

# 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** 12  
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** Louis Pommery, Brut, NV 16/65
- Brut Rose** Schramsberg, Mirabelle, NV 17/70

### WHITE

- Rose** White Girl, Central Coast, 2016 10/40
- Albarino** Tangent, Edna Valley, 2014 10/40
- Sauvignon Blanc** Ancient Peaks, Paso Robles, 2016 12/42
- Chardonnay** St. Supery, Napa Valley, 2016 12/42
- Chardonnay** Testarossa, Santa Lucia, 2014 15/65

### 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 14/46
- 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

- BOYS CLUB** 3 / 7  
**American Lager. ABV: 4.3% IBU: 13**  
A light, refreshing lager with a subtle, sweet corn  
and rice aroma and flavor
- CONDITIONS ARE PERFECT** 3 / 7  
**Festbier. ABV: 5.4% IBU: 21**  
Sessionable, golden German lager with lightly toast-  
ed malt and spicy hops
- REBEL ALLEY** 3 / 7  
**Scotch Ale. ABV: 5.3% IBU: 18**  
A copper, malty ale with a light toasted caramel, dry  
malt character throughout
- APPEASEMENT** 3 / 7  
**IPA. ABV: 7.0% IBU: 50**  
American style india pale ale with  
blueberry and stone fruit hop flavors
- ROLL ALONG** 3 / 7  
**American Porter ABV: 6.0% IBU: 26**  
A dark ale with slightly burnt, dark chocolate malt  
and earthy hop essence

### GROWLER TO GO 64 oz amber glass 25

- 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
- MIDDLE OUT** 3 / 7  
**Vienna Lager. ABV: 4.5% IBU: 30**  
Amber lager with honey, carmel, floral, and spicy  
aromatics with a creamy malt backbone
- 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” - Kolsch and Don Julio Blanco** 12
- “Shot in the Dark” - Porter and Tullamore Dew** 12
- “South Bay Slammer” - IPA and Evan Williams Bourbon** 12

## GUEST BEERS

### DRAFT

- Upright Brewing Co. Saison Vert** 8  
Saison with Black Limes, ABV: 4.75%
- Mission Trail Plum Jerkum** 8  
14 varieties of California Plums. ABV: 6.5%
- Mraz Brewing Capital Luau American Sour** 10  
Sour Ale with pink guava and passion fruit. ABV: 4.3%

### BOTTLES

- Mraz Brewing Company “The Cardinal”** 23  
Flanders Style Ale with cherries. ABV: 7.7% (500ml)
- Beachwood Blendery** 25  
“Chaos is a Friend of Mine” Barrel Aged Lambic Ale
- The Commons Flemish Kiss** 24  
Pale Ale w/ Brettanomyces. ABV: 6.5% (750 ml)

## SNACKS

<b>Loma Pickle Plate</b> Housemade pickled vegetables	5	<b>Chips ‘n Dip</b> Housemade potato chips with french onion dip	8
<b>Deviled Eggs</b> Spicy egg filling topped with giardiniera	8	<b>Loma Pretzels &amp; Pub Cheese</b> Housemade pretzels with jalapeno pub cheese	9
<b>Fried Green Beans</b> Miso lime glaze, cucumber, sesame seeds	10	<b>Fried Green Tomatoes</b> Cornmeal breading, chimichurri, goat cheese, pickled green tomato garnish	12

## APPETIZERS

<b>Shrimp Ceviche</b> House tortillas, avocado, tomato & chili sauce	14	<b>K-Town Pork Belly Nachos</b> Soy glazed pork belly, house kimchi, cheese sauce and slaw topped with a fried egg	14
<b>Meat &amp; Cheese Plate</b> Cured meats, white cheddar, spiced goat cheese, jam, marcona almonds, beet pickled eggs, flatbread crackers	19	<b>Chicken Wings</b> Loma wing sauce or Youk’s buffalo sauce and buttermilk blue cheese dressing	12
<b>Roasted Vegetable Platter</b> Roasted marble potatoes, zucchini, carrots, radish, and peppers with herb butter, romesco aioli	13	<b>Charred Octopus and Patatas Bravas</b> Spanish octopus, crispy potatoes, lemon aioli, spiced tomato puree, fresh fennel	15

## SALADS

<b>Heirloom Tomato Salad</b> Burrata, puffed quinoa, olive relish, basil, We Olive basil oil, balsamic reduction	14	<b>Fall Wedge Salad</b> Cranberry vinaigrette, bleu cheese, shallots, prosciutto, rosemary, and fresh pears	13
<b>Beet Salad</b> Roasted red and candy-striped beets, radishes, pickled cantaloupe, ginger yogurt, jalapeno herb vinaigrette	12	<b>Italian Chopped</b> Salami, ham, parmesan, pepperoncinis, kalamata olives, red onion, chickpeas, cherry tomatoes and cucumber with classic italian dressing	13

## SIDES

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

A 20% gratuity will be added to all parties of 8 or more.

## SANDWICHES

<b>Burger</b> White cheddar, caramelized onions, lettuce, pickles, and burger sauce on brioche bun (add bacon or egg \$2, avocado \$2.5), fries	15	<b>BBQ Tri-Tip</b> Oven roasted tri-tip, white cheddar, horseradish sauce, red onion, arugula, and pickled peppers	16
<b>Loma Veggie Burger</b> Swiss cheese, cremini mushrooms, caramelized onions, arugula, and olive tapenade mayo, fries	13	<b>Curry Chicken Salad</b> Rasins, cashews, celery, green onion, pickled fennel, watercress on toasted levain	14
<b>Hot Cuban</b> Pulled pork and sliced ham with swiss cheese, pickles, spicy pepper relish, and yellow mustard on ciabatta roll, fries	13	<b>Jerk Chicken Tacos</b> Three jerk chicken tacos with purple cabbage & jalapeno slaw, chili sour cream, and queso fresco	13

## FLATBREADS

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

## ENTREES

<b>Loma Fried Chicken</b> Bacon braised greens, honey cornbread, smoked serrano butter, pickled cherry peppers	22	<b>Market Fish</b> Pan seared mole salmon, smoked corn tomato hash, blistered shishito, sweet corn puree, goat cheese	25
<b>BBQ Pork Spare Ribs</b> Smoked pork spare ribs with house BBQ sauce, street corn, marinated fruit salad	19	<b>Steak Saltado</b> Peruvian flat iron steak, red onion, carrots, tomatoes, roasted marble potatoes and tangy cilantro sauce	25
<b>Lamb Kabob Salad</b> Two Greek marinated skewers, roasted garlic hummus, sumac spinach salad with fetta, and flatbread	19		

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.