

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Spring / Summer 2023

Shareable

Pimento Cheese

House made pimento cheese with pepper jelly and fresh crostinis 10.5

Cheerwine Spare Ribs

Smoked St. Luis style pork ribs glazed with house made cheerwine BBQ sauce, honey-lime coleslaw 18

Pork Belly Bahn Mi Wraps

Crispy pork belly, pickled carrot, daikon radish, cucumber, pickled jalapeño aioli, fresh jalapeño, fresh cilantro 16.5

Hula Pork Fries

House fries topped with smoked pulled pork, pineapple pico, fried egg, sticky sauce 17

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

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

Sandwiches

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

Pork Belly Bahn Mi

Crispy pork belly, pickled carrot, daikon radish, cucumber, pickled jalapeño aioli, fresh jalapeño fresh cilantro 18.5

Crispy Chicken

Crispy fried chicken thigh, lettuce, tomato, house pickles, honey chipotle, 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

Grilled Chicken Pesto Sandwich

Seared chicken breast, fresh mozzarella, tomato, bacon, basil pesto, arugula, on Max's Ciabatta bread 18

Customize it!

bacon 3 / local fried egg 3
avocado 3 / jalapeños 1.50
sautéed mushrooms 1.50
blue cheese, swiss or cheddar 2

MEAL SPLIT CHARGE 3

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)*

Peaches & Cream Burger

Goat cheese, bacon, crispy shallot, peach gastrique, arugula, and rosemary aioli 18.5

South Gate Smash Burger

Double smash patties, with cheddar cheese, lettuce, tomato, caramelized onion, house made thousand island 18.5

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 18

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**

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!

*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

Strawberry Fields

Spinach tossed with fresh strawberry, granny smith apple, blue cheese, toasted walnuts, red onion, with a strawberry balsamic vinaigrette 17.5

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 17.5

Smoked Trout Salad

Rainbow trout, pickled red onion, egg yolk, crispy shallots, blistered tomato, trout chicharrones, buttermilk dressing, Organic Kern Farm mixed greens 18

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

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 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

Garlic Fries

Tossed with garlic butter, Parmesan and parsley, served with house made ranch
Full Order 12 Half Order 8

By Sea

Pan Roasted Rainbow Trout

Fresh rainbow trout served with crispy rice, mushrooms, asparagus, blistered shishito peppers, burnt scallion, citrus burre blanc 28

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 18

Pub Fish and Chips

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

Brick Oven Pizza

During peak hours, pizzas may take up to 45 min

The Mountaineer

Fennel sausage, red onion, bacon, mushroom, mozzarella cheese, Alfredo sauce, fresh basil 18

Pizza Blanco

House ricotta, feta, fresh and shredded mozzarella, oregano garlic oil 15

Green Harvest

House made basil pesto, artichokes, brocolini, shredded mozzarella, feta cheese, fresh arugula, garlic oil 18

Old World Pepperoni

House red sauce, crispy pepperoni cups, shredded mozzarella, Parmesan 16

By Land

16oz Smoked Rib Eye

Hand cut and house smoked C.A.B. ribeye, pan seared to order, served with herb roasted new potatoes, asparagus, and red onion jam 49
Comes with House Salad

Tagliatelle Pasta

Hand cut pasta tossed with red onion, jalapeño, fresh mozzarella, blistered cherry tomato, fresh arugula, in our house red sauce topped with fresh basil and shaved Parmesan 24
Add Grilled Chicken 7

Southern Fried Chicken

Two crispy boneless thighs, beer cheese macaroni, brocolini, side of I.P.A. hot sauce 25

Grilled Chicken Tacos

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

Vegan Bratwurst

Pan seared vegan Beyond bratwurst, pickled cabbage, Carolina gold BBQ sauce, on a pretzel roll 16.5

Drinks

Beverages

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

Coffee & Assorted Hot Tea 3.5

House Made Desserts

House Made Crème Brûlée 11

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

Jimmy's Root Beer Float 10

Kid's Root Beer Float 6

Celebrating 10 years serving the Oakhurst community!

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