KARL STRAUSS BREWING COMPANY

FIRST TO THE PARTY. *Brewed to* **LAST.**

APPETIZERS

DRUNKEN FLATBREAD Ale onion spread, IPA Mushrooms, Spanish chorizo, beer onions, gruyere, arugula, parmesan, hot truffle honey, on a locally made Pinsa flatbread. 18.95

STREET CORN NACHITOS Crispy corn tortilla chips, jalapeño beer cheese, fire-roasted corn, chili-lime crema, pico de gallo, queso fresco, cilantro, tajin. 15.95
Add Carne Asada* 5.95, Add Grilled Chicken Breast 6.95

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

CRISPY BRUSSELS SPROUTS GF 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 GF 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 V* GF Organic spring mix, gorgonzola, toasted almonds, tomato, cranberries, balsamic vinaigrette. 17.50
Add Grilled Chicken Breast 6.95, Add Grilled Salmon* 8.95

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 mixed greens salad for 3.25

PUB BURGER* GF 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

HAVARTI CHICKEN Grilled chicken breast, roasted piquillo peppers, pickled onions, havarti, tomato, bitter greens, smokey ale mayo, fries. 21.50

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

MESQUITE CHICKEN GF 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-BRAISED RIBS Heritage breed St. Louis-style pork ribs, coffee-rubbed, grilled and glazed with guajillo-stout BBQ sauce, sesame apple-almond slaw, fries. 28.95

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* GF* 7.5
BRUSSELS SPROUTS V* GF* 7.5
GRILLED ZUCCHINI V* GF* 7.5
FRENCH FRIES V* GF* 7.5
SAUTÉED GREEN BEANS V* 7.5
MIXED GREENS SALAD V* GF* 8
MINI MAC ON TAP 11

V* **Vegan Modifications Available**

GF* **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

CM-TM-DL-DT
1126

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

KARL STRAUSS BREWING '89 COMPANY

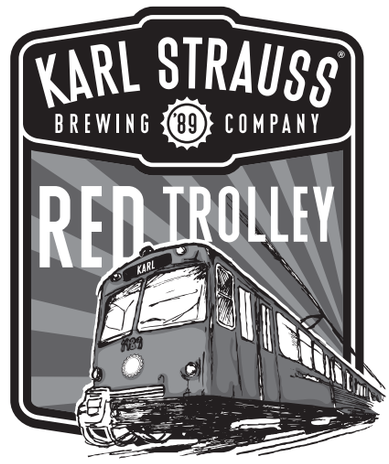
FIRST TO THE PARTY. *Brewed to* LAST.

WHAT WE'RE *Pairing* RIGHT NOW

DRUNKEN FLAT BREAD

Ale onion spread, IPA Mushrooms, Spanish chorizo, beer onions, gruyere, arugula, parmesan, hot truffle honey, on a locally made Pinsa flatbread. 18.95

PAIRS WITH



Red Trolley's *caramel malt sweetness complements the savory cheese and chorizo, while enhancing the rich flavors of the beer onions & mushrooms. The hot honey adds a sweet and spicy contrast, balanced by the beer's smooth finish.*

BEER-BRAISED RIBS

Heritage breed St. Louis-style pork ribs, coffee-rubbed, grilled and glazed with guajillo-stout BBQ sauce, sesame apple-almond slaw, fries. 28.95

PAIRS WITH



Wreck Alley's *rich coffee notes are complemented by the Guajillo BBQ sauce. The beer-braised pork and sesame apple slaw are a perfect match for the beer's bold, sweet finish, balancing the richness of the ribs.*

FIRST POUR THURSDAY. NEW BEERS. *Join the Party*

CLUB KARL

JOIN →

Enjoy. Save.

TAKE THE *Party* WITH YOU FRIDAYS

15% OFF KARL BEER TO GO

Events

YOUR PARTY. OUR BEER. ↓

NINE BREWPUBS. ONE GREAT PARTY.

DOWNTOWN SAN DIEGO • SORRENTO MESA *Brewery Gardens* • 4S RANCH • CARLSBAD • TEMECULA • CORONA *Dos Lagos* • COSTA MESA • ANAHEIM • DOWNTOWN LOS ANGELES

OCEAN FRIENDLY RESTAURANT

PROUD CHAMPION OF THE RESTAURANTS CARE FUND