**Bar Bites- Snack-like**

**Surf’s Up Fries $6**
Crispy fries with a touch of sea salt

*Signature Buffalo Cauliflower Bites $12*
Hot sauce & blue cheese dip

**Fogline Farm Organic Fed Pasture-raised Smoked Chicken Wings $15**
Choice of Buffalo or BBQ sauce & served w blue cheese

**Plain Cheese Quesadilla $7**
Served with sour cream

**Pop Tots $7**
Nostalgic classic potato tater tots

**From the Farm**

**Chopped Greek Salad $15**
Red onions, diced tomatoes, artichoke hearts, pepperoncini, feta cheese, sunflower seeds, cucumber, kalamata olives, lettuce & oregano balsamic vinegar dressing

**Side Garden Salad $10**
Onion, tomatoes, cucumber, feta, carrots & garlic herb dressing

**From The Grill (served with fries)**

**Left Coast Grass Fed Hamburger $15 / Cheeseburger $16**
Lettuce, tomato, onion chip, toasted brioche bun & pickle chips

**Beyond Burger $17**
Lettuce, tomato, dill pickle chip, onion & beet slice

**Nathan’s Grilled Hot Dog $14**
Grilled hoagie roll, pickle chip and stone-ground mustard

**From Across the Street**

*Signature Clam Chowder $14*
Classic house chowder

*Signature Fish Tacos $17*
Grilled Cod, coleslaw, chipotle crema, lime, homemade tortilla chips

**House Beer Battered Pacific Cod Fish and Chips $17**
Tartar sauce, cocktail sauce, house fries & lemon

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**Drinks**

Diet-Coke, Coke, Root Beer, Ginger Beer, 7UP
By the can $3.50 + CRV

Iced Tea, Arnold Palmer, Lemonade $3.50

Hot Coffee & Hot Chocolate $4.00

Boxed Water $3.00

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All items are prepared in House. Due to market availability, some items may be unavailable. Please alert our staff of any allergies.

Proudly serving in partnership with local providers
- Corvus Farm & Ranch
- Fogline Farm
- LeftCoast GrassFed
- Santa Cruz Scrumpy

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All Substitutions Charged an Additional $2
**Ocean Breeze - Tropical IPA**  
ABV: 6.2%  
This IPA is hopped up with El Dorado Azacca and Motueka hops, creating a citrusy and tropical flavor profile. Wheat in the malt bill creates a nice pillowy finish to softly settle on the palate.

**Orange Friday - IPA**  
ABV: 6.3%  
This is our rally beer for our beloved SF Giants. Orange notes are achieved by a generous addition of Pacifica and Simcoe Hops. This beer finishes with a slight bitterness, balancing out the honey malt.

**Road Trip Mosaic - Pale Ale**  
ABV: 4.9%  
Our Road Trip series uses one single hop variety throughout the brewing process. Aromas of blueberry, bright fruit and slight dankness. Upon first sip you get a mild fruit flavor that is accented by a pleasant sweetness. This is capped off with a crispy clean finish.

**Cloud Break - Kolsch**  
ABV: 5.5%  
Our take on the classic German Ale. German malt, hops and yeast make this brew true to style. This light beer uses 3 types of malt to create a light malt sweetness with a low fruit profile from the yeast and hops.

**Bonny Doon Blonde - Hoppy Blonde Ale**  
ABV: 4.6%  
Notes of citrus and vanilla with a little bit of a bite on the finish. Classic hops, Cascade, Centennial and El Dorado make this beer approachable and very enjoyable.

**Crispy Cream - Cream Ale**  
ABV: 6.1%  
Our take on a cream ale, a light grain bill with a generous amount of flaked corn added then fermented with Kolsch ale yeast. This is a crisp, fruity, refreshing beer.

**Sailor’s Delight - Red Ale**  
ABV: 4.9%  
A classic American Red. This pub staple drinks with a sturdy body and a soft foam head. The flavor is reminiscent of rich caramel and toasty barley. It finishes sweet with a slight bite from the modest amount of hops used.

**Storm Surge Stout - American Stout**  
ABV: 5.4%  
This one starts with an aroma of chocolate with tasting notes of roasted coffee. It has a pleasant bitter finish because of the addition of chocolate wheat malt.

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**Guest Ciders, Sours, Wines**

**Santa Cruz Scrumpy Pomegranate Cider**  
ABV: 6.9%  
A blend of four varietals of apples goes into this cider sweetened up with pomegranate. Tart, sweet and delicious.  
Draft $10

**Santa Cruz Cider Company Wooden Tooth Special Cider & Apple Juice**  
ABV: 6.9%  
12 oz Can $7 + CRV

**Santa Cruz Cider Company Hopped Apple (Dry cider with hops!)**  
ABV: 6.9%  
12 oz Can $7 + CRV

**Santa Cruz Cider Company Oh Snap!(with ginger and lemon zest)**  
ABV 6.9%  
12 oz Can $7 + CRV

**William Hill Chardonnay**  
Glass $10

**Cannonball Cabernet Sauvignon**  
375 ml (approx 12 oz - 2 pours) Bottle $18

**Angles & Cowboys Rose**  
375 ml (approx 12 oz - 2 pours) Bottle $15

**Canella Sparkling Rose**  
187 ml (approx 6 oz - 1 pours) Bottle $9

**Underberg Bitters**  
2 oz Bottle $4

**Beer Prices**

Draft Pint $7.00
16OZ "Crowler" To-Go Can $7.00
Growler Beer Fill $22.00

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**4-Pack Beer Special**

**Mix & Match**

16OZ "Crowler" To-Go Cans

$22!