

# 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*

**BAJA SHRIMP COCKTAIL** GF Lime + Onion + Tomato + Avocado 13.95

**POPCORN SHRIMP** Spicy Rémoulade + Lemon + Cocktail Sauce 13.95

**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 PROTEIN TO NACHOS & SALADS 3.95**

Carnitas | Citrus Marinated Chicken | Carne Asada (+1.00) | Shrimp (+2.00)

GEORGE LOPEZ'S CHINGON KITCHEN



## DO\$ TACOS

All Tacos Served with Spanish Rice & Black Beans

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

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

**GRILLED OR CRISPY PESCADO** Flour Tortillas + Beer-Battered Sea Bass + Spicy Crema + Cabbage + Tomatillo Salsa + Cilantro + Lime 12.95

**PROTEINS: Carnitas | Citrus Marinated Chicken | Carne Asada (+1.00) | Shrimp (+2.00)**

## BURRITOS

**BEAN & CHEESE** Spanish Rice + Black Beans + Cheese + Pico de Gallo 8.95 *Add Choice of: Carnitas, Carne Asada, Citrus Marinated Chicken or Soyrito 3.95*

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

## BYOB GF

(BUILD YOUR OWN BOWL)

- Choice of Protein
- Rice
- Beans
- Fajita Veggies
- Guac
- Salsa
- Crema
- Cheese

12.95

## TAQUITOS

**BEEF MACHACA**

3 Taquitos + Queso Fresco, Crema & Salsa Mexicana + Spanish Rice & Black 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

**HONEY WALNUT SHRIMP** Honey Sauce + Glazed Walnuts + Green Onions 13.95

### 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  
**Sautéed Shrimp** 5.95  
**Marinated Grilled Chicken** 4.95  
**Creamy Burrata Mozzarella** 4.95  
**Herb Grilled Salmon** 5.95

## FRESH FISH

ROCK'N FISH grill



**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*

**SHRIMP JAMBALAYA** Spicy Cajun Cream + Shrimp + Andouille Sausage + Mushrooms + Sea Bass + Sticky Rice 17.95

## 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 STEROIDS

\$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