KARL STRAUSS BREWING COMPANY

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

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

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

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 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

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

GREENS

MIXED ORGANIC V* G* 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

ROASTED BEET & AVOCADO Hefeweizen-roasted red beets, orange, avocado, feta, red onion, romaine, arugula, spicy hummus, toasted almonds, lemon-tahini dressing. 17.95
Add Grilled Chicken Breast 6.95, Add Grilled Salmon* 8.95,
Add Blackened Shrimp* 7.95

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 sweet potato fries or mixed greens salad, or Caesar salad for 3.25

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

KOREAN T-BIRD Crispy fried chicken breast, sweet & spicy gochujang glaze, sesame apple-almond slaw, Havarti, cucumber, iceberg, cilantro aioli, fries. 20.95

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

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, 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 V* 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 G* 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

SIDES

COLESLAW 7.5
QUINOA RICE V* G* 7.5
SAUTÉED GREEN BEANS V* 7.5
GRILLED ZUCCHINI V* G* 7.5
CAESAR SALAD 8
SWEET POTATO FRIES V* 7.5
FRENCH FRIES V* G* 7.5
MASHED POTATOES 7.5
MIXED GREENS SALAD V* G* 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

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.

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KARL STRAUSS BREWING '89 COMPANY

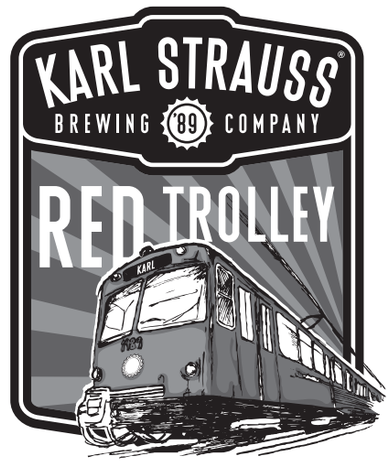
FIRST TO THE PARTY. *Brewed to* LAST.

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