mustard [add beer cheese sauce 2.95]

ASPARAGUS FRIES 12.95
fresh asparagus spears, crispy Parmesan and beer crust, sides of garlic and Cajun aioli

CHILI CHEESE FRIES 12.95
house-made chili, Cheddar cheese, green onion, chipotle sour cream

HAND-HACKED GUACAMOLE 13.95
fresh guacamole, fresh corn tortilla chips, spicy house salsa

SPINACH AND ARTICHOKE DIP 13.95
warm tortilla chips, house-made salsa

NACHOS 12.95
queso, black beans, pico de gallo, green onions, jalapeños, guacamole, sour cream [add steak or grilled chicken 3.95]

CRISPY CHICKEN TENDERS 15.95
buttermilk-marinated, choice of ranch, BBQ sauce or ketchup

BUFFALO CHICKEN TENDERS 16.95
Buttermilk marinated, choice of ranch or blue cheese dressing

RED HOT CHICKEN WINGS 16.95
Louisiana-style hot sauce, choice of blue cheese or ranch dressing

ASIAN WINGS 17.95
celery, carrots, choice of blue cheese or ranch dressing

SALADS

KALE MANGO SALAD WITH GRILLED CHICKEN 17.95
grilled chicken, baby kale, mango, shredded carrots, red onions, cherry tomatoes, red bell peppers, avocado, sesame vinaigrette

CHOPPED CHINESE CHICKEN SALAD 17.95
chopped grilled chicken, cabbage and lettuce mix, bean sprouts, crispy wonton, mandarin, green onion, cucumber, almonds, sesame vinaigrette

CHIPOTLE CHICKEN SALAD 16.95
grilled chicken, Napa and red cabbage, corn, black beans, green onions, serrano chilies, tomatoes, tortilla strips, avocado, Jack and Cheddar cheese blend, spicy chipotle dressing

TACOS

served with salsa, black beans, Mexican red rice, roasted jalapeño

BAJA FISH TACOS 16.95
two beer-battered cod, cabbage, pico de gallo, guacamole, Baja white sauce on flour tortilla

CARNE ASADA TACOS 17.95
two marinated filet mignon tacos, avocado-tomatillo salsa, shredded lettuce, pico de gallo, Jack and Cheddar cheeses on corn tortillas [contains wheat] [add guacamole 1.95]

HALIBUT TACOS 18.95
two pan-seared halibut, shredded cabbage, grilled scallions, cilantro, radish, pickled red onions, Baja white sauce, guacamole, pico de gallo on flour tortillas

PIZZAS

MARGHERITA PIZZA 16.95
tomato sauce, mozzarella, fresh tomato, torn basil

BBQ CHICKEN PIZZA 17.95
Gouda, mozzarella, red onion, cilantro, chicken, BBQ sauce

O.G. PEPPERONI PIZZA 17.95
tomato sauce, mozzarella, cupping pepperoni

SPICY MAUI PIZZA 18.95
tomato sauce, mozzarella, cupping pepperoni, pickled jalapeños, fresh shaved pineapple

BUILD YOUR OWN PIZZA 17.95
comes with choice of 2 toppings, add 1.00 for each additional topping pepperoni, fresh tomato, onion, mushrooms, grilled chicken, basil, bacon, jalapeño, pineapple, fresh garlic

HOUSE FAVORITES

FILET MIGNON CHILI 9.95 Cup 15.95 Bowl
filet mignon and ground prime chuck beef with pinto beans, tomatoes, onions, chillies and spices, topped with white onions, jack and cheddar cheese, serve with garlic toast

FISH & CHIPS 16.95 Lunch 19.95 Dinner
cod coated with a delicate flaky crust, coleslaw, fries, tartar and spicy cocktail sauces

SOUTHWESTERN PENNE PASTA [mild or spicy] 18.95
penne pasta, chicken, mushrooms, tomatoes, green onions, parmesan cheese, crunchy tortilla strips, chipotle cream sauce, garlic toast

KETO-FRIENDLY

PROTEIN BURGER 16.95
Niman Ranch beef patty, Cheddar cheese, garlic aioli, tomato, grilled onion, wrapped in lettuce, side of grilled asparagus

TACO BOWL 17.95
choice of a carne asada or grilled chicken, cauliflower rice, black beans, Cheddar cheese, pico de gallo, guacamole, sour cream

GREEK BOWL 17.95
marinated grilled chicken, cauliflower rice, blistered cherry tomato, feta, cucumber, olives, red onion, tzatziki

"BLTA" SALAD 15.95
avocado, bacon, campari tomato, cucumber, arugula, chili flake, feta cheese, lemon Dijon vinaigrette [add grilled chicken 3.95]

CHICKEN LETTUCE CUPS 16.95
keto peanut sauce, bean sprout, green onion, carrot, roasted bell peppers, toasted sesame, butter lettuce cups

PRIME BURGERS

served with French fries; substitute curly fries or sweet potato fries [add 1.50] or onion rings [add 1.95]; gluten-free bread [add 1]

BUILD YOUR OWN BURGER 12.95
USDA PRIME ground chuck beef or chicken breast; tomatoes, lettuce, onions on the side, on brioche bun [add 1.50 for each topping: cheese, bacon, sautéed onions, sautéed mushrooms; add 2.00 for avocado; choice of Cheddar, Jack, Swiss, or Provolone]

BREWERY BURGER 15.95
Cheddar cheese, tomatoes, shredded lettuce, sweet onions, pickles, Thousand Island dressing, on brioche bun

"THE OLD-FASHION" SMASH BURGER 15.95
double beef patty, American cheese, grilled onions, dill pickle, mustard, ketchup, on potato bun

FUCH'S OFFICE BURGER 17.95
Gruyère and Maytag blue cheeses, caramelized onions, applewood bacon, arugula, tomatoes, garlic aioli, on brioche bun

NASHVILLE SMASH BURGER 16.95
double beef patty, American cheese, grilled onions, dill pickle, tangy mustard sauce, on brioche bun

HICKORY BURGER 16.95
applewood bacon, two onion rings, Cheddar cheese, house-made hickory BBQ sauce, on brioche bun

FIGGY PIGGY BURGER 17.95
chèvre goat cheese, fig jam, bacon, arugula, garlic aioli, onion, on brioche bun

BEYOND BURGER 18.95
caramelized onions, American cheese, garlic aioli, pickles, lettuce, tomato, on brioche bun

SANDWICHES

served with French fries; substitute curly fries or sweet potato fries [add 1.50] or onion rings [add 1.95]; gluten-free bread [add 1]

HOWLIN' DAVE'S RED HOT CHICKEN SANDWICH 17.95
Southern buttermilk fried chicken breast tossed in our spicy red hot sauce, Pepper Jack and American cheeses, coleslaw, pickles, on a brioche bun

CRISPY CHICKEN SANDWICH 16.95
Southern buttermilk fried chicken breast, Pepper Jack and American cheeses, green leaf lettuce, tomato, pickle, chipotle sour cream, on a brioche bun

GRILLED CHICKEN SANDWICH 15.95
grilled chicken breast, basil aioli, avocado, tomatoes, caramelized onion, provolone cheese, green leaf lettuce [add bacon \$1.95]

KOREAN FRIED CHICKEN SANDWICH 16.95
breaded chicken breast, tossed in our signature Asian BBQ sauce, spicy kimchi, avocado, cilantro, green onions, sriracha mayo

CHICKEN PARMIGIANA SANDWICH 16.95
marinated fried chicken, crispy basil, tomato sauce, provolone cheese, basil aioli, on a brioche bun

SIGNATURE SIDES 5.95

**FRENCH FRIES • SWEET POTATO FRIES
CURLY FRIES • ONION RINGS • SIDE SALAD**

DESSERT

NY CHEESECAKE 7.95
strawberry puree, whipped cream

KEY LIME PIE 7.95
graham cracker crust, lime custard, whipped cream

CLASSIC ICE CREAM SANDWICH 4.95
fresh chocolate chip cookies, vanilla bean ice cream

DRAUGHT BEER

LAGERS, PILSNER & BLONDES

GEORGE LOPEZ LIL' MEXI, Mexican Lager, 5.2%	7.50	14.00
BUD LIGHT, Lager, 4.2%	7.00	12.00
KONA BIG WAVE GOLDEN ALE, Blonde Ale, 4.4%	7.50	14.00
BUZZROCK, Pilsner, 4.7%	8.00	15.00
BROUWERIJ WEST 'POPFUJI', Unfiltered Pilsner, 5.0%	8.50	16.00
SPATEN OKTOBERFEST, Marzèn, 5.9%	8.50	16.00
EEL RIVER, California Blonde Ale 5.8%	8.50	16.00
BROOKLYN LAGER, Vienna Lager, 5.2%	8.50	16.00
COMMON SPACE 'FRESH PILS OF LA', Pilsner, 5%	8.50	16.00
STELLA ARTOIS, Belgian Lager, 5.2%	8.00	15.00

WHEATS, CIDERS & KOMBUCHA

KERSHAW'S 'WICKED CURVE', Grapefruit, 5.3%	9.00	17.00
SMOG CITY 'FROM LA WIT LOVE', Wheat Ale, 4.8%	8.00	15.00
FRANZISKANER HEFE WEISSE, Hefeweizen, 5.0%	8.00	15.00
HONEST ABE HARD CIDER, current selection, 6.9%	8.50	16.00
KYLA PINK GRAPEFRUIT, Kombucha, 4.5%	8.00	15.00

PALE & CREAM ALES

GEORGE LOPEZ NARANJA CREMA, Cream Ale, 5.2%	8.00	15.00
CALI CREAMIN'(NITRO), Vanilla Cream Ale, 5.2%	8.00	15.00
LA ALE WORKS 'SPACE XPA', Extra Pale Ale, 7%	8.00	15.00
COMMON SPACE 'FAMILIAR FRIEND', Pale Ale, 5.3%	8.50	16.00
FOUNDERS RUBAEUS (NITRO), Raspberry Ale, 5.7%	8.50	16.00

IPA'S & HAZY IPA'S

BUZZROCK WEST COAST IPA, West Coast IPA, 7.4%	8.50	16.00
BUZZROCK 'THE HERD', IPA, 7.4%	8.50	16.00
GEORGE LOPEZ PALOMA IPA, Grapefruit IPA, 7.5%	8.50	16.00
BEACHWOOD CITRAHOLIC, IPA, 7.1%	8.50	16.00
SOCIETE BREWING CO. 'THE PUPIL', IPA, 7.5%	8.50	16.00
EL SEGUNDO 'MAYBERRY', IPA, 7.2%	8.50	16.00
BUZZROCK HAZY IPA, American IPA, 6.6%	9.00	17.00
KNEE DEEP BREAKING BUD, American IPA, 6.7%	8.50	16.00
THREE WEAVERS EXPATRIATE, IPA, 6.9%	8.50	16.00
STONE DELICIOUS IPA, American IPA, 7.7%	9.00	17.00
CIGAR CITY JAI ALAI IPA, American IPA, 7.7%	9.00	17.00
THREE WEAVERS KNOTTY, DIPA, 8.6%	9.50	18.00
LA ALE WORKS 'FULL THRUST', DIPA, 8.5%	9.50	18.00
STONE 'FEAR.MOVIE.LIONS.', Double Hazy IPA, 8.5%	9.50	18.00

REDS, AMBERS & BROWNS

BUZZROCK RAT BEACH RED, Red Ale, 5.4%	8.00	15.00
SOCIETE 'THE DEBUTANTE', Belgian Amber, 6.5%	8.00	15.00
SHIPYARD SMASHED PUMPKIN, Pumpkin Ale, 4.5%	8.50	16.00
ALESMITH NUT BROWN, English Brown Ale, 5.0%	8.50	16.00
PIZZA PORT 'CHRONIC', Amber Ale, 4.9%	8.50	16.00

PORTERS & STOUTS

LEFT HAND BREWING, Milk Stout, 6.0%	8.50	16.00
GEORGE LOPEZ 'SUAVECITO', Stout - Imperial, 8.7%	9.50	18.00
GUINNESS, Stout, 4.2%	8.50	16.00

EUROPEAN STYLES & SOURS

THE BRUERY, Rotational Sour	9.00	[8oz]
LA CHOUFFE BLOND, Belgian Strong Golden Ale, 8%	9.00	[8oz]

RUSSIAN RIVER

BOTTLED

BEATIFICATION, Spontaneously Fermented, 6%	19.95	[12.68oz]
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DRAUGHT

[Please ask your server the daily selection]		
Served in a Rastal Teku stemmed beer glass	10.95	[14.20oz]

BOTTLED, CANS & CIDERS

MICHELOB ULTRA, Light Lager, 4.2%	7.00	[12.0oz]
REDBRIDGE, Gluten-Free American Lager, 4.0%	7.00	[12.0oz]
REKORDERLIG STRAWBERRY LIME, Cider, 4.5%	7.00	[12.0oz]

CHINGON MICHELADA	9.95
George Lopez Lil' Mexi Lager, Tajín rim	
RED BULL SUMMER SHANDY	10.95
Tropical Red Bull, featured Lager beer	

COCKTAILS

PALOMA	11.95
silver tequila, lime, simple, fresh grapefruit, Squirt	
PINEAPPLE EXPRESS	12.95
Nosotros Silver tequila, triple sec, simple syrup, pineapple, basil, lime	
SUNTORY MULE	11.95
Japanese whiskey, lime, simple syrup, ginger beer	
BETTER AT SUNSET	12.95
bourbon, agave, lime juice, blood orange purée	
PIER PRESSURE	12.95
gin, Butterfly Pea syrup, St-Germain, lemon juice	
SAND & SMOKE	12.95
mezcal, mango purée, agave, basil, lime juice	
BARREL-AGED MANHATTAN	13.95
Old Forester bourbon, Antica Formula sweet vermouth, Angostura bitters, Luxardo liqueur, aged in white oak barrel	
BARREL-AGED OLD FASHIONED	12.95
Old Forester bourbon, oleo saccharum syrup, Angostura bitters, aged in white oak barrel	
BREWCO MARGARITA	11.95
silver tequila, triple sec, lemon, lime [add Grand Marnier 3.95]	
BREWCO MULE	11.95
vodka, ginger beer, lime	
BLOODY MARY [mild or spicy]	11.95
vodka, BREWCO-made Bloody Mary mix	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

WYCLIFF, Brut, California Champagne, Modesto, CA	7.95/23.95
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WHITE

SEAGLASS, Sauvignon blanc, Santa Barbara	8.95/26.95
LAPOSTOLLE, Chardonnay, Chile	9.95/29.95
LA CREMA, Chardonnay, Monterey	12.95/38.95
THE CALLING, Chardonnay, Sonoma Coast	13.95/42.95
DA VINCI Pinot Grigio, Italy	8.95/26.95

ROSÉ

PROPHECY, France	9.95/29.95
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RED

BRIDLEWOOD, Pinot Noir, CA	8.95/26.95
GASCON, Malbec, Mendoza, Argentina	8.95/26.95
LOSCANO "THE WINEMAKER", Malbec	11.95/35.95
LAPOSTOLLE, Cabernet Sauvignon, Chile	9.95/35.95
B.R. COHN "SILVER LABEL", Cabernet Sauvignon, CA	13.95/42.95
B WISE 'WISDOM', Red Blend, Sonoma	12.95/38.95
B.V., Cabernet Sauvignon, Napa Valley, CA	14.95/44.95

GROWLERS TO-GO

64oz OF MOST DRAFT BEERS [EXCLUDING RUSSIAN RIVER]	24.95
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NON-ALCOHOLIC

ATHLETIC BREWING 'RUN WILD', Non-Alcoholic IPA, 0.5%	8.00
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BOTTOMLESS SODA 3.95

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Fuse Unsweetened Iced Tea

BOTTLED ROOT BEER 5.00

Hank's Gourmet Root Beer

RED BULL 5.00

Original, Sugar-Free, Tropical, Watermelon

JUICE 4.95

orange, grapefruit, cranberry, pineapple

LATER DAYS COLD BREW COFFEE 6.00

BOTTLED WATER 6.95

Solé [Still] 750 mL or Solé [Sparkling] 750 mL