

KARL STRAUSS BREWING COMPANY

We Started This Party

APPETIZERS

- PARMESAN-CRUSTED FISH CAKES

Beer-poached Pacific red snapper, Yukon gold potato, aged Tillamook cheddar, fresh herbs, with smokey sriracha ketchup, caper remoulade, pickled onions, arugula, lemon. 15.50
- SALT & VINEGAR FRIES

Smokey ale mayo dipping sauce. 13.50
- DOUBLE TRUFFLE FRIES

Parmesan, chopped garlic, rosemary, white truffle oil, truffle aioli. 15.50
- CRISPY BRUSSELS SPROUTS

G*

Beer-brined bacon, feta, balsamic reduction, pecorino-romano. 17.50
- DUCK FAT PRETZEL BITES

Bet you can't eat just one! Rosemary, pecorino, truffle dip. 16.95
- AHI POKE NACHOS*

Nachos for grown-ups. Sashimi-grade chopped tuna, cucumber, tomato, red onions, spicy firecracker sauce, sesame, and cilantro aioli on tortilla chips. 19.50 Add Avocado 3.25
- BONELESS WINGS

CHOOSE 1 SAUCE:

BUFFALO

G*

OR SWEET CHILI GARLIC

Buttermilk Ranch dressing, carrots, celery. 18.95
- ASADA FRIES

Plancha-seared ancho-marinated steak*, jalapeño beer cheese, gorgonzola, avocado-chimichurri, pickled onion, cilantro. 18.95
No carne you say? Sub for our Grilled Chicken Breast.

GREENS

- MIXED ORGANIC

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Organic spring mix, gorgonzola, toasted almonds, tomato, cranberries, balsamic vinaigrette. 17.50
Add Grilled Chicken Breast 6.95, Add Grilled Salmon* 8.95
- CHOP SHOP

Gorgonzola, avocado, beer-brined bacon, piquillo and poblano peppers, cilantro, carrots, tomato, corn tortilla strips, romaine, mixed lettuce, chili-ranch dressing. 17.50
Add Grilled Chicken Breast 6.95, Add Grilled Salmon* 8.95
- SO-CAL CAESAR

Corn-piquillo pepper relish, cilantro, hearts of romaine, mixed greens, parmesan, herb croutons, garlic, pecorino-romano dressing. 17.50
Add Grilled Chicken Breast 6.95, Add Blackened Salmon* 8.95

BETWEEN TWO BREADS

- Served on a toasted artisanal brioche bun. Add avocado or beer-brined bacon for 3.25
Sub mixed greens salad for 3.25
- BEER BRAT DOUBLE SMASH*

Our beer bratwurst smash patty, ground steak trim beef patty, IPA mushrooms, havarti & cheddar cheese, pickled onions, bitter greens, tomato, mustard aioli, toasted pretzel bun, fries. 22.50
- PUB BURGER*

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Fresh ground steak trim beef patty, two slices Tillamook aged cheddar, LTO, chipotle ale mayo, fries. 18.50
- CALI WAGYU BURGER*

Mishima Reserve American wagyu patty, Tillamook pepper jack, beer-brined bacon, avocado, LTO, chili aioli, fries. 23.50
- B.B.L.T.A.

Beer-brined bacon, shredded lettuce, seasoned tomatoes, avocado, smokey ale mayo, fries. 17.50
- BLACK BEAN BURGER

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Actual Veggies® black bean patty, havarti, cilantro oil, pickled onions, tomato, arugula, chili aioli, fries. 18.50
- MESQUITE CHICKEN

G*

Avocado, beer-brined bacon, Tillamook pepper jack, LT, chili aioli, fries. 21.95

SWEETS

- BEERAMISU

Wreck Alley Imperial Stout-soaked lady fingers, mascarpone, cocoa powder. 13.50
- CHURR-ITOS

Cinnamon-sugared pretzel bites, caramel & chocolate sauce, M&M® crush, powdered sugar. 14.50

Daily Special

OPEN-5P

KARL BEER + PUB BURGER* \$20

MAINS

- BEER SAUSAGES

Crafted locally at San Luis Sausage Co. using our award-winning beers. Grilled cheddar brat, chili-chicken link, fries, grilled zucchini, pickled onions, spicy honey-sriracha mustard. 20.95
- FISH N CHIPS

Battered Alaskan Cod, caper remoulade, house-made slaw. 23.95
- KOREAN BBQ RICE BOWL

Avocado, pickled onions, quinoa rice, sautéed green beans, carrots, Korean BBQ sauce, cilantro oil, sesame seeds. 17.95
- POWER YOUR BOWL:

Grilled Chicken Breast 23.50, Ahi Poke* 24.50
Black Bean Veggie Patty

V*

 21.50, Grilled Salmon* 26.50
All bowls available "Protein-Style" with double veggies, no quinoa rice – just ask!
- GRILLED FIRECRACKER SALMON*

Sustainably-farmed Norwegian salmon, soy-sesame glaze, crispy Brussels sprouts, pecorino-romano, balsamic reduction. 27.50
- BEER-BRINED PORK CHOPS*

Two 8oz Red Trolley Ale-brined bone-in chops with firecracker and spicy mustard sauce, grilled zucchini, fries. 30.50
- AGED RIBEYE STEAK FRITE*

12oz Certified Sterling Silver wet-aged for 21 days, herb butter, garlic-parmesan truffle fries & balsamic-glazed grilled zucchini. 39.95

TACOS

All our tacos can be made "Protein-Style," iceberg lettuce-wrapped – just ask!

- BAJA FISH TACOS
- CARNE ASADA TACOS*
- GRILLED CHICKEN TACOS

Three 6" tacos with salsa roja, shredded cabbage, cheddar, cotija, chipotle sour cream, pico de gallo, and cilantro on flour tortillas. 24.50

MAC ON TAP

(Voted Best Mac and Cheese in 2022 and 2023 SD Reader's Poll – IYKYK)

MAC ON TAP – THE NORM

Noodles, cheese sauce, parmesan breadcrumb topping. 21.50
Add Cheddar Beer Brat 4.95, Add IPA Chili Chicken Sausage 4.95
Add Beer-Brined Bacon 3.25, Add Grilled Chicken Breast 6.95

SIDES

- COLESLAW

7.5
- QUINOA RICE

V*

G*

7.5
- BRUSSELS SPROUTS

V*

G*

7.5
- GRILLED ZUCCHINI

V*

G*

7.5
- FRENCH FRIES

V*

G*

7.5
- SAUTÉED GREEN BEANS

V*

7.5
- MIXED GREENS SALAD

V*

G*

8
- MINI MAC ON TAP

11

- V*

Vegan Modifications Available
- G*

Gluten-Sensitive Modifications Available

(Please note, our kitchen is not a gluten-free environment.)

Daily Happy Hour 3-5P

\$6 KARL BEERS AND \$12 APPS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.