



## BEER MENU

### LIGHT-ISH

#### Golden State Cerveza

4.8% ABV

Light smooth Mexican-style Lager with a hint of citrus.

#### Brew Heaven

4.8% ABV

Blonde Ale. Nice, light & smooth.

#### Chela De Playa

4.8% ABV

Mexican Style Lager

#### Vanilla Rice

6% ABV

Horchata-style Blonde Ale with Vanilla, Cinnamon, and Lactose.

#### Mango Cart

4% ABV

Light, refreshing wheat ale with lots of fresh mango flavor and aroma

#### Spicy Mango Cart

4% ABV

A spicy version of our classic Mango Cart wheat ale. Do it right and rim it with Tajín.

#### Guava Cart

5% ABV

Light, refreshing wheat ale with lots of fresh guava and passion fruit flavor and aroma.

#### Strawberry Cart

6% ABV

Wheat Ale with lots of fresh Strawberry character.

#### Not Yo Mama's Mango Cart

7.5% ABV

High Octane Mango Cart. Lot's Of Fresh Mango Aroma And Flavor

5oz **3.00**  
16oz **7.00**  
20oz **8.00**

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16oz **7.00**  
20oz **8.00**

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16oz **7.00**  
20oz **8.00**

5oz **3.00**  
16oz **7.00**  
20oz **8.00**

5oz **4.00**  
16oz **7.50**  
20oz **9.00**

5oz **4.00**  
16oz **7.50**  
20oz **9.00**

5oz **4.00**  
16oz **7.50**  
20oz **9.00**

5oz **4.00**  
13oz **8.50**

5oz **4.00**  
13oz **8.50**

### LIGHT-ISH

#### Orangewood Wheat

5% ABV

Wheat Ale with blood orange and coriander, garnished with an orange slice

#### Hefeweizen

5% ABV

German-style Hefeweizen with hints of banana and clove.

#### Midnight Jam

5.2% ABV

Catharina-style sour Wheat Ale with Boysenberries.

5oz **3.00**  
16oz **7.00**  
20oz **8.00**

5oz **3.00**  
16oz **7.00**  
20oz **8.00**

5oz **4.00**  
13oz **8.50**

### HOPPY

#### Wolf Pup Session IPA

4.5% ABV

Classic Session IPA. Light body, tropical fruit, citrus.

#### Pool Day IPA

5% ABV

California Session IPA with lots of citrus, pine, and stone fruit.

#### Trapdoor

6.4% ABV

Fruity West Coast IPA with hints of tropical and citrus fruits.

#### Grapefruit IPA

6% ABV

West Coast IPA bursting with Grapefruit flavors and aromas.

#### Haze the Day Pineapple

6.8% ABV

Hazy IPA with lots of pineapple, citrus, and pine. VEGAN!

5oz **3.00**  
16oz **7.00**  
20oz **8.00**

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16oz **7.00**  
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5oz **4.00**  
13oz **8.50**

## HOPPY

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### HBC 586 SMASH

7.2% ABV

IPA brewed with experimental hop HBC 586. Hints of bright citrus and tropical fruit.

### Ride On West Coast IPA

7% ABV

A West Coast IPA bursting with ripe stone fruit and juicy tropical flavors you can take anywhere. Take a moment. Take a sip. Ride On.

### Ride On 10 Hop Hazy IPA

7.5% ABV

Our 10 year anniversary deserved our best. Your new favorite hazy is big, juicy, and full of flavor. 10 signature hops. 1 smooth ride. Ride On.

### Wolf Among Weeds

8% ABV

At 8% Wolf Will Sneak up on you from behind the robust citrus and dank earthy hop notes mirrored in its aroma and flavor profile.

### Big Hazy Wolf

9% ABV

Juicy and fruity with hints of tropical fruit and stone fruit.

5oz **3.00**

16oz **7.00**

20oz **8.00**

5oz **3.00**

16oz **7.00**

20oz **8.00**

5oz **3.00**

16oz **7.00**

20oz **8.00**

5oz **4.00**

13oz **8.50**

5oz **4.00**

13oz **8.50**

## HOPPY

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### Cortes Bank

9% ABV

Double IPA with hints of stone fruit and orange citrus.

5oz **4.00**

13oz **8.50**

## DARK-ISH

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### Right Said Red

5.3% ABV

Irish-style Red Ale. Toasty and smooth.

5oz **3.00**

16oz **7.00**

20oz **8.00**

### Get Up Offa That Brown

5.5% ABV

Toasty and nutty balanced by rich notes of caramel and chocolate.

5oz **3.00**

16oz **7.00**

20oz **8.00**

### London Calling

6.1% ABV

London-style Porter. Roasty, chocolate-y and smooth.

5oz **3.00**

16oz **7.00**

20oz **8.00**

### Java the Stout

7% ABV

Oatmeal Milk Stout with Portola Coffee, Roasty, Chocolatey and delicious.

5oz **4.00**

13oz **8.00**

**GOLDEN ROAD**  
— BREWING —

# PUB MENU

## TO START & SHARE

### PUB PRETZEL

Giant Bavarian pretzel served with beer cheese and spicy mustard. Vegan: served with pimento cheese & spicy mustard

### PIZZA PRETZEL

Our pub pretzel topped with pepperoni, parmesan & jalapenos. Served with beer cheese and marinara.

### GARLIC KNOTS

Tossed in roasted garlic butter, fried parsley, parmesan and Romano cheese, marinara. Vegan Option: Sub nutritional yeast for cheeses

### FRIED PICKLES

Buttermilk fried pickle served with a side of jalapeno ranch.

### PIZZA FRIES

Fries, pepperoni, sausage, mozzarella, jalapeno, marinara, provolone beer cheese. Vegan: Beyond sausage, vegan pepperoni & vegan mozzarella.

### BRUSSELS SPROUTS

Crispy pork belly, chicharron & chimichurri sauce. Vegan Option: Tossed in chimichurri topped with sautéed mushrooms

### FRIED AVOCADO TACOS

Beer battered avocado, corn slaw, black beans, shaved cabbage, tomatillo salsa, chipotle cream. Vegan!

### SHRIMP CEVICHE

Caribbean-style shrimp ceviche, avocado crema served with tortilla chips.

### FRIED CALAMARI

Served with cocktail sauce & lemon. Vegan option: Beer battered Thai Coconut.

### BEER BATTERED SALMON TACOS

Alaskan salmon, jalapeno slaw, mango pico de gallo, jalapeno-cilantro crema, pickled green papaya, tomatillo salsa. Vegan option: Sub fried avocados.

### BASKET OF FRIES + 2 DIPPING SAUCES

Choose 2 sauces: Garlic Aioli Chipotle Aioli Ranch/ Vegan Ranch Jalapeno Ranch Beer Cheese

### BASKET OF SWEET POTATO FRIES + 2 DIPPING SAUCES

Choose 2 sauces: Garlic Aioli Chipotle Aioli Ranch/ Vegan Ranch Jalapeno Ranch Beer Cheese

## TO START & SHARE

### PARTY MIX BASKET + 2 DIPPING SAUCES

A mix of both fries & sweet potato fries and choose 2 sauces: Garlic Aioli Chipotle Aioli Ranch/ Vegan Ranch Jalapeno Ranch Beer Cheese

## SALADS

### CAESAR SALAD

House made fresh with creamy Caesar dressing., shaved parmesan & croutons. Vegan option: Vegan Parmesan & Sriracha Caesar

### MIXED GREEN SALAD

Organic field greens, cherry tomatoes, shaved carrots, lemon vinaigrette

## BURGERS & SANDWICHES

### Meatball Sliders

(3) Beer Braised Meatball Sliders, house marinara, provolone beer cheese, mozzarella cheese, and garlic pesto aioli on brioche buns.

### Turkey Melt

Roasted Turkey, Rosemary Aioli, Lettuce, Tomato, Red Onion, Bacon, Monterey Jack Cheese on Toasted Sourdough

### GRB BURGER

Aged white cheddar, sun-dried tomato, caramelized onion, bacon, remoulade sauce, brioche bun. Vegan Option: Sub LiteLife patty, Vegan remoulade, Vegan Bun, Vegan cheese \$2.00 upcharge

### CIA-BATTA BING

Prosciutto, Genoa Salami, Chorizo Salami, Pepperoni, Provolone & Mozzarella blend, Spinach, Basil, Sun-Dried Tomatoes, Pepperonchini, Roasted Garlic/Pesto Aioli, Sweet Pepper Relish on a Ciabatta Roll.

### SPICY CLUCKER

Fried chicken breast, jalapeno slaw, spicy BBQ sauce, pickles, roasted spicy garlic aioli on a brioche bun. Vegan Option: Sub Fried Eggplant, Vegan Slaw, Vegan Aioli, and Vegan Bun

12.00

13.50

9.00

9.00

14.00

10.00

12.00

13.00

14.00

14.00

10.00

12.00

12.00

12.00

10.00

15.00

15.00

17.00

18.00

15.00

## PIZZA

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### THREE CHEESE

### PEPPERONI

### MARGHERITA

### PIG OUT

Pork Belly, bacon, chorizo, pepperoni, macerated onions, mozzarella, marinara

### BUFFALO SOLDIER

Fried Buffalo chicken breast, pepperoncini, pickled carrots, blue cheese crumbles, mozzarella, buffalo alfredo sauce. Vegan Option: Sub buffalo cauliflower, vegan mozzarella, vegan ranch

### WILD SHROOM

Wild forest mushrooms, caramelized onions, mozzarella, roasted garlic white sauce Vegan: Vegan Mozzarella, Vegan Roasted Garlic Butter

### HEALTHY JUNK (Vegan)

Roasted red peppers, cherry tomato, wild mushrooms, hearts of palm, baby spinach, marinara, oregano oil, vegan mozzarella.

### ITALIAN SAUSAGE

House made pork sausage, Kalamata olives, shaved fennel, mozzarella, marinara sauce. Vegan Option: Sub Vegan Beyond Sausage, Vegan Mozzarella

15.00

15.00

15.00

19.00

18.00

18.00

17.00

19.00

## PIZZA

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### COASTKEEPER PIZZA

A portion of the sales of the monthly Coastkeeper pizza are donated to Orange County Coastkeeper to help keep our oceans and beaches clean. Ask your server about this month's pizza

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## SWEETS

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### Croissant Bread Pudding

Chocolate chips, caramel, topped with vanilla ice cream

11.00

### SCOOP OF VANILLA ICE CREAM

3.00

## KIDS

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### KIDS CHEESE OR PEPPERONI

Marinara sauce, mozzarella cheese, pepperoni Vegan Option: Sub Vegan Mozzarella & Vegan Pepperoni

11.00

### CHICKEN TENDERS

Served with fries or side salad

11.00

**GOLDEN ROAD**  
— BREWING —

# WINE LIST

## SPARKLING & ROSÉ

### Valdo Marca Oro Prosecco

Straw yellow color, joined with a fine perlage and a fruity taste are the distinguishing features of Valdo's Brut Prosecco DOC. Well-balanced structure, matched with its flavorful and aromatic fruity...

187mL Bottle **11.00**

### Grandial Brut Blanc de Blancs

It is fruity, yet dry, with fine bubbles and a crisp finish.

6oz **8.00**

Bottle **28.00**

### Honoro Vera Rosé

Spain, 2020. This medium-bodied rose is dry with a nicely crisp acidity, and it is both refreshing and approachable. On the palate is primarily red fruit and cherry with a...

6oz **11.00**

Bottle **40.00**

### Tablas Creek Rosé

Paso Robles, CA. A lovely peachy pink color. The nose shows powerful raspberry, pink peppercorn, wild strawberry, and yellow rose petal aromas.

6oz **15.00**

Bottle **55.00**

### Porch Pounder Berry Sangria (Draft)

13oz **9.00**

1L Carafe **27.00**

## WHITE WINE

### Mohua Sauvignon Blanc (DRAFT)

Marlborough, New Zealand, 2020. Intense tropical aromas of ripe mango, passionfruit and pineapple combine with tomato leaf and a mouth watering and supple palate of sweet lime, juicy guava and...

6oz **10.00**

## WHITE WINE

### Hartford Court Chardonnay

Hartford Court Russian River Valley Chardonnay offers subtle aromas of jasmine flower, citrus oil, green apple, and pear.

6oz **14.00**

Bottle **55.00**

## RED WINE

### Murphy Goode Red

CA, 2018. Soft, but complex blend. The nose kicks in with dark aromas of black cherries and blueberries while the first taste mixes things up with raspberries and Bing Cherries.

6oz **11.00**

Bottle **40.00**

### Siduri Pinot Noir

Santa Barbara, CA. Aromas of blackberry, forest floor, raspberry, and pomegranate. Black cherry, nutmeg, blueberry, plum. broad, rich mid-palate, which is accented by fresh acidity and soft tannins.

6oz **15.00**

Bottle **55.00**

### Kendall Jackson Jackson Estate Cabernet Sauvignon

Alexander Valley, CA. 2016. This Cab shows mountain intensity in its rich blackberry, black currant and cassis flavors. It's bone dry, with thick but refined long tannins, and brightened by...

6oz **16.00**

Bottle **60.00**

### Opolo Mountain Zinfandel

California - Translucent dark garnet in the glass. Light spicy zinberry, raisins, and mocha on the nose. Ripe berry fruit, dark berry, and spice on the palate.

6oz **15.00**

Bottle **55.00**

# OTHER BEVERAGES

## GUEST BEERS

### Flying Embers Watermelon Chili

Fresh watermelon meets spicy chili and a hint of citrus for a flavor that's both distinct and satisfying 5.0% ABV

20oz Michelada **11.00**

Add Tajin **0.25**

13oz **8.50**

### Flying Embers Guava Citra Hard Kombucha

Bright, citrusy citra hop aromas with piney notes, balanced by sweet and tangy guava kombucha 8.5% ABV

13oz **9.50**

### Flying Embers Pineapple Chili Seltzer

Bold tropical fruit flavors of pineapple and bright citrus with a hint of spiced chili for the perfect balance of sweet heat. 6.8% ABV

13oz **8.50**

Add Tajin Rim **0.25**

20oz Michelada **11.00**

### Ace Pineapple Cider

A balanced, crisp, fruity, tropical & refreshing cider! Enjoy natural offering made with fresh pineapple and no added sugars. 5% ABV

13oz Glass **7.50**

### Holiday Favorite Blonde Ale (GLUTEN FREE)

Smooth malty sweetness, with a light hop bitterness. 5% ABV

12oz Can **8.00**

### Holiday Fat Randy's IPA (GLUTEN FREE)

Complex pine and citrus hop notes, with a smooth, malty finish. 7% ABV

12oz Can **8.00**

## MICHELADA'S & BEYOND BEER

### Micheladas

Choose between any light beer or one of our Cart series beers. (Select beers only)

20oz **9.50**

### Fruit Cart Seltzer Micheladas

Choose from: Mango or Watermelon Fruit Cart Hard Seltzer mixed with our homemade Michelada Mix.

20oz **9.50**

### Fruit Cart Hard Seltzer's

Choose from: Mango or Watermelon.

12oz Can **6.50**

### Mimosas

A mix of OJ and Champagne.

Glass **9.00**

1L Carafe **30.00**

## MICHELADA'S & BEYOND BEER

### Mangomosa

A mix of our Mango Cart and Champagne.

Glass **9.00**

1L Carafe **30.00**

### Champango

6.5% ABV This refreshing blend of our famous Mango Cart Wheat Ale with your favorite Champagne.

12oz Can **6.50**

### Non-Alcoholic Mango Cart

All the bright, refreshing goodness of our famous Mango Cart Wheat Ale with less than .5% ABV.

12oz Can **6.00**

20oz Michelada **7.00**

## NON-ALCOHOLIC BEVERAGES

### Voss Artesian Still Water

16.9oz Bottle **3.50**

### S. Pellegrino Sparkling Water

500mL Bottle **3.75**

### TapShack Blue Lavender Non-Alcoholic Kombucha

TapShack Kombucha is brewed with organic green tea, organic raw sugar, organic. Blue Lavender - Blueberry, Lavender & Lemon.

13oz **5.50**

### Coke

12oz Can **3.00**

### Squirt

12oz bottle **3.00**

### Diet Coke

12oz Can **2.00**

### Root Beer

**3.00**

### Jones Berry Lemonade

12oz Bottle **3.00**

### Jones Orange & Cream Soda

12oz Bottle **3.00**

### Fresh Brewed Iced Tea

**2.50**

### Kid's Apple Juice

**2.00**

### Arnold Palmer

**3.50**

### Lemonade

**3.50**

### Orange Juice

**3.00**

### Coffee

**3.50**