

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Fall-Winter Menu

Small Plates

Chicken Fried Pickles

Our house made pickles, chicken fried, served with Sriracha aioli 10

Fire Roasted Oysters

Rockefeller

Freshly shucked oysters topped with a blend of spinach, bacon, shallot, and parmesan breadcrumbs. Fire Roasted, served with lemon 16

Banh Mi Lettuce Wraps

Confit pork belly, pickled jalapeno aioli, pickled carrot, cucumber, daikon radish, jalapeno and cilantro 14

Slider Trio

Cheeseburger w/ mayo, pulled pork w/ Carolina BBQ, fried chicken w/ sriracha mayo 15

Beer Battered

Artichoke Hearts

Honey Badger Wheat Ale battered and served with fresh herb aioli 10

Steak House Fries

Garlic fries 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

South Gate Wings

IPA hot wing sauce or Deadwood Porter BBQ sauce served with carrots, celery and house made blue cheese dressing 12

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) beer cheese mac (add 3)

Apple Butter Burger

House made apple butter, bacon, swiss cheese, smoked mayonnaise, mixed greens tossed with bacon vinaigrette 17.5

The South Gate Burger

Lettuce, tomato, onion with herb aioli 16

Deadwood Porter

BBQ Burger

Applewood smoked bacon, fried onions, cheddar and Deadwood Porter BBQ sauce served with lettuce, tomato and mayonaise 17.5

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 16

*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 / local fried egg 2
avocado 2.50 / jalapeños 1.50
sautéed mushrooms 1.50
Blue Cheese 1.75
Swiss or Cheddar 1.50

MEAL SPLIT CHARGE 2

Sandwiches

Served with fries or coleslaw. Substitute soup or salad (add 2) sweet potato fries or garlic fries (add 1.50) beer cheese mac (add 3)

Hot Ham and Pimento

Cheese Sandwich

Apple wood smoked ham, pimento cheese, bacon jam, house pickles, on Max's Sweet Hawaiian roll 17

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 17

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 16.5

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 16.5

Pork Belly Banh Mi

Confit pork belly, pickled carrot, cucumber, daikon radish, fresh jalapeno, cilantro and pickled jalapeno aioli 17

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.



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

South Gate Caesar

Crisp romaine tossed with our house caesar dressing, chicken, bacon, fresh anchovy, shaved parmesan, fried sourdough 16

Beet and Ricotta Salad

House roasted and smoked red and golden beets served with house made ricotta cheese, orange supremes, toasted pistachios, and Organic Kern Farm mixed greens tossed with lemon and olive oil 15

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

Apple and Cranberry Salad

Organic Kern Farm mixed greens tossed with toasted pepitas, granny smith apple, dried cranberries, crumbled goat cheese, and apple cider vinaigrette 15

On the Side

Today's Soup - Cup 6/ Bowl 8

Ask your server about our house made soup of the day

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

Green Curry Noodle Bowl

Sautéed shrimp, sugar snap peas, red bell pepper, tossed with freshly made green curry paste, coconut milk, and rice noodles. Topped with fresh cilantro and lime 22

Cornmeal Crusted Catfish

Pan fried catfish, creamy stone-cut grits, sautéed lacinato kale, shaved fennel and red onion salad, hot sauce emulsion 24

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 15

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 15

Pub Fish and Chips

Honey Badger Wheat Ale battered, wild caught Pacific Cod served with fries and house made tartar sauce 16

Artisan Brick Oven Pizzas

Our pizzas are cooked in a wood fire brick oven and space is limited. They may take 45 minutes or more during peak hours.

GF Cauliflower Crust (add 2.50)

Fresno Heat

Fennel sausage, house made ricotta, mozzarella, cotija, Fresno chili's, arugula, maple syrup chili oil 16

The Maui Wowie

House red sauce, mozzarella, bacon, ham, fresh pineapple, cilantro, green onion, parmesan 16

The Mountaineer

House made alfredo sauce, fennel pork sausage, applewood smoked bacon, wild mushrooms and mozzarella topped with red onion, parmesan and fresh basil 16

Green Harvest Pizza

Basil pesto, artichoke hearts broccoli, mozzarella and feta topped with Organic Kern Farm arugula, garlic infused olive oil and parmesan 16

By Land

16oz Smoked Ribeye

Hand cut, aged and smoked Harris Ranch ribeye steak cast iron seared and served with herb roasted new potatoes, charred asparagus, and red onion jam 42
Comes with choice of soup or salad

Steak Frites

Pan seared flat iron steak topped with bleu cheese butter, and served with garlic fries 28

Beer Braised Short Rib

Boneless short rib, sweet potato puree, roasted broccolini, and spiced pecan 28

Tagliatelle Pasta

House made pasta noodles tossed with red onion, jalapeno, cherry tomato, fresh mozzarella, fresh basil, fried garlic, shaved parmesan, arugula and our house made red sauce
Served with garlic toast. 24

Southern Fried Chicken

Two crispy fried boneless thighs, beer cheese macaroni, charred broccolini, and a side of I.P.A. hot suace 21

Grilled Chicken Tacos

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

