

KARL STRAUSS BREWING COMPANY

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

TALLOW FRIES Harris Ranch beef tallow, pecorino, house ale onion dip. 14.50

HARISSA HUMMUS   Vegan chickpea harissa-spiced hummus, mixed olives, roasted red peppers, red onion, feta, cilantro, carrots, celery, pita chips. 15.95

BEER PRETZELS Two large beer spritzed and spice-rubbed pretzels from our friends at San Diego Pretzel Co. Hot from the oven with spicy honey-sriracha mustard & jalapeño beer cheese. 17.50

DOUBLE TRUFFLE FRIES Parmesan, chopped garlic, rosemary, white truffle oil, truffle aioli. 15.50

CALAMARI UMAMI Wild caught Pacific calamari & zucchini strips, parmesan-panko crust, spicy sesame marinara, sriracha aioli, nori, bitter greens. 17.50

CRISPY BRUSSELS SPROUTS  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  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

ROASTED TOMATO BISQUE A cup, served with herbed croutons. 8.25

GREENS

MIXED ORGANIC   Organic spring mix, gorgonzola, toasted almonds, tomato, cranberries, balsamic vinaigrette. 17.50
Add Grilled Chicken Breast 6.95, Add Grilled Salmon* 8.95,
Add Blackened Shrimp* 7.95

BBQ BRISKET CHOP Smoked beef brisket, aged cheddar, crispy onions, romaine, kale, basil, jicama, zucchini, red radish, creamy Carolina BBQ dressing. 22.50

CHICKEN CHOP SHOP Gorgonzola, avocado, beer-brined bacon, piquillo and poblano peppers, cilantro, carrots, tomato, corn tortilla strips, romaine, mixed lettuce, grilled Mesquite chicken breast, chili-ranch dressing. 22.50

SALMON CAESAR * Sustainably-farmed Norwegian blackened salmon, corn-piquillo pepper relish, cilantro, hearts of romaine, mixed greens, herb croutons, garlic, pecorino-romano dressing. 25.50

BETWEEN TWO BREADS

Served on a toasted artisanal brioche bun.
Add avocado or beer-brined bacon for 3.25

Sub sweet potato fries or mixed greens salad, or Caesar 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 *  Fresh ground steak trim beef patty, two slices Tillamook aged cheddar, LTO, chipotle ale mayo, fries. 18.50

WAGYU ROYALE BURGER Mishima Reserve American wagyu patty, beer onions, roasted poblano, gruyere, tomato, bitter greens, balsamic, truffle mayo, salt & pepper brioche bun, fries. 24.50

COTIJA AVOCADO TURKEY BURGER House-made turkey patty topped with chili-citrus sauce, cotija, avocado, LT, chili aioli, fries. 22.25

BLACK BEAN BURGER   Actual Veggies® black bean patty, havarti, cilantro oil, pickled onions, tomato, arugula, chili aioli, fries. 18.50

WEST COAST CHEESESTEAK Plancha-seared shaved beef, cremini mushrooms, onions & peppers, black forest ham, jalapeño beer cheese, firecracker chili crisp, cilantro, cotija, Amoroso roll, fries. 20.50

CHERRY COLA BBQ PORK Smoked pulled pork, spicy habanero-cherry cola bbq sauce, red onion, pasilla, curry kale slaw, fries. 19.50

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

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, sweet potato 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  21.50, Grilled Salmon* 26.50

All bowls available "Protein-Style" with double veggies, no quinoa rice, sauces on the side – just ask!!

GRILLED CHICKEN TACOS  Three 6" tacos with mesquite chicken, corn-piquillo relish, pickled onions, shredded cabbage, salsa roja, cheddar, and chili-ranch on flour tortillas. 22.25

Not feeling the carbs? Just ask for "Protein-Style," iceberg lettuce-wrapped.

BLACKENED SHRIMP* OR CARNE ASADA TACOS*

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

Want to ditch the torts? Just ask for "Protein-Style," iceberg lettuce-wrapped.

GINGER SALMON * Sustainably-farmed Norwegian salmon, ginger-basil panko crust, avocado, sautéed green beans, quinoa rice, firecracker and spicy mustard sauce. 27.50

STEAKS & CHOPS

BEER-BRINED PORK CHOPS * Two 8oz Red Trolley Ale-brined bone-in chops with firecracker and spicy mustard sauce, sautéed green beans, garlic mashed potatoes. 30.50

BREWER'S STEAK * Herb-marinated grilled NY steak "tips" with Wreck Alley Imperial Stout & mushroom beer demi, garlic mashed potatoes, peppery greens. 28.50

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

MAC ON TAP

Cheese sauce, parmesan breadcrumb topping.

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

THE NORM Simple. Noodles, cheese sauce, parmesan breadcrumb topping. 21.50

PIGGY BANK Andouille sausage, black forest ham, beer-brined bacon. 23.50

TREE HUGGER Roasted red peppers, cremini mushrooms, arugula. 22.50

HOLY COW! Smoked beef brisket, pasilla peppers, sweet & spicy bbq sauce. 25.50

SIDES

COLESLAW 7.5

QUINOA RICE   7.5

SAUTÉED GREEN BEANS  7.5

GRILLED ZUCCHINI   7.5

CAESAR SALAD 8

SWEET POTATO FRIES  7.5

FRENCH FRIES   7.5

MASHED POTATOES 7.5

MIXED GREENS SALAD   8

MINI MAC ON TAP 11

SWEETS

BEERAMISU Wreck Alley Imperial Stout-soaked lady fingers, mascarpone, cocoa powder, chocolate sauce. 13.50

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

TROPICAL BUTTER CAKE Warm brown butter cake, guava & strawberry sauces, whipped cream, toasted almonds. 14.50

 **Vegan Modifications Available**

 **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.