

STARTERS

CHIPS & DIPS | \$12 (VEGAN) (GF)
Served with Guacamole & Salsa

SOFT PRETZELS | \$14 (V)
Served with Beer Cheese & Honey Dijon

BUFFALO CAULIFLOWER | \$14 (V)
Served with Sriracha Aioli

FRIED CALAMARI | \$16
Served with Sweet Chili Sauce

BAO BUNS | \$16
Choice of Pork Belly or Beef Short Rib, Pickled Napa Cabbage, Fresno Chile, Kimchi Aioli

OCB WINGS | \$16 (GF)
Choice of Buffalo, Lemon Pepper, or BBQ
Served with Potato Chips

FLATBREAD PIZZA | \$16
Choice of Cheese, Pepperoni, or Prosciutto & Arugula with Balsamic Drizzle

SOUPS & SALADS

LENTIL CHILI | \$8 (VEGAN) (GF)
Seasonal Crisp, Green Onion

TOMATO BASIL SOUP | \$8 (V) (GF)
Garlic Crostini

CAESAR SALAD | \$14 (V)
Romaine, Parmesan Cheese, Garlic Croutons, Carrots, Grape Tomatoes
***ADD PROTEIN: Chicken, Shrimp, or Salmon | \$8**

B & B SALAD | \$15 (GF)
Slow Roasted Beets, Burrata Cheese, Strawberries, Candied Pecans, Arugula, Champagne Vinaigrette
***ADD PROTEIN: Chicken, Shrimp, or Salmon | \$8**



BETWEEN THE BUN

Served with choice of: French Fries, Sweet Potato Fries, Potato Chips, Side Salad, or Seasonal Fruit

CLASSIC CALIFORNIA BURGER* | \$18
Grass-Fed Beef, Cheddar Cheese, Lettuce, Tomato, Onions, Avocado, House Sauce, Brioche Bun
SUBSTITUTE: BeyondBurger® | \$2

BREWHOUSE BURGER* | \$18
Grass-Fed Beef, Bacon Marmalade, Caramelized Onions, Arugula, Beer Cheese, Potato Bun
SUBSTITUTE: BeyondBurger® | \$2

GRILLED CHICKEN SANDWICH | \$16
Fresh Mozzarella, Lettuce, Tomato, Sriracha Aioli, Potato Bun

GOURMET GRILLED CHEESE | \$16
Trio Cheese, Bacon Jam, Arugula, Sourdough

MAINS

GARLIC HERB ROASTED MARY'S CHICKEN* | \$26 (GF)
Pan Jus, Olive Feta Cheese Gremolata, Seasonal Vegetables

PACIFIC SALMON* | \$26
Pan-Seared Salmon, Jeweled Rice, Miso Ponzu Glaze, Seasonal Vegetables

STEAK FRITES* | \$28 (GF)
Grilled Sirloin, French Fries, Harissa Jus, Seasonal Vegetables

GRILLED SHRIMP CHITARRA SPAGHETTI* | \$28
Bouillabaisse, Fresh Herbs, Ciabatta

KIDS

(12 AND UNDER)

Served with choice of: French Fries, Sweet Potato Fries, Potato Chips, Side Salad, or Seasonal Fruit

CHICKEN TENDERS | \$10

GRILLED CHEESE | \$10 (V)
Cheddar Cheese

CHEESEBURGER | \$10
American Cheese

SPAGHETTI & MEATBALLS | \$10
Marinara Sauce

SWEETS

CAMPFIRE COOKIE | \$10 (V)
Vanilla Ice Cream, Chocolate Sauce

MANGO RASPBERRY SORBET | \$10 (V) (GF)
Mint, Shortbread Crumble

FOUR-LAYER CHOCOLATE CAKE | \$10 (V)
Whipped Cream, Seasonal Berries

OC BEIGNETS | \$10
Vanilla Ice Cream, Powdered Sugar, Chocolate Sauce

(V) VEGETARIAN | (GF) GLUTEN-FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX (6) OR MORE. A 3% SURCHARGE WILL BE AUTOMATICALLY ADDED TO HELP OFFSET THE COST OF STATE AND CITY MINIMUM WAGE INCREASES. THE SURCHARGE IS NOT A TIP OR GRATUITY. THE LISTED PRICES DO NOT INCLUDE TAX, GRATUITY, OR SURCHARGE AND ARE SUBJECT TO CHANGE AT ANY TIME.

BUBBLES & WINE

BUBBLES

CANVAS BRUT · SPARKLING WINE · CALIFORNIA · G: \$14 | B: \$48

LA MARCA PROSECCO · SPARKLING WINE · TREVISO, ITALY · G: \$15 | B: \$52

WHITE WINE

RIESLING

CHATEAU STE MICHELLE · COLUMBIA VALLEY, WASHINGTON · G: \$14 | B: \$48

PINOT GRIGIO

CANVAS · VENETO, ITALY · G: \$14 | B: \$48

SAUVIGNON BLANC

CHATEAU STE MICHELLE · COLUMBIA VALLEY, WASHINGTON · G: \$14 | B: \$48

LOVEBLOCK · MARLBOROUGH, NEW ZEALAND · G: \$14 | B: \$48

THE CROSSINGS · MARLBOROUGH, NEW ZEALAND · G: \$15 | B: \$52

NOBILO ICON · MARLBOROUGH, NEW ZEALAND · G: \$16 | B: \$56

CHARDONNAY

CANVAS · SONOMA, CALIFORNIA · G: \$14 | B: \$48

KENDALL JACKSON · CALIFORNIA · G: \$15 | B: \$52

HESS · MONTERREY, CALIFORNIA · G: \$16 | B: \$56

CAKEBREAD · NAPA, CALIFORNIA · B: \$109

RED WINE

PINOT NOIR

CANVAS · NAPA, CALIFORNIA · G: \$14 | B: \$48

ANGELINE RUSSIAN RIVER · SONOMA, CALIFORNIA · G: \$15 | B: \$52

MERLOT

EOS ESTATE · PASO ROBLES, CALIFORNIA · G: \$14 | B: \$48

STAGS' LEAP · NAPA, CALIFORNIA · B: \$109

CABERNET SAUVIGNON

CANVAS · NAPA, CALIFORNIA · G: \$14 | B: \$48

CAYMUS BONANZA · NAPA, CALIFORNIA · G: \$16 | B: \$56

COPPOLA DIRECTOR'S CUT · ALEXANDER VALLEY, CALIFORNIA · G: \$16 | B: \$56

MINER · NAPA, CALIFORNIA · B: \$114

JORDAN · ALEXANDER VALLEY, CALIFORNIA · B: \$119

RIVETING REDS

FINCA EL ORIGEN · MALBEC · MENDOZA, ARGENTINA · G: \$14 | B: \$48

DONATI · CLARET · PASO ROBLES, CALIFORNIA · G: \$15 | B: \$56

DECOY BY DUCKHORN · RED BLEND · SONOMA, CALIFORNIA · G: \$14 | B: \$52

DRAFT BEER

16 OZ.: \$8 | 20 OZ.: \$10

STONE DELICIOUS IPA

India Pale Ale | ABV 7.7% | Escondido, CA

BUD LIGHT

Light Lager | ABV 4.2% | St. Louis, MO

LEFT COAST UNAMAS AMBER LAGER

Amber Lager | ABV 5.8% | San Clemente, CA

HANGAR 24 BETTY IPA

West Coast IPA | ABV 6.5% | Redlands, CA

BEACHWOOD CITRAHOLIC IPA

India Pale Ale | ABV 7.1% | Huntington Beach, CA

BLUE MOON

Belgian Wheat Ale | ABV 5.4% | Colorado

MODELO ESPECIAL

Mexican Lager | ABV 4.4% | Mexico

STONE BUENAVEZA

Lager | ABV 4.7% | San Diego, CA

GOLDEN ROAD MANGO CART

Wheat Ale | ABV 4% | Los Angeles, CA

GOLDEN ROAD HEFEWEIZEN

Hefeweizen Wheat | ABV 5% | Los Angeles, CA

GOLDEN ROAD OC BLONDE

Blonde Ale | ABV 4.8% | Anaheim, CA

GOLDEN ROAD 10 HOP HAZY IPA

Hazy IPA | ABV 7.5% | Los Angeles, CA

BOTTLES & SELTZERS

DOMESTIC | \$6

Bud Light · Budweiser · Coors Light · Michelob Ultra · Blue Moon

CRAFT & IMPORT | \$7

Corona · Stella Artois · Heineken · Heineken 0.0 · Modelo · Firestone 805 · Guinness · Sam Adams Boston Lager

White Claw® Hard Seltzer | \$8

Mango · Raspberry · Black Cherry

HIGH NOON® HARD SELTZER | \$8

Assorted Flavors

COCKTAILS

BERRY BREEZY | \$14

Stoli Blueberry, Lemon Sour, Soda, Mint

SLAPPIN' BERRY | \$14

Grey Goose Vodka, Agave Nectar, Sour, Raspberry Pureé, Berries

SMOOTH FLIGHT | \$15

Hendrick's Gin, St-Germain, Egg White Sour

THE WINDSOR | \$15

Monkey 47 Gin, Disaronno Amaretto, Lemon Sour

BLOODY 75 | \$15

Hendrick's Gin, Sparkling Wine, Blood Orange Pureé

ISLA ENCANTO | \$14

Bacardí Rum, Peach Schnapps, Sour, Lime, Pineapple

EL JEFE | \$15

Tres Generaciones Tequila Reposado, Grand Marnier, Lime, Agave

COLD BRUTINI | \$14

Tito's Vodka, Kahlúa, Cold Brew Coffee, Cinnamon

LA MULA BRAVA | \$15

Maker's Mark Bourbon, Fever-Tree Ginger Beer, Pineapple, Jalapeño

THE IRISHMAN'S MARGARITA | \$15

Jameson Whiskey, Grand Marnier, Pineapple, Lime Juice

