

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Winter 2023

Shareable

Pork Belly Banh Mi Wraps

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

Hula Pork Fries

Garlic fries topped with smoked pulled pork, pineapple pico and fried egg topped with Hoisin Sticky Sauce, cilantro and green onion 18

South Gate Wings

Tossed with IPA hot sauce, Deadwood Porter BBQ, Carolina BBQ or Hoisin Sticky Sauce served with carrots, celery and house made blue cheese dressing 16.5

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 14

Beer Battered Artichoke Hearts

Honey Badger Wheat Ale battered and served with fresh herb aioli 14

Sandwiches

*Served with fries or coleslaw.
Substitute soup or salad (add 3.5)
sweet potato fries or
garlic fries (add 2.50)
beer cheese mac (add 4)*

Pork Belly Banh Mi

Crispy pork belly or grilled chicken, pickled carrot, daikon radish, cucumber, topped with pickled jalapeño aioli, fresh jalapeño and cilantro 19

Buffalo Crispy Chicken

Crispy fried chicken thigh, house pickles, IPA hot sauce topped with blue cheese slaw on Max's Sweet Hawaiian bun 18.5

High Sierra Turkey Club

Smoked turkey, bacon, sharp white cheddar with IPA mustard, rosemary aioli, arugula, tomato and Peperoncini on Max's Ciabatta roll 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 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



Vegan Bratwurst

Pan seared vegan Beyond Bratwurst, pickled cabbage, Carolina BBQ sauce on a pretzel bun 17

Customize it!

bacon 4 / local fried egg 3.5
avocado 3.5 / jalapeños 2
sautéed mushrooms 2.50
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 soup or salad (add 3.5)
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 19

Blu Tang Burger

Grass fed beef patty topped with blue cheese, caramelized onions, honey thyme butter, arugula and garlic mayo 19

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 19

The South Gate Burger

Lettuce, tomato, onion with herb aioli 17.5



MAKE IT VEGAN!

*Sub Beyond Burger™ 100% plant based protein. (Add 2)
Ask for Veganaise!*

Sub Grilled Chicken Breast (Add 1)

All burgers served on Max's Bakery Sweet Hawaiian bun



Gluten Free bun available

**Please specify temperature on beef burgers - pink or no pink*

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

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

To your Specialty Salad
Add Salmon 10
Add Grilled Chicken 7
Half Salad Available

Kale Crunch Salad

Fresh kale, grilled chicken, tart apples, pomegranate, goat cheese and house made granola tossed with creamy spiced white balsamic 18

Beet and Ricotta Salad

Roasted beets served with house made ricotta cheese, orange supremes, toasted pistachios and Organic Kern Farm mixed greens tossed with fresh lemon juice 17

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 18

On the Side

Soup of the Day

Cup 6 Bowl 8

SG Organic House Salad

Kern Farm mixed greens, tomato, cucumber and bell pepper with your choice of house made dressing 6.5

Sweet Potato Fries

Served with house made honey-chipotle sauce 7.5

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

Wood Fired Pizzas

All dough is hand stretched to order. Oven is small and artisanal. May take up to 45 minutes during peak times.



Cauliflower Crust available 4

The Mountaineer

House made Alfredo sauce, fennel pork sausage, applewood smoked bacon, wild mushrooms and mozzarella topped with red onion, parmesan, fresh basil 18

Green Harvest

Basil pesto, artichoke hearts, broccoli, mozzarella and feta topped with arugula, garlic infused olive oil, parmesan 17.5

Pizza Bianco

House made Ricotta cheese, fresh mozzarella, feta, garlic oil, oregano 16.5

Pepperoni Pizza

Fresh red sauce, pepperoni, mozzarella 14.5

Kids Pizza

Cheese OR Cheese and Pepperoni 10 / 12



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!

By Land & Sea

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 or Soup

Grilled Chicken Tacos

Grilled chicken, cabbage, cojita cheese, cilantro crema, fresh cilantro, green onion in corn tortillas with 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

Pacific Cod Fish Tacos

Wild caught Pacific Cod tacos with cabbage, green onions and fresh cilantro in corn tortillas with cilantro crema and house made salsa verde - Grilled OR Honey Badger Wheat Ale battered 18

Grilled Shrimp Tacos

Jalapeño-cilantro marinated shrimp, cabbage, green onions, fresh cilantro, pineapple pico de gallo in corn tortillas with cilantro crema and house made salsa verde 18

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 S'mores Brownie with Vanilla Ice Cream and Whipped Cream 13.5

Jimmy's Root Beer Float 12

Kid's Root Beer Float 8

Celebrating 10 years serving the Oakhurst community!

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