

- FIRST TASTES -

BREWERY X BREAD	14
Sourdough, Bone Marrow Butter Kumquat Jelly	
CHARCUTERIE BOARD	18
Chef-Selected Meats & Cheeses Quince, House Pickles, Veggies	
HOUSE FRIES	22
French Onion Salt, Black Pepper Aioli Gruyère	
GIANT PRETZEL	20
Guinness Beer Cheese, Whole Grain Mustard	
CALAMARI	22
Lemon Aioli, Spicy Marinara	
PORK CHICHARRONS	25
Sharp Cheddar Cheese Dust	
HUMMUS	25
Hard Boiled Egg, Pickled Turnips Crushed Tomatoes Sumac, Salsa Spiced Chickpeas, Pita	

CRISPY RICE	25
Chili Garlic Tuna, Yellowtail, Yuzu Salmon	

- LOCAL GREENS -

Add on: Chicken 7, Steak 11

WEDGE CAESAR	 18
Hard-Boiled Eggs, Pecorino Crisps, Sun-Dried Tomatoes, Sourdough Breadcrumbs	
GREEN GODDESS CHOPPED SALAD	 19
Baby Gem Lettuce, Cucumbers, Spring Onions Snapped Peas, Sourdough Croutons Green Apples, Feta Cheese *Contains Avocado	
RUBY GRAPEFRUIT SALAD	 19
Arugula, Avocado, Yellow Beets, Watermelon Radish, Mustard Seed Vinaigrette	

- SUSHI -

SPICY TUNA ROLL	18
8pc. Chopped Ahi Tuna, Sriracha Mayo Togarashi, Burdock Root	
GEISHA ROLL	18
8pc. Crab, Asparagus, Tuna, Garlic Black Tobiko, Ponzu	
FIRECRACKER ROLL	24
8pc. Shrimp Tempura, Imitation Crab Roll Topped with Spicy Tuna, Dressed with Eel Sauce & Crunchy Shallots	

- SANDWICHES -

Served w/ Fries. Sub Ruby Grapefruit Salad \$6

WAGYU BURGER	GFO 32
1/2lb Patty, Fried Egg, Fried Onion Gruyère, Roasted Garlic Aioli Sesame Brioche Bun	
DOUBLE BACON CHEESEBURGER	28
Two 1/4lb Signature Blend Burger Patties Bacon Jam, Applewood Bacon Whole Grain Mustard Aioli, Butter Lettuce Spicy Pickles	
PHILLY CHEESESTEAK	28
Slow Roasted Beef, Garlic Aioli Grilled Peppers, Provolone, Swiss Hoagie Roll	
CHICKEN SANDWICH	28
Fried Chicken Breast, White Cheddar Sweet Corn, Kimchi Aioli, Lettuce Gochujang Ketchup, Brioche Bun	

- ENTREES -

SOCKEYE SALMON	40
Wasabi Mashed Potatoes, Broccolini Bok Choy, Carrots, Mushrooms Brown Sugar Sauce	
MUSSELS	35
Saffron Beurre Blanc, Chorizo Pickled Onions, Sourdough Bread	
STEAK FRITES	40
8 oz. Ribeye, Golden Crispy Fries Peppercorn Gravy	
CAJUN SALMON DONBURI BOWL	24
Sushi Rice, Ikura, Green Onions Pickled Onion, Furikake	

- PIZZA -

HAWAIIAN	21
House Marinara, Pineapple Chutney Canadian Bacon, Red Onion	
MEAT LOVER'S	24
Catupiry Cheese, Plum Tomatoes, Sausage Pepperoni, Bacon, Sun-Dried Tomatoes	
PEPPERONI	22
House Marinara, Della Pepperoni, Cup & Char Pepperoni, Fresh Mozzarella	
CAPRESE	22
Basil Pesto, Marinara, Fresh Mozzarella, Tomatoes Oregano, Olive Oil, Micro Basil	

MODIFICATIONS POLITELY DECLINED

GF = Gluten Free / GFO = Gluten Free Option

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Contact with other foods may occur during production. We are therefore unable to guarantee that any menu item is completely free from any particular allergen

Brewery X is a Cashless Restaurant.
Visa, Mastercard, Discover and American Express Accepted

- COCKTAILS -

HONDA CENTER MANHATTAN	18
Jack Daniel's Whiskey, Sweet Vermouth Angostura Bitters	
NUTS FOR DUCKS OLD-FASHION	20
Pistachio Infused Jack Daniels Whiskey Maple Syrup, Black Walnut Bitters* Angostura Bitters (*contains nuts)	
SPICY MARGARITA	18
Herradura Silver, Fresh Jalapeños Lime Juice, Triple Sec, Simple Syrup	
CHERRY COKE DAQUIRI	20
Ron Zacapa Rum, Cherry Coke Syrup Lime Juice	
CUCUMBER MINT COOLER	17
Belvedere Vodka, Muddled Cucumber & Mint, Lime Juice, Simple Syrup, Club Soda	

- WINES (GLASS) -

SPARKLING	
CAPOSALDO PROSECCO	16
(ITALY)	
TAITTINGER BRUT LA	25
FRANCAISE (FRANCE)	
WHITE	
HAHN FAMILY WINES PINOT	18
GRIS (NAPA)	
QUILT CHARDONNAY (NAPA)	25
SONOMA CUTRER CHARDONNAY	18
(SONOMA)	
KIM CRAWFORD SAUVIGNON	20
BLANC (NEW ZEALAND)	
RED	
JUSTIN CABERNET SAUVIGNON	23
(PASO ROBLES)	
ROUND POND CABERNET	38
SAUVIGNON (RUTHERFORD)	
BOEN PINOT NOIR	18
QUILT CABERNET SAUVIGNON	25

- N/A REFRESHERS -

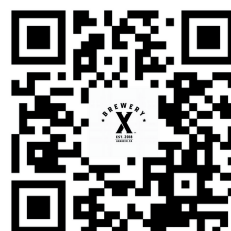
CUCUMBER BREEZE	10
Muddled Cucumber, Fresh Lime Juice Simple Syrup, Club Soda	
STRAWBERRY PATCH	10
Strawberry Puree, Simple Syrup Fresh Lime Juice, Ginger Beer	

- DRAFTS - 24 OZ -

DOMESTIC	15
MICHELOB ULTRA	
COORS LIGHT	
PREMIUM	18
SEASONAL SHH-WHEAT	
Rotating Flavored Wheat Beer	
DUCKS BEER	
Blonde Ale	
DICTIONARY ROULETTE	
Hazy IPA	
ON THE DL	
German-Style Schwarzbier	
S.O.K.	
Mexican Style Lager	
I KNOW HUH?	
Amber Mexican Lager	
SLAP & TICKLE	
West Coast IPA	
CITRA LOVES VIC SECRET	
American IPA With Grapefruit	
BATTLE SNAKES	
Bohemian Pilsner	
X-LITE	
American Lager	
BREWERY X HARD PEACH TEA	
Hard Iced Tea	
QUACK IPA	
Mosaic IPA	
FROSTY MALLOWES	
S'mores Flavored Stout	
LAKA	
West Coast IPA With Mango	
ELYSIAN SPACE DUST IPA	
STELLA ARTOIS	
HARD SELTZERS	18
SUCCULENT SIPPER	
HUCKLEBERRY	
BAJA SIPPER	
WATERMELON LIME	

- CANNED BEERS -

BUD ZERO- 12 OZ	10
GUINNESS- 16 OZ	15.5
KIRIN ICHIBAN- 25 OZ	18.5
BUDWEISER- 25 OZ	15.5



SCAN THE QR
CODE TO LEARN
MORE ABOUT OUR
BEER SELECTION!