

THE BREWS HALL™

@ROLLING HILLS

GF Gluten Free Available

Please be aware that The Brews Hall is not a Gluten Free establishment, therefore, cross contamination may occur.

Starters

- HAND-MADE GUACAMOLE & CHIPS GF Fresh Made Corn Tortilla Chips + Salsa Mexicana 9.95
- NACHOS GF Queso + Pico de Gallo + Guacamole + Jalapeños + Crema + Fresh Chips 8.95 Add Protein 3.95
- FRIED MOZZARELLA STICKS Served with Marinara 8.95
- NEW ENGLAND CLAM CHOWDER Sm 6.95 Lg 9.95
- CRISPY CALAMARI Tartar + Cocktail Sauce 13.95
- PARMESAN BRUSSELS SPROUTS GF Sherry Vinegar + Parmesan 7.95
- CHICKEN EGGROLLS Chicken + Cabbage + Onion + Carrot 9.95
- MEATBALL & MARINARA House-made Meatball + Slow Cooked Marinara + Whipped Ricotta 8.95

Salads

- MEXICAN CAESAR GF Romaine + Cotija Cheese + Tomato + Avocado + Crispy Tortilla Strips + Pepitas + Cilantro Dressing 10.95
- BLUE CHEESE WEDGE GF Bacon + Blue Cheese + Candied Walnuts + Tomato + Red Onion + Blue Cheese Dressing 12.95
- CHOPPED SALAD Shredded Assorted Lettuce + Crispy Chickpeas + Salami + Provolone + Pepperoncini + Roasted Peppers + Lemon-Herb Vinaigrette 12.95
- Add Protien: Carnitas | Carne Asada | Citrus Marinated Chicken 3.95

GEORGE LOPEZ'S CHINGON KITCHEN

DOG TAGOS

All Tacos Served with Spanish Rice + Black or Ranchero Beans

CRISPY GF Corn Tortillas + Choice of Protein + Lettuce + Cheese + Crema + Cilantro + Salsa Mexicana 10.95

EVERYTHING GF Corn Tortillas + Choice of Protein + Lettuce + Cheese + Crema + Guacamole + Cilantro + Pico de Gallo 12.95

PESCADO Flour Tortillas + Beer-Battered Sea Bass + Spicy Crema + Cabbage + Tomatillo Salsa + Cilantro + Lime 13.95

PROTEINS: Carnitas | Carne Asada (+2.00) | Citrus Marinated Chicken

BURRITOS

BEAN & CHEESE Spanish Rice + Black or Ranchero Beans + Cheese + Cilantro + Pico de Gallo 8.95 Add Protein 3.95

EVERYTHING Choice of Protein + Spanish Rice + Black or Ranchero Beans + Cheese + Lettuce + Onion + Guacamole + Salsa Mexicana + Cilantro + Crema 12.95

TAQUITOS

BEEF MACHACA

3 Taquitos Served with Queso Fresco + Crema + Salsa Mexicana.

Served with Spanish Rice & Black or Ranchero Beans 12.95

ASIAN Umami KITCHEN WARRIOR

RAMEN

TONKATSU PORK RAMEN Pork Broth + Chashu Pork + Pickled Onions + Marinated Soft Egg + Ramen Noodles + Black Garlic Oil + Nori 13.95

BOWLS

Served with Sticky Jasmine Rice

Egg Fried Rice or Garlic Lo Mein Noodle Add 1.95

ORANGE CHICKEN Sweet & Sour Orange Sauce + Onions + Toasted Sesame 10.95

KUNG PAO CHICKEN Spicy Sauce with Peppers + Zucchini + Green Onion + Water Chestnuts + Carrots + Roasted Peanuts 10.95

MONGOLIAN BEEF Crispy Beef + Sweet & Savory Sauce + Red Onion + Scallion 11.95

SIDES 3.95

STEAMED WHITE RICE | EGG FRIED RICE | GARLIC LO MEIN NOODLES

PASTA GIRL

CLASSIC LASAGNA ALLA BOLOGNESE Fresh Pasta Sheets + Hearty Meat Bolognese + Parmesan + Mozzarella 13.95

BUILD YOUR OWN PASTA 9.95

PASTA Spaghetti Penne

SAUCE Tomato-Basil Slow Cooked Marinara + Fresh Torn Basil Basil Pesto Pine Nuts + Cream Creamy Garlic Alfredo Roasted Garlic + Parmesan + Cream Bolognese Beef + Red Wine + Tomato

ADD-ONS House-Made Beef Meatball 5.95 Marinated Grilled Chicken 4.95 Creamy Burrata Mozzarella 4.95 Herb Grilled Salmon 5.95

ROCK'N FISH grill

FRESH FISH

FISH N' CHIPS Served with Coleslaw + Tartar Sauce 16.95

FRESH GRILLED SALMON GF Choice of Lemon Pepper, Hibachi Teriyaki, or Blackened Served with Brussels Sprouts 17.95

BLACKENED SALMON SANDWICH Spicy Remoulade + Tomato + Lettuce + Brioche Bun. Served with Coleslaw 14.95 Add Gluten Free Bun 1.00

Desserts

ARTISAN CHURROS Rolled in Cinnamon Sugar Served with Caramel Sauce 5.95

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM 8.95

Drinks

PASKENTA BREWERY & DISTILLERY

PASKENTA GOLD 5.0% ABV

Citrus esters with bready, malt sweetness. Finish has subtle sweetness that mirrors stone-fruit and toasted malt. \$5

WINTUN WHEAT 5.0% ABV

Citrus, orange peel and subtle spice derived from freshly ground coriander. Medium bodied with a dry finish. \$5

HOPSIDIAN PALE ALE 5.5% ABV

Piney with grapefruit esters and subtle bready notes. Juicy with citrus flavor infused with subtle hop bitterness. Finished with an essence of toasted honey. \$5

SHAPESHIFTER IPA 6.0% ABV

Piney with hints of apricot and citrus zest. Medium bodied with a gentle bitterness that cascades into subtle toasted malt in the finish. \$5

SLOT LIZARD PALE ALE 5% ABV

This American light ale has a crisp flavor profile with a mild hop character and a clean finish. \$5

CHECK BEER BOARD FOR ROTATING SELECTIONS



The Paskenta Brewery & Distillery

Our master brewers and distillers create the very best bourbons, vodkas, and other carefully crafted liquors and spirits.

Our beers are brewed with only the purest water and the freshest and most flavorful grains – each with its own signature character and taste that will be long remembered after the last mug is raised and emptied.

GEORGE LOPEZ BREWING CO.

LI'L MEXI LAGER 5.2% ABV Lime, Citrus Aroma, Easy Drinking \$7

HERMOSA-BRUMOSA MANGO HAZY IPA 6.6% ABV Juicy Hazy IPA, Heavy Mango, Citrus Aromas \$7

PALOMA GRAPEFRUIT IPA 7.5% ABV Agave, Grapefruit, Lime, Hop Heavy \$7



Margaritas

FROZEN BLACKBERRY SAGE MARGARITA

Reposado Tequila + Fresh Citrus Juices + Blackberry Puree + Agave + Sugar Rim \$14

FROZEN PINEAPPLE JALAPEÑO MARGARITA

Reposado Tequila + Fresh Citrus Juices + Pineapple + Jalapeño + Agave + Sugar Rim \$14

IMPALA "BEL AIR" MARGARITA

TAKE A LITTLE TRIP... FROZEN OR ON THE ROCKS

Reposado Tequila + Fresh Citrus Juices + Agave + Grand Marnier Float + Salt Rim \$15

BORRACHA HORCHATA

House-made with Obsidian Spiced Rum \$14



IT'S A
MAI TAI ON
STERIODS

\$14
(LIMIT 2 PER PERSON)

NOLA HURRICANE

Obsidian Spiced Rum + Lime Juice + Red Fassionola \$14



ANDIS SAUVIGNON BLANC

Sierra Foot Hills \$9

SEXTANT CHARDONNAY

Central Coast \$10

B. WISE RONDA ROSÉ

Moon Mountain \$10

B. WISE WISDOM RED BLEND

Moon Mountain \$11



Sodas 'n Stuff

\$1.50 ENDLESS

PEPSI
DIET PEPSI
MOUNTAIN DEW
MUG ROOT BEER

DR. PEPPER
SIERRA MIST
BRISK RASPBERRY ICED TEA
UNSWEETENED ICED TEA

LEMONADE (Strawberry, Cherry,
Blood Orange, Raspberry Flavors)
TEA
COFFEE