

# FOOD MENU

UKIAH BREWING COMPANY



## SMALL PLATES

<b>FRESH SOURDOUGH ROLL</b> Herbed Butter / Rosemary / Basil / Thyme	<b>\$3</b>
<b>GARLIC BREAD</b> Garlic Butter / Parmesan / Red Sauce	<b>Small \$6/ Large \$10</b>
<b>FRIES (Choose One)</b> Classic Beer Battered / Onion Rings / Sweet Potato	<b>\$8</b>
<b>BRUSSEL SPROUTS</b> Roasted Sprouts / Bacon / Shaved Parmigiana / Extra Virgin Olive Oil	<b>\$7</b>
<b>WINGS (Choose One)</b> BBQ / Spicy Buffalo / Plain	<b>\$12</b>
<b>SHRIMP COCKTAIL</b> House-made Cocktail Sauce	<b>\$13</b>
<b>TUNA POKE</b> Raw Yellowfin Tuna / Avocado / Toasted Sesame / Black Garlic Aioli / Crispy Wontons	<b>\$18</b>
<b>BURATTA &amp; PROSCIUTTO</b> Prosciutto / Arugula / Crostini / Pickled Red Onion	<b>\$18</b>
<b>SALMON CAKES</b> Fresh Salmon / Red Bell Pepper / Capers / Dill / Tartar Sauce	<b>\$17</b>

## SALADS & SOUPS \* Avocado \$2 \*Grilled Chicken \$6 \*Prawns \$8 \*Seared Tuna \$8

<b>CAESAR SALAD</b> Made To Order / Romaine / Pangrattato / Fresh Parmesan	<b>\$14</b>
<b>GREEN GODDESS</b> Mixed Greens / Edamame / Tomato / Cucumber / Herbs / Egg	<b>\$15</b>
<b>STRAWBERRY FIELDS</b> Arugula / Strawberry / Almonds / Goat Cheese / Champagne Vinaigrette	<b>\$15</b>
<b>BEET THE BLUES</b> Mixed Greens / Roasted Beets / Pt. Reyes Blue Cheese / Blueberry Balsamic Vinaigrette	<b>\$16</b>
<b>FRENCH ONION SOUP</b> Caramelized Onion / Gruyere Cheese / Toasted Crostini	<b>\$9</b>

## MALTED SOURDOUGH PIZZA \*Thin Crust 14" pizza to share (GF Available)

<b>MARGHERITA</b> \$19 Red Sauce / Fresh Mozzarella / Arugula / Basil	<b>BBQ PORK PIZZA</b> \$22 House BBQ Sauce / Mozzarella / Pulled Pork / Cherry Tomatoes / Green Onion / Cilantro
<b>FUNGI FORAGE</b> \$22 White Sauce / Mushrooms / Shredded Mozzarella Arugula / Truffle Oil	<b>HOT POTATO</b> \$20 White Sauce / Roasted Potato / Bacon / Shredded Mozzarella / Goat Cheese / Arugula / Rosemary
<b>CHICKEN PESTO PIZZA</b> \$22 Pesto / Mozzarella / Cherry Tomatoes	<b>THREE PIGS</b> \$22 Red Sauce / Shredded Mozzarella / Bacon / Sausage Pepparoni / Arugula
<b>PROSCIUTTO PIZZA</b> \$24 Red Sauce / Prosciutto / Mozzarella Arugula / Grana Padano Cheese	

## BURGERS & SANDWICHES

Served with Beer Battered Fries:

\* Sweet Potato Fries \$2 \* Onion Rings \$2 \* Salad \$2 \* Any Extra Taco \$6

<b>FORD RANCH PASTURED BEEF BURGER</b> \$18 Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	<b>PULLED PORK SANDWICH</b> \$17 Toasted Brioche / House BBQ / Slaw / Onion / Pickle
<b>BISON BURGER</b> \$20 Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	<b>BRATWURST, WEISSWURST OR KNOCKWURST</b> \$15 House-Made Sauerkraut / Stone Ground Mustard Pretzel Bun
<b>VEGGIE BEYOND BURGER</b> \$17 Toasted Brioche / Lettuce / Tomato / Onion Pickle / White Cheddar Cheese	<b>TACOS (Baked or Fried Fish)</b> House-Made Salsa: Roja & Verde / Fresh Corn Tortillas Crema / Cilantro / Lime
<b>B.L.A.T SANDWICH</b> \$14 Toasted Brioche / Lettuce / Tomato / Avocado / Bacon	<b>FORT BRAGG ROCK COD TACOS</b> \$17
<b>FRIED CHICKEN SANDWICH</b> \$17 Toasted Brioche / Lettuce / Tomato / Slaw / Onion	<b>PRAWN TACOS</b> \$18
	<b>VEGAN BEYOND TACOS</b> \$18
	<b>CARNE ASADA TACOS</b> \$19

## LARGE PLATES

<b>FISH AND CHIPS</b> \$21 Caito Fisheries Rock Cod / Fries / Tartar Sauce / Slaw	<b>BREWER'S PASTA</b> \$26 Sausage / Bacon / Bell Peppers / Mushrooms / Cream
<b>BOLOGNESE PASTA</b> \$19 John Ford Ranch Ground Beef / Tomato / Basil	<b>JOHN FORD RANCH NY STEAK or FILET</b> \$36/38 Roasted Broccolini & Baby Red Potatoes with Compound Butter
<b>TOMATO BASIL or PESTO PASTA</b> \$16 Linguini / Lemon Pesto / Almond / Parmesan	<b>SALMON CAKE ENTREE</b> \$26 Roasted Fingerling Potatoes & Broccolini / Lemon
<b>PRAWNS &amp; PESTO PASTA</b> \$25 Seared Shrimp / Lemon Pesto / Almond / Parmesan	

## HAPPY HOUR MONDAY THROUGH FRIDAY 3-6PM

\$5.00 UBC Pints





# DRINK MENU

UKIAH BREWING COMPANY



## WINE

### SPARKLING

**ROEDERER BRUT** NV Mendocino, California  
**MERCAT BRUT CAVA** NV Barcelona, Spain

**\$14 / \$49**  
**\$9 / \$32**

### WHITE FLIGHT \$20

**DOMITIA PICPOUL** 2020 Picpoul De Pinet, France **DRY & CITRUSY**  
**COUNT KAROLYI GRUNER VELTLINER** 2017 Pannon, Hungary **CITRUSY & BRIGHT**  
**DOMAINE DE LA BRETONNIÈRE MUSCADET** 2020 Muscadet Sèvre Et Maine Sur Lie, France  
**NAVARRO DRY GEWURZTRAMINER** 2020 Anderson Valley, Mendocino, California **FLORAL & DRY**

**\$10 / \$35**  
**\$10 / \$35**  
**\$11 / \$39**  
**\$14 / \$49**

### ROSÉ

**SARACINA "SKID ROSE" MALBEC** 2019 Mendocino, California **CITRUSY & DRY**  
**ELIZABETH SPENCER ROSE OF GRENACHE** 2021 Mendocino, California **DELICATE & DRY**

**\$11 / \$39**  
**\$11 / \$39**

### RED

**LIOCO, "INDICA" CARIGNAN BLEND** 2019 Mendocino, California  
**HUSCH, MOJO RED BLEND** 2019 Mendocino, California

**\$14 / \$49**  
**\$10 / \$30**

### DESSERT

**BROADBENT 10 YR TAWNY PORT** NV Douro, Portugal  
**CASTELLARE VIN SANTO** Tuscany, Chianti Classico, Italy

**\$15 / \$45**  
**\$15 / \$53**

### AMARO FLIGHT \$15

**NONINO QUINTESSENTIA**  
**ISCHIA SAPORI RUCOLINO**  
**YOUNG AND YONDER**

**\$12**  
**\$11**  
**\$10**

### MIMOSA BAR

**ITALIAN MIMOSA** Aperol, Grapefruit, Prosecco  
**POMEGRANATE MIMOSA** Pomegranate, Prosecco

**\$12**  
**\$12**

## SIGNATURE COCKTAILS

<b>MENDO THYME</b> Spirit Works Sloe Gin, St. George Botanivore Gin, Thyme, Fresh Lemon & Foaming Bitters	<b>\$14</b>
<b>DIVINE EMPRESS</b> St. George Botanivore Gin, Fresh Grapefruit, St. Germain Elderflower, Soda Water	<b>\$14</b>
<b>CHILI ESCAPADE</b> St. George Green Chili Vodka, Illegal Mezcal, Orange, Ginger Bitters, Mint	<b>\$14</b>
<b>CAN-A-COKE</b> Flor De Cana Rum 4 Year, Ischia Sapori Amaro Rucolino, Soda Water	<b>\$14</b>
<b>PISCO AWAY</b> Plantation Pineapple Rum, Pisco Logia, Ginger, Lemon, Bitters	<b>\$14</b>
<b>FROZEN GINGER PIÑA COLADA</b> Bacardi Rum, Coconut & Ginger	<b>\$12</b>
<b>FROZEN ROSE</b> Dry Rose Wine & Citrus Vodka	<b>\$12</b>

## UBC CLASSIC COCKTAILS

<b>AVIATION</b> St. George Botanivore Gin, Luxardo Maraschino Cherry Liqueur, Creme de Violette & Lemon	<b>\$14</b>
<b>BEE'S KNEES</b> Barr Hill Old Tom Gin, Lover's Lane Honey & Chamomile, Lemon	<b>\$14</b>
<b>MANHATTAN</b> Buffalo Trace, Noilly Prat Sweet Vermouth & Angostura Bitters	<b>\$12</b>
<b>NEGRONI</b> St. George Botanivore Gin, Campari & Antica Carpano Sweet Vermouth	<b>\$12</b>
<b>PIMMS CUP</b> Pimms Liqueur, St. George Botanivore Gin, Cucumber, Lemon & Soda Water	<b>\$14</b>
<b>SIDECAR</b> Don Pedro Brandy, Cointreau, Fresh Lemon	<b>\$14</b>

## NON-ALCOHOLIC DRINKS

<b>COKE BOTTLE</b>	<b>\$4</b>	<b>REVIVE YERBA MATE GINGER KOMBUCHA</b>	<b>\$6</b>
<b>SPRITE BOTTLE</b>	<b>\$4</b>	<b>REVIVE CUCUMBER MINT LEMON KOMBUCHA</b>	<b>\$6</b>
<b>SPRECHER ROOT BEER 16OZ</b>	<b>\$6</b>	<b>MARTINELLI'S APPLE JUICE</b>	<b>\$4</b>
<b>SPRECHER CREAM SODA 16OZ</b>	<b>\$6</b>	<b>SAN PELLEGRINO SPARKLING BOTTLE 500ml</b>	<b>\$7</b>
<b>SPRECHER ORANGE SODA 16OZ</b>	<b>\$6</b>	<b>CLEAN SPARKLING YERBA MATÉ</b>	
<b>SAN PELLEGRINO ARANCIATA</b>	<b>\$4</b>	<b>WATERMELON or BLACKBERRY</b>	<b>\$7</b>
<b>SAN PELLEGRINO BLOOD ORANGE</b>	<b>\$4</b>		

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