

## FIRST TASTES

<b>TRUFFLE FRIES</b>	<b>14</b>
Truffle Oil, Chives, Parmesan Cheese, KRPF Sauce	
<b>CHARCUTERIE BOARD</b>	<b>18</b>
Variety of Chef Picked Meats, Cheese, Fresh Fruit, Nuts, Jams, House Pickles	
<b>FRIED POPCORN CHICKEN</b>	<b>22</b>
Curry, Fried Basil, Yuzu Aioli	
<b>GIANT PRETZEL</b>	<b>20</b>
Guinness Beer Cheese, Honey Whole Grain Mustard	
<b>CALAMARI</b>	<b>22</b>
Spicy Black Garlic Aioli	

## PIZZA

<b>HAWAIIAN</b>	<b>21</b>
House Marinara Sauce, Fresh Pineapple, Hot Soppressata, Red Onions, Fresh Jalapeno, Coppa, Cup Pepperoni	
<b>MEAT LOVERS</b>	<b>24</b>
House Marinara Sauce, Italian Sausage, Canadian Bacon, Cup & Char Pepperoni, Five Cheese Blend, Fresh Mozzarella, Roma Tomatoes	
<b>PLANT BASED AL PASTOR</b>	<b>22</b>
Seitan, Roasted Red Salsa, Oaxaca Cheese Roasted Pineapple, Cilantro, Cotija, Pickled Red Onions, Avocado Salsa	
<b>PROSCIUTTO</b>	<b>24</b>
Smokey Romesco Sauce, Meyer Lemon, Parmigiano Reggiano, Pistachios, Candied Hazelnuts, Chive Oil	

## SUSHI

<b>THE HONDA CENTER ROLL</b>	<b>24</b>
8pc. California Roll topped with Salmon and Seared Unagi (eel), Dressed with Daidai Citrus, Orange Zest, Eel Sauce, Scallions, Black and Orange Tobiko	
<b>FIRECRACKER ROLL</b>	<b>24</b>
8pc. Shrimp Tempura and Imitation Crab Roll topped with Spicy Tuna, Dressed with Eel Sauce and Crunchy Shallots	
<b>SPICY TUNA ROLL</b>	<b>18</b>
8pc. Chopped Ahi Tuna, Sriracha Mayo, Togarashi, Burdock Root	
<b>CALIFORNIA ROLL</b>	<b>16</b>
8pc. Imitation Crab, Avocado, Cucumber, Mayo, Sesame Seeds	
<b>POKE BOWL</b>	<b>21</b>
Made Fresh Daily from Chef's Selection of Fish, Served on Sushi Rice	

GF = Gluten Free

GFO = Gluten Free Option

\* Consuming raw or uncooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborn 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**

## SANDWICHES

Served With Fries Sub Brussels or Persimmon Salad 6



<b>WAYGU BURGER</b> <sup>GFO</sup>	<b>28</b>
Sesame Brioche Bun, Crispy Leeks, Wagon Wheel Cheese Sauce, Fried Egg Sauteed Mushrooms	
<b>CALIFORNIA BURGER</b>	<b>24</b>
Avocado, Candied Bacon, Swiss Cheese, Butter Lettuce, Heirloom Tomatoes Garlic Aioli	
<b>PRAWN SANDWICH</b>	<b>28</b>
Coleslaw, Cajun Butter, Chorizo Mayo	

## ENTREES

<b>BONE-IN PORK CHOP</b>	<b>38</b>
Au Gratin Potatoes, Carrots, White Gravy	
<b>MOLCAJETE MAR Y TIERRA</b>	<b>52</b>
Combination of Shrimp, Bacon, Chicken & Steak in a House-Made Salsa. Served with Beans, Rice, & Flour Tortillas.	
<b>STEAK FRITES</b>	<b>40</b>
8oz Ribeye Pave, Golden Crispy Fries, Peppercorn Gravy	
<b>SALMON BOWL</b>	<b>32</b>
Garlic White Rice, Peppers, Onions, Edamame, Green Beans, Pickled Cucumbers	
<b>LASAGNA</b>	<b>36</b>
Beef and Pork Ragu, Bechamel	

## LOCAL GREENS

Add To Any Salad: Chicken 7 Steak 11 Salmon 14

<b>DRAGON FRUIT SALAD</b> <sup>GFO</sup> 	<b>20</b>
Baby Spinach, Applewood Bacon, Red Onions, Bosc Pear, Blanco Balsamic Vinaigrette	
<b>BRUSSELS SALAD</b> 	<b>19</b>
Chickpeas, Garlic Crisp, Roasted Corn, Jicama, Radish, Anchovy Tahini Dressing	
<b>PERSIMMON SALAD</b> 	<b>19</b>
Arugula, Radicchio, Fiji Apples, Pickled Shallots, Goat Cheese, Maple Syrup Vinaigrette	
<b>BUTTERNUT SQUASH SALAD</b> 	<b>19</b>
Arugula, Roasted Butternut Squash, Ricotta, Walnuts, Focaccia Croutons, Cherry Vinaigrette	

## DESSERTS

Served with Vanilla Ice Cream

<b>ORANGE BUTTER CAKE</b>	<b>15</b>
<b>PISTACHIO CHEESECAKE</b>	<b>14</b>
Biscoff Crust, with Florentine Crisp	
<b>CHEF'S WARM COOKIE</b>	<b>13</b>
Oatmeal, Chocolate Chips, Pretzel, Toffee Bites, Walnuts, Vanilla Ice Cream topped with Bourbon Caramel Sauce	

**CHANGES AND MODIFICATIONS POLITELY DECLINED**

## COCKTAILS

### HONDA CENTER MANHATTAN 18

Jack Daniel's Whiskey, Sweet Vermouth  
Angostura Bitters

### HONDA CENTER OLD FASHIONED 18

Jack Daniel's Rye, Sugar Cube  
Angostura Bitters, Orange Zest

### SPICY MARGARITA 18

Herradura Silver, Fresh Jalapeños  
Lime Juice, Triple Sec, Simple Syrup

### ZACAPA MANHATTAN 20

Ron Zacapa 23 Rum, Sweet Vermouth  
Aromatic Bitters

### KETEL & CUCUMBER 17

Ketel One Botanical Cucumber and Mint  
Club Soda

## WINE *(by the glass)*

### SPARKLING

Caposaldo Prosecco (Italy) 17

Taittinger Brut La Francaise (France) 24

### WHITE

Hahn Family Wines Pinot Gris (Napa) 19

Quilt Chardonnay (Napa) 21

Sonoma Cutrer Chardonnay (Sonoma) 19

### RED

Justin Cabernet Sauvignon (Paso Robles) 24

Round Pond Cabernet Sauvignon (Rutherford) 44

Boen Pinot Noir 19

## REFRESHING BEVERAGES

### 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 24oz

### DOMESTIC 15

Bud Light  
Coors Light

### PREMIUM 18

**Watermelon SHH-Wheat** - Watermelon Wheat

**Ducks Beer** - Blonde Ale

**Dictionary Roulette** - Hazy IPA

**Baja Boi** - Mexican Lager with Lime & Salt

**S.O.K.** - Mexican Style Lager

**I Know Huh?** - Amber Mexican Lager

**Slap & Tickle** - West Coast IPA

**Citra Loves Nelson** - West Coast IPA

**Battle Snakes** - Bohemian Pilsner

**X-Lite** - American Lager

**Brewery X Laka** - West Coast Guava IPA

**Quack IPA** - Mosaic IPA

**Stein Me Up** - Helles Lager

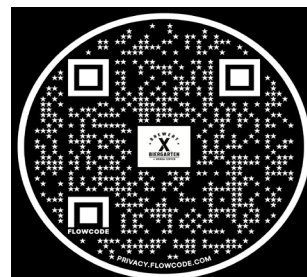
Elysian Space Dust IPA

Stella Artios

**Strawberry Lemonade** - Seltzer

**Huckleberry** - Seltzer

**Watermelon Lime** - Seltzer



Follow the QR  
to learn more  
about our beer  
selection!

### BOTTLED SELECTIONS

Bud Zero 12oz 13

Guinness 16oz 15.50

Kirin Ichiban 18.50

Budweiser 25oz 15.50

Michelob Ultra 25oz 18.50