

Bar Food

AVAILABLE ALL DAY

POTATO CHIPS	3
House fried with fresh Herbs	
FRENCH FRIES	6
Chipotle Aioli	
GARLIC FRIES	7
Chipotle Aioli	
SWEET POTATO FRIES	7
Chipotle Aioli	
BEER BATTERED RINGS	7
Ranch	

AVAILABLE AFTER 3:00PM

SPICY CHEESY POLENTA	8
CRISPY BRUSSEL SPROUTS & BACON	9
TURKEY MEATBALLS	9
Tomato Basil Puree & Parmesan	
PICANTE CHICKEN WINGS	8
Blue Cheese Sauce	
RIGATONI & CHEESE	9
Skillet baked with 3 Cheeses & fresh Herbs	
CORNMEAL JALAPENO CALAMARI	9
Chipotle Aioli	
FISH TACOS	11
Red Cabbage Coleslaw, Pico de Gallo, Avocado, Sour Cream *Gluten Free	
JALAPENO CRAB GRATIN	14
Focaccia Toast Points	
WAGYU "KOBE" BEEF SLIDER	6
Caramelized Onion, Arugula, Chipotle Aioli	
PULLED PORK SLIDER	6
Red Cabbage Coleslaw	
SW CRAB CAKE SLIDER	6
Remoulade, Lettuce	
VEGGIE SLIDER	6
Housemade Vegetarian Patty, Carmalized Onion, Arugula, Chipotle Aioli	
NACHOS DEL DIABLO	13
Honey Chipotle Pulled Pork, house fried Potato Chips, Cheddar, Blue Cheese, Pico de Gallo, Jalapenos	

BRICKHOUSE SALOON MENU

"It was a woman who drove me to drink, and I never had the courtesy to thank her for it."
- WC Fields



Happy Hour 3:00pm - 7:00pm

\$5 Well Drinks

\$4 Beers on Tap

\$5 House Wines

\$6 Bar Bites

TURKEY MEATBALLS

Tomato Basil Puree with Garlic Focaccia

SPICY CHEESY POLENTA GRITS

Goes great with Turkey Meatballs!

CORNMEAL JALAPENO CALAMARI

Chipotle Aioli

PICANTE CHICKEN WINGS

Blue Cheese Dippin' Sauce

SKILLET RIGATONI & CHEESE

\$25 Nachos & a Pitcher

Pulled Pork Nachos. Choose your Draft.

Cocktails \$10 each

GIANTS APP

Gin, Aperol, Grapefruit, Lime, Lemon,
Simple Syrup

THE COMMODORE

Rum, Scotch, Lemon, Simple Syrup, Rosemary

GUNMAN MARGARITA

Tequila, Triple Sec, Lime, Lemon,
Pomegranate

MOSCOW MULE

Vodka, Ginger Beer, Lime

THE LONG BLACK VEIL

Bourbon, Sweet Vermouth, Averno Amaro, Soda

Wines

CHAMPAGNE 10/39

Pierre Olivier Blanc de Blancs Brut,
Bourgogne Mousseux, France

HOUSE WHITE *Rotating* 7/27

ALBARIÑO 12/47

Valminor, Spain

SAUVIGNON BLANC 8/31

Coquerell "Le Petit", Napa Valley, Ca

CHARDONNAY 8/31

Hooplah, Napa Valley, Ca

ROSÉ, CÔTES DU RHÔNE 9/35

Charles Tomas, France

HOUSE RED *Rotating* 7/27

MALBEC 11/43

Maipe, Argentina

PINOT NOIR 12/47

Bennett "Bin 2410", Sonoma County, Ca

CABERNET SAUVIGNON 12/47

Hoopla, Yountville, Ca

CABERNET SAUVIGNON 13/51

Oak Farm, Lodi, Ca



What's on Tap \$6 | \$23

CALI COAST KOLSCH

Walnut Creek, California

BEAR REPUBLIC DOUBLE AUGHT PILS

Cloverdale, California

ST. ARCHER PALE ALE

San Diego, California

LAGUNITAS LITTLE SUMPIN' SUMPIN'

Petaluma, California

BALLAST POINT SCULPIN IPA

San Diego, California

DESCHUTES FRESH SQUEEZED IPA

Bend, Oregon

ANCHOR STEAM

San Francisco, California

NINKASI VANILLA OATIS OATMEAL STOUT

Eugene, Oregon

ANDERSON VALLEY BOONT AMBER

Boonville, California

SUDWERK HEFE WEIZEN

Davis, California

TWO RIVERS APPLE CIDER

Sacramento, California

#10 TAP *Rotating Draft Special*

Beer Bottles

BUDWEISER / BUDLIGHT 4

COORS LIGHT 4

MODELO 4

FIRESTONE IPA CAN 5

OMISSION PALE ALE 6

Gluten Free Portland, Oregon

Shot & a Beer \$10 each

CUTT THE CRAP Cutty Sark & Coors Light

BEER EYE ON THE STRAIGHT RYE

Bulleit Rye & a can of Firestone IPA

THE HOPELESS ROMANTIC Fernet & a Bud

BUENA ONDA Cazadorez & Modelo

4% **Surcharge.** As we support the new minimum wage and other mandates, a 4 percent surcharge allows us to continue to provide you the hospitality and quality of food you have come to enjoy.

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An 18% service charge will be added to any credit cards left behind.

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Corkage fee: \$15 each for two 750ml bottles - \$25 each additional bottle