

# FOOD MENU

UKIAH BREWING COMPANY



## SMALL PLATES

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

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

<b>CAESAR SALAD</b> Made To Order / Romaine / Pangrattato / Fresh Parmesan	\$14
<b>GREEN GODDESS</b> Mixed Greens / Edamame / Tomato / Cucumber / Herbs / Egg	\$15
<b>WATERMELON &amp; ARUGULA SALAD</b> Toasted Pepitas / Goat Cheese / Lemon Thyme Vinaigrette	\$15
<b>BEET THE BLUES</b> Roasted Beets / Pt. Reyes Blue Cheese / Candied Walnuts / Blueberry Balsamic Vin.	\$16

## 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

\* 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  
**ADAMI PROSECCO** NV Garbél, Veneto

**\$13 / \$65**  
**\$11 / \$55**

### WHITE

**SKYLARK PINOT BLANC** 2019 Orsi Vineyard, Mendocino County **\$12 / \$48**  
**NAVARRO DRY GEWÜRZTRAMINER** 2020 Anderson Valley, Mendocino, California **FLORAL & DRY** **\$14 / \$49**  
**SIDEKICK SAUVIGNON BLANC** 2020, CA **LIGHT, BRIGHT, & DRY** **\$11 / \$44**  
**ALONDRA CHARDONNAY** Boeck Vineyard, 2020, Hopland, Mendocino County, CA **\$13 / \$52**

### ROSÉ

**SEAN THACKREY, PLEIADES SANGIOVESE ROSÉ**, 2020, Mendocino, CA **\$12 / \$48**

### RED

**ANGELENE RESERVE PINOT NOIR** 2020 Mendocino, CA **\$10 / \$25**  
**VALRAVN CABERNET SAUVIGNON** 2019 Sonoma County, CA **\$15 / \$60**  
**ANGELENE CABERNET SAUVIGNON** 2020 California **\$12 / \$25**  
**ZINFANDEL NOUVEAU, ONWARD** 2019 Mendocino, California **\*SERVED CHILLED\*** **\$13 / \$52**

### DESSERT

**BROADBENT 10 YR TAWNY PORT** NV Douro, Portugal **\$15 / \$45**  
**CASTELLARE VIN SANTO** Tuscany, Chianti Classico, Italy **\$15 / \$53**

### AMARO

**FLIGHT \$15**

**NONINO QUINTESSENTIA** **\$12**  
**ISCHIA SAPORI RUCOLINO** **\$11**  
**YOUNG AND YONDER** **\$10**

### MIMOSA BAR

**ITALIAN MIMOSA** Aperol, Grapefruit, Prosecco **\$12**  
**POMEGRANATE MIMOSA** Pomegranate, Prosecco **\$12**

## CRAFT COCKTAILS

**BELLADONNA** Empress Gin, St. Germain Elderflower, Lemon, Cucumber, Rosemary **\$15**  
**PISCO AWAY** Plantation Pineapple Rum, Pisco Logia, Ginger, Lemon, Bitters **\$14**  
**SUPREME BEING** St. George Botanivore Gin, Fresh Strawberry, Rose Water, Lemon, Basil **\$15**  
**CHILI ESCAPADE** St. George Green Chili Vodka, Illegal Mezcal, Orange, Ginger Bitters, Mint **\$14**  
**CAN-A-COKE** Flor De Cana Rum 4 Year, Ischia Sapori Amaro Rucolino, Soda Water **\$14**  
**MENDO THYME** Spirit Works Sloe Gin, St. George Botanivore Gin, Thyme, Fresh Lemon & Foaming Bitters **\$14**

## UBC CLASSIC COCKTAILS

**AVIATION** St. George Botanivore Gin, Luxardo Maraschino Cherry Liqueur, Creme de Violette & Lemon **\$14**  
**BEE'S KNEES** Barr Hill Old Tom Gin, Lover's Lane Honey & Chamomile, Lemon **\$14**  
**SIDECAR** Don Pedro Brandy, Cointreau, Fresh Lemon **\$14**  
**PIMMS CUP** Pimms Liqueur, St. George Botanivore Gin, Cucumber, Lemon & Soda Water **\$14**

## NON-ALCOHOLIC DRINKS

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

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