

# FOOD MENU

UKIAH BREWING COMPANY



## SMALL PLATES

<b>BRUSSEL SPROUTS</b> Roasted Sprouts / Bacon / Shaved Parmigiana / Extra Virgin Olive Oil	<b>\$7</b>
<b>FRIES (Choose One)</b> Classic / Onion Rings / Sweet Potato	<b>\$8</b>
<b>TUNA POKE</b> Fresh Yellowfin Tuna / Avocado / Toasted Sesame / Black Garlic Aioli / Crispy Wontons	<b>\$14</b>
<b>WINGS (Choose One)</b> BBQ / Spicy Buffalo / Plain	<b>\$12</b>
<b>FRESH SOURDOUGH ROLL</b> Herbed Butter / Rosemary / Basil / Thyme	<b>\$3</b>
<b>GARLIC BREAD</b> Garlic Butter / Parmesan / Red Sauce	<b>Small \$5/ Large \$8</b>

## SALADS

\*Add Grilled Chicken \$6 / Dungeness Crab \$8 / Prawns \$8 / Seared Tuna \$8 / Fresh Roll \$2 / To Any Salad or Soup

<b>CAESAR SALAD</b> Made To Order / Romaine / Pangrattato / Parmesan Crisps	<b>\$14</b>
<b>GREEN GODDESS</b> Mixed Greens / Edamame / Tomato / Cucumber / Herbs / Egg	<b>\$15</b>
<b>RED &amp; GOLDEN BEET SALAD</b> Carrot / Toasted Almonds / Goat Cheese / Honey Lemon Thyme Vinaigrette	<b>\$15</b>

## PILSNER MALT SOURDOUGH PIZZA

<b>MARGHERITA</b> Red Sauce / Fresh Mozzarella / Arugula / Basil	<b>\$16</b>	<b>HOT POTATO</b> White Sauce / Roasted Potato / Bacon / Shredded Mozzarella / Goat Cheese / Arugula / Rosemary	<b>\$18</b>
<b>FUNGI FORAGE</b> White Sauce / Mushrooms / Shredded Mozzarella / Arugula / Truffle Oil	<b>\$19</b>	<b>THREE PIGS</b> Red Sauce / Shredded Mozzarella / Bacon / Sausage / Pepperoni / Arugula	<b>\$19</b>

## BURGERS & SANDWICHES

All Served with Fries \* Sweet Potato Fries \$2 \* Onion Rings \$2 \* Salad \$2

<b>BAVARIAN WEISSWURST, KNOCKWURST OR BRATWURST</b> House-Made Sauerkraut / Stone Ground Mustard / Pretzel Bun	<b>\$14</b>	<b>FORD RANCH PASTURED BEEF BURGER</b> Toasted Brioche / Bacon Jam / Lettuce / Tomato / Onion / Pickle / Melted Cheese / Bruha Sauce	<b>\$16</b>
<b>B.L.A.T</b> Toasted Brioche / Lettuce / Tomato / Avocado / Bacon	<b>\$14</b>	<b>BISON BURGER</b> Toasted Brioche / Bacon Jam / Lettuce / Tomato / Onion / Pickle / Melted Cheese / Bruha Sauce	<b>\$19</b>
<b>CHILLED CRAB SALAD SANDWICH</b> Toasted Brioche / Dungeness Crab / Tomato / Lemon / Tartar	<b>\$25</b>	<b>BEYOND BURGER</b> Toasted Brioche / Lettuce / Tomato / Onion / Pickle / Melted Cheese	<b>\$16</b>
<b>FRIED CHICKEN SANDWICH</b> Toasted Brioche / Lettuce / Tomato / Slaw / Onion / Bruha Sauce	<b>\$16</b>		

## LARGE PLATES

<b>BOLOGNESE PASTA</b> John Ford Ranch Ground Beef, Tomato & Basil	<b>\$18</b>	<b>FISH AND CHIPS</b> Alaskan True Cod / Fries / Tartar Sauce / Slaw	<b>\$18</b>
<b>LINGUINI PASTA</b> Tomato & Basil or Lemon Pesto with Toasted Almonds	<b>\$16</b>	<b>FORT BRAGG ROCK COD TACOS</b> House-Made Salsa: Roja & Verde / Fresh Corn Tortillas / Crema / Cilantro / Lime	<b>\$16</b>
<b>LORETTA'S HANDMADE RAVIOLI</b> Dungeness Crab / Truffle Goat Cheese / Tomato Sauce	<b>\$18</b>	Baked or Baja Style	
<b>STEAKS: FORD RANCH PASTURED BEEF</b> \$MRKT Seared & Basted / Herbed Butter / Winter Vegetable / Roasted Fingerlings		<b>CARNE ASADA SPECIAL</b>	<b>ADD \$3</b>
		<b>PRAWN TACOS</b>	<b>ADD \$2</b>
		<b>VEGAN BEYOND TACOS</b>	<b>ADD \$2</b>



# DRINK MENU

UKIAH BREWING COMPANY



## WINE

<b>SPARKLING</b>	<b>ROEDERER BRUT</b> NV Mendocino, California	\$12 / \$42
	<b>LUCIEN ALBRECHT BRUT ROSÉ</b> NV Crémant d'Alsace Alsace, France	\$11 / \$39
<b>WHITE</b>	<b>REEVE "PRISM" RIESLING</b> 2017 Mendocino, California <b>BONE DRY &amp; RACEY</b>	\$12 / \$42
	<b>HUSCH SAUVIGNON BLANC</b> 2019 Mendocino, California <b>CITRUSY &amp; TROPICAL</b>	\$9 / \$33
	<b>SEEBASS CHARDONNAY</b> 2018 Mendocino, California	\$13 / \$46
<b>ROSÉ</b>	<b>BROADBENT, VINHO VERDE ROSÉ</b> NV Vinho Verde, Portugal <b>SPARKLING, FRUITY &amp; DRY</b>	\$7 / \$25
	<b>SEEBASS ROSÉ</b> 2017 Mendocino, California	\$12 / \$42
<b>RED</b>	<b>STRAIGHT SHOOTER PINOT NOIR</b> 2018 Willamette Valley, Oregon	\$13 / \$46
	<b>LIOCO "INDICA" CARIGNAN BLEND</b> 2017 Mendocino, California <b>LIGHT &amp; FLORAL</b>	\$14 / \$49
	<b>CAROL SHELTON "WILD THING" ZINFANDEL</b> 2017 Mendocino, California <b>LUSH &amp; JUICY</b>	\$12 / \$42
	<b>POWICANA FARM PETITE SIRAH</b> 2015 Redwood Valley, California	\$12 / \$42
	<b>TWENTY ROWS CABERNET</b> 2017 Mendocino, California	\$15 / \$53
<b>DESSERT</b>	<b>PENFOLDS CLUB TAWNY PORT</b> NV Barossa Valley, Australia	\$11 / \$39
	<b>MT. KONOCTI WINERY LATE HARVEST MUSCAT</b> 2016 Clear Lake, California	\$35
<b>MIMOSA BAR</b>	<b>SPICED BELLINI</b> Alley Six Spiced Peach Liqueur, Lemon, Prosecco, Ginger	\$12
	<b>ITALIAN MIMOSA</b> Aperol, Grapefruit, Prosecco	\$12
	<b>POMEGRANATE MIMOSA</b> Pomegranate, Prosecco	\$12

## SIGNATURE COCKTAILS

<b>DIVINE EMPRESS</b> St. George Botanivore Gin, Fresh Grapefruit, St. Germain Elderflower, Soda Water	\$12
<b>HEY BAE BAE</b> Buffalo Trace, Amaro Nonino Quintessentia, Blood Orange & Lemon, Bay & Foaming Bitters	\$14
<b>PISCO AWAY</b> Plantation Pineapple Rum, Barsol Pisco, Fresh Lemon, Ginger & Foaming Bitters	\$14
<b>FROZEN RASPBERRY SANGRIA</b> Rose Wine, Lemon Vodka & Raspberry Puree	\$10
<b>FROZEN STRAWBERRY MARGARITA</b> Silver Tequila, Peach Liquor, Lime & Strawberry Puree	\$10

## UBC CLASSIC COCKTAILS

<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda Water	\$12
<b>AVIATION</b> St. George Botanivore Gin, Luxardo Maraschino Cherry Liqueur, Creme de Violette & Lemon	\$12
<b>OH MY TAI</b> Solomon Tournour Rum, Ratu Rum Lime, Ginger, Amaretto	\$12
<b>BARREL-AGED MANHATTAN</b> Barrel-Aged Bulleit Rye, Noilly Prat Sweet Vermouth & Angostura Bitters	\$12
<b>BARREL-AGED NEGRONI</b> Barrel-Aged Bombay Sapphire Gin, Campari & Antica Carpano Sweet Vermouth	\$12
<b>SIDECAR</b> Maison Surrenne Brandy, Cointreau, Fresh Lemon	\$12

## NON-ALCOHOLIC DRINKS

<b>COKE BOTTLE</b>	\$4	<b>REVIVE CUCUMBER MINT LEMON KOMBUCHA</b>	\$6
<b>7UP BOTTLE</b>	\$4	<b>MARTINELLI'S APPLE JUICE</b>	\$4
<b>VIRGIL'S ROOT BEER</b>	\$4	<b>TEJAVA ICED TEA BOTTLE</b>	\$4
<b>VIRGIL'S CHERRY SODA</b>	\$4	<b>ACQUA PANNA WATER BOTTLE</b>	\$5
<b>SAN PELLEGRINO ROSSA BLOOD ORANGE</b>	\$4	<b>SAN PELLEGRINO SPARKLING BOTTLE</b>	\$5
<b>SAN PELLEGRINO LIMONATA</b>	\$4		