

# SALADS

## House Wings \ 10

Beer-braised chicken wings fried to perfection and tossed in the sauce of your choice: Bourbon BBQ, Hot, Mild, or Angry

PAIRS WELL WITH AN IPA

## Ahi Poke\* \ 12

Ahi tuna tossed with soy sauce, sesame oil, onion and avocado

PAIRS WELL WITH A BELGIAN WITBIER

## Chinese Meatballs \ 7

Six meatballs smothered in our homemade sweet chili sauce and served on a bed of rice noodles

PAIRS WELL WITH A MAI BOCK

## Pretzel Bites \ 5

Served with white beer-infused dipping cheese

PAIRS WELL WITH A HEFEWEIZEN

## Hangover Fries \ 7

Fresh-cut fries topped with fried egg, chorizo, cheese and fresh pico de gallo

PAIRS WELL WITH A DUNKEL

## Garlic Parmesan Fries \ 5

Fresh-cut fries tossed with fresh garlic and Parmesan cheese

PAIRS WELL WITH A WHEAT



Loaded Nachos \ Bacon Mac & Cheese



## BBQ Pork Fries \ 7

Fresh-cut fries topped with tender pulled pork, Bourbon BBQ sauce, cheese, bacon, and green onion

PAIRS WELL WITH A PORTER

## Bacon Mac & Cheese \ 9

Creamy macaroni and cheese topped with bacon and toasted garlic and parmesan bread crumbs

PAIRS WELL WITH A PILSNER

## Chicken Satays \ 8

Chicken satays marinated in a savory citrus blend, grilled and served with a red pepper curry drizzle and rice and topped with shaved cucumber

PAIRS WELL WITH AN IPA

## Cheesy Artichoke Bake \ 9

Spinach and three-cheese artichoke dip served with fresh, seasoned chips

PAIRS WELL WITH A LAGER

## Loaded Nachos \ 8

American bistro-style nachos topped with a three cheese cream sauce, fresh pico de gallo, sliced jalapenos and sour cream

PAIRS WELL WITH A BLONDE ALE

## House \ 10

Mixed greens, tomatoes, artichoke, tortilla strips, gorgonzola cheese and our cranberry vinaigrette dressing

PAIRS WELL WITH A HEFEWEIZEN

## Grilled Caesar\* \ 9

Grilled romaine heart topped with bacon, Parmesan cheese, croutons and Caesar dressing

PAIRS WELL WITH A PILSNER

## Iceberg Wedge \ 8

Topped with bacon, red onion, chopped tomato and blue cheese dressing

PAIRS WELL WITH A PILSNER

**Add chicken \$4 | Add steak \$6**

\*CONSUMER ADVISORY \ Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

# APPETIZERS

# SANDWICHES & WRAPS

## The Pac Burger\* \ 9

Our juicy beef patty topped with two kinds of cheese, lettuce, tomato, red onion and served with fresh-cut fries

PAIRS WELL WITH A LAGER

## Fig Bison Burger\* \ 16

Our tender 100% bison patty topped with fig jam, bacon, lettuce, tomato and blue cheese and served with fresh-cut fries

PAIRS WELL WITH AN AMBER ALE

## Mushroom Burger\* \ 11

Our juicy beef patty topped with roasted, seasoned mushrooms and Swiss cheese and served with fresh-cut fries

PAIRS WELL WITH A BROWN ALE

## Black & Blue Burger\* \ 12

Our juicy beef patty seasoned with Chef's special blackened seasoning blend topped with blue cheese and bacon and served with fresh-cut fries

PAIRS WELL WITH AN IPA



## Bistro Steak Sandwich\* \ 12

Broiled strip steak topped with roasted mushrooms, caramelized onions and Swiss cheese on a buttered hoagie roll and served with fresh-cut fries

PAIRS WELL WITH A PALE ALE

## The Havana \ 9

Tender pulled pork, salt-cured prosciutto, mustard, pickles, and melted Swiss cheese on a toasted baguette. Served with fresh-cut fries

PAIRS WELL WITH A WHEAT

## BBQ Chicken Sandwich \ 9

Juicy, grilled chicken breast basted with house BBQ sauce and topped with cheese and bacon and served with fresh-cut fries

PAIRS WELL WITH A LAGER

## Corned Beef Sandwich \ 10

Traditional corned beef sandwich on rye bread with spicy mustard and served with fresh-cut fries

PAIRS WELL WITH A SCOTCH ALE

## Seasoned Turkey Burger \ 9

Ground seasoned turkey patty, grilled to perfection and topped with pepper jack cheese and served with fresh-cut fries

PAIRS WELL WITH AN AMBER ALE

## Royal Sliders\* \ 10

Four all-beef sliders on freshly baked sweet buns topped with cheese and caramelized onions and served with fresh-cut fries

PAIRS WELL WITH A WHEAT

## BBQ Pork Sliders \ 9

Four BBQ pork sliders on freshly baked sweet buns topped with coleslaw, cheese and caramelized onions and served with fresh-cut fries

PAIRS WELL WITH A STOUT



Roasted Turkey Sandwich // The Havana

## Roasted Turkey Sandwich \ 11

Herb-roasted turkey on a toasted wheat roll with garlic herb mayo, fresh tomato, alfalfa sprouts, bacon and avocado and served with fresh-cut fries

PAIRS WELL WITH A PORTER

## Grilled Chicken Caesar Wrap \ 9

Tender grilled chicken breast wrapped in a warm flour tortilla with shredded lettuce, tomato, fresh Parmesan cheese and Caesar dressing and served with fresh-cut fries

PAIRS WELL WITH A GERMAN WITBIER

## Buffalo Chicken Wrap \ 9

Tender grilled chicken breast wrapped in a flour tortilla with shredded lettuce, buffalo sauce, and ranch dressing and served with fresh-cut fries

PAIRS WELL WITH AN IPA

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# BURGERS

## Fish & Chips \ 12

Beer-battered fish, fried and served with fresh-cut fries and coleslaw

PAIRS WELL WITH A PILSNER

## Red Chili Pork Tacos \ 10

Tender, slow-roasted pork topped with red chili, corn, black beans, crisp cabbage and fresh pico de gallo and served with seasoned rice and black beans

PAIRS WELL WITH A BROWN ALE

## Bacon-Wrapped Corn Dogs \ 10

Two all-beef hot dogs rolled in bacon, battered and fried to perfection and served with our house-made sweet and spicy mustard and fresh-cut fries

PAIRS WELL WITH A MAI BOCK

## Jalapeno Jack Tenders \ 10

Three crispy chicken tenders topped with pepper jack cheese and fresh pico de gallo, drizzled with jalapeno ranch and served with fresh-cut fries

PAIRS WELL WITH AN IPA

## Braised Short Rib\* \ 17

Slow-roasted short rib braised in red wine and served with creamy mashed potatoes -- our extreme version of steak and potatoes!

PAIRS WELL WITH A STOUT



BRAISED SHORT RIB CHICKEN & ARTICHOKE PIZZA



## BBQ Pork \ 12

Fresh homemade crust topped with peach BBQ sauce, braised pork shoulder, sweet red onion, cheddar and mozzarella cheeses and topped with fresh cilantro

PAIRS WELL WITH A SCOTCH ALE

## Chicken & Artichoke \ 15

Fresh homemade crust topped with garlic cream sauce, roasted chicken, grilled artichoke, wilted spinach and mozzarella cheese

PAIRS WELL WITH A HEFEWEIZEN

## Spicy Salami \ 10

Fresh homemade crust topped with our special house marinara sauce and spicy salami, topped with mozzarella cheese

PAIRS WELL WITH A PALE ALE

## Mega Meat \ 14

Fresh homemade crust topped with our special house marinara sauce, sausage, salami, bacon, pepperoni and mozzarella cheese

PAIRS WELL WITH A BROWN ALE

## Cheese Head \ 10

Fresh homemade crust topped with our special house marinara sauce and loaded with a blend of cheddar, mozzarella and Swiss cheeses

PAIRS WELL WITH A LAGER

# SPECIALTY PIZZAS

# ENTRÉES

## Spicy Salami \ 10

Fresh homemade dough stuffed with spicy salami, and mozzarella cheese and served with our special house marinara

PAIRS WELL WITH AN AMBER ALE

## Vegetarian \ 10

Fresh homemade dough stuffed with peppers, onion, mushrooms, spinach, and mozzarella cheese and served with our special house marinara

PAIRS WELL WITH A BELGIAN WITBIER

## Mega Meat \ 14

Fresh homemade dough stuffed with spicy salami, sausage, bacon, pepperoni and mozzarella cheese and served with our special house marinara

PAIRS WELL WITH A PALE ALE

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# STROMBOLIS

# BREAKFAST

SERVED ALL DAY

## Tavern Breakfast\* \ 7

Two eggs any style served with breakfast potatoes, bacon and toast.

PAIRS WELL WITH A LAGER

## Steak & Eggs\* \ 10

Grilled strip steak served with two eggs any style and breakfast potatoes

PAIRS WELL WITH AN AMBER ALE

## Breakfast Sliders \ 8

Three soft, freshly baked sweet buns stuffed with sausage, egg, cheese and hash browns. Served with a side of country gravy

PAIRS WELL WITH A PILSNER

## Stuffed Breakfast Burrito \ 7

Two eggs, bacon, chorizo, cheese, onions, peppers breakfast potatoes wrapped in a warm flour tortilla

PAIRS WELL WITH A BROWN ALE

## Veggie Omelet\* \ 6

Three folded eggs stuffed with green peppers, roasted mushrooms and caramelized onions. Served with breakfast potatoes

PAIRS WELL WITH A WHEAT

## Sausage Skillet Breakfast \ 7

Breakfast potatoes topped with three eggs, sausage, white onion, spinach and shredded cheese and baked in a cast iron skillet

PAIRS WELL WITH A HEFEWEIZEN

## Chicken & Waffle Sliders \ 8

House-made waffle with a hint of vanilla, stuffed with crispy chicken tenders and served with maple syrup

PAIRS WELL WITH A BROWN ALE

# DESSERTS

## White Chocolate Cupcake \ 6

Vanilla-flavored cupcake baked with white chocolate chips, topped with strawberry cream frosting and served with chocolate ice cream

PAIRS WELL WITH A PORTER

## Ice Cream Sandwich \ 6

Two fresh baked chocolate chip cookies stuffed with vanilla ice cream

PAIRS WELL WITH A BROWN ALE

## Flourless Chocolate Cake \ 7

Rich, flourless cake topped with frozen whipped cream and a wild berry sauce

PAIRS WELL WITH A STOUT

## Mud Pie \ 7

A double layer of chocolate and vanilla ice cream on a bed of Oreo cookies and topped with toasted almonds

PAIRS WELL WITH A STOUT



Flourless Chocolate Cake // White Chocolate Cupcake



## SIDE ITEMS \ 3

Salt & pepper fries  
Seasonal vegetables  
Breakfast potatoes

## BEVERAGES

Coca Cola products \ 3  
Iced tea or coffee

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# BEER STYLES

**ABBEY //** Belgian/Dutch strong ale in the style of local monastic brews.

**AMERICAN AMBER ALE //** Citrus-pine hoppiness of an American pale ale but with a richer malt base and dark caramel and toasty flavors. Light to dark amber in coloring.

**AMERICAN LAGER //** Lightly flavored with low-level grain or corn sweetness and noticeable carbonation. Corn or rice was added to beer in the 19th century to improve clarity.

**ALT //** Top fermenting beer style from Dusseldorf. Alt, meaning “old” in German, is a copper-colored beer with spicy Bavarian hops.

**BLONDE ALE //** Bread and biscuit notes from pale malts. Low hop flavors, gentle bitterness and a pale straw color.

**BOCK //** Amber, malty, strong lager of German origin. Traditionally available in the spring in the U.S. Golden or copper colored, they are also low in hops.

**BROWN ALE //** Principally British in origin, although the style is known in France and Belgium. The British make a sweet, London-style brown ale as well as the drier, Northern version. Both are low in hops and get their color from a blend of roasted malt.

**CALIFORNIA COMMON //** Malty amber beer made with lager yeast, which is fermented at warmer temperatures. Medium bitterness and a clean finish. Originated as American “steam beer” in the late 1800s.

**CREAM ALE //** The U.S. term for light, golden, sparkling beer made in the Northeast. Low in hops with a creamy head. Slightly sweet.

**DOPPLEBOCK //** Dopple means “double” in German. Not actually twice as strong as a bock, but definitely extra strong. High malt flavor and often sweet and thick. Pale colors are often toasty, while darker colors carry chocolate and toffee flavors.

**DUNKEL //** Dunkel means “dark lager” in German. Malt flavors are very noticeable and are toasty with a hint of caramel and nutty flavors. Modest hops keep the beer from being sweet.

**HEFE-WEIZEN //** Bavarian wheat beer with the yeast still included. Hefe means “yeast” in German, and weizen means “wheat” or “white.” Spicy clove flavors are derived from the special yeast strain.

**IMPERIAL RUSSIAN STOUT //** Very strong British stout, originally brewed for the Russian Court. Medium to high hops with notes of coffee and roasted grains. Warming quality to the aftertaste is due to the higher alcohol level.

**INDIA PALE ALE //** Very hoppy, somewhat stronger version of a pale ale. Originally made to last the voyage from the UK to India in the 1800s. Whole hops were added to the wooden casks just before shipping -- a process known as dry hopping. American versions carry a citrus flavor.

**LAMBIC //** Belgian beer produced by ambient fermentation, sometimes made with fruit. Yeast and other micro-organisms present in the air around the brewery are allowed to ferment this style; then it is stored for many months in wooden casks.

**LIGHT BEER //** Low-calorie, pale, golden American lager. Usually under 100 calories per 12oz serving.

**MAIBOCK //** Traditionally available in the spring. Golden to light amber version of bock with lower alcohol strength and more hops.

**MALT LIQUOR //** Strong, low-hopped American lager with very little body. Highly fermentable syrups are added to the kettle to boost the alcohol in this style.

**PALE ALE //** Copper-colored and hoppy. American version is more golden in color, with citrus and spice flavors. Low to medium malt base with some caramel and toasty notes.

**PILSNER //** Originated from the Czech city of Pilsen. A fragrant, golden lager with lots of hops. Deep golden and slightly malty. German version has a flowery and perfumey tone with a crisp finish.

**PORTER //** Made without any black malt, porters are toasty and nutty with caramel notes and little to no hop flavor. Ranges from slightly malty to slightly bitter. Robust versions contain black malt and have intense chocolate, without the coffee flavors of a stout.

**SCOTCH ALE //** Malty and sometimes dark, Scotch ale is generally less hoppy than British ale. Typically heavy alcohol content.

**STOUT //** Very dry, roasted black ale made famous by the Guinness Brewery of Ireland. Strong coffee notes from roasted barley, but little to no hop aroma or flavor. The American version has medium to high hops, however. Also available in “foreign” or “extra” versions, which have a higher alcohol content than regular stout but less than imperial. Flavor of foreign stout is less sharp than Irish or dry stouts.

**WIT/WITIBEER //** An unfiltered Belgian wheat beer spiced with flavors of coriander and orange peel. Called “wit” or “white” because of its cloudy appearance.