

APPETIZERS

- Wilson's Wicked Wings** \$10
Your choice of Buffalo, House Beer BBQ, or Caribbean Jerk sauces served with a fried pickle and blue cheese.
Pickle baskets also available \$7
- Onion Hoops** \$7
Thick-cut sweet onions double-dipped in our Brew Free! or Die IPA beer batter, served with jalapeño ranch dip.
- Chips Guac & Salsa** \$5
House made corn tortilla chips served with housemade guacamole and salsa.

- Nico's Tater Tots** \$8
Seasoned tater tots served with Nico's special Sriracha aioli.
- Sully's Cheese Curds** \$10
Wisconsin's own Ellsworth Cooperative Creamery white cheddar cheese curds, beer-battered and fried to order, served with a chipotle ranch dip and marinara.
- Monterey Bay Calamari** \$10
Dusted with seasoned semolina, then fried crispy with sliced jalapeños. Served with roasted garlic aioli and cocktail sauce.
- Quesadilla** \$10
Melted pepper jack cheese with a side of guacamole, pico de gallo and cilantro cream in a flour tortilla.
Add chicken, steak, carnitas, or vegetarian soy chicken for \$3
- Totchos** \$10
Tater tot nachos with cheddar cheese, pepper jack cheese, bacon, pico de gallo, cilantro sour cream, and fresh cilantro.

SOUP/SALADS

Dressings: Balsamic, Avocado, Red Wine or Sesame Vinaigrette, Blue Cheese, Ranch or 1000 Island
Add grilled chicken, soy chicken, grilled steak, carnitas, veggie patty \$3, or bacon \$2

- Soups are made daily and often showcase a 21A beer.
- Brew Free! or Die Chili**
Fresh house-ground chuck, Brew Free! or Die IPA, aromatics, red beans, cilantro cream, cheddar cheese and red onions.
- House-made Louisiana Gumbo** Bowl \$9 / Cup \$6
Made fresh daily. Ask about today's selection.
- Buffalo Chicken Cobb** \$11
Romaine lettuce with crispy buffalo chicken, crumbled blue cheese, smoked bacon, cherry tomatoes, avocado and egg with blue cheese dressing.

- Southwest Salad** \$11
Romaine lettuce with pulled pork carnitas, black beans, sweet corn, pico de gallo, and tortilla strips tossed in an avocado vinaigrette.
- Spinach & Arugula Salad** \$11
Salad with pulled chicken, Granny Smith apples, candied pecans, shaved parmesan cheese and a red wine dijon vinaigrette.
- Chinese Chicken Salad** \$11
Pulled chicken, spring mix, Napa cabbage, bean sprouts, shredded carrots, roasted cashews, fried wontons and sesame vinaigrette.

*BURGERS/SANDWICHES

- Brew Day Burger** \$11
House-ground, grass fed, American Wagyu burger served with your choice of cheese, lettuce, tomato and red onion. Burger substitutions available: House-made veggie burger, house-ground turkey burger, grilled chicken breast, or pulled pork carnitas.
- Happy Cow Burger** \$11
A Vegan burger patty served with grilled onions, pickles, lettuce and tomato, on a burger bun. **Add vegan or dairy cheese for \$2**
- Reuben** \$11
Toasted sandwich pressed hot on our panini machine. House-made corned beef braised in our IPA with Swiss cheese on marbled rye with 1000 Island dressing and sauerkraut.

- Add fries, onion hoops, or tater tots \$4
Add house made kettle chips or house salad \$2
- El Cubano** \$11
Toasted sandwich pressed hot on our panini machine. Roasted pork and Black Forest ham on a authentic Mexican torta bread with yellow mustard, Swiss cheese and pickles. We ask that no changes be made to this sandwich.
- Crispy Chicken Banh Mi** \$11
House-made Beer Batter Fried chicken Tenders with cole slaw, and jalapeño aioli on a soft French roll.
- Turkey BLT** \$11
Turkey, smoked bacon, lettuce, tomato and mayo, on a soft French roll.

PIZZA

Pizzas are individually sized and made with our brewer's pale malt

- Margherita Pizza** \$11
Sliced Roma tomatoes with mozzarella and fresh basil.
- Veggie Pizza** \$11
Fresh arugula, artichoke, black olives, bell peppers, and mushroom.
- Pepperoni or Sausage Pizza** \$11
Four-cheese blend and tomato sauce.

- Buffalo Blue Pizza** \$11
White béchamel sauce base with pulled buffalo chicken, smoked bacon, crumbled blue cheese, and green onion.
- BBQ Chicken Pizza** \$11
House Beer BBQ sauce base with grilled chicken tossed in BBQ sauce, red onion, fresh jalapeño and cilantro.

ENTREES

- Brewmaster's Fish and Chips** \$15
Locally caught cod in a house-beer batter with tangy tartar sauce and fries.

- Street Tacos** \$3/Each
Choice of locally caught cod, carnitas, shredded chicken, vegetarian soy chicken, or grilled steak with corn tortillas, red onion and cilantro.
- Burrito 21A** \$11
Your choice of chicken, steak, carnitas or vegetarian soy chicken with rice, black beans, pico de gallo and pepper jack cheese, wrapped in a flour tortilla.
Add sour cream or guacamole for \$2

A 4% surcharge will be added to your bill to comply with all San Francisco Employer Mandates.
An 18% gratuity may be added to parties of 6 or more.
* San Francisco Health Department recommends that ground beef be cooked to a temperature of medium-well or higher