

# 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 VG VO

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 VO 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 mostarda, 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 GFO

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 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

VO 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.

## CAMPSITE 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 veggiewurst

## 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 - FRANSISCAN 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 GFO

Rotating seasonal flavors.