

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Fall/Winter 2022-2023

Shareable

Pulled Pork Flautas

Flour tortilla rolled with pulled pork, pepper jack cheese, topped with cilantro crema, green onion, served with a side of beer cheese 14

Fried Pickles

House fried pickles, sriracha mayo 14

South Gate Wings

Tossed with IPA hot sauce, Deadwood Porter BBQ, or Carolina BBQ sauce served with carrots, celery and house made blue cheese dressing 16

Black & Blue Crab Dip

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

Steak Fries

House fries, chopped sirloin, red onion, pickled jalapeño, topped with our house made beer cheese 16

Beer Cheese & Pretzels

Bavarian pretzels served with house made Blonde Ale Beer Cheese and pickled jalapeños 13.5

Crispy Fried Brussels Sprouts

Tossed in apple cider-honey gastrique and topped with roasted sunflower seeds 13.5

Beer Battered Artichoke Hearts

Honey Badger Wheat Ale battered and served with fresh herb aioli 13.5

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!

Sandwiches

*Served with fries or coleslaw.
Substitute salad (add 3) sweet potato fries or garlic fries (add 2.50)
beer cheese mac (add 4)*

P.B.L.T.

Crispy pork belly, lettuce, tomato smoked tomato aioli, on Max's Sourdough 14

Buffalo Chicken Sandwich

Crispy fried chicken thigh tossed with our IPA hot sauce, house pickles, blue cheese coleslaw, on Max's Sweet Hawaiian bun 18

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 17.5

The Lineman's Philly

Chopped sirloin OR grilled chicken, caramelized onion, red bell peppers, house made beer cheese, on Max's French Roll 18.5



Burgers

*Proprietary South Gate Blend - hormone and antibiotic free Oregon-raised grass fed beef.
Served with fries or coleslaw.
Substitute salad (add 3)
sweet potato or garlic fries (add 2.50.)
beer cheese mac (add 4)*

South Gate Smash Burger

Double smash patties, with cheddar cheese, lettuce, tomato, caramelized onion, house made thousand island 18

Deadwood Porter BBQ Burger

Applewood 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 17

The Black Bean Burger

House made black bean vegetable patty made with quinoa and brown rice, served with lettuce, tomato, onion and Veganaise GF bun available 17

MAKE IT VEGAN!
*Sub Beyond Burger™ 100% plant based protein. (Add 1)
Ask for Veganaise!*

Sub Grilled Chicken Breast (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 3 / local fried egg 2
avocado 3 / jalapeños 1.50
sautéed mushrooms 1.50
blue cheese, swiss or cheddar 2

MEAL SPLIT CHARGE 3

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

A gratuity of 18% will be added to parties of 6 or more. Allow extra check out time for large party split checks. 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

Winter Squash Salad

Lacinato kale, roasted butternut squash, crispy shallots, pepitas, craisins, goat cheese, apple cider vinaigrette 16.5

Chicken Caesar Salad

Fresh romaine hearts, anchovy, bacon, parmesan, grilled chicken, fried bread 16.5

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 16.5

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 17

*To your Specialty Salad
Add Salmon 10
Add Grilled Chicken 7*

On the Side

House Soup

Cup 6 Bowl 8

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 6

House Coleslaw

Napa and purple cabbage tossed in house made honey-lime vinaigrette 4

Beer Cheese Macaroni

Cavatappi pasta tossed with our house beer cheese 8

By Sea

Catfish and Grits

Cornmeal crusted catfish, creamy grits, broccolini, fennel salad, hot sauce emulsion 26

Green Curry Noodle Bowl

Rice noodles tossed with sauteed shrimp, red bell peppers, sugar snap peas, jalapeño, house-made curry paste, coconut milk, and topped fresh cilantro 26
Vegetarian 23

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 17.5

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 17.5

Pub Fish and Chips

Honey Badger Wheat Ale battered, wild caught Pacific Cod served with fries and house made tartar sauce 18

For The Kids!

Kids Pasta

Alfredo, Red Sauce or Butter 5.5

Grilled Chicken Dinner

Served with mashed potatoes and fresh sauteed vegetables 12

Chicken Strips

Served with fries 7

Kids Grilled Cheese

Served with fries 5

Lil' Burger

Grass fed beef, served with fries 8.5

Pulled Pork Slider

Served with sweet BBQ sauce and fries 8.5

*For children 12 & under, please.
Includes soft drink or milk
Root beer, Shirley Temple or Roy
Rodgers add .50
Substitute fresh fruit
or vegetables, 2*

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 47
Comes with soup or side salad

Meatloaf

House meatloaf served with garlic mashed potatoes, broccolini, baby carrots, and black pepper gravy 26

Southern Fried Chicken

Two crispy fried boneless thighs, mashed potatoes, charred broccolini, and a side of black pepper gravy 25

Grilled Chicken Tacos

Grilled chicken, cabbage, cojita cheese, cilantro crema, fresh cilantro, green onion 17.5

Pulled Pork Tacos

Fresh pulled pork, crispy onion, honey-lime coleslaw, beer cheese, crispy corn tortilla 17.5

Happy Vegan Tacos

Fresh grilled broccolini, mushrooms, red bell pepper, cabbage, green onion, fresh cilantro, cashew crema, grilled corn tortillas 16.5

Drinks & Desserts

Beverages

Assorted Soft Drinks w/ refills 3.50
Fresh Brewed Iced Tea w/ refills 3.50
House Made Root Beer 5
Shirley Temple & Roy Rodgers 3.75
Assorted Flavored Sparkling Water 4
Kombucha 5.5

Coffee & Assorted Hot Tea 3.5

Desserts

House Made Crème Brûlée 9

House Made Chocolate Pecan Pretzel Brownie with Vanilla Ice Cream and Whipped Cream 12.5

Jimmy's Root Beer Float 9

Kid's Root Beer Float 6