

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, truffle 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

BURGER OF THE MONTH \$18.00

ask your server about our delicious burger of the month!

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

BLACKENED SALMON SANDWICH \$18.00

coleslaw, IPA chipotle crema, brioche

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

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, pork belly, 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 Crisp 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

THE GREAT ONE 16OZ - 9 OZ—\$8.00

10% ABV 99IBU

Named after Wayne Gretzky, aka “The Great One”, it is a malty and full bodied, to balance the strong hop presence for an easy drinking beer. Sweet caramel notes and a slight roasted quality due to the strong malt presence

Four Sons Brewing - Huntington Beach, 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.

SEASONAL BEER 16OZ- \$8.00 | 20OZ- \$9.75

Ask your server for the details on the seasonal beer!

Bottled beer

805 Blonde Ale Firestone Walker - Paso Robles, California	4.7% ABV 20 IBUs	\$6.50
COAST TO COAST IPA India Pale Ale Anaheim Brewery - Anaheim, California	7% ABV 59 IBUs	\$6.50
OLD WORLD HEFEWEIZEN German Style Hefeweizen Bootleggers Brewery - Fullerton, California	5.0% ABV 8.1 IBUs	\$6.50
HOP-O-MATIC India Pale Ale Ritual Brewing Company - Redlands, California	7.1% ABV 80 IBUs	\$6.50
GET UP OFFA THAT BROWN Brown Ale Golden Road Brewery - Los Angeles, California	5.5% ABV 20 IBUs	\$6.50
ACE PERRY HARD CIDER Pear Cider The California Cider Company - Sebastopol, California	5.0% ABV n/a IBUs	\$6.50
SIERRA NEVADA American Pale Ale Sierra Nevada Brewing Company - Chico, California	5.6% ABV 37 IBUs	\$6.50
12TH OF NEVER American Pale Ale Lagunitas Brewing Company - Petaluma, California	5.5% ABV 45 IBUs	\$6.50
BLUE MOON Belgian White Coors Brewing Company - Golden, Colorado	5.4% ABV 17 IBUs	\$6.50
CORONA American Pale Lager Cevceria Modelo - Mexico City, Mexico	4.6% ABV 10 IBUs	\$6.50
FAT TIRE Belgin Style Ale New Belgium Brewing Company—Fort Collins, Colorado	5.2% ABV 10 IBUs	\$6.50
GUINNESS Irish Dry Stout St James' Gate Brewery - Dublin, Ireland	4.2% ABV 40 IBUs	\$7.00
THE YUCATAN ESCAPE Cruzan Aged Rum, Goslings Dark Rum, Coconut, Pineapple, Orange, Nutmeg		\$10.00
SOCAL SUNSET Absolut Mango, Pineapple, Orange, Grenadine, Sierra Mist		\$10.00
UNCLE PAT'S BLOODY MARY Titos, Patrick's Secret Bloody Mix, Celery, Cheese, Olives		\$11.00
JEFE GRANDE Milagro Reposado, Grand Marnier, Lemon Lime		\$12.00
MANHATTAN Woodford Bourbon, Sweet Vermouth, Bitters		\$12.00
HEAVENLY SMASH Angels Envy bourbon, Black berry puree, sprite		\$10.00
THE ROOT OF THE GINGER Hendricks Gin, Rootbeer Soda, Fresh Ginger		\$12.00
PALOMA Milagro Tequila, Fresh Lime Juice, Grape fruit Soda		\$10.00

Cocktail's

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

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

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