

SNACKS

CHEESY PIGS IN A BLANKET \$10

Artisan sausage wrapped in puff pastry, parmesan.

CAMPSITE NACHOS \$14

Crispy tortilla chips, chili, black beans, smoked cheddar beer cheese, pickled red onion, charred jalapeno, cotija, cilantro.

CAMPSITE FRIES

(V6) (VG)

REGULAR \$10 | GARLIC-PARM \$11 | CHILI-CHEESE \$14

Choice of 2 dips; smoked ketchup, buttermilk ranch, chipotle aioli.

SPICED CHICHARRONES \$11

(GFO)

Sumac & aleppo pepper served with charred green chile dip.

MAINS

SOUTHWEST CHILI AND CORNBREAD \$22

Slow-cooked beef, fire-roasted tomato, Campsite lager, cilantro, lime, Fritos & sour cream. Homemade cornbread with smoky cheddar, roasted corn & jalapeño honey butter.

HALF ROASTED CHICKEN \$25

(GF)

Pico de gallo, salsa verde, arugula.

GRILLED SHRIMP BOWL \$23

Mexican rice, charred sweet corn, cabbage slaw, tamarind glazed shrimp, cilantro lime sauce.

CURRY CHICKEN POT PIE \$18

Tandoori chicken, potato, onion, puff pastry crust.

STARTERS

CAESAR SALAD \$17

(VG)

Romaine, herb croutons, pickled red onion, parmesan, anchovy vinaigrette
(Add Chicken \$5, Grilled Shrimp \$7, Salmon \$8, Steak \$8)

CRISPY SPROUTS \$15

(VG)

(GF)

Fried brussels sprouts, house spice mix, roasted jalapeño & lime aioli.

TAMARIND GLAZED CHICKEN WINGS \$19

Crispy fried chicken wings tossed in a tamarind glaze, crispy garlic, shaved onion, pickled freso chile.

BREWERY BOARD \$58

Artisan cheeses and salami, toasted nuts, seasonal fruit, house pickles, pearl onion mustarda, crostini.

ROASTED SEASONAL VEGETABLES \$9

(VG)

See server for daily offering.

BURGERS & THINGS

DOUBLE SMASH BURGER \$19

2 - 4 oz. "smash burgers", cheddar cheese, house 1000 island, bread & butter pickles and caramelized onions. Served with a side of fries. (Make it chili cheese fries +\$4)

BISON BURGER \$23

(GF)

½ lb. bison with monterey jack, jalapeño & lime aioli, baby oak lettuce & fried onions on brioche bun. Served with a side of fries. (Make it chili cheese fries +\$4)

ROASTED PORTOBELLO SANDWICH \$18

(VG)

Roasted portobello mushrooms, balsamic marinated radicchio, monterey jack cheese, arugula, jalapeno aioli.
Served with a side of fries.

BAJA SHRIMP TACOS \$18

Tempura battered shrimp, cabbage slaw, chipotle aioli, pico de gallo, lime & house made tortilla chips with salsa borracha.

HOT CHICKEN SANDWICH \$19

Nashville style fried chicken (dark meat), served with a spread of spicy aioli, pickled red onions, house cabbage slaw, hot oil, secret spices on a brioche bun.
Served with a side of fries.

HAPPY HOUR

CAMPSITE BUFFALO WINGS \$9

Crispy chicken wings (4pc) tossed in buffalo sauce. Served with carrots and celery sticks.

GERMAN PRETZEL \$9

Warm fluffy pretzel served with our new beer and smocked cheddar queso dip.

SMASH BURGER SLIDERS \$9

2 mini smashed patties served on Hawaiian Rolls with cheddar cheese, 1000 island, b&b pickles and caramelized onions.

FRIED PICKLES \$9

Crispy fried pickles (4pc) served with your choice of sauce

WEDNESDAY & THURSDAY 4-7 PM FOOD SPECIALS

CHICKEN & POTATO TAQUITOS \$9

2 chicken and potato rolled in a corn tortilla and fried crispy. Served on a bed of romaine and topped with guacamole, crema, chipotle aioli, pickled red onions, queso fresco and cilantro.

CHIPS & SALSA \$5

Housemade tortilla chips with salsa borracha and pico de gallo.

GUACAMOLE \$9

Fresh smashed avocado with tomato, red onion, cilantro, lime and jalapeno served with our housemade tortilla chips.

KEY

(GF) Gluten Friendly

(GFO) Gluten Friendly Option

(V) Vegan

(VG) Vegan Option

(VG) Vegetarian

BRUNCH

Sat & Sun 10a-2p

CAMPERS BREAKFAST \$18

Choice of breakfast sausage or bacon, 2 eggs any style, breakfast potatoes, texas toast. (add steak \$8)

BREAKFAST BURRITO \$19

Applewood smoked bacon, fries, avocado, scrambled eggs and caramelized onions wrapped in a warm tortilla sleeping bag. Served with chips and salsa borracha.

PELT OF THE BEAST \$23

Smash patty, crispy bacon, 1000 island, house pickle, fried egg, tapatio onion, potato sesame bun. Beer suggestion: Covina Citrus Wheat

SOUTHWEST CHILI AND CORNBREAD \$22

Slow-cooked beef, fire-roasted tomato, Campsite lager, cilantro, lime, Fritos & sour cream. Homemade cornbread with smoky cheddar, roasted corn & jalapeño honey butter.

CHEESY PIGS IN A BLANKET \$8

Artisan sausage wrapped in puff pastry, parmesan.

CAMP SITE FRIES

REGULAR \$10 | GARLIC-PARM \$11 | CHILI-CHEESE \$14

Choice of 2 dips; smoked ketchup, buttermilk ranch, chipotle aioli.

CAESAR SALAD \$17

(VG)

Romaine, herb croutons, pickled red onion, parmesan, anchovy vinaigrette (Add Chicken \$5, Grilled Shrimp \$7, Salmon \$8, Steak \$8)

HUEVOS RANCHEROS \$17

Crispy tostada, refried beans, sunny side eggs, avocado, salsa borracha.

DOUBLE SMASH BURGER \$19

2 - 4 oz. "smash burgers", cheddar cheese, house 1000 island, bread & butter pickles and caramelized onions. Served with Campsite fries. (Make it chili cheese fries +\$4)

HOT CHICKEN SANDWICH \$19

Nashville style fried chicken (dark meat), served with a spread of spicy aioli, pickled red onions, house cabbage slaw, hot oil, secret spices on a brioche bun. Served with a side of fries.

CAMPCAKES \$15

Chef's fluffy buttermilk pancakes served with house artisanal jam, beer infused maple syrup and whipped cream.

FRENCH TOAST \$15

Sweet brioche bread served with fresh seasonal berries and house beer infused maple syrup.

BREWERY BOARD \$58

3 artisan cheeses, seasonal chutney, trail mix, wild honey, local fruit & crackers. Grilled & sliced sausages, seasonal charcuterie, charred sweet peppers & onions, wholegrain & spicy brown mustard, homemade pickled veg, sauerkraut & gherkins.

BRUNCH SIDES

Sat & Sun 10a-2p

BACON \$6

YOUR PICK OF SAUSAGE \$7

SAUSAGE CHOICES: Bratwurst, spicy italian, andouille, jalapeno-cheddar, kase krainer, beyond veggiwurst

TWO EGGS ANY STYLE \$5

BREAKFAST POTATOES \$7

TOAST \$4

WINE

SPARKLING CUVEE - J VINEYARDS \$12

VINHO VERDE - TWIN VINES \$12

SAUVIGNON BLANC - OLD SOUL \$12

CHARDONNAY - J. LOHR \$12

DRY ROSE - OLD ZINFANDEL VINEYARDS \$12

PINOT NOIR - KALI HART \$14

SUPER TUSCAN - BRANCAIA TRE \$14

CABERNET SAUVIGNON - FRANCISCAN ESTATE \$12

MERLOT - CANNONBALL \$12

NON-ALCOHOLIC BEVERAGES

AGUA FRESCA \$5

HANDCRAFTED LEMONADE \$5

ARNOLD PALMER \$4

ICED TEA free refills \$4

COFFEE free refills \$5

SWEETS

CAST IRON CHOCOLATE CHIP COOKIE \$12 (VG)

Brown butter chocolate chip cookie, served warm with vanilla ice cream.

S'MORES SKILLET \$10 (VG)

Hershey's milk chocolate crowned with gooey toasted marshmallows, served in a cast iron skillet with graham crackers for dipping.

SCOOPS ON TAP ICE CREAM \$7 (VG) (GF)

Rotating seasonal flavors.