

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 (GF)	\$8
BRUSSELS SPROUTS Roasted Sprouts / Bacon / Shaved Parmigiana / Extra Virgin Olive Oil / Butter	\$10
WINGS (Choose One) BBQ / Spicy Buffalo / Plain	\$12
*TUNA POKE Raw Yellowfin Tuna / Avocado / Toasted Sesame / Black Garlic Aioli / Wontons / Soy	\$19
FRIED PICKLES Sriracha Aioli	\$10

SALADS & SOUPS

Avocado \$3 Grilled Chicken \$6 Shrimp \$8
 *Seared Ahi Tuna \$12 *Steak \$15 Falafel \$8

CAESAR Romaine / Pangrattato / Fresh Parmesan	\$14
HOUSE SALAD Mixed Greens / Tomato / Cucumber / Carrot / Roasted Bell Pepper	\$14
SEASONAL SALAD Roasted Beets / Pt. Reyes Blue Cheese / Candied Walnuts / Figs Fig Balsamic Vinaigrette	\$18
SOUP DU JOUR Cup or Bowl / Ask Your Server	\$10/\$12

MALTED SOURDOUGH PIZZA

Thin Crust 14" pizza to share (GF Available)

MARGHERITA \$19 Red Sauce / Fresh Mozzarella / Arugula / Basil	CHICKEN PESTO \$22 Pesto / Mozzarella / Cherry Tomatoes / Basil / Chicken
FUNGI FORAGE \$22 White Sauce / Mushrooms / Shredded Mozzarella Arugula / Truffle Oil	THREE PIGS \$23 Red Sauce / Shredded Mozzarella / Bacon / Sausage Pepperoni / Arugula
SEASONAL FLAT BREAD \$17 ask your server	CLASSIC PEPPERONI \$19 Just like home . . .

BURGERS & SANDWICHES

Served with Beer Battered Fries / Or Upgrade to:
 Sweet Potato Fries (GF) \$2 Onion Rings \$2 Salad \$2

*FORD RANCH PASTURED BEEF BURGER \$19 Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	FRIED CHICKEN SANDWICH \$18 Toasted Brioche / Lettuce / Tomato / Pickles Onion / Slaw / Ranch
*BISON BURGER \$21 Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	TACOS add any extra taco \$6 House-Made Salsa Verde / House-Made Corn Tortillas Crema / Cilantro / Lime / Slaw
FALAFEL SLIDERS \$15 Toasted Brioche (Vegan Bread Available) / Lettuce Tomato / Pickled Onion / Green Goddess / Cucumber	FORT BRAGG ROCK COD TACOS (baked or battered) \$19
B.L.A.T SANDWICH \$16 Sliced Sourdough / Lettuce / Tomato / Avocado Bacon / Aioli	SHRIMP TACOS \$17
*SIRLOIN STEAK SANDWICH \$21 Pesto Aioli / Roasted Red Pepper / French Roll Lettuce / Tomato / Onion	VEGAN FALAFEL TACOS without Crema \$18

LARGE PLATES

FISH AND CHIPS Add Slaw \$2 \$21 Caito Fisheries Rock Cod / Fries / Tartar Sauce
BOLOGNESE PASTA \$19 John Ford Ranch Ground Beef / Tomato / Basil Carrots / Celery / Onion / Bacon
TOMATO BASIL or PESTO PASTA \$18 Linguini / Lemon Pesto / Almond / Parmesan
PESTO & SHRIMP PASTA \$25 Seared Shrimp / Lemon Pesto / Almond / Parmesan

*STEAK & FRIES \$21 6oz. Sirloin Steak / Choice of Fries / Bordelaise

*This food item may contain undercooked/raw ingredients or may be served undercooked/raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

Inquire about booking UBC to host your next event or party!

18% gratuity will be automatically added to checks with parties of 8 guests or more

HAPPY HOUR \$5 UBC PINTS! \$15 UBC PITCHERS!
 (MONDAY THROUGH FRIDAY) 3-6PM



DRINK MENU

UKIAH BREWING COMPANY



WINE

SPARKLING

ROEDERER BRUT NV Mendocino, California
ADAMI PROSECCO NV Garbél, Veneto

\$14 / \$65
\$12 / \$55

WHITE

DELTA SAUVIGNON BLANC 2022, CA **LIGHT, BRIGHT, & DRY**
NAVARRO DRY GEWÜRZTRAMINER 2021 Estate, Anderson Valley, Mendocino **FLORAL & DRY**
HUSCH CHARDONNAY Mendocino, 2021, Hopland, Mendocino County, CA

\$11 / \$44
\$14 / \$56
\$12 / \$48

ROSÉ

ONWARD PINOT NOIR ROSÉ, 2020, Mendocino, CA

\$12 / \$48

RED

STRAIGHT SHOOTER PINOT NOIR Willamette Vly, OR
BEE HUNTER PINOT NOIR 2018 Anderson Valley, CA
VALRAVN CABERNET SAUVIGNON 2019 Sonoma County, CA

\$12 / \$46
\$16 / \$65
\$15 / \$60

DESSERT

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

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

MIMOSAS

ITALIAN MIMOSA Aperol, Grapefruit, Prosecco
POMEGRANATE MIMOSA Pomegranate, Prosecco
CLASSIC Orange Juice, Prosecco

\$13
\$13
\$13

UBC COCKTAILS

DIVINE EMPRESS St. George Botanical Gin, Fresh Grapefruit, St. Germain Elderflower, Soda Water	\$14
STRAWBERRY or PASSIONFRUIT MARGARITA Cimarron Blanco, Fruit Pureés, Cointreau, Agave	\$14
MENDO THYME Spirit Works Sloe Gin, St. George Botanical Gin, Thyme, Lemon, Foaming Bitters	\$14
SOUTH PASSION Svedka Vodka, Strawberries, Passion Fruit, Lime Juice	\$15
HUKUNA MATATA Flor de Cana 4 year Rum, Pineapple Juice, Grenadine, Orgeat	\$15
BOURBON STRAWBERRY SMASH Benchmark Bourbon, Fresh Strawberry Pureé, Lemon, Mint	\$14

NON-ALCOHOLIC

BOYLAN ROOT BEER	\$7	
BOYLAN BLACK CHERRY SODA	\$7	
SAN PELLEGRINO ARANCIATA	\$5	
SAN PELLEGRINO BLOOD ORANGE	\$5	
JUST BERRY HIBISCUS HERBAL TEA	\$7	
JUST MANGO WHITE TEA	\$7	
CASCADE SPARKLING BOTTLE 750ml	\$8	
BEST DAY BREWING NON-ALCOHOLIC IPA	\$7	
MINERALAGUA	\$5	
BLACK OAK COFFEE	\$4	
MEXICAN COKE	\$5	
SPRITE BOTTLE	\$5	
		CLEAN SPARKLING YERBA MATÉ (WATERMELON MINT or BLACKBERRY) \$7
		HOT TEAS (CHAMOMILE LEMONGRASS, EARL GREY, or SENCHA GREEN) \$4

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