

## Appetizers

### CHICKEN TORTILLA SOUP \$8.00

grilled chicken, cilantro crema, tortilla strips

### PUB HOUSE PRETZEL STICKS \$12.00

brûléed beer and cheese fondue, stout mustard

### CAPRESE \$12.00

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

### AHI POKE NACHOS \$14.00

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

### CHICKEN WINGS \$15.00

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

### CHICKEN QUESADILLA \$15.00

grilled chicken, roasted poblano, caramelized onion, pico de gallo, sour cream, guacamole

### CALAMARI FRITTI \$16.00

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

### PARMESAN TRUFFLE FRIES; LEMON BASIL AIOLI \$10.00

### ELOTE FRIES; OAXACA CHEESE; SRIRACHA AIOLI \$10.00

### BEER BATTERED ONION RINGS; RANCH \$12.00

### CALI CAESAR \$12.00

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

### WINTER MARKET SALAD \$12.00

baby gem lettuce, kale, roasted butternut squash, cranberries, goat cheese, roasted brussel sprouts, pumpkin seeds, pomegranate-maple vinaigrette  
add chicken \$5 add salmon or shrimp \$6

### SESAME CRUSTED AHI TUNA SALAD \$18.00

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

### KOREAN SHORT RIB TACOS \$16.50

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

### CRISPY SHRIMP TACOS \$16.50

pico de gallo slaw, chipotle aioli, tortilla chips, roasted salsa (choice of corn or flour tortillas)

### SEARED AHI TACOS \$16.50

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

### 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

### PUB HOUSE \$19.00

breaded artichoke, roasted tomato, prosciutto, arugula, balsamic reduction, shaved parmesan, smoked mozzarella, parmesan cream sauce

### I HEART PASTRAMI \$19.00

pastrami, crispy pickle, pepperoncini, smoked mozzarella, yellow mustard, tomato pizza sauce

## Salads

## Tacos

## 14" Flat Bread Pizza

## Burgers

All burgers and sandwiches come with choice of side

### “I CAN’T BELIEVE IT’S NOT BEEF” BURGER \$18.00

100% plant based burger, arugula, tomato, truffle aioli, truffled mushrooms, whole wheat bun

### BIG YAWN \$16.00

strauss farms grass fed burger, american cheese, bib lettuce, tomato

### O.C.BEAST BURGER \$18.00

double grind wagyu burger, pastrami, provolone, crispy pickle, stout mustard, arugula, tomato, pretzel bun

### BREW HOUSE 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, hopscotch-ale white cheddar, stout ketchup, crispy onion, beer-brined bacon, arugula, tomato, brioche bun

### BURGER OF THE MONTH \$18.00

ask your server about our delicious burger of the month!

## Sandwiches

### OC FOOT LONG DOG \$15.00

roasted corn relish with poblano, caramelized onion and bacon, sriracha aioli, oaxaca cheese, scallion

### VEGAN CHICKEN BÀNH MÍ SANDWICH \$16.00

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

### CHICKEN CLUB SANDWICH \$18.00

crispy chicken breast, bacon, ranch, bib lettuce, tomato, brioche bun

### PACIFIC RIM SALMON SANDWICH \$18.00

avocado, pineapple-edamame coleslaw, hawaiian sweet bun

### CRAB & LOBSTER ROLL \$20.00

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

### SIMPLE RAVIOLI \$16.00

3 cheese ravioli, house-made marinara, parmesan, crispy spinach  
add chicken \$5 add salmon or shrimp \$6

### AHI POKE BOWL \$18.00

steamed rice, avocado, krab salad, pickled cucumber, edamame, crispy noodle, seaweed salad, pickled ginger, scallions, cilantro, wasabi crema, sesame seeds

### TERIYAKI BOWL \$20.00

chicken, beef or vegan chicken, steamed rice, mix green salad, ponzu dressing, pickled cucumber, avocado, shredded carrot, sesame seeds, scallions, crispy rice noodle

### CREAMY CHICKEN AND BACON PASTA \$20.00

mushroom, cavatappi pasta, creamy parmesan sauce, jalapeño cornbread

### KARL STRAUSS AMBER-BRINED PORK CHOP \$26.00

bone-in kurobuta pork chop, maple-butternut squash mash, green beans, pineapple-raisin chutney, apple cider reduction, crispy sage

### CHIPOTLE-LIME & HONEY GLAZED SALMON \$28.00

mexican quinoa with roasted corn, caramelized onion, black bean and poblano, IPA pickled onion, radish, cilantro

### SOUS-VIDE HERB AND GARLIC CHICKEN \$28.00

10 oz skin on chicken breast, parmesan fondue, garlic spinach, sweet potato mash, cranberry-mandarin sauce

### STEAK & FRITES \$32.00

grilled 10oz NY steak, herb butter, grilled asparagus, crispy onion, 8oz beer-steak sauce, parmesan truffle fries, arugula salad

## Entrees

The Following Items Include a Choice of Side Salad, Fruit or French Fries. Includes Kids Fountain Soda, Milk or Juice

### MICKEY MOUSE P. B. & J. SANDWICH \$5.00

### CORN DOG BITES \$6.00

### GRILLED CHEESE \$6.00

### CHEESEBURGER \$6.00

### MAC AND CHEESE \$6.00

### CHICKEN TENDERS \$6.00

The Following Items Include Kids Fountain Soda, Milk or Juice

### CHEESE RAVIOLI \$6.00

marinara or butter 

### CHEESE PIZZA \$7.00

### PEPPERONI PIZZA \$7.00

### GRILLED CHICKEN OR STEAK \$10.00

sautéed vegetables, roasted potatoes 

## Pizza

### 12" CHEESE PIZZA \$15.00

### 12" PEPPERONI PIZZA \$16.00

### CAMPFIRE COOKIE \$8

vanilla ice cream, chocolate sauce

### IBC ROOT BEER FLOAT \$9

vanilla ice cream

### DEEP FRIED CHEESECAKE \$10

guinness caramel sauce, candied pecan & bacon, whip cream

### CHOCOLATE MOLTEN CAKE \$10

chocolate ice cream, brownie crumbles, raspberry compote

### RUSTIC APPLE TART \$10

cinnamon sugar, vanilla ice cream, caramel sauce

## Desserts

### MIXED GREENS OR CAESAR SALAD \$5.00

### STEAMED RICE \$5.00

### FRENCH FRIES \$7.00

### GARLIC FRIES; RANCH \$8.00

### SWEET POTATO FRIES; SWEET CHILI AIOLI \$8.00

### GREEN BEAN FRIES; DIJON MUSTARD AIOLI \$10.00



Gluten Free • Vegetarian • Vegan

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.

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. The listed price does not include tax, gratuity or surcharge and is subject to change

## Draft Beer

**OC BREW HOUSE BLONDE** 16OZ - \$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

A German Style Lager has a perfect balance of noble hops and Pilsen malt  
Barley Forge - Costa Mesa ,California

**THE KRHOPEN IPA** 16OZ - \$7.00 | 20OZ - \$8.75      **6.0% ABV** 73 IBU

Named after the Kraken, This IPA has a refreshing citrusy flavor  
Evans Brewing Co.—Irvine, California

**MANGO CART** 16OZ - \$7.00 | 20OZ - \$8.75      **4.0% ABV** 101BU

A light refreshing wheat ale with lots of fresh mango and a pleasant slightly tart finish  
Golden Road Brewery - Los Angeles, California

**O’SONSET** 16OZ - \$7.00 | 20OZ - \$8.75      **5.5% ABV** 21 IBU

An Irish Red that is lightly hopped with hints of toffee and camel  
Four Sons Brewing - Huntington Beach, California

**STONE IPA** 16OZ - \$8.00 | 20OZ - \$9.75      **6.9% ABV** 77 IBU

Hoppy and high in alcohol , This IPA is full of citrus and piney hops  
Stone Brewing Company - Escondido, California

**THE GREAT ONE** - 9 OZ—\$8.00      **9.9% ABV** 99IBU

With an ABV in honor of Wayne Gretzky, it is malty with sweet caramel notes  
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 for a 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. Hanger 24 uses whole local oranges in this wheat ale  
Hangar 24 Craft Brewery - Redlands, California

**STELLA ARTOIS** 16OZ - \$8.00 | 20OZ - \$9.75      **5.2% ABV** 30 IBU

This golden lager has been brewed for over 600 years, time to try it  
Stella Artois Brewery - Leuven, Belgium

**BUD LIGHT** 16OZ - \$7.00 | 20OZ - \$8.75      **4.2% ABV** 7 IBU

We feel this beer needs no introduction, enjoy  
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

<b>CRAFT—\$6.50</b>	<b>DOMESTIC—\$6.50</b>
805	BUD LIGHT
COAST TO COAST IPA	SIERRA NEVADA
OLD WORLD HEFEWEIZEN	BLUE MOON
HOP-O-MATIC	FAT TIRE
GET UP OFFA THAT BROWN	<b>IMPORT</b>
ACE PERRY HARD CIDER	CORONA—\$6.50
12TH OF NEVER	GUINNESS—\$7.00

## Cocktails

**THE YUCATAN ESCAPE**      **\$10.00**

Cruzan Aged Rum, Goslings Dark Rum, coconut, pineapple, orange, nutmeg

**SOCAL SUNSET**      **\$10.00**

Absolut Mango, pineapple, orange, grenadine, sierra mist

**GINNY HENDRICKS**      **\$10.00**

Hendricks Gin, raspberry puree and sierra mist

**PALOMA**      **\$10.00**

Milagro Tequila, fresh lime juice, grape fruit soda

Didn’t find something you like, keep reading on the next page!

## More Cocktails

**JEFE GRANDE**      **\$12.00**

Milagro Silver, Grand Marnier, lemon lime

**MANHATTAN**      **\$12.00**

Woodford Bourbon, sweet vermouth, bitters

**THE GENIE’S WISH**      **\$12.00**

Angels Envy Bourbon, black walnut, cherry, orange

### Our Bartenders Specialty Crafted Cocktails!!!!

**MANGO SPICE MARTINI**      **\$10.00**

Created by Tamara—Absolut Mango, mango puree and jalapeno

**THE FALL DREAM**      **\$10.00**

Created by Angelica— Smirnoff, Kahlua, cream, pumpkin, nutmeg and caramel

**ROB ROY IS FEELING PEACHY**      **\$10.00**

Created by Joel—Dewar’s White Label, sweet vermouth, peach bitters, cherry

**UNCLE PAT’S BLOODY MARY**      **\$11.00**

Created by Pat—Titos, Patrick’s Secret Bloody Mix, celery, cheese, olives

**THE RARE PEAR**      **\$12.00**

Created by Erica—Eagle Rare Bourbon, cinnamon and pear puree, garnished with a cinnamon stick

**CHOCOLATE GENTLEMEN**      **\$12.00**

Created by Drew—Gentleman Jack, chocolate bitters, agave

## Wine

<b>WHITES</b>	<b>5oz</b>	<b>8oz</b>	<b>BTL</b>
Canvas Brut , Sparkling wine	<b>\$10.00</b>		<b>\$42</b>

14 Hands, <b>Moscato</b> , Washington State	<b>\$11.00</b>	<b>\$16.50</b>	<b>\$42</b>
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Belleruche, M. Chapouiter, Rose	<b>\$12.00</b>	<b>\$16.50</b>	<b>\$56</b>
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The Seeker 2014, <b>Riesling</b> , Mosel, GER	<b>\$11.00</b>	<b>\$16.50</b>	<b>\$52</b>
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Canvas 2015, <b>Pinot Grigio</b> , Veneto, IT	<b>\$9.00</b>	<b>\$13.75</b>	<b>\$42</b>
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Nobilo 2016, <b>Sauvignon Blanc</b> , Marlborough NZ	<b>\$11.00</b>	<b>\$15.25</b>	<b>\$52</b>
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Chateau St. Michelle 2015, <b>Sauvignon Blanc</b> , WA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
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Murphy– Goode, <b>Sauvignon Blanc</b> , CA	<b>\$11.00</b>	<b>\$15.50</b>	<b>\$48</b>
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Canvas 2015, <b>Chardonnay</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
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Rodney Strong, <b>Chardonnay</b> , CA	<b>\$12.00</b>	<b>\$16.50</b>	<b>\$50</b>
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Simi 2015, <b>Chardonnay</b> , Sonoma County, CA	<b>\$11.00</b>	<b>\$16.50</b>	<b>\$52</b>
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<b>REDS</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>
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Canvas 2015, <b>Merlot</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
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Charles Smith Velvet Devil, <b>Merlot</b> , VA	<b>\$10.00</b>	<b>\$14.50</b>	<b>\$42</b>
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Canvas 2015, <b>Cabernet Sauvignon</b> , CA	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$42</b>
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Drumheller , <b>Cabernet Sauvignon</b> ,	<b>\$10.00</b>	<b>\$14.50</b>	<b>\$42</b>
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Rodney Strong 2014, <b>Cabernet Sauvignon</b> , CA	<b>\$12.00</b>	<b>\$18.00</b>	<b>\$56</b>
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Catena, <b>Malbec</b> , Vista Flores	<b>\$13.00</b>	<b>\$18.00</b>	<b>\$56</b>
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Charles & Charles, <b>Red Blend</b> , WA	<b>\$11.00</b>	<b>\$15.50</b>	<b>\$48</b>
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Natura, <b>Camenere</b> , <b>Red Blend</b> , Southern	<b>\$10.00</b>	<b>\$14.50</b>	<b>\$42</b>
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09/21/2018