

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 / Spicy Honey / Pineapple-Ancho / 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
CHOPPED SALAD Chickpeas / Squash / Heirloom Veggies / Pickled Onion / Burrata	\$17
SEASONAL SALAD Mixed Greens / Apples / Beets / Candied-Spiced Pepitas / Laura Chenel Chevre Honey-Verjus 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 \$20 Red Sauce / Fresh Mozzarella / Arugula / Basil	Winter Squash Hummus / Mozzarella / Cauliflower / Goat Cheese / Roasted Potatoes / Pickled Onion / Arugula
FUNGI FORAGE \$23 White Sauce / Mushrooms / Shredded Mozzarella Arugula / Truffle Oil	CHICKEN PESTO \$23 Pesto / Mozzarella / Cherry Tomatoes / Basil / Chicken
SEASONAL FLAT BREAD \$18 ask your server	THREE PIGS \$24 Red Sauce / Shredded Mozzarella / Bacon / Sausage Pepperoni / Arugula
CLASSIC PEPPERONI \$20	
WINTER HEIRLOOM VEGGIE \$22	

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**

*CREEKSTONE FARMS BEEF BURGER \$19 Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / Sharp Cheddar Cheese / Bruha Sauce	MELT (Ham or Mushroom) \$16 White Cheddar / Sliced Sourdough
*J BAR S RANCH BISON BURGER \$23 Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / White Cheddar Cheese / Bruha Sauce	*SIRLOIN STEAK SANDWICH \$22 Pesto Aioli / Roasted Red Peppers Toasted Brioche / Lettuce / Tomato / Onion
*MILLER'S BEEF HOTDOG \$16 Add: Sauerkraut \$.50 / Grilled Onions \$.50 / Jalapenos \$.50 Cheese \$.50 / Beer Mustard \$.50 / Bacon Jam \$.50 Cubano Style \$5 / UBC Style \$1	FRIED CHICKEN SANDWICH \$19 Toasted Brioche / Lettuce / Tomato / Pickles Onion / Slaw / Ranch Ask about adding a wing sauce
FALAFEL SLIDERS \$16 Toasted Brioche (Vegan or GF Bread Available) Lettuce / Tomato / Pickled Onion / Cucumber Green Goddess	TACOS add any extra taco \$6 House-Made Salsa Verde / House-Made Corn Tortillas Crema / Cilantro / Lime / Slaw
B.L.A.T. SANDWICH \$17 Sliced Sourdough / Lettuce / Tomato / Avocado Bacon / Aioli	➤ FORT BRAGG ROCK COD TACOS \$19 (baked or battered)
	➤ SHRIMP TACOS \$17
	➤ VEGAN FALAFEL TACOS \$18 (GF) without Crema

LARGE PLATES

FISH AND CHIPS Add Slaw \$2	\$21
Ft. Bragg Rock Cod / Fries / Tartar Sauce	
BOLOGNESE PASTA	\$19
Creekstone Farms Ground Beef / Tomato / Basil Carrots / Celery / Onion / Bacon	
TOMATO BASIL PASTA	\$19
House Marinara / Fresh Basil / Parmesan	
PESTO PASTA	\$19
Lemon Pesto / Almond / Parmesan Add Shrimp OR Chicken \$6	

*STEAK & FRIES	\$25
6oz. Sirloin Steak / 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.

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



DRINK MENU

UKIAH BREWING COMPANY



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

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, 2022, 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
REDWOOD SOUR Emerald Giant Rye, Fresh Lemon Juice, Simple Syrup, Red Wine Poached Pear Brine Float	\$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 PEAR SMASH Old Crow Bourbon, Fresh Pear 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	
BOYLAN BLACK CHERRY SODA	\$7	
SOMETHING & NOTHING YUZU CITRUS	\$6	
SOMETHING & NOTHING CUCUMBER	\$6	
JUST BERRY HIBISCUS HERBAL TEA	\$7	
JUST MANGO WHITE TEA	\$7	
CASCADE SPARKLING BOTTLE 750ml	\$8	
BEST DAY BREWING NON-ALCOHOLIC IPA	\$7	
TAHOE SPARKLING WATER 355ml	\$4	
COLD BREW COFFEE	\$5	
BLACK OAK COFFEE	\$4	
MEXICAN COKE	\$5	
SPRITE BOTTLE	\$5	
		CLEAN SPARKLING YERBA MATÉ (WATERMELON MINT or BLACKBERRY) \$7
		HOT TEAS (EARL GREY, SENCHA GREEN, CHAMOMILE OR DAVIDSON'S ORGANICS HIBISCUS FLOWER) \$4



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

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