

The Pub at
NORTH  **COAST**®
— BREWING CO. —
I N D E P E N D E N T S I N C E 1 9 8 8



444 NORTH MAIN STREET
FORT BRAGG, CA 95437
707-964-3400
WWW.NORTHCOASTBREWING.COM

Please note - *No split checks for parties of six or more.*

*Water is served by request only.
We greatly appreciate your help conserving resources.*

BEER MENU

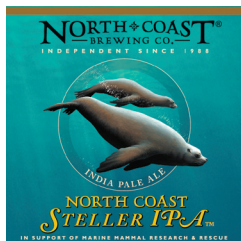
BEER SAMPLERS: CHOOSE ANY FOUR (EXCEPT OLD STOCK) - \$8; WITH OLD STOCK - \$10

	<p>BLUE STAR - AMERICAN WHEAT BEER ABV 4.5 IBU: 17</p> <p>Brewed in the style of the American craft beer renaissance, Blue Star is unfiltered, the yeast adding a complex note to the flavor profile. Choice barley and wheat malts are combined with hops to create this light, fruity, refreshing beer.</p> <p>Original release date: 1994.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>	
<p>SCRIMSHAW - PILSNER ABV 4.5 IBU: 22</p> <p>Named for the delicate engravings popularized by 19th century seafarers, Scrimshaw is a fresh tasting Pilsner brewed in the finest European tradition using Munich malt and Hallertauer and Tettnang hops. Scrimshaw has a subtle hop character, a crisp, clean palate, and a dry finish.</p> <p>Original release date: 1988.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>		
	<p>LAGUNA BAJA - VIENNA LAGER ABV 5 IBU: 19</p> <p>A classically styled Vienna lager (in the Mexican mode), rich dark amber with a malty aroma and a full creamy body. Celebrating the California Gray Whales migration between their summer feeding grounds in the Arctic and their winter calving lagoons in Baja California, passing us twice each year.</p> <p>Original release date: 2017.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>	
<p>RED SEAL ALE - AMERICAN AMBER ALE ABV 5.4 IBU: 42</p> <p>Malt and hops are beautifully married in this full-bodied, copper-red Pale Ale. Red Seal is generously hopped for a long, spicy finish. An excellent accompaniment to grilled meats and rich sauces.</p> <p>Original release date: 1988.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>		
	<p>OLD NO. 38 - DUBLIN DRY STOUT ABV 5.4 IBU: 53</p> <p>Named for a retired California Western Railroad steam engine on the Fort Bragg to Willits run through the Redwoods, Old No. 38 Stout is a smooth, firm-bodied stout with the toasted character and coffee notes of dark malts and roasted barley.</p> <p>Original release date: 1988.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>	
<p>ACME BEER - CLASSIC AMERICAN LAGER ABV 4.75 IBU: 30</p> <p>From over one hundred years of tradition, comes a new take on the original version of Acme Beer. Crisp and refreshing, Acme Beer is a no-nonsense brew, made from the four essential ingredients: water, yeast, malt and hops.</p> <p>Original release date: 2021.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>		
	<p>PACIFIC MAGIC - INDIA PALE ALE ABV 6.8 IBU: 58</p> <p>Our latest take on the now eponymous American IPA, Pacific Magic combines the straw coloration and crisp dry finish of a pilsner with the bitterness and aromatics of an aggressive West Coast Style IPA.</p> <p>Original release date: 2022.</p> <p>Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21</p>	

MAKING THE WORLD A BETTER PLACE, ONE PINT AT A TIME.

BEER MENU

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NORTH COAST STELLER IPA - INDIA PALE ALE ABV 6.5 IBU: 59

Like muscat, spruce tips, and pennyroyal, North Coast Steller IPA is redolent of resinous terpenes: myrcene, linalool, pinene, and geraniol. An unparalleled hop happening. For every case of North Coast Steller IPA sold, we contribute to a marine mammal research and rescue fund.

Original release date 2015.

Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21

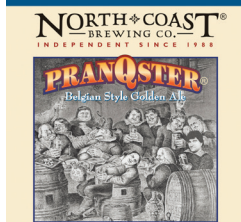
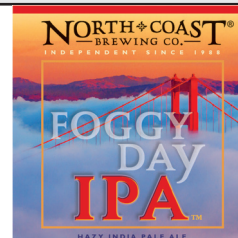
FOGGY DAY IPA - HAZY INDIA PALE ALE

ABV 6.6 IBU: 55

Foggy Day IPA is North Coast Brewing's interpretation of an increasingly popular sub-style of IPA. These beers are unfiltered and utilize heavy doses of citrus-forward hops. High-protein cereals in the grist such as oats and raw wheat create haziness in the beer and add silky texture to the mouthfeel.

Original release date: 2020

Available in: 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8, Pitcher - \$21



PRANQSTER - BELGIAN-STYLE GOLDEN ALE ABV 7.6 IBU: 20

Belgian Ales represent the height of the brewers' art. Sophisticated brewing techniques, yeast blends, and unique flavoring elements have elevated the beers of Belgium to the status enjoyed by wine in other countries. PranQster follows in this tradition using a mixed culture of antique yeast strains that produce a floral nose, a full fruity flavor, and a clean finish. Original release date: 1995.

Available in: 4 oz. - \$2.25, 10 oz. - \$6

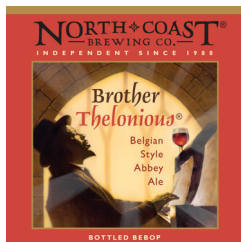
LE MERLE - BELGIAN-STYLE FARMHOUSE ALE

ABV 7.9 IBU: 26

Le Merle is a rustic ale, pale in color, inspired by the rich brewing traditions of the Flanders region. Abundant hops and a Belgian yeast strain contribute exotic aromas of tropical fruit. Winner of the Brussels Beer Challenge.

Original release date: 2007.

Available in: 4 oz. - \$2.25, 10 oz. - \$6



BROTHER THELONIOUS - BELGIAN-STYLE ABBEY ALE ABV 9.4 IBU: 27

With all the interest in Belgian ales and in the monasteries that brew them, it's time to remind the world that here in the U.S. we have a Monk of our own. The label features the Jazz master, Thelonious Monk himself, a portrait by California artist Eric Grbich. This strong dark ale is rich and robust. We contribute to the music education programs of the Monterey Jazz Festival with every glass.

Original release date: 2006. Available in: 4 oz. - \$2.25, 10 oz. - \$6

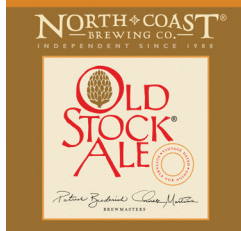
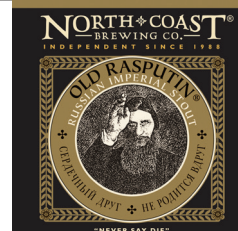
OLD RASPUTIN - RUSSIAN IMPERIAL STOUT

ABV 9 IBU: 75

Produced in the tradition of 18th Century English brewers who supplied the court of Russia's Catherine the Great, Old Rasputin seems to develop a cult following wherever it goes. It's a rich, intense brew with big complex flavors and a warming finish.

Original release date: 1995

Available in: 4 oz. - \$2.25, 10 oz. - \$6



OLD STOCK ALE - ENGLISH OLD ALE ABV 10.2 IBU: 34

Like a fine port, Old Stock Ale is intended to be laid down. With an original gravity of over 1100 and a generous hopping rate, Old Stock Ale is well designed to round out and mellow with age. It's brewed with classic Maris Otter malt and Fuggles and East Kent Goldings hops, all imported from England.

Original release date: 2000.

Available in: 4 oz. - \$5, 6 oz. - \$7.50

INDEPENDENT SINCE 1988

STARTERS

BEER CHEESE PRETZELS \$8

Warm soft pretzel served with our white cheddar PranQster beer cheese and house made honey mustard dipping sauce

CHOWDER FRIES \$9

Crispy pub fries topped with chowder, cheddar/jack cheese and green onion

COCONUT SHRIMP \$16

Crispy panko and coconut encrusted shrimp, served with our Thai chili-garlic dipping sauce

DEEP FRIED BRUSSELS SPROUTS (GF) \$11

Brussels sprouts flash fried and tossed in an anchovy vinaigrette

SHRIMP CEVICHE (GF) \$16

Shrimp, lime juice, tomato, onion, cilantro, jalapeno, house made chips and guacamole

NORTH COAST NACHOS (GF) \$17

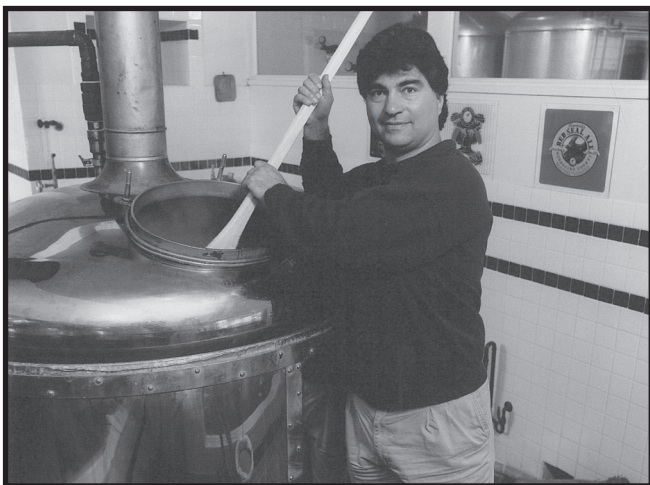
House made chips, melted cheese, black beans, guacamole, sour cream and Pico de Gallo. A great share for four people!

GARLIC WAFFLE FRIES \$12

Criss-cut seasoned fries tossed in white truffle oil, garlic, Parmesan and green onions

CHILI CHEESE FRIES \$12

Crispy pub fries covered with melted cheddar/jack cheese and topped with our Route 66 chili, sour cream and green onions



Co-Founder and original Brewmaster, Mark Ruedrich, at Kettle #1, when all our beer was made at The Pub.

SOUPS & SALADS

CLAM CHOWDER \$7 / \$11

Our Award Winning New England style clam chowder

ROUTE 66 CHILI \$6 / \$9

Our award winning pork chili, without beans, made with our Laguna Baja Mexican Style Dark Lager

BBQ CHICKEN SALAD \$18

Roundman's smoked chicken breast marinated in our Rasputin BBQ sauce, field greens, jicama, cherry tomatoes, cheddar/jack cheese, red onion and tortilla strips tossed in ranch dressing

HOLLYWOOD CAESAR \$18

Crisp romaine lettuce, grilled chicken breast, bacon bits, house made croutons, anchovy, and parmesan cheese with house made Caesar dressing

NORTH COAST WEDGE SALAD \$18

Fresh Butter head lettuce wedges, topped with cherry tomatoes, red onion, bacon, gorgonzola crumbles, avocado and our creamy gorgonzola blue cheese dressing made with our North Coast Steller IPA

HARVEST SALAD \$18

Spring mix, fresh seasonal veggies, garbanzo beans, walnuts, grapes with our house made balsamic vinaigrette

HOUSE SIDE SALAD (GF) \$8

Lettuce, carrots, jicama, onion, grape tomato with our house made lemon vinaigrette

CAESAR SIDE SALAD \$10

Romaine lettuce, croutons, anchovy, parmesan cheese and house made Caesar dressing

ADD PROTEIN:

- Grilled chicken breast \$8
- Grilled rockfish fillet \$7
- Grilled shrimp (3) \$12
- Hamburger patty \$7
- Carolina pulled pork \$7
- Beyond burger \$11
- Black beans \$3

MAKING THE WORLD A BETTER PLACE, ONE PINT AT A TIME.

SANDWICHES

Served with Pub fries unless otherwise stated. Add cheese \$2, bacon \$4, GF bun \$2

THE BREWBRAUT \$16

Roundman's smoked Bratwurst braised in our Laguna Baja beer, topped with sautéed onions.

Recommended Pairing: **Laguna Baja**

BREWHOUSE BURGER \$17

All-natural grass fed beef from John Ford Ranch in Willits, Red Seal onion-bacon jam, lettuce, tomato, and red onions on a pretzel bun, served with a pickle spear

Recommended Pairing: **Red Seal Ale**

NEVER SAY DIE BBQ BURGER \$19

House made Old Rasputin BBQ sauce, John Ford Ranch beef, cheddar cheese and bacon on a pretzel bun, served with beer battered onion rings and a pickle spear

Recommended Pairing: **Old Rasputin**

CHICKEN CAPRESE MELT \$17

Mary's free range grilled chicken breast topped with melted mozzarella, basil oil, Brother Thelonious-balsamic reduction and tomato on a sourdough roll

Recommended Pairing: **Brother Thelonious**

SOUTHWEST CHICKEN SANDWICH \$17

Mary's free range grilled chicken breast, seared poblano pepper, bacon, pepper jack cheese and chipotle aioli on a sourdough roll, served with black bean salsa and chips

Recommended Pairing: **Scrimshaw**

CAROLINA PORK SANDWICH \$16

Pulled Roundman's smoked Boston pork butt in our Piedmont-style tangy sauce on a brioche bun and topped with coleslaw and a pickle spear

Recommended Pairing: **Brother Thelonious**

B.L.A.T. \$16

Roundman's bacon, crisp lettuce, avocado and tomato with Red Seal aioli on a pretzel bun

Recommended Pairing: **Red Seal Ale**

BEYOND DEATH BURGER \$21

All plant based with a Beyond Burger, Old Rasputin-reduced mushroom-shallot-olive medley, nutritional yeast, avocado, lettuce and onion on a brioche bun served with a pickle spear

Recommended Pairing: **Old Rasputin**

BLACK BEAN BURGER \$16

House made vegetarian black bean patty, lettuce, tomato, red onion, sprouts and chipotle aioli on a brioche bun, served with a pickle spear

Recommended Pairing: **Foggy Day IPA**

ENTREES

SCRIMSHAW FISH & CHIPS \$20

Local rock cod, Scrimshaw beer batter, Old No. 38 tartar sauce, coleslaw and pub fries

Recommended Pairing: **Scrimshaw**

SCRIMSHAW 1/2 FISH & 1/2 SHRIMP \$22

Rock Cod, Pacific Shrimp, Scrimshaw beer batter, Old No. 38 tartar sauce, cocktail sauce, coleslaw and pub fries

Recommended Pairing: **Scrimshaw**

SCRIMSHAW SHRIMP & CHIPS \$24

Wild caught Pacific shrimp, Scrimshaw beer batter, cocktail sauce, coleslaw and pub fries

Recommended Pairing: **Scrimshaw**

OLD NO. 38 MAC & CHEESE \$18

Roundman's sausage made with Old No. 38, rotini pasta, and jalapeños cooked in a creamy cheese sauce topped with parmesan and panko bread crumbs

Recommended Pairing: **Old No. 38 Stout**

NEW YORK STRIP STEAK \$42

Seasoned grilled NY strip steak topped with herbed butter and served with mashed potatoes and grilled asparagus.

Recommended Pairing: **Brother Thelonious**

LOBSTER ROLL \$42

All-natural, Wild-Caught North Atlantic Lobster warmed in butter tossed in our Citrus Caper Aioli served in a warm Italian Roll served with pub Fries and Pickle spear

Recommended Pairing: **Le Merle**

SURF N TURF \$52

Seasoned Grilled NY Strip Steak with 3 Grilled Wild-caught Shrimp served with Mashed potatoes, Grilled Asparagus and topped with Herbed Butter

Recommended Pairing: **Brother Thelonious**

SEARED AHI TUNA \$34

Seared Wild-Caught Pacific Yellow Fin Ahi Tuna served with Soy-Ginger sauce and Seasoned Rice, House Salad with our house made lemon vinaigrette

Recommended Pairing: **PranQster**

CHILDREN'S MENU

ASK YOUR SERVER FOR MORE INFO

INDEPENDENT SINCE 1988

FULL BAR

A selection of fine craft spirits, popular brands and specialty liqueurs for your particular taste and responsible enjoyment. Ask your server for more details.

WINE LIST

WHITES:

	GLASS	BOTTLE
SAUVIGNON BLANC		
- DRY CREEK (HOUSE WHITE)	\$8	
- NAVARRO	\$12	\$42
- BONTERRA	\$14	\$49
- HUSCH	\$11	\$39

PINOT GRIGIO - FETZER \$12 \$42

CHARDONNAY

- NAVARRO	\$12	\$42
- HUSCH	\$11	\$39

SPARKLING - ROEDERER ESTATE BRUT \$40

ROSE - NAVARRO \$12 \$35

REDS:

ZINFANDEL - DRY CREEK (HOUSE) \$10

PINOT NOIR - NAVARRO \$15 \$53

MERLOT - BONTERRA \$14 \$49

CABERNET SAUVIGNON - HUSCH \$12 \$42

BOURBON BARREL-AGED 1000 STORIES
GOLD RUSH RED \$18 \$63

CORKAGE FEE \$14

WATER

We need to be extremely conscious of our water usage due to serious drought conditions!

To that end -

WE ONLY SERVE WATER UPON REQUEST.

Please help us conserve water wherever you can.

Cheers!

North Coast Brewing Company

BEER COCKTAILS

BOURBON & HONEY SCRIMSHAW \$12
Bulleit Bourbon and our award winning Scrimshaw mixed with honey, lemon juice and bitters

IT'S A FOGGY DAY \$12
Foggy Day IPA and Beefeater gin mixed with grapefruit juice and elder flower liqueur

NORTH COAST RUSSIAN \$10
Old Rasputin, Tito's Vodka, and cream; our take on the traditional White Russian

NON-ALCOHOLIC

THANKSGIVING COFFEE \$2.50
Regular and Decaf -

Another Certified B Corporation right here in Fort Bragg, Thanksgiving Coffee roasts and blends organic, shade grown, fair trade coffee beans from small cooperatives. Their motto is, "Not just a Cup, But a Just Cup." We have been serving their coffee since we opened in 1988.

HOT TEA \$2.50
A selection of traditional caffeinated, decaf and herbal teas. Ask your server for current selection

ICED TEA \$2.50

LEMONADE \$2.50

ARNOLD PALMER \$2.50

SPARKLING WATER \$3.50

SODAS \$2.50
Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb

JUICES \$3.50
Apple and cranberry

HOT CHOCOLATE \$3.50

CHOCOLATE MILK \$3.50

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