

WEEKLY SPECIALS

Green Pozole

roasted tomatillos, poblano, serrano, jalapeno, chicken breast & hominy slow cooked in chicken stock, topped with cabbage, sliced radish, lime, cilantro, avocado \$14⁹⁵

Cali Heat Fried Chicken

buttermilk fried chicken breast dipped in a house sweet heat Cali pepper & habanero BBQ sauce, with slaw and garlic aioli on a brioche bun, served with fries or salad \$17⁹⁵

happy hour

\$2 OFF ALL WINE!

**Mon-Thursday 4-6pm
ALL DAY Saturday!!!!**

\$2 OFF BEER ON TAP!

PRETZEL \$6.5

with beer cheese dip + grainy mustard

FRENCH FRIES \$4

TOMATO SOUP cup \$4.5/ bowl \$6.5

SIDE SALAD \$5

greens, carrot, cherry tomato, sunflower seeds
Dressings: ranch, bleu cheese, house vinaigrette

\$3 OFF ALL PIZZAS

**Scroll down for drink
and SUNDAY BRUNCH Menus**

ON TAP 16oz

Artifex ARTIFEXICAN MEXICAN LAGER, 4.7% San Clemente \$8

Brouwerij West POP FUJI PILSNER, 5.0%, San Pedro \$8

Avery WHITE RASCAL BELGIAN WHITE ALE, 5.6.%, CO \$7⁵⁰

Anderson Valley BOONT AMBER ALE, 5.8% Boonville \$7⁵⁰

There Does Not Exist CAPS HAZY IPA, 6.5% SLO \$8

Beachwood OCTOPUS ARCADE IPA, 7.1% Long Beach \$8⁵⁰

Wild Fields PINK BOOTS IPA 7.0% Atascadero \$8

Russian River PLINY THE ELDER DOUBLE IPA, 8% Santa Rosa \$9

Smog City COFFEE PORTER PORTER, 6.0% Torrance \$8⁵⁰

Boochcraft STRAWBERRY LEMONADE Kombucha 7% \$8⁵⁰

CANS + BOTTLES

EACH

THERE DOES NOT EXIST NULL HAZY PALE ALE 4.9%, 16oz
New England Style Pale Ale , very crushable SLO

\$8⁵⁰

DRAUGHTSMEN CEREAL KILLER PALE ALE 5.4% 16oz
Classic balanced pale, 99.9% Gluten Free, *Goleta*

\$7^{.75}

TARANTULA HILL DANKERMAN IPA 7.0%, 16oz
Collab with Burgeon, Craft Coast, and Artifex, WC IPA,

\$8⁵⁰

THERE DOES NOT EXIST STAR GOD Hazy 16oz 6.6%
Flavors of peach, apricot, and mandarin, smooth hazy IPA

\$8⁵⁰

KYLA LAVENDAR LEMONADE Kombucha 12oz , 6.5%
Hints of lavender and lemon refreshingly delightful

\$6.5

ALMANAC PLUM SOURNOVA ALE SOUR 5.2%, 16oz
Sour ale with plums and Vanilla Beans, Alameda

\$8⁵⁰

APIARY SELF CARE Cider, 6.8%, 16oz
Floral, elderflower, orange blossom, citrus honey, *Carpinteria*

\$8⁷⁵

MAUI BREWING Hard Seltzer, 5%, 12oz
Refreshing Spiked Lemonade or Dragon Fruit, *Hawaii*

\$6

WINE

Mimosa.....\$8

Sparkling Brut, Pol Clement *France*.....\$8

Chardonnay JLoehr Arroyo Seco Monterey \$9

Chardonnay, Trefethen, *Napa*.....\$14

Sauvignon Blanc, Brander *Los Olivos*...\$10

Grenache Rose, Curran *SB County*.....\$12

Rose, Margerum *Riviera SB County*.....\$13

Cabernet Sauvignon, Poppy *Paso*.....\$10

Pinot Noir, Talbott, Kali Hart, Monterey.\$12

Pinot Noir, Pali *Huntington SB County*..\$14

Syrah, Andrew Murray *Santa Ynez*.....\$12

RUSSIAN RIVER BOTTLES

STS PILSNER 5.35%, 17.25oz \$9

INTINCTION AGED SOUR 8.2% pilsner
aged in Sauvignon Blanc barrels,
375ml \$16

BEVERAGES

Coke, Diet Coke, Rootbeer, Sprite \$3.25

Shirley Temple or Roy Rogers \$4

Iced Tea \$3.75

Homemade Lemonade \$4

Bundaberg Ginger Beer \$4.25

Pellgrino Sparkling Water \$3.75

Orange Juice \$4 / Apple Juice \$3.25

Milk Box \$2.75

Coffee or Hot Tea \$3.25

Best Day Brewing NA Beer \$5.5

BRUNCH SPECIALS

Sunday 10am-3pm

BRIOCHE FRENCH TOAST

hand-dipped thick cut brioche, side of butter & maple syrup **\$10.5**

Make it a combo: add 2 eggs + bacon \$16.5

BREAKFAST BURRITO

eggs, tater tots, cheese, pico de gallo **\$10 / add bacon or avocado +\$3**

EGG SANDWICH

egg, cheddar cheese, roasted garlic aioli on a brioche bun, side of tater tots or fruit **\$11.5**

add bacon or avocado \$3 / add fried chicken \$6.5

MILES BREAKFAST SANDWICH

fried eggs, arugula, tomato, avocado, cheddar cheese & chipotle aioli on sourdough

side of tater tots or fruit **\$14.5 / add bacon \$3 / add fried chicken \$6.5**

CORNBREAD BENEDICT

cornbread, two fried eggs, avocado, house hollandaise, cotija cheese, cilantro

side of tater tots or fruit **\$14.5 / add bacon \$3 / add fried chicken \$6.5**

Brunch Drinks

Coffee Handlebar Roasters \$3.25 / **Hot Tea** chamomile, green, Earl Grey \$3.25

Orange Juice Perricone Farms 10oz \$4

Mimosa bubbly & OJ \$8

Guava Mimosa bubbly & Guava Juice \$9

Beer-Mosa lager on tap & fresh OJ \$8.5

Michelada lager on tap & bloody mix \$8.5

Bloody Mary bloody mix + fermented vodka \$9.5