

COCKTAILS

CLASSICS ON TAP

Old Fashioned 13
Bourbon, orange,
old-fashioned bitters

Negroni 13
London dry Gin, campari,
vermouth

Black Manhattan 13
Rye, amaro,
sweet vermouth

SHAKEN AND STIRRED

Santa Cruz 75 13
Barrel aged gin,
lemon, bubbles

Stone Fruit Smash 11
Bourbon, apricot,
lemon, mint

Millionaire's Row 11
Black strap rum, sloe gin,
lime, ginger

Brown Derby 11
Rye, grapefruit,
honey syrup, lemon

Whiskey Buck 11
Bourbon, housemade
ginger beer, lime

Beerman's Margarita 11
Tequila blanco, cilantro,
jalapeño, lime, agave syrup

WINES

SPARKLING

Brut Domaine Carneros, Carneros, 2012 16/65

Brut Rose Schramsberg, Mirabelle, NV 17/65

WHITE

Albarino Tangent, Edna Valley, 2014 10/40

Viognier Miner, Oakville, 2014 13/46

Chardonnay Testarossa, Santa Lucia, 2014 15/54

Reisling Lo Fi, Santa Ynez, 2014 44

Chardonnay Mellville, St. Rita Hills, 2014 80

RED

Pinot Noir Virginia Dare, Russian river, 2015 14/60

Pinot Noir Freeman Winery, Russian River, 2014 70

Pinot Noir DuMol, Sonoma, 2012 110

Grenache Bonny Doon, Clos de Gilroy 2014 11/40

Red Blend Z. Alexander Brown, 2015 12/42

Petit Sirah J. Lohr, Tower Road, Central Coast, 2013 60

Bordeaux Blend Piocho, Central Coast, 2014 50

Cabernet Sauvignon St. Francis, Napa, 2014 13/46

Cabernet Sauvignon Flora Springs, Napa, 2013 104



Our brewpub brings together delicious craft beers and casual comfort food in a lively atmosphere. The menu features high-quality seasonal ingredients that are complimented by a beer program rooted in tradition with a modern sophistication.

HOUSE BEERS

BEER FLIGHT *7 Loma beers 21

WARREN PEACE 3 / 6
Kölsch. ABV: 4.9% IBU: 25
A delicate German ale with soft fruit and wine like aromas and a crisp finish

NO ORANGES ALLOWED 3 / 7
American Wheat. ABV: 5.7% IBU: 17
A pale, hazy wheat ale with citrus and spice hop flavors

APPEASEMENT 3 / 7
IPA. ABV: 7.0% IBU: 50
American style india pale ale with blueberry and stone fruit hop flavors

THE AUGER SLAYER 3 / 7
Dry Stout. ABV: 4.6% IBU: 29
Irish stout with silky, roasted malt and firm bitterness

GROWLER TO GO 64 oz amber glass 25

SUMMER IS COMING 3 / 7
Maibock. ABV: 6.4% IBU: 27
A malty, pale lager with a herbal and lemon hop character

PICK 'EM UP 3 / 7
Pale Ale. ABV: 5.2% IBU: 37
American style pale ale with cantaloupe and tangerine hop quality

THE GREEK GOD OF HOPS 3 / 7
Double IPA. ABV: 9% IBU: 76
Big double IPA with floral, pine, and lemon hop aroma and a dry, bitter finish



"Day Tripper" - Kölsch and Don Julio Blanco 12

"Shot in the Dark" - Dry Stout and Tullamore Dew 12

"South Bay Slammer" - IPA and Evan Williams Bourbon 12

GUEST BEERS

DRAFT

New Bohemia Highway to Hefe 8
Bavarian Hefeweizen. ABV: 4.7%

Mraz Mango American Sour 10
Finished with Saison yeast. ABV: 4.5%

Mission Trail Ron Tropico Cider 8
Rum barrel aged apple cider w/ guava, pineapple, blood orange, dates. ABV: 9.2.0%

BOTTLES

Mraz Brewing Company "The Cardinal" 23
Flanders Style Ale w/ cherries. ABV: 7.7% (500ml)

Logsdon Farmhouse Ales Seizoen 25
Saison w/ Brettanomyces and pear juice. ABV: 8.2%

The Commons Flemish Kiss 24
Pale Ale w/ Brettanomyces. ABV: 6.5% (750 ml)

SNACKS

Loma Pickle Plate Housemade pickled vegetables	5	Chips ‘n Dip Housemade potato chips with french onion dip	8
Deviled Eggs Spicy egg filling topped with giardiniera	8	Loma Pretzels & Pub Cheese Housemade pretzels with jalapeno pub cheese	9
Fried Brussels Sprouts IPA and fermented chile glaze	10	Fried Pickles Cornmeal breading, chipotle aioli	9

APPETIZERS

Shrimp Ceviche House tortillas, avocado, tomato & chili sauce	14	K-Town Pork Belly Nachos Soy glazed pork belly, house kimchi, cheese sauce and slaw topped with a fried egg	13
Meat & Cheese Plate Cured meats, white cheddar, spiced goat cheese, jam, marcona almonds, beet pickled eggs, flatbread crackers	19	Chicken Wings Loma wing sauce or Youk’s buffalo sauce and buttermilk blue cheese dressing	12
Roasted Vegetable Platter Roasted romanesco, carrots and asparagus, with romesco aioli and spiced seeds	13	Chicken Chorizo Pot Pie Salted honey conbread crust, parsley, pickled fresno peppers, celery (limited 10 per day)	14

SALADS

Heirloom Tomato Salad Burrata, puffed quinoa, olive relish, basil, We Olive basil oil, balsamic reduction	14	Grilled Baby Romaine Prosciutto, parmesan, housemade green goddess dressing, and garlic brioche croutons	12
Beet Carpaccio Roasted red and yellow beets, arugula & sorrel, pistachios, blueberries, citrus poppyseed dressing	12	Chopped Chicken, bacon, cucumber, avocado, piquillo peppers, red onion, green olives, hard-boiled egg, pumpkin seeds, and ranch dressing	15

SIDES

Street Corn Chipotle aioli, queso fresco, cilantro & green onion	6	Marinated Fruit Salad Seasonal fruit, honey, thyme, black pepper	5
Roasted Seasonal Vegetables Olive oil, salt, pepper	6	Fries Salted, parsley	5

SANDWICHES

Burger White cheddar, caramelized onions, lettuce, pickles, and burger sauce on brioche bun (add bacon or egg \$2, avocado \$2.5), fries	15	Italian Turkey Turkey, soppressata, white cheddar, giardiniera, pepperoncini, arugula, garlic mayo, spicy pepper relish on ciabatta roll, fries	12
Loma Veggie Burger Swiss cheese, cremini mushrooms, caramelized onions, arugula, and olive tapenade mayo, fries	13	Curry Chicken Salad Sandwich Rasins, cashews, celery, green onion, pickled fennel, watercress on toasted levain	14
Hot Cuban Pulled pork and sliced ham with swiss cheese, pickles, and yellow mustard on ciabatta roll, fries	13	Jerk Chicken Tacos Three jerk chicken tacos with purple cabbage & jalapeno slaw, chili sour cream, and queso fresco	13

FLATBREADS

Three Cheese Mozzarella, asiago, parmesan, and tomato sauce	14	Thai Glazed pork belly, peanut sauce, shredded veggies, slaw, pickled tomato, coconut creme, cilantro	16
Greek Marinated chicken, cherry tomatoes, red onion, spinach, tzatziki, lemon tahini, Youk’s hot sauce	16	Buffalo Chicken Buffalo chicken, mozzarella, green onion, peperon-cinis, ranch, garlic cream sauce	16
Hoagie Prosciutto, soppressata, mozzarella, tomato sauce, arugula, red onion, pepperoncini, oregano, salt and pepper, and sesame seeds	16	Cremini Mushroom Lacinato kale, onion, thyme, asiago, red chili flake, and garlic cream sauce	15

ENTREES

Loma Fried Chicken Fries, chicken gravy, pickled vegetables	22	Market Fish Pan seared mole salmon, smoked corn tomato hash, blistered shishito, sweet corn puree, goat cheese	25
BBQ Pork Spare Ribs Smoked pork spare ribs with house BBQ sauce, street corn, marinated fruit salad	18	Flat Iron Steak Pan seared flat iron steak, smashed blue cheese fingerling potatoes, charred asparagus, crispy shallots, and green peppercorn brandy sauce	23
Steamed Mussels Shrimp, chili spiced coconut broth, cilantro, and tomato	18		

Loma guests who have food allergies and intolerances are encouraged to notify our staff before dining. Our kitchen will do its best to accommodate all guests' substitutions and modifications. Please note consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.