



Hand-Crafted  
**Brews**  
 from around the world  
 &  
 Tasty  
**Pub Grub**

“Quaintest thoughts,  
 queerest fancies come to  
 life and fade away. What  
 care I how time advances;  
 I am drinking ale today.”  
 - Edgar Allan Poe

“It is a fair wind that blew  
 men to the ale.”  
 - Washington Irving

“Beer is proof that God  
 loves us and wants us to  
 be happy.”  
 - Benjamin Franklin

“You know you’re a  
 homebrewer if...you’ve  
 ever spent the afternoon  
 in a hardware store  
 staring in to space, trying  
 to improve your wort  
 chiller/fluid transfer.”  
 ~Anonymous

## STARTERS & SIDES

{ House Made Extras... \$5.00 } Add a side of Bleu Cheese or Ranch dressing to any appetizer.

{ Brew Wings... 1/2 Doz. \$6.00 or 1 Doz. \$10.00 }

Rosie's Organic wings fried up and sauteed with love in your choice of:

- {1} Original Hot: Spicy and rich, with a touch of amber ale.
- {2} Beer-B-Q: Smoky goodness, spiked with stout.
- {3} Garlic & Olive Oil: Mild and flavorful

{ Onion Rings... \$6.00 }

Thick, hand cut, and beer battered.

{ Hand Cut Fries... \$4.50 }

Hand cut and skin on, fried in 100% peanut oil, because they're better that way.

{ Garlic Fries... \$6.00 }

Fresh garlic, fresh parm; what's not to love.

{ Brewhouse Fries... \$6.00 }

Applewood bacon and sharp cheddar.

{ Beer-B-Q Meatballs... \$6.00 }

Savory meatballs sauteed in our own Beer-B-Q sauce.

{ Sausages? Sausages!... \$6.00 }

Sliced Sonoma Sausages sauteed with butter and brandy, together with blaukraut and our mustard cream sauce.

{ Bavarian Soft Pretzel... \$3.50 }

Our homemade chewy, soft pretzel served warm with Inglehoffer Stone Ground Mustard.

{ Blaukraut... \$3.00 }

German braised red cabbage made with bacon, red wine and cinnamon.

## SOUPS & SALADS

All salads are served with your choice of homemade dressings: Asian, Vinaigrette, Bleu Cheese, or Ranch.

{ Side Salad... \$4.50 }

The perfect little salad to accompany any meal.

{ Soup of the Day... \$5.00 }

Chef Nikki's homemade soup of the day.

{ Soba & Greens... \$8.50 }

Stir-fried buckwheat soba noodles, organic sauteed tofu and vegetables served over organic greens with a side of Asian dressing. { Add chicken, tri-tip, grilled snapper or vegan Bohemian Burger... \$4.00 }

{ House Greens Dinner Salad... \$7.00 }

The freshest, best organic greens and seasonal vegetables we can find. { Add chicken, tri-tip, grilled snapper or vegan Bohemian Burger... \$4.00 }

{ Chimay Pretzel Chicken Salad... \$11.00 }

Our signature Chimay Pretzel Chicken served over fresh organic greens.

{ The Tippy Shroomer... \$11.00 }

Grilled Tri-Tip in a mushroom and caramelized onion wine sauce served over fresh organic greens.

## SANDWICHES

All sandwiches are served with fries and Asian slaw. { Upgrade to side salad, garlic fries, brewhouse fries, or onion rings... \$2.00 }

{ The Chris McGinn... \$8.50 }

Fresh red snapper, grilled and served with organic greens, tomato and our own remoulade on a herbed-onion bun.

{ The Ed Gleaner... \$8.50 }

Grilled chicken breast, Beer-B-Q sauce, caramelized onions, pepperjack cheese, tomato and organic greens served on a herbed-onion bun. { Add bacon... \$1.00 }

{ Tri-Dip... \$11.00 }

Grilled and seasoned tri-tip with caramelized onions, served on a ciabatta roll with a side of au jus for dipping.

{ The Double H... \$8.50 }

Named for charismatic regular, H.H.A. Hawaiian-Portuguese sausage poached in *Lagunitas' Brown Shugga*, seared on the grill with roasted red peppers, garlic, caramelized onions and grainy mustard on a toasted ciabatta roll.

## BURGERS

Our 100% Angus beef burgers are served on a herbed-onion bun and come with fries and Asian slaw. Substitute our homemade, organic, vegan Bohemian Burger for no additional charge. { Add bacon, caramelized onions or beer sauteed mushrooms... \$1.00 } { Upgrade to side salad, garlic fries, brew fries, or onion rings... \$2.00 }

{ The Occidental... \$8.50 }

Our classic burger served with: your choice of cheese, tomato, and homemade pickle.

{ The Chris Woods Burger... \$9.50 }

Applewood smoked bacon, sharp cheddar, and our own Beer-B-Q sauce.

{ The Shroomer... \$9.50 }

Topped with ale-sauteed mushrooms, and swiss cheese.

{ The Brewhouse... \$12.00 }

For those with a big appetite, a double Occidental. Double beef, double cheese, double delicious!

## ENTREES

{ Chimay Pretzel Chicken... \$12.00 }

One of Belgium's great beers form the base of this signature dish. Rolled in pretzels and pan cooked to perfection. Served with mashed potatoes and stir-fried vegetables.

{ The Sonoma ... \$11.50 }

Two grilled Hawaiian-Portuguese sausages served with our blaukraut, a homemade Bavarian soft pretzel and grainy mustard. Local and all-natural, from Sonoma Sausage Company.

{ Cottage Pie... \$9.50 }

Seasoned ground beef, mushrooms, and porter, covered with our homemade mashed potatoes, and baked in a ramekin. Served with stir-fried vegetables.

{ Fish and Chips... \$9.50 }

Fresh red snapper, beer battered and lightly fried. Served with french fries and Asian slaw. { Upgrade to garlic fries, brew fries or onion rings... \$2.00 }

{ Tri-Tip... \$15.00 }

Our perfectly seasoned tri-tip topped with a mushroom and caramelized onion wine sauce and served with mashed potatoes and stir-fried vegetables.

{ Asian Noodles ... \$8.50 }

Stir-fried buckwheat soba noodles, organic sauteed tofu and vegetables. { Add chicken, grilled snapper, or tri-tip... \$4.00 }

{ Elbows & Cheese... \$7.50 }

Sinfully cheesy, baked in a ramekin and topped with bread crumbs.

## SWEETS

{ Guinness Mousse... \$6.00 }

Looks just like a mini pint; chocolate Guinness mousse with a white chocolate ganache head.

{ Seasonal Selection }

You never know what we're going to bake up!

