

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Fall/Winter 2021-2022

Small Plates

Black & Blue Crab Dip

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

Smoked Cod Fritters

Freshly smoked cod, cornmeal dusted and fried with a lemon caper dill sauce 14

Hula Fries

Pulled pork, pineapple pico, sunny side egg, and our house sticky sauce 15

House Fried Pickles

Our house made pickles served with Sriracha mayo 14

Beer Cheese & Pretzels

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

South Gate Drumsticks

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

Beer Battered Artichoke Hearts

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

Deadwood Porter BBQ

~~Burger~~ Deadwood smoked bacon, fried onions, cheddar and Deadwood Porter BBQ sauce served with lettuce, tomato and mayonaise 18.5

The South Gate Burger

Lettuce, tomato, onion with herb aioli 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 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)

Cornmeal Crusted Flounder

Cornmeal fried flounder, jalapeno-apple slaw, house pickles, on a Max's French Hawaiian Roll 17

The Cali Chicken

Grilled chicken breast, fresh avocado, bacon, pepper jack, aioli, lettuce, tomato, onion, on Max's Sourdough 17.5

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

The South Gate Philly

Chopped sirloin, caramelized onion, red bell peppers, house made beer cheese, on a Max's French Hawaiian Roll 17.5

Beyond Bratwurst

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

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

Lemon Caper Cod Salad

Mixed greens with smoked cod, capers, fresh parsley, farro, and blistered tomatoes tossed with a creamy lemon vinaigrette 16

Fall Kale Salad

Lacinato kale, butternut squash, red bell pepper, red onion, dried cranberries tossed in a pumpkin vinaigrette, topped with pumpkin seed granola 15

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 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

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 Halibut

Fresh Halibut, rice, black-eyed peas, bacon, red onion, charred broccolini, honey-bacon vinaigrette 32

Green Curry Noodle Bowl

Sautéed shrimp, red bell peppers, sugar snap peas and rice noodles tossed in our house made green coconut curry. Topped with fresh cilantro and lime 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

Brick Oven Pizzas

Please note, due to the size of our wood oven, pizzas may take up to 45 minutes during peak times. Please ask your server for details.

The Mountaineer

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

The Green Harvest

House made basil pesto, artichoke hearts, broccolini, arugula, garlic oil, and parmesan 16

Pizza Bianco

Fresh mozzarella, house made ricotta, feta, shredded mozzarella, oregano, garlic oil 15

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

Confit Duck Leg

Crispy skin duck leg, butternut squash, farro, kale, rosemary honey 28

Short Rib Stroganoff

Braised short rib, red onion, sautéed mushrooms, creme fraiche, fresh parsley, house made tagliatelle pasta, and grated parmesan 26

Meatloaf

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

Southern Fried Chicken

Two crispy fried boneless thighs, mashed potatoes, charred broccolini, and a side of black pepper gravy 22

Grilled Chicken Tacos

Grilled chicken, cabbage, cojita cheese, cilantro crema, 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*