

The LIBERTINE BREWING COMPANY

The Libertine Brewing Company was founded in 2012 on the premise of bringing the best beer selection to the Central Coast, while maintaining a unique, quality product. With a strong emphasis on tradition, we have grown from a small brewpub on the water in Morro Bay, to multiple central coast locations. All of our Wild Ales are brewed and then transferred into an open-top coolship overnight, which allows the local wild yeasts of our area time to naturally fall in and start the fermentation process, giving our beers a true Central Coast Terroir.



801 EMBARCADERO
MORRO BAY, CA
(805)772-0700

Starters

CALAMARI \$10

LIGHTLY BREADED TUBES & TENTACLES, DEEP FRIED & SERVED WITH CITRUS AIOLI, & COCKTAIL SAUCE.

MAC N CHEESE \$8

CAVATAPPI NOODLES WITH MIXED CHEESES, TOSSED IN OUR HOUSE BEER CHEESE.

ADD BUFFALO CHICKEN \$4

STEAK N TOTS \$14

TENDER SIRLOIN PIECES SERVED WITH STEAK SAUCE & TATER TOTS.

FRIED PICKLES \$8

DILL PICKLE SLICES LIGHTLY BREADED & FRIED. SERVED WITH RANCH.

MESSY NACHOS \$12

TORTILLA CHIPS TOPPED WITH BLACK BEANS, CHEESE, PICO DE GALLO, SOUR CREAM, JALAPEÑOS & GUACAMOLE. ADD BEEF OR CHICKEN \$2

PUB NACHOS \$14

KETTLE CHIPS TOPPED WITH BBQ PULLED PORK, CHEESE, BACON, PICO DE GALLO, SOUR CREAM, & GUACAMOLE.

BUFFALO BITES \$8

BREADED CHICKEN TOSSED IN BUFFALO SAUCE. SERVED WITH RANCH.

COWBOY TOTS \$10

TATER TOTS TOPPED WITH SIRLOIN RANCH-STYLE BEANS, CHEESE, BACON & SOUR CREAM.

GARLIC HUMMUS \$11

HOUSE MADE GARLIC HUMMUS TOPPED WITH OLIVE OIL & FETA. SERVED WITH PITA BREAD.

ARTICHOKE HEARTS \$8

LIGHTLY BATTERED & FRIED ARTICHOKE HEARTS. SERVED WITH RANCH.

CHIPS & GUACAMOLE \$8

HOUSE MADE TORTILLA CHIPS SERVED WITH FRESH GUACAMOLE & PICO DE GALLO. CHIPS & PICO DE GALLO ONLY \$5

HOUSE SPUDS \$5

SEASONED HAND CUT FRIES OR TATER TOTS SERVED WITH SIDES OF RANCH & BEER CHEESE. SUB SWEET POTATO FRIES \$3

GARLIC PARMESAN FRIES \$7

HOUSE FRIES TOSSED IN GARLIC BUTTER & TOPPED WITH PARMESAN CHEESE. SERVED WITH RANCH.

PORK SLIDERS \$10

2 BBQ PULLED PORK SLIDERS TOPPED WITH COLESLAW & FRIED ONIONS.

Seafood

NEW ENGLAND CLAM CHOWDER

CUP \$5 BOWL \$8 BREAD BOWL \$11

CONTAINS BACON. ADD A CUP TO ANY ENTREE \$3

FISH N CHIPS \$16

BEER BATTERED COD FILETS SERVED WITH FRIES & COLESLAW.

STEAMERS N FRITES \$16

CHOICE OF BLACK MUSSELS OR CLAMS IN SHELL, SAUTÉED IN OUR BELGIAN BROTH & TOPPED WITH HOUSE FRIES.

GRILLED COD TACOS \$13

CORN TORTILLAS WITH SEASONED GRILLED COD, CHEESE, CABBAGE & CITRUS AIOLI. SERVED WITH TORTILLA CHIPS.

CRISPY COD TACOS \$13

CORN TORTILLAS WITH BATTERED & PIECES OF COD, CHEESE, CABBAGE, PICO DE GALLO & CHIPOTLE AIOLI. SERVED WITH TORTILLA CHIPS.

GRILLED SHRIMP TACOS \$14

CORN TORTILLAS WITH SEASONED SHRIMP, CHEESE, PICO DE GALLO, CABBAGE & CHIPOTLE AIOLI. SERVED WITH TORTILLA CHIPS.

Salads

HOUSE MADE DRESSINGS: RANCH, BLUE CHEESE, BASALMIC VINAIGRETTE, 1000 ISLAND, & CAESAR

SIDE SALAD \$5

HOUSE GREENS, TOMATOES, CROUTONS & PARMESAN.

HOUSE SALAD \$8

HOUSE GREENS, CARROTS, TOMATOES, CROUTONS & PARMESAN.

ADD CHICKEN BREAST \$4, SHRIMP \$5 OR SALMON \$6

COBB SALAD \$13

ROMAINE LETTUCE TOPPED WITH CHICKEN, EGG, BLUE CHEESE, CHEDDAR CHEESE, TOMATOES, AVOCADO & BACON. SERVED WITH RANCH.

CAESAR SALAD \$9

ROMAINE LETTUCE TOSSED IN OUR HOUSE MADE CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE & CROUTONS. ADD CHICKEN BREAST \$4 SHRIMP \$5 SALMON \$6

Burgers & More

ALL SANDWICHES SERVED WITH FRIES. TATER TOTS SUBSTITUTED BY REQUEST.

SUB PARM FRIES/SWEET POTATO FRIES \$2 SUB VEGGIE PATTY \$1

GOAT CHEESE BURGER \$14

1/2 LB BURGER WITH GOAT CHEESE, BACON, LETTUCE, TOMATO, ONION & PICKLES.

LIBERTINE STANDARD \$12

1/2 LB BURGER WITH AGED WHITE CHEDDAR, LETTUCE, TOMATO, ONION & PICKLES.

MORRO BURGER \$14

1/2 LB BURGER WITH AGED WHITE CHEDDAR, JALAPEÑOS, GUACAMOLE, LETTUCE, TOMATO, ONION & PICKLES.

BUZZARD'S BURGER \$14

1/2 LB BURGER WITH SAUTÉED MUSHROOMS, BEER CHEESE, BACON, CRISPY ONIONS & BOURBON BBQ SAUCE.

CHICKEN SANDO \$13

GRILLED CHICKEN BREAST WITH CHEESE, BACON, LETTUCE, TOMATO & CHIPOTLE AIOLI.

GRILLED CHEESE \$11

SOURDOUGH BREAD WITH SWISS, AMERICAN, CHEDDAR & JACK CHEESES.

PORK MELT \$ 13

PULLED PORK WITH CHIPOTLE AIOLI, AGED WHITE CHEDDAR, FRIED ONIONS, BACON & JALAPEÑOS ON GRILLED SOURDOUGH.

Drinks

~37 BEERS ON DRAFT~TAP WINE~BOTTLED BEER~BOTTLE WINE~

PLEASE ASK YOUR BARTENDER ABOUT OUR CURRENT SELECTIONS.

CHAMPAGNE COCKTAILS \$6:

- MIMOSA (O), RASPBERRY OR PINEAPPLE)
- SOUR JILL (CHAMPAGNE, SAISON, WHITE CRANBERRY JUICE & RASPBERRY PUREE)
- CHAMP COOLIE (CHAMPAGNE, WHITE CRANBERRY JUICE & OJ)
- BEERMOSA (SAISON WITH OJ)

FOUNTAIN SODAS \$2.50:

COCA COLA, DIET COKE, SPRITE, ROOT BEER, DR. PEPPER

ICED TEA/LEMONADE/COFFEE \$2.50

Specials

HAPPY HOUR! 3 PM TO 6 PM MONDAY THROUGH FRIDAY

\$1 OFF DRAFT BEER & FOOD SPECIALS

LATE NIGHT FOOD SPECIALS 7 DAYS A WEEK

SUNDAY-THURSDAY 9-10 PM

FRIDAY & SATURDAY 9-11 PM

TACO TUESDAYS: \$2.50 & \$3.50 TACOS ALL DAY & ALL DAY HAPPY HOUR

SOUR SUNDAYS: \$2 OFF LIBERTINE BEER & \$3 MIMOSAS ALL DAY!

BREAKFAST MENU FROM 10 AM TO 12 NOON



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Libertine Brewing Co.



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