

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 Parmesan / 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 (GF) \$8	
CAESAR Romaine / Pangrattato / Fresh Parmesan	\$15
HOUSE SALAD Mixed Greens / Tomato / Cucumber / Carrot / Heirloom Radishes	\$14
SEASONAL SALAD Mixed Greens / Blueberries / Heirloom Radishes / Jicama / Spiced Pepitas Goat Cheese / Melon Vinaigrette	\$18
SOUP DU JOUR Cup or Bowl / Ask Your Server	\$10/\$12

MALTED SOURDOUGH PIZZA

MARGHERITA	\$20
Red Sauce / Fresh Mozzarella / Arugula / Basil	
FUNGI FORAGE	\$23
White Sauce / Mushrooms / Shredded Mozzarella Arugula / Truffle Oil	
SEASONAL FLAT BREAD	\$18
ask your server	

Thin Crust 14" pizza to share (GF Available)

CHICKEN PESTO	\$23
Pesto / Mozzarella / Cherry Tomatoes / Basil / Chicken	
THREE PIGS	\$24
Red Sauce / Shredded Mozzarella / Bacon / Sausage Pepperoni / Arugula	
CLASSIC PEPPERONI	\$20

BURGERS & SANDWICHES

*FORD RANCH PASTURED BEEF BURGER	\$19
Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	
*J BAR S RANCH BISON BURGER	\$23
Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	
FALAFEL SLIDERS	\$16
Toasted Brioche (Vegan or GF Bread Available) Lettuce / Tomato / Pickled Onion / Cucumber Green Goddess	
B.L.A.T SANDWICH	\$17
Sliced Sourdough / Lettuce / Tomato / Avocado Bacon / Aioli	
MELT (Ham or Mushroom)	\$16
White Cheddar / Sliced Sourdough	

Served with Beer Battered Fries / Or Upgrade to:
Sweet Potato Fries (GF) \$2 Onion Rings \$2
Salad \$2 Cup of Soup \$3 Macaroni Salad \$3

*SIRLOIN STEAK SANDWICH	\$22
Pesto Aioli / Roasted Red Peppers Toasted Brioche / Lettuce / Tomato / Onion	
FRIED CHICKEN SANDWICH	\$19
Toasted Brioche / Lettuce / Tomato / Pickles Onion / Slaw / Ranch	
TACOS add any extra taco \$6	
House-Made Salsa Verde / House-Made Corn Tortillas Crema / Cilantro / Lime / Slaw	
FORT BRAGG ROCK COD TACOS	\$19
(baked or battered)	
SHRIMP TACOS	\$17
VEGAN FALAFEL TACOS (GF) 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	\$19
Linguini / Lemon Pesto / Almond / Parmesan	
PESTO & SHRIMP PASTA	\$25
Seared Shrimp / Lemon Pesto / Almond / Parmesan	

*STEAK & FRIES	
6oz. Sirloin Steak	\$25
Choice of Fries / Bordelaise or Chimichurri	

*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

ANGELINE PINOT NOIR 2021 Mendocino, CA
BEE HUNTER PINOT NOIR 2018 Anderson Valley, CA
VALRAVN CABERNET SAUVIGNON 2019 Sonoma County, CA

\$13 / \$52
 \$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 Botanivore Gin, Fresh Grapefruit, St. Germain Elderflower, Soda Water	\$14
STRAWBERRY MARGARITA Cimarron Blanco, Fruit Pureé, Cointreau, Agave	\$14
MENDO THYME Spirit Works Sloe Gin, St. George Botanivore Gin, Thyme, Lemon, Foaming Bitters	\$14
HUKUNA MATATA Flor de Cana 4 year Rum, Pineapple Juice, Grenadine, Orgeat	\$15
BOURBON STRAWBERRY SMASH Benchmark Bourbon, Fresh Strawberry Pureé, Lemon, Mint	\$14

MOCKTAILS

SPARKLING GINGER MOCKTAIL Ginger Beer, Sparkling Water and Choice of: Pineapple Juice, Grapefruit Juice, Pomegranate Juice or Seasonal Syrup	\$10
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NON-ALCOHOLIC

BOYLAN ROOT BEER	\$7	CLEAN SPARKLING YERBA MATÉ	\$7
BOYLAN BLACK CHERRY SODA	\$7	(WATERMELON MINT or BLACKBERRY)	
DRY BOTANICAL BLOOD ORANGE SODA	\$6	HOT TEAS (EARL GREY, SENCHA GREEN OR	
JUST BERRY HIBISCUS HERBAL TEA	\$7	DAVIDSON'S ORGANICS HIBISCUS FLOWER)	\$4
JUST MANGO WHITE TEA	\$7		
CASCADE SPARKLING BOTTLE 750ml	\$8		
BEST DAY BREWING NON-ALCOHOLIC IPA	\$7		
MINERAGUA	\$4		
COLD BREW COFFEE	\$5		
BLACK OAK COFFEE	\$4		
MEXICAN COKE	\$5		
SPRITE BOTTLE	\$5		



Scan the QR code to receive Ukiah Brewing newsletters and updates!

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