

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

ADD PROTEIN TO NACHOS & SALADS 3.95

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



DOS TACOS

Served with Spanish Rice & Choice of Black or Ranchero 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

BURRITOS

BEAN & CHEESE

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

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



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

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.

Desserts

ARTISAN CHURROS

Rolled in Cinnamon Sugar
Served with Caramel Sauce 5.95

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