

SOUTH GATE BREWING COMPANY

Handcrafted Beer and Exceptional Food

Spring / Summer '25

At South Gate Brewing Company, we are passionate about what we do. The food we serve is thoughtfully sourced and handcrafted 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!

Shareable

Pork Belly Banh Mi Wraps

crispy pork belly or grilled chicken with pickled carrot, daikon radish and cucumber. Topped with fresh cilantro, jalapeños and jalapeño aioli 16.5

Shrimp Tostadas

two fried corn tortillas, black beans avocado, tomatoes and marinated shrimp. Topped with cilantro lime crema, cotija, green onion and cilantro 14

Hula Fries

french fries topped with house pulled pork, pineapple pico Korean sticky BBQ, a fried egg, cilantro and green onion 19

South Gate Wings

tossed with your choice of IPA hot sauce, Deadwood Porter BBQ, Carolina BBQ or Korean sticky BBQ. 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 14.5

Beer Battered Artichoke Hearts

Honey Badger Ale battered and served with lemon pepper aioli 14.5

Steak Bites

bistro steak topped with melted blue cheese, crispy shallots and balsamic reduction. Served on a bed of arugula with sliced ciabatta bread 21.5

Sandwiches

All burgers and sandwiches are served with fries or coleslaw.

Substitute house salad (3.5)
specialty salad (5.5)
sweet potato fries or
garlic fries (2.5) or
beer cheese mac (4)

Pork Belly Banh Mi

crispy pork belly or grilled chicken, pickled carrot, daikon radish, cucumber, topped with jalapeño aioli, fresh jalapeño and cilantro on a torpedo roll 19

Buffalo Chicken Sandwich

fried chicken thigh tossed in our house IPA Buffalo sauce served on Max's Hawaiian bun with blue cheese coleslaw and pickles 18.5

Chicken Torta

seasoned chicken breast, with onions, bell peppers, and pepper jack. Served on a torpedo roll with jalapeno aioli, lettuce and tomato 19.5

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 19.5

The Lineman's Philly

chopped sirloin or grilled chicken, grilled onion, bell peppers, house made beer cheese, on Max's French Roll 19.5

Beyond Bratwurst

pan seared Beyond bratwurst, sauerkraut and Carolina BBQ sauce on a pretzel bun 17.5

The Green Monster

broccolini, asparagus, Parmesan, and lemon juice, on ciabatta with lemon pepper aioli, avocado and arugula 17.5

Burgers

All of our burgers are a grass fed beef patty served on Max's Hawaiian Bun. Please specify pink or no pink.

bacon 4 / local fried egg 3.5
avocado 3.5 / jalapeños 2
sautéed mushrooms 2.5
pepper jack, cheddar, or blue cheese 2 / sub beyond burger 1
sub grilled chicken breast 1
gluten free or vegan bun 1.5

Backyard Burger

topped with pulled pork cooked in our Porter BBQ, fried shallots and blue cheese coleslaw 21.5

Deadwood Porter BBQ Burger

smoked bacon, fried onions cheddar and Deadwood Porter BBQ sauce with lettuce, tomato and mayonaise 20.5

Blu Tang Burger

blue cheese, caramelized onions, honey thyme butter, arugula and herb aioli 19.5

Smash Gate Burger

two smash patties with cheddar, 1000 island, lettuce, tomato, and caramelized onions 19.5

Buns Out Burger

NO BUN! Burger patty topped with pepper jack cheese, grilled onions and a fried egg on top of a bed of arugula 18

The South Gate Burger

lettuce, tomato, onion and herb aioli 17.5

Black Bean Burger

house made black bean burger with pepper jack, lettuce, tomato grilled onions and Veganaise on Max's vegan bun 18



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

Kern Farm Greens

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

Beef 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, smoked bacon, crumbled blue cheese, red onion, and avocado; served with house made ranch dressing 18.5

Southwestern Steak Salad

Kern Farms mixed greens tossed in a chipotle lime ranch. Topped with black beans, roasted corn salsa crispy tortilla strips, green onion cilantro and cotija with seasoned bistro steak 20.5

Mandarin Chicken Salad

crisp romaine and cabbage tossed in a ginger soy vinaigrette. Topped with grilled chicken, orange supremes, sesame seeds and toasted cashews 18

SG Organic House Salad

Kern Farm mixed greens, tomato red bell pepper and cucumber served with your choice of house made dressing 13

On the Side

Sweet Potato Fries

served with house made honey-chipotle sauce 8

Classic Fries

served with ketchup 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 8.50

Garlic Fries

tossed with garlic butter, Parmesan and parsley, side of 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

Chorizo and Corn

chipotle Alfredo sauce, topped with shredded mozzarella, chorizo, roasted corn salsa, finished with green onion, cilantro and cotija cheese 19

The Mountaineer

Alfredo sauce topped with mozzarella, fennel sausage, bacon Cremini mushrooms and red onion. Finished with fresh basil and parmesan 19

Green Harvest

basil pesto topped with shredded mozzarella, artichoke hearts broccolini, and parmesan, topped with arugula and garlic infused olive oil 18.5

Hawaiian

house red sauce topped with mozzarella, ham, bacon pineapple and red onion. Finished with a drizzle of our Korean sticky BBQ sauce 19

By Sea

Pub Fish and Chips

Honey Badger Ale battered, wild caught haddock served with fries and house made tartar sauce 19.5

Pan Seared Salmon

crispy seasoned pan seared Atlantic Salmon topped with pineapple lime sauce and pineapple pico, served with cilantro lime rice, a cucumber herb salad and asparagus 28

Fish Tacos

wild caught haddock tacos with cabbage, green onion-cilantro mix in corn tortillas with cilantro crema and house made salsa verde - grilled or Honey Badger Ale battered 18.5

Grilled Shrimp Tacos

jalapeño-cilantro marinated shrimp, cabbage, green onions-cilantro mix, pineapple pico de gallo in corn tortillas with cilantro crema and house made salsa verde 18.5

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. Served with house salad 55

Grilled Chicken Tacos

grilled chicken, cabbage, cojita cheese, cilantro crema, roasted corn salsa, and green onion-cilantro mix in corn tortillas with house made salsa verde 18.5

Grilled Pork Cutlet

served with cauliflower puree herb roasted new potatoes and broccolini, topped with creamy roasted corn and bell pepper sauce 23

Chipotle Chicken Cavatappi

cavatappi noodles tossed in house made chipotle alfredo with grilled chicken breast. Finished with bacon, Parmesan and parsley 23

Mexi-Cauli Tacos

seasoned and roasted cauliflower, served in grilled corn tortillas and topped with cabbage, roasted corn salsa vegan crema, green onion and cilantro 17.5

Bistro Steak

8 oz bistro steak, topped with melted blue cheese, crispy shallots, and a balsamic reduction. Served on arugula salad with garlic fries 31

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 Kombucha 5.5
Coffee & Assorted Hot Tea w/ refills 3.5

See full beverage list for our Craftwell Cider Cocktails, beer wine, ciders and more!

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 foodborne illness.

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