

THE PUB AT

NORTH COAST BREWING CO.®

FOOD MENU

SHARE PLATES

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| CHEESE CURDS | \$11 |
| <i>Crispy, battered Wisconsin white cheddar cheese curds, served with ranch</i> Try it with: Scrimshaw | |
| CALAMARI *gf | \$15 |
| <i>Flash fried rings and tentacles, served with sweet chili aioli</i> Try it with: Le Merle | |
| ONION RINGS | \$11 |
| <i>Beer battered onion rings, served with chipotle aioli</i> | |
| CRISPY CHICKEN STRIPS | \$13 |
| <i>Five crispy chicken strips, served with your choice of ranch, BBQ, buffalo, or honey mustard</i> | |
| MEATBALLS *gf | \$14 |
| <i>Three baked meatballs, topped with marinara and cheese, served with garlic pita</i> Try it with: Red Seal Ale | |
| BRUSSELS SPROUTS *gf | \$12 |
| <i>Flash fried and tossed in our house made anchovy vinaigrette</i> | |
| FRENCH FRIES | \$7 |
| SWEET POTATO FRIES *gf | \$7 |
| GARLIC FRIES | \$8 |
| BUFFALO CHICKEN DIP *gf | \$15 |
| <i>Served with celery sticks and our homemade tortilla chips</i> Try it with: Foggy Day | |
| BEER CHEESE PRETZEL | \$9 |
| <i>Two soft baked pretzels served with our homemade beer cheese</i> | |
| BAJA FISH TACOS | \$14 |
| <i>Two Scrimshaw battered pieces of fish in flour tortillas, cilantro slaw, chipotle aioli</i> Try it with: Laguna Baja | |
| AHI TUNA NACHOS | \$21 |
| <i>Poke style ahi tuna, crispy wonton chips, cilantro slaw, sweet chili aioli and wasabi cream</i> Try it with: PranQster | |
| NASHVILLE HOT CRISPY CHICKEN SLIDERS | \$15 |
| <i>Two sliders topped with mayo & a pickle</i> Try it with: Pacific Magic | |
| BACON BANH MI SLIDERS | \$17 |
| <i>Thick cut Roundman's bacon, cilantro slaw and sweet chili aioli</i> Try it with: Brother Thelonious | |
| NORTH COAST NACHOS *gf | \$17 |
| <i>Beer cheese, black bean corn salsa, jalapenos, avocado & sour cream. Add grilled chicken \$8</i> Try it with: Acme Beer | |

KIDS

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| FISH + CHIPS | \$12 |
| <i>Two fish and fries, tartar sauce</i> | |
| KRAFT MAC + CHEESE | \$10 |
| CHICKEN TENDERS + FRIES | \$10 |
| <i>Two tenders and fries</i> | |

LOCAL FAVORITES

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| CLAM CHOWDER | \$9/\$13 |
| <i>Cup or bowl, served with sourdough bread</i> Try it with: Old No. 38 | |
| FISH + CHIPS | \$20 |
| <i>Locally sourced rock cod dipped and fried in our Scrimshaw beer batter. Served with fries and slaw</i> | |
| SHRIMP + CHIPS | \$24 |
| <i>Five jumbo prawns dipped and fried in our Scrimshaw beer batter. Served with fries and slaw.</i> | |
| ½ SHRIMP ½ FISH + CHIPS | \$22 |
| <i>Locally sourced rock cod and jumbo prawns dipped and fried in our Scrimshaw beer batter. Served with fries and slaw.</i> | |
| BLACK BEAN BURGER | \$17 |
| <i>Topped with lettuce, tomato, onion, pickle and our homemade chipotle aioli</i> <i>Served with ½ house or ½ Caesar salad</i> Try it with: Laguna Baja | |
| ROCK COD SANDWICH | \$18 |
| <i>Topped with lettuce, tomato, onion, pickle and our homemade tartar sauce. Served with ½ house or ½ Caesar salad</i> | |
| CHICKEN CAESAR WRAP | \$18 |
| <i>Choice of crispy or grilled chicken, served with fries</i> | |
| SMASH BURGER | |
| <i>Local John Ford Ranch beef, American cheese, burger sauce, grilled onion, lettuce, tomato, and pickle, served on a toasted brioche bun. Served à la carte or add a smaller sized side for \$3-4</i> Try it with: Red Seal Ale Single \$11 Double \$14 <i>Add jalapenos, avocado, crispy onions, or bacon: \$2 each</i> <i>Substitute: Beyond Burger patty \$3, gluten free bun \$1</i> | |

SALADS

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| <i>Half or full size / Add grilled chicken breast \$8 or grilled rock cod \$10</i> | |
| HOUSE SALAD *gf | \$8/\$16 |
| <i>Spring mix, shredded jack cheddar, tomatoes, cucumber, croutons, choice of dressing</i> | |
| CAESAR SALAD *gf | \$8/\$16 |
| <i>Romaine, parmesan, croutons, Caesar dressing</i> | |
| BBQ CHICKEN SALAD *gf | \$13/\$26 |
| <i>Romaine, shredded jack cheddar, black bean corn salsa, tomato, crispy red onions, ranch dressing, BBQ drizzle and your choice of crispy or grilled chicken</i> Try it with: North Coast Steller IPA | |
| STEAK SALAD *gf | \$14/\$28 |
| <i>Spring mix tossed in balsamic dressing, bleu cheese crumbles, red onion, tomato, steak, crispy onions</i> Try it with: Tart Cherry Berliner Weisse | |
| CRISPY CHICKEN SALAD *gf | \$13/\$26 |
| <i>Romaine, shredded jack and cheddar, cucumber, tomato, hard-boiled egg, honey mustard dressing and crispy chicken</i> Try it with: Foggy Day IPA | |

SWEETS

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| SHEILA'S CHOCOLATE CAKE | \$12 |
| <i>House made chocolate bundt cake, featuring our own Old Rasputin Stout</i> <i>Add a scoop of ice cream to your cake: \$3</i> Try it with: Old Rasputin | |
| OLD NO. 38 ICE CREAM | \$5 |
| <i>Made with Old No. 38 Stout by local favorite, Cowlick's Ice Cream Shop.</i> | |

*gf = Item is gluten free or can be made gluten free.

A service charge of 20% will be added to any group of six or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE PUB AT NORTH COAST BREWING CO.®

DRINKS

BEER

BEER SAMPLERS: Choose any 4 (except Old Stock Ale): \$8; With Old Stock Ale: \$10
BEER PRICES (except where specified): 4 oz. - \$2.25, 10 oz. - \$5, 16 oz. - \$6.50, 20 oz. - \$8



BLUE STAR
AMERICAN WHEAT BEER (1994) Blue Star is an unfiltered wheat beer: light, fruity and refreshing, with a clean flavor profile. ABV: 4.5 IBU: 17

SCRIMSHAW
PILSNER STYLE BEER (1988) - 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. ABV: 4.5 IBU: 22

LAGUNA BAJA
VIENNA LAGER (2017) - Laguna Baja is a classically styled Vienna lager (in the Mexican mode), rich dark amber, with a malty aroma and a full, creamy body. ABV: 5 IBU: 19

RED SEAL ALE
AMERICAN AMBER ALE (1988) - Red Seal is a full-bodied, copper-red Pale Ale, with a long, spicy finish. Excellent companion to meats & rich sauces. ABV: 5.4 IBU: 42

OLD NO. 38
DUBLIN DRY STOUT (1988) - A smooth, firm-bodied stout with toasted character and coffee notes of dark malts and roasted barley. ABV: 5.4 IBU: 53

ACME BEER
CLASSIC AMERICAN LAGER (2021) - Crisp and refreshing with subtle spicy and floral aromas, Acme Beer is our take on a pre-prohibition lager. ABV: 4.75 IBU: 30

PACIFIC MAGIC
INDIA PALE ALE (2022) - Our take on American IPA combines the straw coloration and crisp dry finish of a pilsner with the bitterness and aromatics of an aggressive West Coast Style IPA. ABV: 6.8 IBU: 58

NORTH COAST STELLER IPA
INDIA PALE ALE (2015) - Generous hops provide intense spice and pine character with subtle notes of grapefruit. We pledge a portion of the proceeds to marine mammal research and rescue. ABV: 6.5 IBU: 59

FOGGY DAY IPA
HAZY INDIA PALE ALE (2020) - Foggy Day is an intensely hoppy hazy IPA with aromas of orange/citrus fruit and a silky finish. ABV: 6.6 IBU: 55

PRANQSTER
BELGIAN-STYLE GOLDEN ALE (1995) - PranQster has a floral nose, a full fruity flavor, and a clean finish. ABV: 7.6 IBU: 20
Available in: 4 oz. - \$2.25, 10 oz. - \$6

LE MERLE
BELGIAN-STYLE FARMHOUSE ALE (2007) - Le Merle is a rustic Belgian Style Farmhouse Ale, with exotic aromas of tropical fruit. Winner of the Brussels Beer Challenge. ABV: 7.9 IBU: 26
Available in: 4 oz. - \$2.25, 10 oz. - \$6



BROTHER THELONIOUS
BELGIAN ABBEY ALE (2006) - This brew is dark, rich, & robust. We donate a portion of the proceeds to music education through the Monterey Jazz Festival. ABV: 9.4, IBU: 27
Available in: 4 oz. - \$2.25, 10 oz. - \$6

OLD RASPUTIN
RUSSIAN IMPERIAL STOUT (1995) - Old Rasputin is a rich, intense brew with complex roasty flavors and a warming finish. ABV: 9 IBU: 75
Available in: 4 oz. - \$2.25, 10 oz. - \$6

OLD STOCK ALE
ENGLISH OLD ALE (2000) - 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. ABV: 11 IBU: 34
Available in: 4 oz. - \$5, 6 oz. - \$7.50

ASK ABOUT OUR LIMITED RELEASE SMALL BATCH BEERS!

BEER COCKTAILS

BOURBON & HONEY SCRIMSHAW **\$13**
Bourbon and our award winning Scrimshaw mixed with honey, lemon juice and bitters

IT'S A FOGGY DAY **\$13**
Foggy Day IPA and gin mixed with grapefruit juice and elderflower liqueur

NORTH COAST RUSSIAN **\$13**
Old Rasputin, vodka, Kahlua, and cream; our take on the traditional White Russian

WINE

We feature wine from fellow Mendocino County B-Corp Bonterra, as well as a rotating selection of other local wines.

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| | Glass/Bottle |
| BONTERRA RED | \$12/\$42 |
| BONTERRA WHITE | \$12/\$42 |
| LOCAL RED | \$12/\$42 |
| LOCAL WHITE | \$12/\$42 |

NON-ALCOHOLIC

NOYO HOP2O **\$3**
Our very own Hop Water

SODAS/JUICE **\$2.50**
Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, Lemonade, Apple Juice, Cranberry Juice

THANKSGIVING COFFEE **\$2.50**
Regular and Decaf. Locally roasted at another Fort Bragg B Corp!

TEA **\$2.50**
Hot or Iced

A service charge of 20% will be added to any group of six or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.