

## Appetizers

### PUB HOUSE PRETZEL STICKS \$12.00

brûléed beer and cheese fondue, stout mustard

### AHI POKE NACHOS \$14.00

wonton chips, fresh jalapeño, wasabi crema, cilantro, wakame, yellow bell pepper

### CHICKEN WINGS \$14.50

buffalo, bbq, honey sriracha, thai chili, korean-sesame, ranch, celery and carrot sticks

### SURFSIDE QUESADILLA \$15.00

grilled chicken, roasted poblanos, caramelized onions, pico de gallo, sour cream, guacamole

### CALAMARI FRITTI \$15.00

calamari and shrimp, lemon chips, lemon basil aioli

### CARNE ASADA FRIES \$16.00

roasted jalapeño cheese sauce, sour cream, guacamole, pico de gallo, IPA pickled jalapeño & onion, avocado

### CALI CAESAR \$12.00

avocado, artichoke, heirloom cherry tomato, parmesan, romaine, kale, focaccia crouton, citrus caesar dressing  
add chicken \$5 add salmon or shrimp \$6

### ITALIAN CHOP \$12.00

artichoke, heirloom cherry tomato, salami, pepperoncini, asparagus, romaine, parmesan cheese, lemon-basil vinaigrette  
add chicken \$5 add salmon or shrimp \$6

### CAPRESE \$12.00

heirloom tomato, burrata cheese, basil oil, balsamic reduction, parmesan crisp

### SESAME CRUSTED AHI TUNA SALAD \$18.00

mandarin orange, edamame, cucumber, carrot, mix greens, puffed black rice, scallion, crispy rice noodle, ginger-ponzu dressing

## Salads

### KOREAN SHORT RIB TACOS \$16.00

kimchi slaw, sriracha aioli, tortilla chips  
(choice of corn or flour tortillas)

### CRISPY SHRIMP TACOS \$16.00

pico de gallo, cabbage slaw, IPA chipotle crema, tortilla chips  
(choice of corn or flour tortillas)

### SEARED AHI TACOS \$16.00

mango avocado salsa, cabbage slaw, citrus-ginger aioli, tortilla chips  
(choice of corn or flour tortillas)

## 14”Flat Bread Pizza

### CALI VEGGIE \$18.00

artichoke, roasted tomato, pine nut, arugula, pesto, smoked mozzarella, balsamic reduction

### THE DESIGNATED DRIVER \$18.00

pepperoni, ham, beer-brined bacon strips, IPA pickled jalapeño, avocado, crispy onion, smoked mozzarella, spicy pizza sauce

### CARNE ASADA \$19.00

marinated steak, grilled onion, roasted poblano pepper, queso fresco, oaxaca cheese, avocado, cilantro, tomatillo sauce

### TRUFFLE SHUFFLE \$19.00

cremini mushroom, balsamic-cipollini onion, fresh thyme, truffle tremor cheese, cheese fondue, watercress, balsamic reduction

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may*

*increase your risk of foodborne illness. 18% gratuity will be added for parties of 6 or more.*

### “I CAN’T BELIEVE IT’S NOT BEEF” BURGER \$16.00

100% plant based burger, truffled mushroom, arugula, tomato, truffle aioli, onion bun

### THE BIG YAWN BURGER \$ 16.00

strauss grass-fed burger, american cheese, lettuce, tomato

### MARY “JALAPOPPINS” BURGER \$18.00

strauss grass-fed burger, jalapeño poppers, bacon, garlic aioli, cheddar cheese, arugula, tomato, brioche bun

### BREWHOUSE BURGER \$18.00

double grind wagyu burger, beer cheese fondue, ale-balsamic bacon jam, arugula, tomato, crispy onion, pretzel bun

### BOOZY BURGER \$18.00

double grind wagyu burger, hopsotch-ale white cheddar, stout ketchup, crispy onion, beer-brined bacon, arugula, tomato, brioche bun

### SURF AND TURF BURGER \$20.00

strauss grass-fed burger, butter poached crab & lobster, lemon-tarragon aioli, arugula, tomato, brioche bun

## Burgers

### OC CHILI DOG \$14.00

foot long beef hot dog, avocado, stout chili, roasted jalapeño cheese sauce, crispy onion

### TOFU BÀNH MÍ SANDWICH \$14.00

pickled vegetables, cilantro, jalapeño, sweet chili aioli, french roll

### SO CAL PO’ BOY \$18.00

crispy shrimp, coleslaw, IPA chipotle crema, avocado, french roll

### BUFFALO CHICKEN SANDWICH \$18.00

crispy chicken breast, buffalo sauce, lettuce, tomato, blue cheese crumbles, brioche bun

### CRAB & LOBSTER ROLL \$20.00

dungeness crab, maine lobster, lemon-tarragon aioli, lettuce, tomato, split-top roll

## Sandwiches

### ROASTED TOMATO BISQUE \$8.00

parmesan cheese, micro basil, basil oil, grilled crostini

### BEEF AND STOUT BEER CHILI \$10.00

sharp cheddar, sour cream, green onions

### PORK BELLY MAC & CHEESE \$20.00

ham, bacon, cavatappi pasta, parmesan crisp

### GRILLED MINT-PESTO SALMON \$26.00

shaved fennel and asparagus, grilled lemon, tomato quinoa, basil oil

### HALF ROASTED CHICKEN \$26.00

peewee potato, seasonal vegetable, lemon-thyme jus

### STEAK & FRITES \$32.00

grilled 10oz NY steak, 8oz beer steak sauce, grilled asparagus, crispy onions, parmesan truffle fries

### 7 OZ HERB-CRUSTED FILET MIGNON \$37.00

seasonal vegetable, point reyes blue cheese mashed potato, crispy parsnip, cherry-wine reduction

## Dessert

### I.B.C. ROOT BEER FLOAT \$9.00

vanilla ice cream

### WAFFLE SUNDAE \$10.00

vanilla ice cream, chocolate sauce, whipped cream, chopped walnuts

### DEEP FRIED CHEESECAKE \$10.00

guinness-caramel sauce, candied pecan & bacon, whipped cream

### OC BREW HOUSE BLONDE16OZ - \$7.00 | 20OZ - \$8.75

4.8% ABV 25 IBU

A clean and crisp blonde ale brewed just for you and available only at OCB!

*Golden Road Brewery - Los Angeles, California*

### GRANDPA TRACTOR 16OZ - \$7.00 | 20OZ - \$8.75

5.0% ABV 35 IBU

*Ready to power through a hot day, this German Style Lager has the perfect*

*balance of hops and is the perfect complement for a SoCal Summer.*

*Barley Forge - Costa Mesa ,California*

### THE KRHOPEN IPA 16OZ - \$7.00 | 20OZ - \$8.75

6.0% ABV 73 IBU

Named after the legendary sea monster the Kraken, This light and Crip IPA is brewed with 4 different hops giving it a refreshing and citrusy flavor with a nice piney aroma.

*Evans Brewing Co.—Irvine, California*

### LA MORENA 16OZ - \$7.00 | 20OZ - \$8.75

5.6% ABV 25IBU

A dark and refreshing Mexican Style Dark Lager boasts a rich and malty aroma which gives it a beautiful reddish-bronze color. A perfect seasonal beer for a California spring that will keep you cool during the day, yet warm at night.

*Anaheim Brewery – Anaheim, California*

### SURF CITY PALE ALE 16OZ - \$7.00 | 20OZ - \$8.75

5.9% ABV 40 IBU

Born out of the waters of ‘Surf City, USA’ this Huntington Beach single hopped pale ale is sunbathed by tropical fruits and a sprinkle of honey !

*Four Sons Brewing - Huntington Beach, California*

### STONE IPA 16OZ - \$8.00 | 20OZ - \$9.75

6.9% ABV 77 IBU

Brewed to definition: hoppy and high in alcohol, this IPA is full of citrus, piney hops and is not for amateurs. Did we mention it’s hoppy?

*Stone Brewing Company - Escondido, California*

### DOUBLE KARMA 16OZ - \$8.00 | 20OZ - \$9.75

7.8% ABV 83IBU

Go BIG or GO Home! This double IPA is packed with big flavor. Citra, Nelson Sauvin, and Chinook hops work together to create one of the most distinct, seasonable double IPA’s on the market today.

*Legends Brewing Company– Anaheim, California*

### OATMEAL STOUT 16OZ - \$8.00 | 20OZ - \$9.75

6.2% ABV 25 IBU

*Is an intensely dark unfiltered ale. The robust, roasty aroma gives way to a rich, complex malt flavor.*

*Anaheim Brewery , Anaheim, California*

### KARL STRAUSS AMBER 16OZ - \$7.00 | 20OZ - \$8.75

4.5% ABV 18 IBU

Munich Malts and Cascade Hops come together with Karl Stauss’ proprietary yeast to create an exceptionally smooth Session Amber

*Karl Strauss Brewing Company - San Diego, California*

### ORANGE WHEAT 16OZ - \$7.00 | 20OZ - \$8.75

4.6% ABV 17 IBU

Crisp, tangy and refreshing, Hangar 24 uses whole local oranges in this wheat ale to give each drinker a fresh off the grove experience

*Hangar 24 Craft Brewery - Redlands, California*

### STELLA ARTOIS 16OZ - \$8.00 | 20OZ - \$9.75

5.2% ABV 30 IBU

Our friends in Belgium have been brewing this golden lager for over 600 years; we guess they’re doing something right

*Stella Artois Brewery - Leuven, Belgium*

### BUD LIGHT 16OZ - \$7.00 | 20OZ - \$8.75

4.2% ABV 7 IBU

Crisp and refreshing, this light lager has a hint of grain and a light finish; easy to put back several on a warm California night

*Anheuser Bush - St Louis, Missouri*

### OCB BEER FLIGHT \$8.00

Sample four different brews in 4 ounce gulps.

# Bottled beer

<b>805</b>		<b>\$6.50</b>
Blonde Ale	4.7% ABV 20 IBUs	
<i>Firestone Walker - Paso Robles, California</i>		
<b>COAST TO COAST IPA</b>		<b>\$6.50</b>
India Pale Ale	7% ABV 59 IBUs	
<i>Anaheim Brewery - Anaheim, California</i>		
<b>OLD WORLD HEFEWEIZEN</b>		<b>\$6.50</b>
German Style Hefeweizen	5.0% ABV 8.1 IBUs	
<i>Bootleggers Brewery - Fullerton, California</i>		
<b>HOP-O-MATIC</b>		<b>\$6.50</b>
India Pale Ale	7.1% ABV 80 IBUs	
<i>Ritual Brewing Company - Redlands, California</i>		
<b>GET UP OFFA THAT BROWN</b>		<b>\$6.50</b>
Brown Ale	5.5% ABV 20 IBUs	
<i>Golden Road Brewery - Los Angeles, California</i>		
<b>ACE PERRY HARD CIDER</b>		<b>\$6.50</b>
Pear Cider	5.0% ABV n/a IBUs	
<i>The California Cider Company - Sebastopol, California</i>		
<b>SIERRA NEVADA</b>		<b>\$6.50</b>
American Pale Ale	5.6% ABV 37 IBUs	
<i>Sierra Nevada Brewing Company - Chico, California</i>		
<b>12TH OF NEVER</b>		<b>\$6.50</b>
American Pale Ale	5.5% ABV 45 IBUs	
<i>Lagunitas Brewing Company - Petaluma, California</i>		
<b>BLUE MOON</b>		<b>\$6.50</b>
Belgian White	5.4% ABV 17 IBUs	
<i>Coors Brewing Company - Golden, Colorado</i>		
<b>CORONA</b>		<b>\$6.50</b>
American Pale Lager	4.6% ABV 10 IBUs	
<i>Cevceria Modelo - Mexico City, Mexico</i>		
<b>FAT TIRE</b>		<b>\$6.50</b>
Belgian Style Ale	5.2% ABV 10 IBUs	
<i>New Belgium Brewing Company—Fort Collins, Colorado</i>		
<b>GUINNESS</b>		<b>\$7.00</b>
Irish Dry Stout	4.2% ABV 40IBUs	
<i>St James' Gate Brewery - Dublin, Ireland</i>		

# Cocktail's

<b>THE YUCATAN ESCAPE</b>	<b>\$10.00</b>
Cruzan Aged Rum, Goslings Dark Rum, Coconut, Pineapple, Orange, Nutmeg	
<b>SOCAL SUNSET</b>	<b>\$10.00</b>
Absolut Mango, Pineapple, Orange, Grenadine, Sierra Mist	
<b>UNCLE PAT'S BLOODY MARY</b>	<b>\$11.00</b>
Titos, Patrick's Secret Bloody Mix, Celery, Cheese, Olives	
<b>JEFE GRANDE</b>	<b>\$12.00</b>
Milagro Reposado, Grand Marnier, Lemon Lime	
<b>MANHATTAN</b>	<b>\$12.00</b>
Woodford Bourbon, Sweet Vermouth, Bitters	
<b>HEAVENLY SMASH</b>	<b>\$10.00</b>
Angels envy bourbon, Black berry puree, sprite	
<b>THE ROOT OF THE GINGER</b>	<b>\$12.00</b>
Hendricks Gin, Root beer Soda, Fresh Ginger	
<b>PALOMA</b>	<b>\$10.00</b>
Milagro Tequila, Fresh Lime Juice, Grape fruit Soda	

# THE OLD FASHIONED

*'Too much of anything is bad, but too much of good whiskey is barely enough' -Mark Twain*  
**\$12 ea**

**THE GENIE'S THIRD WISH**  
*Angels Envy Bourbon, Black Walnut, Cherry, Orange*

**Traditional Old Fashioned**  
*Makers Mark, Sugar Cube, Bitters, Orange Peel*

	<b>5oz</b>	<b>8oz</b>	<b>BTL</b>
Canvas Brut	\$10.00		\$42
14 Hands, <b>Moscato</b> , Washington State	<b>\$11.00</b>	<b>\$16.50</b>	
Belleruche, M. Chapouiter, Rose	<b>\$12.00</b>	<b>\$16.50</b>	<b>\$56</b>
The Seeker 2014, <b>Riesling</b> , Mosel, GER	<b>\$11.00</b>	<b>\$16.50</b>	<b>\$52</b>
Canvas 2015, <b>Pinot Grigio</b> , Veneto, IT	<b>\$9.00</b>	<b>\$13.75</b>	<b>\$42</b>
Nobilo 2016, <b>Sauvignon Blanc</b> , Marlborough NZ	<b>\$11.00</b>	<b>\$15.25</b>	<b>\$52</b>
Chateau St. Michelle 2015, <b>Sauvignon Blanc</b> , WA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
Murphy– Goode, <b>Sauvignon Blanc</b> , CA	<b>\$11.00</b>	<b>\$15.50</b>	<b>\$48</b>
Canvas 2015, <b>Chardonnay</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
Rodney Strong, <b>Chardonnay</b> , CA	<b>\$12.00</b>	<b>\$16.50</b>	<b>\$50</b>
Storypoint 2014, <b>Chardonnay</b> , CA	<b>\$10.00</b>	<b>\$15.75</b>	<b>\$48</b>
Sisters Forever 2015, <b>Chardonnay</b> , Central Coast, CA	<b>\$12.00</b>	<b>\$18.00</b>	<b>\$56</b>
Canvas 2012, <b>Pinot Noir</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
Estancia 2015, <b>Pinot Noir</b> , Monterey, CA	<b>\$10.00</b>	<b>\$15.25</b>	<b>\$48</b>
Canvas 2015, <b>Merlot</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
Drumheller , <b>Cabernet Sauvignon</b> ,	<b>\$10.00</b>	<b>\$14.50</b>	<b>\$42</b>
Canvas 2015, <b>Cabernet Sauvignon</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
Liberated 2015, <b>Cabernet Sauvignon</b> , Sonoma CA	<b>\$11.00</b>	<b>\$16.50</b>	<b>\$52</b>
Rodney Strong 2014, <b>Cabernet Sauvignon</b> , Sonoma , CA	<b>\$12.00</b>	<b>\$18.00</b>	<b>\$56</b>
Catena, Vista Flores, <b>Malbec</b> ,	<b>\$13.00</b>	<b>\$18.00</b>	<b>\$56</b>
Charles & Charles, <b>Red Blend</b> , WA	<b>\$11.00</b>	<b>\$15.50</b>	<b>\$48</b>
Natura, <b>Camenere</b> , <b>Red Blend</b> , Southern	<b>\$10.00</b>	<b>\$14.50</b>	<b>\$42</b>

A 2% surcharge will be added automatically to help offset the cost of state and city minimum wage increases. The surcharge is not a tip or gratuity. A price does not include tax & gratuity and is subject to change