

# SOUTH GATE BREWING COMPANY

*Handcrafted Beer and Exceptional Food*

## Small Plates

### Carolina BBQ Style Spare Ribs

House smoked ribs tossed in Chef Mike's Carolina BBQ Sauce 14

### Steak House Fries

Garlic fires topped with sirloin steak, red onion, pickled jalapeno, cilantro, green onion, and our Blonde Ale beer cheese 15

### Beer Cheese & Pretzels

Wood fired Bavarian pretzels served with house made Blonde Ale Beer Cheese and pickled jalapeños 12

### Crispy Fried Brussels Sprouts

Tossed in apple cider-honey gastrique and topped with roasted sunflower seeds 10

## Burgers

*Proprietary South Gate Blend - hormone and antibiotic free Oregon-raised grass fed beef. Served with fries or coleslaw. Substitute soup or salad (add 2) Sweet potato fries or garlic fries (add 1.50)*

### The South Gate Burger

Lettuce, tomato, onion with herb aioli 13.5

### Deadwood Porter BBQ Burger

Applewood smoked bacon, fried onions, cheddar and Deadwood Porter BBQ sauce served with lettuce, tomato and mayonaise 16

### The Black Bean Burger

House made black bean vegetable patty made with quinoa and brown rice, served with lettuce, tomato, onion and Veganaise  
GF and Vegan bun available 15

*You Have Options!  
Substitute grilled chicken breast or  
Beyond Burger™ 100% plant based protein! (add 1)  
All burgers served on Max's Bakery Sweet Hawaiian bun  
\*Please specify temperature on beef burgers - pink or no pink*

### Customize it!

bacon 2.50 /  
avocado 2.50 / jalapeños 1.50

Blue Cheese 1.75  
Pepper Jack or Cheddar 1.50

## Sandwiches

*Served with fries or coleslaw. Substitute soup or salad (add 2) Sweet potato fries or garlic fries (add 1.50)*

### Buffalo Chicken Sandwich

Crispy fried chicken thigh tossed in our I.P.A. Hot Sauce, topped with blue cheese coleslaw, and house pickles on Max's Sweet Hawaiian bun 16.5

### House Smoked Pulled Pork Sandwich

Braised pork shoulder, fried onion and house coleslaw topped with Carolina Gold BBQ sauce on Max's Sweet Hawaiian bun 16

### Vegan Bratwurst and House Pickled Cabbage

Beyond™(meat free) Bratwurst topped with house pickled cabbage and Carolina Gold BBQ sauce on a vegan pretzel bun 15

### The Lineman's Philly

Sirloin steak sautéed with caramelized onions and red bell peppers, topped with house made Gold Diggin' Blonde beer cheese on Max's French roll 16

A gratuity of 18% will be added to parties of 6 or more.

Alert your server to any special dietary requirements or allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## Kern Farm Greens

### Chef's Pub Salad

Organic chopped romaine, red onion, cucumbers, ham, avocado, boiled egg, shredded mozzarella, and our house thousand island dressing 16

### California Classic Cobb

Crisp romaine topped with grilled chicken, fresh tomato, hard boiled egg, applewood smoked bacon, crumbled blue cheese, red onion and avocado, served with house made ranch dressing 16

## On the Side

### SG Organic House Salad

Kern Farm mixed greens, tomato, cucumber and bell pepper with your choice of house made dressing 6

### Sweet Potato Fries

Served with house made honey-chipotle sauce 7

### Classic Fries

Served with house made ranch 5

### House Coleslaw

Napa and purple cabbage tossed in house made honey-lime vinaigrette 3

### Beer Cheese Macaroni

Cavatappi pasta tossed with our house beer cheese 8

## By Sea

### Pacific Cod Fish Tacos

Wild caught Pacific Cod tacos with cabbage, green onions and fresh cilantro in crispy corn tortillas with cilantro crema and house made salsa verde

-Grilled OR Honey Badger Wheat Ale battered 14

### Grilled Shrimp Tacos

Jalapeño-cilantro marinated shrimp, cabbage, green onions, fresh cilantro, pineapple pico de gallo in crispy corn tortillas with cilantro crema and house made salsa verde 14

### Pub Fish and Chips

Honey Badger Wheat Ale battered, wild caught Pacific Cod served with fries and house made tartar sauce 15

## By Land

### Maple Glazed Meatloaf

Made with Oregon grass fed beef and finished with our black pepper white gravy, served with garlic mashed potatoes and seasonal vegetables 18

### Southern Fried Chicken

Two crispy fried boneless thighs, beer cheese macaroni, charred broccolini, and a side of black pepper gravy 21

### Grilled Chicken Tacos

Grilled chicken, cabbage, cojita cheese, cilantro creme, fresh cilantro, green onion 15

*At South Gate Brewing Company, we are passionate about what we do. The food we serve is thoughtfully sourced and hand crafted with care. SGBC's outstanding, award winning beer is made right here under the same roof. Our team is here to treat you like family and make sure you enjoy your stay with us. Cheers!*

*SGBC is a family owned and operated company.*

