

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

Add: 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 Pepita	\$18
Goat Cheese / Melon Vinaigrette	
SOUP DU JOUR Cup or Bowl / Ask Your Server	\$10/\$12

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

MARGHERITA	\$20	CHICKEN PESTO	\$23
Red Sauce / Fresh Mozzarella / Arugula / Basil		Pesto / Mozzarella / Cherry Tomatoes / Basil / Chicken	
FUNGI FORAGE	\$23	THREE PIGS	\$24
White Sauce / Mushrooms / Shredded Mozzarella		Red Sauce / Shredded Mozzarella / Bacon / Sausage	
Arugula / Truffle Oil		Pepperoni / Arugula	
SEASONAL FLAT BREAD	\$18	CLASSIC PEPPERONI	\$20
ask your server			

BURGERS & SANDWICHES

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

*FORD RANCH PASTURED BEEF BURGER \$19	MELT (Ham or Mushroom) \$16
Toasted Brioche / Bacon Jam / Lettuce / Tomato	White Cheddar / Sliced Sourdough
Onion / Pickle / White Cheddar Cheese / Bruha Sauce	*SIRLOIN STEAK SANDWICH \$22
*J BAR S RANCH BISON BURGER \$23	Pesto Aioli / Roasted Red Peppers
Toasted Brioche / Bacon Jam / Lettuce / Tomato	Toasted Brioche / Lettuce / Tomato / Onion
Onion / Pickle / White Cheddar Cheese / Bruha Sauce	FRIED CHICKEN SANDWICH \$19
*FORD RANCH PASTURED BEEF HOTDOG \$16	Toasted Brioche / Lettuce / Tomato / Pickles
Add: Sauerkraut \$.50 / Grilled Onions \$.50 / Jalapenos \$.50	Onion / Slaw / Ranch
Cheese \$.50 / Beer Mustard \$.50 / Bacon Jam \$.50	TACOS add any extra taco \$6
FALAFEL SLIDERS \$16	House-Made Salsa Verde / House-Made Corn Tortillas
Toasted Brioche (Vegan or GF Bread Available)	Crema / Cilantro / Lime / Slaw
Lettuce / Tomato / Pickled Onion / Cucumber	FORT BRAGG ROCK COD TACOS \$19
Green Goddess	(baked or battered)
B.L.A.T SANDWICH \$17	SHRIMP TACOS \$17
Sliced Sourdough / Lettuce / Tomato / Avocado	VEGAN FALAFEL TACOS (GF) without Crema \$18
Bacon / Aioli	

LARGE PLATES

FISH AND CHIPS Add Slaw \$2	\$21	*STEAK & FRIES	\$25
Ft. Bragg Rock Cod / Fries / Tartar Sauce		6oz. Sirloin Steak / Choice of Fries / Bordelaise or	
BOLOGNESE PASTA	\$19	Chimichurri	
John Ford Ranch Ground Beef / Tomato / Basil		<small>*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.</small>	
Carrots / Celery / Onion / Bacon		Inquire about booking UBC to host your next event or party!	
TOMATO BASIL or PESTO PASTA	\$19		
Linguini / Lemon Pesto / Almond / Parmesan			
PESTO & SHRIMP PASTA	\$25		
Seared Shrimp / Lemon Pesto / Almond / Parmesan			

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

CASTELLARE VIN SANTO Tuscany, Chianti Classico, Italy

\$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 SELTZER WATER	\$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		



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