



EAT

Loma Brewing Company
130 N. Santa Cruz Ave.
Los Gatos, CA 95030
(408) 560-9626

-SMALL PLATES-

- seasonal and house **PICKLED VEGGIES** \$7
- spicy **DEVEILED EGGS** with house giardiniera \$8
- housemade **CHIPS 'N french onion DIP** \$8
- everything bagel **PRETZEL** with house mustard and pimiento cheese *Limited Quantity Daily \$12
- CHICKEN WINGS** house Buffalo style -or- Loma style *Sweet n' Spicy* and buttermilk bleu cheese dressing \$12

K-TOWN PORK BELLY NACHOS
Korean BBQ glazed pork belly, house kimchi, beer cheese, apple radish slaw, and a fried egg
trust us - it's a house favorite \$14

- southwest **PORK POTSTICKERS** corn puree, mole, napa cabbage, jalapeno \$14
- SPICY CRAB TOSTADA** green garlic puree, snap pea, green papaya and mango slaw, \$17
- BRATWURST** with 15 day house sauerkraut, bacon, and beer mustard \$13
- fried **BRUSSELS SPROUTS** IPA and fermented chile glaze \$12
- ROASTED MUSHROOMS** balsamic and soy glazed cremini mushrooms, thyme, parmesan \$10
- pan seared **OCTOPUS** potatoes, roasted tomato, olive tapenade, squid ink bread, cilantro puree, lemon \$17
- whatever we feel like **PRETZEL BOARD** selections of cheeses and meats, sliced brat, house pickles and mustard, seasonal fruit *Limited Quantity Daily \$25

FLATBREADS

all flatbread dough is made in house daily- it's dairy free! Inquire with server for custom vegan options

- THREE CHEESE** mozzarella, asiago, parmesan and marinara \$14
- HEIRLOOM TOMATO** grilled artichoke, basil pesto, fresh mozzarella, caper relish, balsamic \$16
- SPICY PORK SAUSAGE** roasted peppers, green olives, marinara, mozzarella, thyme \$17
- MUSHROOM** marinated maitakes, garlic oil, parmigiano reggiano, arugula, lemon aioli \$15
- BUFFALO CHICKEN** garlic cream sauce, mozzarella, pepperoncini, green onion, and ranch \$16
- HOLY CRAB!** chesapeake crab, green onion, bacon, breadcrumbs, arugula, cholula hot sauce \$18

BUY A ROUND FOR THE KITCHEN - \$5

SALADS

- HEIRLOOM TOMATO** basil-pea puree, toybox heirloom tomatoes, watermelon, blackberry balsamic, pea tendrils, pickled shallots \$14
- COUSCOUS & BEET** roasted red beets, pickled strawberry, almonds, goat cheese, spinach, black pepper strawberry vinaigrette \$12
- ASIAN SMOKED CHICKEN** baby greens, cilantro, snap peas, radish, pea shoots, carrots, soft boiled egg, sesame vinaigrette, crispy rice noodles \$16
- GRILLED ASPARAGUS** creamy mustard dressing, grated egg, breakfast radish, diced ham, chives \$12

-SANDWICHES-

*all sandwiches come with fries unless otherwise noted
Not feeling fries? No problem. Sub greens salad \$3.00.
(Sesame dressing, Ranch, lemon&oil)*

WAGYU BURGER

- #1 house style - white cheddar, caramelized onions, lettuce, pickles, burger sauce on brioche bun* \$15
- *add bacon or egg \$2 add avocado \$2.5**
- #2 baller style - double patty, asiago, doppelbock bacon jam, pickled onion, lettuce, roasted garlic aioli (no mods please!)* \$22

- VEGGIE BURGER** chipotle aioli, spinach, roasted peppers, jalapeno, cilantro, provolone \$15
- PORCHETTA FRENCH DIP** provolone, chimichurri, pickled red onion, arugula, sundried tomato, au jus \$18
- LOMA SALTADO** aji amarillo marinated sliced steak, peppers, onions, cheddar \$17
- FRIED CHICKEN** spicy aioli, coleslaw, pickles, brioche bun *add buffalo sauce \$.25* \$15
- MUFFULETTA** mortadella, pepperoni, salami, provolone, caper relish, giardiniera, italian vinaigrette \$17

LARGE PLATES

- MUSSELS** \$18
- #1 house beer, garlic, lemon, herbs, butter*
- #2 spicy thai coconut broth, tomatoes, cilantro* \$18
- *both served with toasted ACME levain bread**
- SMOKED BBQ CHICKEN THIGH** braised leek and asiago macaroni and cheese, garlic and almond green beans \$22
- Al pastor style **FLAT IRON STEAK** charred corn, green onion, poblano, and hominy hash, queso fresco \$26
- FRIED SHRIMP TACOS** curtido, avocado spring garlic puree, jerk salsa, grilled pineapple, refried black beans \$21

Loma Brewing Company takes pride in the fact that we make almost everything in house from the pickles to carnitas. If your party has any allergies or concerns feel free to communicate that to your server. We will take special care to make your experience great.

Please note consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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