

FOOD MENU

UKIAH BREWING COMPANY



SMALL PLATES

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

SALADS & SOUPS * Avocado \$3 *Grilled Chicken \$6 *Prawns \$8 *Seared Tuna \$12

CAESAR SALAD Made To Order / Romaine / Pangrattato / Fresh Parmesan	\$14
GREEN GODDESS Mixed Greens / Edamame / Tomato / Cucumber / Herbs / Egg	\$15
WATERMELON & ARUGULA SALAD Toasted Pepitas / Goat Cheese / Lemon Thyme Vinaigrette	\$15
BEET THE BLUES Roasted Beets / Pt. Reyes Blue Cheese / Candied Walnuts / Blueberry Balsamic Vin.	\$16
TOMATO, POLENTA & BASIL SOUP Tomato / Polenta / Lovers Lane Farm Basil / Gluten Free Crostini	\$10

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

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

BURGERS & SANDWICHES

* Sweet Potato Fries \$2 * Onion Rings \$2 * Salad \$2 *

FORD RANCH PASTURED BEEF BURGER	\$18	PULLED PORK SANDWICH	\$17
Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce		Toasted Brioche / House BBQ / Slaw / Onion / Pickle	
BISON BURGER	\$20	BRATWURST	\$15
Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce		House-Made Sauerkraut / Stone Ground Mustard Pretzel Bun	
VEGGIE BEYOND BURGER	\$17	TACOS (Baked or Fried Fish) *add any extra taco \$6	
Toasted Brioche / Lettuce / Tomato / Onion Pickle / White Cheddar Cheese		House-Made Salsa: Roja & Verde / Fresh Corn Tortillas Crema / Cilantro / Lime	
B.L.A.T SANDWICH	\$15	FORT BRAGG ROCK COD TACOS	\$18
Toasted Brioche / Lettuce / Tomato / Avocado / Bacon		PRAWN TACOS	\$18
FRIED CHICKEN SANDWICH	\$17	VEGAN BEYOND TACOS	\$18
Toasted Brioche / Lettuce / Tomato / Slaw / Onion		CARNE ASADA TACOS	\$19

Served with Beer Battered Fries:

LARGE PLATES

FISH AND CHIPS	\$21	PRAWNS & PESTO PASTA	\$25
Caito Fisheries Rock Cod / Fries / Tartar Sauce / Slaw		Seared Shrimp / Lemon Pesto / Almond / Parmesan	
BOLOGNESE PASTA	\$19	BREWER'S PASTA	\$26
John Ford Ranch Ground Beef / Tomato / Basil		Sausage / Bacon / Bell Peppers / Mushrooms / Cream	
TOMATO BASIL or PESTO PASTA	\$18	JOHN FORD RANCH NY STEAK or FILET	\$38/42
Linguini / Lemon Pesto / Almond / Parmesan		Roasted Broccolini & Baby Red Potatoes with Compound Butter	

HAPPY HOUR \$5 UBC PINTS! \$15 UBC PITCHERS!

MONDAY THROUGH FRIDAY 3-6PM





DRINK MENU

UKIAH BREWING COMPANY



SALMON CAKE ENTREE

\$26

Roasted Fingerling Potatoes & Broccolini / Lemon

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
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

MIMOSAS

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

UBC 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
AVIATION St. George Botanivore Gin, Luxardo Maraschino Cherry Liqueur, Creme de Violette & Lemon	\$14
BEE'S KNEES Barr Hill Old Tom Gin, Lovers 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

COKE BOTTLE	\$4	REVIVE TANGERINE PEACH (sparkling)	\$6.5
SPRITE BOTTLE	\$4	REVIVE CUCUMBER MINT LEMON	\$6.5
SAN PELLEGRINO ARANCIATA	\$5	MARTINELLI'S APPLE JUICE	\$4
SAN PELLEGRINO BLOOD ORANGE	\$5	SAN PELLEGRINO SPARKLING BOTTLE 500ml	\$7
BOYLAN ROOT BEER	\$6.5	LAGUNITAS NON-ALCOHOLIC IPA	
BOYLAN BLACK CHERRY SODA	\$6.5	CLEAN SPARKLING YERBA MATÉ	
REVIVE YERBA MATE GINGER KOMBUCHA	\$6.5	(WATERMELON MINT or BLACKBERRY)	\$7
REVIVE GINGER LIME KOMBUCHA	\$6.5		

HAPPY HOUR \$5 UBC PINTS! \$15 UBC PITCHERS!

MONDAY THROUGH FRIDAY 3-6PM