

FOOD MENU

UKIAH BREWING COMPANY



SMALL PLATES

GARLIC BREAD Garlic Butter / Parmesan / Red Sauce	Small \$7 / Large \$11
FRIES (Choose One) Classic Beer Battered / Onion Rings / Sweet Potato (GF)	\$8
BRUSSELS SPROUTS Roasted Sprouts / Bacon / Shaved Parmesan / Extra Virgin Olive Oil / Butter	\$12
WINGS (Choose One) BBQ / Spicy Buffalo / Spicy Honey / Plain	\$12
*TUNA POKE Raw Yellowfin Tuna / Avocado / Toasted Sesame / Black Garlic Aioli / Wontons / Tamari	\$21
FRIED PICKLES Sriracha Aioli	\$10
SPICY FRIED GREEN BEANS Spicy Breeding / Sriracha Aioli	\$9
BAKED MAC & CHEESE Cheddar, Fontina, Parmesan Cheese Blend / Elbow Pasta / Breadcrumbs	\$16
CHEF SELECTION OF 3 CHEESES Local Honey or Jam / Roasted Nuts / Beer Mustard / Crostini	\$17

SALADS & SOUPS

Add: Avocado \$4 Grilled Chicken \$6 Shrimp \$8 *Seared Ahi Tuna \$12 *Steak \$21 Falafel (GF) \$8 Tempeh Patty \$8

CAESAR Romaine / Pangrattato / Fresh Parmesan	\$16
HOUSE SALAD Mixed Greens / Tomato / Cucumber / Carrot / Heirloom Radishes	\$16
SEASONAL SALAD Mixed Greens / Strawberries / Beets / Candied Walnuts / Goat Cheese Honey-Verjus Vinaigrette	\$18
UBC COBB SALAD Chopped Romaine / Crispy Bacon / Black Beans / Cherry Tomatoes / Roast Corn / Avocado Blue Cheese / Choice of Ham or Grilled Chicken / Choice of Dressings	\$25
SOUP DU JOUR Cup or Bowl / Ask Your Server	\$10/\$12

MALTED SOURDOUGH PIZZA

Thin Crust 14" pizza to share (12" GF Available)

MARGHERITA Red Sauce / Fresh Mozzarella / Arugula / Basil	\$20	LOUDMOUTH Genoa Salami / Banana Peppers / Cherry Tomatoes Red Onion / Fresh Garlic / Black Olives	\$23
FUNGI FORAGE White Sauce / Mushrooms / Mozzarella Arugula / Truffle Oil	\$23	THREE PIGS Red Sauce / Shredded Mozzarella / Bacon / Sausage Pepperoni / Arugula	\$24
CHICKEN PESTO Pesto / Mozzarella / Cherry Tomatoes / Basil / Chicken	\$23	SMOKEY MENDO SWINEAPPLE Red Sauce / Shredded Mozzarella / BBQ Sauce / Ham Bacon / Pineapple / Green Onion	\$23
HEIRLOOM VEGGIE Pesto / Mozzarella / Cherry Tomatoes / Squash Goat Cheese / Pickled Onion / Arugula	\$22	PEPPERONI	\$20

BURGERS & SANDWICHES

Served with Beer Battered Fries / Or Upgrade to:
Sweet Potato Fries (GF) \$2 Onion Rings \$2 House Salad \$3 Caesar \$3 Cup of Soup \$3 Mac & Cheese \$4 Pasta Salad \$3

*CREEKSTONE FARMS BEEF BURGER Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / Sharp Cheddar Cheese / Bruha Sauce	\$19	BRAISED SHORT RIB SAMI Red Wine Jus / Truffle Aioli / Crispy Onion Rings Toasted Brioche	\$32
*BISON BURGER Toasted Brioche / Bacon Jam / Lettuce / Tomato Onion / Pickle / Sharp Cheddar Cheese / Bruha Sauce	\$23	UBC GRILLED CUBANO Mojo Braised Ham / Molasses Brined Pork Loin / Pickles Beer Mustard / Gruyere / Bruha Sauce	\$22
SYD'S QUINOA TEMPEH BURGER Toasted Brioche / Lettuce / Tomato / Onion / Pickle Sharp Cheddar Cheese / Bruha Sauce	\$18	COD SANDWICH (Grilled or Battered) Toasted Brioche / Lettuce / Pickles / Tomato Onion / Slaw / Tartar	\$19
MILLER'S HOT DOG Served on Schat's Hot Dog Buns with House Yellow Mustard Add: Sauerkraut \$.50 / Grilled Onions \$.50 / Jalapeños \$.50	\$16	FRIED CHICKEN SANDWICH Toasted Brioche / Lettuce / Pickles / Tomato Onion / Slaw / Ranch Ask about adding a wing sauce	\$19
FALAFEL SLIDERS Toasted Brioche (Vegan or GF Bread Available) Lettuce / Pickled Onion / Cucumber / Tomato Green Goddess	\$18	TACOS (2) add any extra taco \$6 House-Made Salsa Verde / Corn Tortillas Crema / Cilantro / Lime / Slaw	
B.L.A.T. SANDWICH Sliced Sourdough / Lettuce / Tomato / Avocado Bacon / Aioli	\$20	➤ WEST COAST ROCK COD TACOS (Grilled or Battered)	\$19
		➤ SEARED PACIFIC AHI TUNA	\$21
		➤ SHRIMP TACOS	\$17
		➤ FALAFEL or TEMPEH TACOS (GF) Vegan without Crema	\$18

LARGE PLATES

FISH AND CHIPS Add Slaw \$2 West Coast Rock Cod / Fries / Tartar Sauce	\$21	PESTO PASTA Lemon Pesto / Almond / Parmesan Add Shrimp \$8 OR Chicken \$6	\$20
BOLOGNESE PASTA Creekstone Farms Ground Beef / Tomato / Basil Carrots / Celery / Onion / Bacon	\$20	*STEAK & FRIES 6oz. Sirloin Steak / Choice of Fries Chimichurri or House Made Steak Sauce	\$29
TOMATO BASIL PASTA House Marinara / Fresh Basil / Parmesan	\$19		

HAPPY HOUR MON-FRI 3PM-6PM

LOADED POTATO WEDGES Cheese Sauce / Bacon Crumbles / Ranch / Bruha	\$10
*HAPPY HOUR HALF POKE	\$11
SLIDERS \$8 each or 3 for \$21 Choice of Beef, Falafel, Battered Fish or Spicy Chicken	
SIDE CAESAR	\$9

*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 part

HAPPY HOUR \$5 UBC PINTS! \$15 UBC PITCHERS! SELECT WINES BY THE GLASS!

ASK ABOUT OUR WINE BOTTLE SPECIALS!

(MONDAY THROUGH FRIDAY) 3-6PM SCAN THE QR CODE TO RECEIVE UBC UPDATES! ➔





WINE

SPARKLING	ROEDERER BRUT NV Mendocino, CA	\$14 / \$65
	BELE CASEL PROSECCO "Asolo" DOCG	\$12.5 / \$55
WHITE	NAVARRO DRY GEWÜRZTRAMINER 2021 Estate, Anderson Valley, Mendocino	FLORAL & DRY \$14 / \$56
	HUSCH CHARDONNAY 2022, Mendocino County, CA	\$12 / \$48
	MAURITSON SAUVIGNON BLANC 2023, Sonoma County, CA	\$12 / \$48
	ETTORE CHARDONNAY PURE 2023, Mendocino, CA	JULY FEATURED WINE \$12 /\$48
ROSÉ	SKYLARK "PINK BELLY" ROSÉ 2024, Mendocino, CA	\$12 / \$48
	TERRA SÁVIA ROSÉ 2024, Mendocino County, CA	JULY FEATURED WINE \$15 / \$60
	BOONVILLE ROAD GRENACHE ROSÉ 2022 Mendocino, CA	\$10 / \$40
RED	BEE HUNTER PINOT NOIR 2018, Anderson Valley, CA	\$16 / \$65
	ETTORE ROSSO 2019, Mendocino County, CA	JULY FEATURED WINE \$16 /\$64
	CHÂTEAU DE SAINT COSME COTE DU RHONE SYRAH 2024, France	\$11 / \$44
	KALPELLA PINOT NOIR 2024, Mendocino County	\$11 / \$44
MIMOSAS	ITALIAN MIMOSA Aperol, Grapefruit, Prosecco	\$13
	POMEGRANATE MIMOSA Pomegranate, Prosecco	\$13
	CLASSIC Orange Juice, Prosecco	\$13

JULY FEATURED LOCAL WINE FLIGHT WINES \$16 / CHEF SELECTION OF 3 CHEESES \$17

2024 TERRA SÁVIA ROSÉ
2023 ETTORE CHARDONNAY PURE
2019 ETTORE ROSSO

UBC COCKTAILS

THE GROVE KEEPER Gin / Kiwi Purée / Lime / Yellow Chartreuse	\$15
BLUSHING RHUBY Vodka / Strawberry / Amaro Nonino / House Rhubarb Bitters Lemon / Vanilla Foam	\$15
BOURBON PEACH SMASH Bourbon / White Peach / Lemon / Mint	\$15
SPICY WATERMELON MARGARITA Chili-Infused Tequila / Watermelon / Lime Cointreau / Agave / Tajin	\$15
LIMÓN COCO Rum / Coconut Purée / Lime / Simple Syrup	\$15
FEATURED COCKTAIL OF THE WEEK Ask your Server!	\$16

MOCKTAILS

SPARKLING GINGER MOCKTAIL Ginger Beer, Sparkling Water and Choice of: Pineapple Juice / Grapefruit Juice / Pomegranate Juice or Seasonal Syrup	\$10
FIZZ & FORAGE Sparkling Water and Choice of Shrub: Blackberry - Basil / Apricot - Mint / Persimmon - Sage / Cherry - Rosemary	\$10

NON-ALCOHOLIC

BOYLAN ROOT BEER	\$7		
BOYLAN BLACK CHERRY SODA	\$7	CLEAN SPARKLING YERBA MATÉ	\$7
BOYLAN LEMON SELTZER WATER	\$5	(BLACKBERRY or PEACH)	
BOYLAN RASPBERRY SELTZER WATER	\$5	HOT TEAS EARL GREY, ROOIBOS-TISANE, PEPPERMINT,	\$4
JUST BERRY HIBISCUS HERBAL TEA	\$7	CHAMOMILE-LEMONGRASS or FRESH PRESSED GINGER	
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		

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