

# SOUTH GATE BREWING COMPANY

## Handcrafted Beer and Exceptional Food

Summer 2021 Menu

### Small Plates

#### Black & Blue Crab Dip

Blackened red crab, blue cheese fondue, chive, and toasted baguette 15

#### Fire Roasted Oysters Rockefeller

Freshly shucked oysters topped with a blend of spinach, bacon, shallot, and parmesan breadcrumbs, fire roasted, served with lemon 16

#### South Gate Drumsticks

IPA hot sauce or Deadwood Porter BBQ sauce served with carrots, celery and house made blue cheese dressing 14

#### Banh Mi Lettuce Wraps

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

#### Slider Trio

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

#### Beer Battered Artichoke Hearts

Honey Badger Wheat Ale battered and served with fresh herb aioli 12

#### 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 12

### Burgers

*Proprietary South Gate Blend - hormone and antibiotic free Oregon-raised grass fed beef. Served with fries or coleslaw. Substitute salad (add 2.50) sweet potato fries or garlic fries (add 2.) beer cheese mac (add 3)*

#### Jalapeño Jam Burger

Grass-fed patty topped with pepper jack cheese, bacon, jalapeño jam, lettuce, tomato, grilled onion, Sriracha mayo 18.5

#### 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 18.5

#### 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 salad (add 2.50) sweet potato fries or garlic fries (add 2) beer cheese mac (add 3)*

#### South Gate Slaw Dog

Beer braised bratwurst, jalapeño-honey slaw, pickled jalapeno, Sriracha mayo 15

#### Crispy Chicken Sandwich

Crispy fried chicken thigh, house pickles, honey chipotle sauce, on a Max's Hawaiian bun 17.5

#### 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 16.5

#### Beyond Bratwurst

Vegan bratwurst topped with pickled cabbage, Carolina BBQ sauce, on a Max's pretzel bun 16.5

#### Pork Belly Banh Mi

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

#### The South Gate Philly

Caramelized onion, red bell peppers, house made beer cheese 17.5

*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

### Smoked Trout Salad

House smoked trout, frisee mixed with local greens, shaved radish, burnt green onion, egg yolk, crispy trout skin, buttermilk dressing 16

### Beef 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 fresh lemon juice 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

### The Yosemite Salad

Organic Kern Farm mixed greens tossed with fresh strawberries, spiced pecans, blue cheese crumble and house made strawberry balsamic 15

## 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

### Pan Roasted Salmon

Summer succotash of corn, red onion, cherry tomato, green beans, and red potatoes 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 16

### 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 16

### Pub Fish and Chips

Honey Badger Wheat Ale battered, wild caught Pacific Cod served with fries and house made tartar sauce 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 44  
Comes with side salad

### Smoked Pork Rib's

Half rack of rib's coated in our house-made Cheerwine BBQ sauce, coleslaw, and choice of side 23

### Steak Frites

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

### Meatloaf

House meatloaf served with garlic mashed potatoes, broccolini, baby carrots, and black pepper gravy 24

### Southern Fried Chicken

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

### Pulled Pork Tacos

Smoked pulled pork, crispy onion, cabbage, beer cheese 16

### Grilled Chicken Tacos

Grilled chicken, cabbage, cojita cheese, cilantro creme, fresh cilantro, green onion 16



*Availability of certain items subject to changed due to Nationwide shortages and other challenges. We are sorry for the inconvenience. Thank you for your support!*

**Dedicated to creating craft beer and exceptional food since 2013.  
Executive Chef, Michael Farr**