



SAN DIEGO RESTAURANT WEEK: \$50

THREE COURSE MEAL (1 MUNCHIE, 1 ENTRÉE & 1 DESSERT). ALL GUESTS AT TABLE MUST PARTICIPATE. DESSERT CAN BE SUBSTITUTED FOR A GH BEER, GLASS OF WINE OR SANGRIA. 20% GRATUITY WILL BE INCLUDED ON ALL CHECKS

MUNCHIES

JORDY'S PRETZELS | 14 **V**
amber ale, pretzel salt, cheese sauce, mustard

DIRTY FRIES | 18 **GR**
bbq pulled pork, pickled sweet & spicy peppers, green onions, cheese sauce

TUNA TOSTADA | 18 **GR**
fresh albacore, seared rare, avocado, sesame seeds, green onion, peanut salsa macha, cilantro, lime, aji verde sauce

POTATO PIEROGI | 15 **V**
dill sour cream, caramelized onions, brown butter, chives
ADD KIELBASA 6.5

CHICKEN WINGS | 19 **GR**
choice of: golden mustard | naked | house hot | sweet chili

CAESAR SALAD | 15*
romaine, anchovy dressing, garlic crouton, parmesan

PEAR & FRISEE SALAD | 16 **V/GR**
chicory, candied walnuts, point Reyes blue cheese, d'anjou vinaigrette, dried cranberries

WOODFIRED PIZZAS

**ADD: ARUGULA 1 | MUSHROOMS 2.5 | BURRATA 2.5 | FRIED EGG 2*
BACON 3 | PEPPERONI 3 | PROSCIUTTO 4 | FENNEL SAUSAGE 3**

MARGHERITA | 20 **V**
tomato sauce, fresh mozzarella, basil, oregano, extra virgin olive oil

DIABLO PIZZA | 22
tomato sauce, fontina, mozzarella, spicy calabrese, jalapenos, pickled fresnos, chili flakes

WILD MUSHROOM | 21 **V**
burrata, fontina, chili flake, garlic confit, truffle sherry vin

MEAT LOVERS | 23
tomato sauce, fontina-mozzarella, salami, italian sausage, bacon, chili flakes

WHITE PIZZA | 23*
whipped burrata, goat cheese, fontina, mozzarella, truffle honey, thyme, prosciutto

HOT AGAVE | 19 **V+**
tomato sauce, basil, garlic, cashew ricotta, hot agave

DINNER ENTREES

BURGERS SERVED WITH CHOICE OF SIMPLE SALAD OR FRIES
UPGRADE: CHEESY FRIES 3 | SALAD & FRIES 3 | CAESAR SALAD 3

BIRRIA ENCHILADAS | 27 **GR**
beer braised beef, corn tortillas, crema, red onion, cilantro, avocado, oaxacan cheese

TIKKA MASALA CHICKEN POT PIE | 26
yogurt marinated chicken, creamy tomato sauce, carrots, sweet potato, puff pastry, cilantro butter, garlic yogurt

BOLOGNESE | 25*
pancetta, beef, fusilli pasta, parmesan

WNL BURGER | 23*
american cheese, lettuce, caramelized onions, dill pickles, bacon, fancy sauce, fried egg, brioche bun

DEMI MORE BURGER | 22*
gruyere cheese, caramelized onions, roasted garlic cream, demi "steak" sauce, brioche bun

WOOD ROASTED CAULIFLOWER | 21 **V+/GR**
saffron cashew cream, golden raisin chermoula, pickled peppers, pistachio, mint, and cilantro

LEMON CHICKEN & KALE SALAD | 21*
romaine, za'atar cucumbers, avocado, chickpeas, radish, dill, feta, celery, creamy sesame dressing

SHRIMP SPRING ROLL SALAD | 22*
rice noodles, cabbage, spicy peanut dressing, togarashi peanuts, poached shrimp, chili crunch

DESSERT

CAST IRON COOKIE | 12
chocolate chip and toffee, vanilla gelato, oreo cookie crumbles and chocolate sauce

BUTTERSCOTCH BUDINO | 10
butterscotch pudding, salted caramel, whipped cream, crumble

SCOOP OF GELATO OR SORBET | 7
seasonal flavors

KITCHEN SIXER | 7
Loved your meal? Contribute to the cook's beer fund

To help offset rising costs, a surcharge of 4% will be added to all checks. If you want to have this charge removed, please inform your server and they will gladly assist you.

20% GRATUITY IS ADDED TO ALL PARTIES OF 8+

(GR) GLUTEN REDUCED | (V) VEGETARIAN | (V+) VEGAN PLEASE ALERT YOUR SERVER TO ALL ALLERGIES.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



32oz CROWLER
AVAILABLE FOR \$15

HOUSE BEER
ALL BEERS ARE GLUTEN REDUCED

64oz GROWLER FILLS
3 x FULL POUR PRICE

CRISP & BRIGHT

BAJA SOL | MEXICAN LAGER 4.5% abv
like your go to mexican lager but with more nuanced flavor

RICE COLD | JAPANESE LAGER 4.7% abv **FRESHIE ALERT!**
super thirst-quenching lager, light body w/ notes of sushi rice & lemongrass

SANDBAR | BLONDE 5.2% abv
an easy drinking and balanced american ale

DANK & HOPPY

STATIC PREVAILS | HAZY IPA 6.0% abv **FRESHIE ALERT!**
surging w/ juicy bursts of passionfruit, white grapes & citrus from the riwaka, nelson & krush hops

SCORE SOME NELSON | WEST COAST IPA 6.4% abv **FRESHIE ALERT!**
flavors of passionfruit, berry & fresh citrus are a result of the nelson & mosaic hops

CRYSTAL VISIONS | WC IPA 6.5% abv
passionfruit & melon dominate the flavor profile on this smooth drinking ipa

JUNE GLOOM | HAZY IPA 7% abv
tropical hop flavor and aroma characterize this juicy style ipa

DAYBREAK | WEST COAST IPA 7.2% abv
light and dry ipa loaded with citrus hop aroma and flavor

UNDERTOW | HAZY DOUBLE IPA 8.2% abv
nelson & strata hops make way for a tropical, smooth sipping dipa

DARK & ROASTY

BREWER'S BEST | AMBER ALE 4.5% abv
a flavorful yet refreshing session beer. brewed w/ classic english malts & hops. silver medal winner 2022 GABF

BLACK RABBIT | PORTER 5.3% abv **FRESHIE ALERT!**
full-bodied porter that balances roasted malt depth with smooth drinkability

FULL|HALF|TASTER

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

10 | 5.5 | 3.5

CIDER, KOMBUCHA & N/A BEER

MATE MAKER KOMBUCHA | POG 6% abv
a fruity, tropical & refreshing take on the hawaiian classic passionfruit, orange & guava

NEWTOPIA CIDER | CHAI ME A RIVER 5.8% abv
apple cider infused with chai, chamomile and chrysanthemum for an apple pie experience

STEIGL GRAPEFRUIT RADLER 16OZ 2.5% abv
real grapefruit juice give this refreshing radler its cloudiness and pleasant tangy taste

CAPACITY BREWING NA | MEXICAN LAGER 12OZ 0.0%-0.05% abv
Crisp, clean & refreshing. Best served with a fresh cut lime

CAPACITY BREWING NA | SESSION IPA 12OZ 0.0%-0.05% abv
Citrus forward, dry, bright, and crisp notes

11 | 6 | 4

12 | 6.5 | 4.5

10

8

8

SIGNATURE COCKTAILS

PINK PONY GIRL | 14
layback vodka, mommenpop orange, raspberries, lemon, honey

HIGH TEA | 16
darjeeling liqueur, lemon, honey simple, prosecco, soda

CACIO PEPE MARTINI | 15
parmesan infused vodka, carpano antica, olive oil, black pepper

RED WINE SANGRIA | 14
red wine, vodka, triple sec, apple juice, orange juice, iced tea

FIZZY PEARFECTION | 16
cutwater gin, vanilla pear cordial, lemon juice, fee foam, soda

CHAMOY GUAPO | 17
divino tamarindo mezcal, spicy grapefruit cordial, lime, honey

SESAME STREET | 15
cutwater rum, banana liqueur, tahini orgeat, lime

SALTED MAPLE OLD FASHIONED | 16
rayu mezcal, salted maple simple, angostoura

TEA-QUILA MOCKINGBIRD | 16
real del valle blanco, italicus, earl grey simple, lime

HOW BOUT THEM APPLES | 15
evan Williams, apple juice, cinnamon demerara, lemon

*mocktail available

*NA Menu available upon request

WINES BY THE GLASS

SPARKLING ROSE J. Laurens | Cremant de Limoux, FR | 16
fresh & dry w/ notes of raspberry, red cherry & violet

ROSE Triennes | Nans-Les-Pins, FR | 16
lite & crisp w/ notes of white flowers, strawberry & vanilla

PINOT GRIGIO Mind the Grapes | Delle Venezie, IT | 13
fruit forward aromas of lime, honeysuckle & green apple

WHITE BLEND Tablas Creek | Paso Robles, CA | 16
stone fruit & lemon custard w/ chalky minerality & acidity

SAUVIGNON BLANC Stoneburn | Marlborough, NZ | 14
classic nz sauv blanc w/ hints of grapefruit & fresh cut grass

GRUNER VELTLINER Sohm & Kracher | Austria | 15
balanced & sharp acidity, notes of apple, citrus & white pepper

CHARDONNAY Hartford Court | Russian River, CA | 17
california style chard w/ notes of green apple, pear & citrus oil

PINOT NOIR Crossbarn | Sonoma Coast, CA | 17
made by Paul Hobbs. wild berries, pomegranate & black tea

TEMPRANILLO Gota De Arena | Castillo y Leon, Spain | 13
crushed red & black fruit, sweet spice & ripe tannins

GRENACHE Domaine De La Damase | Vin De Pays, France | 14
dark red and black fruit on the palate, notes of pink peppercorn

RED BLEND The Paring | California | 17
dark cherry, tobacco, leather, chocolate & dusty tannins

SYRAH BLEND Stolpman “La Cuadrilla” | Ballard Canyon | 17
great story behind the wine, notes of berries, plum, mocha & spice

CABERNET SAUVIGNON Foxglove | Paso Robles, CA | 17
jammy berries & plum w/ earthy tannins & tobacco

ZINFANDEL Armida | Dry Creek | 16
bold notes of black cherry, anise, cola & oak