

COCKTAILS

CLASSICS ON TAP

- Old Fashioned** 13
Elijah Craig “Loma” single barrel bourbon, old-fashioned bitters, orange
- Negroni** 13
London dry Gin, campari, vermouth
- Electric Lemonade** 11
Lemon infused vodka, fresh lemon, simple syrup, mint
- SHAKEN AND STIRRED**
- Santa Cruz 75** 13
Barrel aged gin, lemon, bubbles
- Humito** 11
Mezcal, honey, lemon
- Stone Fruit Smash** 12
Elijah Craig “Loma” single barrel bourbon, apricot, lemon, mint
- Brown Derby** 11
Rye, grapefruit, honey syrup, lemon
- Whiskey Buck** 12
Elijah Craig “Loma” single barrel bourbon, housemade ginger, 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 17/70

WHITE

- Albarino** Tangent, Edna Valley, 2014 10/40
- Sauvignon Blanc** Ancient Peaks, Paso Robles, 2016 12/42
- Chardonnay** Testarossa, Santa Lucia, 2014 15/65
- Riesling** Lo Fi, Santa Ynez, 2014 44

RED

- Pinot Noir** Virginia Dare, Russian river, 2015 14/60
- Pinot Noir** DuMol, Sonoma, 2012 110
- 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 *8 Loma beers 24

- 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
- REBEL ALLEY** 3 / 7
Scotch Ale. ABV: 5.3% IBU: 18
A copper, malty ale with a light toasted caramel, dry malt character throughout
- 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

GROWLER TO GO 64 oz amber glass 25

- MIDDLE OUT** 3 / 7
Vienna Lager. ABV: 4.5% IBU: 30
Amber lager with honey, caramel, floral, and spicy aromatics with a creamy malt backbone
- 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
- RANDOM ACCESS MAMMARY** 3 / 7
Milk Stout ABV: 4.7% IBU: 38
A sweet stout with an espresso and creamy, dark chocolate character



- “Day Tripper” - Kolsch and Don Julio Blanco** 12
- “Shot in the Dark” - Milk Stout and Tullamore Dew** 12
- “South Bay Slammer” - IPA and Evan Williams Bourbon** 12

GUEST BEERS

DRAFT

- Mraz Count Your Blessings** 8
Belgian Single. ABV: 4.2%
- Mission Trail Plumcot Sadia Aqua Dulce** 8
White plum, watermelon, and honey. ABV: 6.0%

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 Green Beans Miso lime glaze, cucumber, sesame seeds	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	14
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 marble potatoes, zucchini, carrots, radish, and peppers with herb butter, romesco aioli	13	Charred Octopus and Patatas Bravas Spanish octopus, crispy potatoes, lemon aioli, spiced tomato puree, fresh fennel	15

SALADS

Heirloom Tomato Salad Burrata, puffed quinoa, olive relish, basil, We Olive basil oil, balsamic reduction	14	Summer Wedge Salad Peach vinaigrette, bleu cheese, shallots, prosciutto, tarragon, and fresh peaches	13
Beet Salad Roasted red and candy-striped beets, radishes, pickled cantaloupe, ginger yogurt, jalapeno herb vinaigrette	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

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.

SANDWICHES

Burger White cheddar, caramelized onions, lettuce, pickles, and burger sauce on brioche bun (add bacon or egg \$2, avocado \$2.5), fries	15	BBQ Tri-Tip Oven roasted tri-tip, white cheddar, horseradish sauce, red onion, arugula, and pickled peppers	16
Loma Veggie Burger Swiss cheese, cremini mushrooms, caramelized onions, arugula, and olive tapenade mayo, fries	13	Curry Chicken Salad Rasins, cashews, celery, green onion, pickled fennel, watercress on toasted levain	14
Hot Cuban Pulled pork and sliced ham with swiss cheese, pickles, spicy pepper relish, 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, peperoncini, 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 Bacon braised greens, honey cornbread, smoked serrano butter, pickled cherry peppers	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	19	Steak Saltado Peruvian flat iron steak, red onion, carrots, tomatoes over long grain white rice and tangy cilantro sauce	25
Lamb Kabob Salad Two Greek marinated skewers, roasted garlic hummus, sumac spinach salad with fetta, and flatbread	19		